



## SEATED

### BREAKFASTS

*All Served Breakfasts Include:* Assorted Breakfast Pastry Basket Accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice

#### THE TRADITIONAL

Freshly Scrambled Eggs  
Crispy Bacon, Ham or Sausage Links  
Breakfast Potatoes  
Fresh Fruit Garnish

#### THE BENEDICT

Two Poached Eggs Served  
Over a Toasted English Muffin with  
Canadian Bacon topped with Hollandaise Sauce  
Breakfast Potatoes  
Fresh Fruit Garnish

#### THE OMELETTEST

Loaded Denver Omelet  
Crisp Bacon, Ham or Sausage Links  
Breakfast Potatoes  
Fresh Fruit Garnish

#### THE COUNTRY BREAKFAST

Freshly Scrambled Eggs with Cheddar Cheese  
Fresh Baked Biscuit with Sausage Gravy  
Home Fried Potatoes  
Fresh Fruit Garnish

### SANDWICHES - *Does Not Include Side Salads*

#### CUBAN SANDWICH

Roast Pork Layered with Sliced Ham  
Swiss Cheese, Pickles, and Mustard  
Pressed on Toasted Cuban Bread  
Accompanied by Homemade Potato Chips

#### GRILLED CHICKEN SANDWICH

Marinated and Grilled Chicken Breast Served with Melted Monterey Jack Cheese, Bacon, Lettuce and Tomato  
Garnished with Creamy Barbecue Sauce Accompanied by Homemade Potato Chips (*crispy chicken can be substituted at no additional cost*).

#### BANH MI

Grilled Vietnamese Chicken Breast  
Served on a French Baguette  
Topped with Fresh Sliced Cucumber, Cilantro Sprigs,  
and House-made Pickled Veggies (Carrots, Daikon  
Radish, and Green Onion)  
Accompanied by Homemade Potato Chips





## SEATED

*All Served Meals Include:* Choice of Side Salad, Fresh Baked Dinner Rolls, Choice of Standard Dessert, Coffee, Decaf Coffee, Iced Tea, and Ice Water

### ENTRÉE SALADS - *Does Not Include Side Salads*

#### CHEF'S SALAD

A Medley of Greens served with Strips of Ham, Turkey Breast, Cheddar and Swiss Cheeses, Sliced Egg and Tomato, with Black Olives, Cucumber, Red Onion, Croutons, and Choice of Dressings

#### CHICKEN CAESAR SALAD

Crisp Romaine Lettuce tossed with Parmesan Cheese, Toasted Croutons and Caesar Dressing  
Topped with Marinated and Grilled Chicken Breast  
(Shrimp or Steak can be substituted for an additional charge.)

#### ASIAN CHICKEN SALAD

Grilled Asian Chicken Sliced and Served on a bed of Mixed Greens with Thinly Sliced Cabbage, Julienned Carrot, Sprouts, Pineapple Chunks, and Sesame Seeds Drizzled with Sesame-Soy Vinaigrette

#### COBB SALAD

Field Greens topped with Sliced, Grilled Chicken Breast, Chopped Bacon, Chopped Hard Boiled Egg, Diced Avocado, Thin Sliced Red Onion, Diced Tomato, and Bleu Cheese Crumbles with Choice of Dressing.

### SIDE SALADS

*Choose One*

#### HOUSE SALAD

Mixed Salad Greens with Tomatoes, Sliced Cucumbers, Croutons, and Choice of Dressing

#### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Salad Dressing

#### SPINACH SALAD

Fresh Spinach with Tomatoes, Eggs, Bacon, Sliced Mushrooms, Red Onions, Croutons, and choice of Honey Mustard or Hot Bacon Dressing

#### FRESH FRUIT CUP

Seasonal Medley of Fresh Fruit with Yogurt and Honey Dressing

#### SPRING MIX SALAD

Spring Mix Topped with Red Onion, Craisins, Mandarin Oranges, and Candied Pecans





## SEATED

### ENTRÉES - *Choose One*

*Served with your choice of one starch and one vegetable.*

#### POULTRY

##### CITRUS GRILLED CHICKEN

Citrus Grilled Chicken

Lemon Marinated Chicken Breast Served with a Creamy Citrus Sauce

##### HAWAIIAN CHICKEN

Teriyaki Glazed Chicken Breast Served with Grilled Pineapple Slice

##### CHICKEN DIJONNAISE

Sautéed Breast of Chicken with Dijon Cream Sauce

##### CHICKEN CORDON BLEU

Boneless Breast of Chicken Stuffed with Smoked Ham and Swiss Cheese, Served with Supreme Sauce

#### FISH

##### BLACKENED WHITEFISH

Blackened Whitefish Filet Served with Cajun Cream Sauce

##### BAKED FINES HERBES SALMON FILET

Salmon Filet Topped with Fines Herbes (Parsley, Chives, Tarragon, and Chervil) and Fresh Sliced Lemon. Served with Maître d' Hôtel Butter





## SEATED

### ENTRÉES (Continued) - Choose One

*Served with your choice of one starch and one vegetable.*

#### BEEF AND PORK

##### HERB ROASTED PRIME RIB

Generous cut of Slow Roasted Prime Rib with a side of Horseradish Sauce

##### BRAISED SHORT RIB

Beef Short Rib Slow Cooked to Fall Apart Tender Served with Hunter Sauce

##### PETITE FILET MIGNON

6 oz. Grilled Tenderloin Filet served with a Mushroom Demi Glaze

##### CARIBBEAN JERK PORK

Jerk Seasoned Pork Loin Roasted to Perfection, Topped with Mango Salsa

##### PAN-SEARED PORK MEDALLIONS

Hand Cut Pork Tenderloin Medallions, Seasoned and Pan-Seared Served with Sauce Chasseur

#### PASTA AND VEGETARIAN

##### CLASSIC BAKED LASAGNA

Generous Portion of Lasagna Layered with Ricotta and Mozzarella Cheeses and Hearty Meat Sauce Served with Fresh Sautéed Vegetables and Garlic Breadstick

##### ASIAGO CHICKEN FARFALLE

Grilled Chicken, Sundried Tomatoes and Asiago Cheese Tossed with Farfalle Served with Fresh Sautéed Vegetables and Garlic Breadstick

##### CHEESE MANICOTTI

Baked Cheese Manicotti in Marinara Sauce topped with Melted Mozzarella Cheese Served with Fresh Sautéed Vegetables and Garlic Breadstick

##### VEGETABLE LASAGNA

Grilled Seasonal Vegetables and Spinach baked between layers of Lasagna Noodles with an Alfredo Cream Sauce Served with Fresh Sautéed Vegetables and Garlic Breadstick

\*\*\* Please ask about custom menus





## SEATED

### STARCH

*Choose One*

Jasmine Rice  
Wild Rice Blend  
Classic Rice Pilaf  
Garlic Mashed Potatoes  
Oven Roasted Parmesan New Potatoes  
Rosemary Roasted Potatoes  
Linguini Du Jour

### DESSERTS

*Choose One*

#### STANDARD DESSERTS

Chocolate Cream Pie  
Apple Pie  
Cherry Pie  
Pumpkin Pie  
Pecan Pie  
Chocolate Layer Cake  
Lemon Meringue Pie  
Fresh Strawberries and Whipped Cream  
Chocolate Mousse with Raspberry Sauce  
Coconut Cream Pie  
Brownie Ala Mode \*

*\* Unavailable as preset dessert or for off-premise functions.*

*\*\*\* Elegant Specialty Desserts are available and will require custom pricing. An allowance will be applied to dessert selections other than those offered in this menu.*

### VEGETABLE

*Choose One*

Fresh Steamed Seasonal Vegetable  
Fresh Green Beans  
Grilled Asparagus  
Honey Glazed Carrots  
Oven Roasted Vegetable Medley –  
(Squash, Zucchini, Red Bell Pepper, and Red Onion)

### PREMIUM DESSERTS

*Available for an Additional Charge per Person*

French Silk Pie  
Premium Carrot Cake  
Lemon Layer Cake  
Chocolate Mousse Cake with Raspberry Sauce  
New York Cheesecake with Strawberries  
Strawberry Shortcake  
Flourless Chocolate Cake  
Key Lime Pie