

## The Perfect Start... breakfast

Fresh Fruit Salad

\$3.95 per person
mixed seasonally available fruits and berries

Sliced Fresh Fruit Display
seasonally available fruits \& melons

## Fruit \& Yogurt Parfait

\$4.75 each
Layers of granola, Greek yogurt \& fruits
Assorted Fruit Yogurts
Greek \& organic flavors

Assorted Breakfast Bakeries
Breakfast breads, muffins, Danish, croissants with butter \& jellies

## Bagels

$\$ 3.50$ per person
Assorted bagels with plain \& flavored cream cheese, butter

## By the Dozen

Donuts
Muffins
Danish
Croissants
Turnovers
$\$ 21.00$ per dozen
$\$ 34.00$ per dozen
$\$ 34.00$ per dozen
$\$ 29.00$ per dozen
$\$ 38.00$ per dozen

## Egg Sandwiches

Prepared on English muffin with freshly prepared eggs and cheese

## Egg \& Cheese

Egg \& Cheese with Choice of Meat (Sausage, Bacon, Ham, or Turkey)
Veggie, Egg White \& Cheese
\$4.75 each
$\$ 5.25$ each
\$5.25 each

## Breakfast Burritos

Prepared on flour tortilla with freshly prepared eggs \& served with salsa and hot sauce
Egg \& Cheese
\$5.75 each
Egg \& Cheese with choice of (Sausage or Bacon)
\$6.00 each
Egg Whites, Vegetable, and Cheese
\$5.75 each

Quiche, choice of vegetables with cheese or meat with cheese

Mini
Individual
10-inch Crust

Local Colvin Run Mill Grits with traditional accompaniments
Steel Cut Oatmeal with traditional accompaniments

## Breakfast Buffet Items

Scrambled Eggs
Scrambled Egg Whites
French Toast with Maple Syrup
Pancakes with Maple Syrup
Belgium Waffles with Maple Syrup
Deep Dish Banana Walnut Pancake with Maple Syrup

Sides- Each Selection Priced at
\$2.95 Per person
Sausage
Bacon
Chicken Sausage
Ham
Turkey Bacon
Breakfast Potatoes
$\$ 34.00$ per dozen
\$5.95 each
\$36.00 each
$\$ 4.75$ per person
$\$ 4.75$ per person
$\$ 3.95$ per person
$\$ 4.25$ per person
$\$ 4.95$ per person
$\$ 4.75$ per person
$\$ 5.50$ per person
$\$ 5.75$ per person

## The Perfect lunch...

Box lunches
\$13.50 per person
Prepared as a sandwich or wrap with side, chips and a cookie

Pesto Turkey and Cheese
Roast Beef with herb spread
Honey Mustard Chicken with Cheese
Vegetable
Italian Cold Cuts with Provolone and herb vinaigrette

Ham and Cheese
Tuna Salad
Sesame Marinated Tofu and

Mushroom with Tomato spread Chicken Salad
Premium Sandwiches \& Wraps (\$2.95 per person additional)

| *Grilled Steak | Shrimp \& Crab Salad | Thai Chili Salmon |
| :--- | :--- | :--- |
| *Seared Ahi Tuna | Organic Chicken | Fresh Roasted Turkey Breast |

Sides-

| traditional potato salad | creamy coleslaw | pasta salad |
| :--- | :--- | :--- |
| gourmet potato salad | cucumber | tomato |
| Greek salad | vegetable | roasted artichoke \& olive |
| orzo salad | quinoa | Israeli cous cous |
| bean salad | sweet corn | pepper slaw |
| brown rice salad | carrot |  |

Entrée Salads- Served with rolls and assorted mini desserts

Asian Chicken Salad
$\$ 14.50$ per person
Noodles, tossed with cabbage and vegetables with sesame soy dressing
Grilled Chicken Caesar
\$13.95 per person
Romaine lettuce, shredded parmesan cheese, croutons and traditional dressing
*With Shrimp, Salmon, Steak or Ahi Tuna
\$17.95 per person

Classic Cobb Salad
\$15.25 per person
Lettuce with tomato, blue cheese, egg, bacon, onion, and chicken with mustard dressing Chicken Taco Salad
$\$ 14.50$ per person
Southwest seasoned chicken with lettuce and cabbage, beans, corn, cheese, corn tortilla chips, and chipotle dressing
*Grilled Steak Salad
\$16.75 per person
Sliced marinated steak with baby spinach, shaved sweet onion, blue cheese, tomato and balsamic dressing
Greek Chicken Salad
\$15.25 per person
Marinated chicken, tomato, cucumber, onion, olives and feta cheese with Greek vinaigrette

Grilled Shrimp Salad
Arrugula, sweet peppers, tomatoes, peanuts with chili dressing Salmon Nicoise Salad
Seared salmon with mixed greens, tomato, onion, potato, green beans, olives with red wine vinaigrette

## Green Salads

Classic Caesar with herb croutons and traditional dressing Mixed Greens, tomato, cucumber with ranch dressing Baby Spinach Salad with caramelized onion, confit tomato, goat cheese and balsamic vinaigrette dressing
Baby Arugula, toasted pecans, gorgonzola cheese, and poached pear with raspberry yogurt dressing

## A la Carte Entrees

Braised Boneless Chicken Thigh
Mediterranean Chicken Breast
Garlic Herb Chicken Breast
Stuffed Chicken Breast
Herb Roasted Turkey Breast
Roasted Organic Half Chicken
*Hoisin \& Soy Roasted Duck Breast
*Cracked Pepper Crusted Beef Medallions
*Balsamic Glazed Beef Flank Steak
*Sliced Beef Tenderloin
*Seared Pork Medallions
Garlic Shrimp Scampi
*Seared Salmon
Vegetable \& Tofu Napoleon
Meat Lasagna with house made marinara

## A la Carte Sides

| Saffron Rice | $\$ 3.75$ per person |
| :--- | :--- |
| Mixed Grains | $\$ 3.25$ per person |
| Barley Risotto | $\$ 3.25$ per person |
| Whipped Potatoes | $\$ 4.00$ per person |
| Au Gratin Potatoes | $\$ 4.75$ per person |
| Cous Cous | $\$ 3.50$ per person |

\$4.95 per person
$\$ 4.50$ per person
$\$ 4.95$ per person
$\$ 4.95$ per person
$\$ 16.25$ per person
\$17.95 per person

| Buttered Corn | $\$ 3.50$ per person | Maple Glazed Carrots | $\$ 3.50$ per person |
| :--- | :--- | :--- | :--- |
| Grilled Vegetables | $\$ 4.00$ per person | Sautéed Mixed Vegetable | $\$ 3.95$ per person |
| Roasted Peppers | $\$ 3.50$ per person | Roasted Root Vegetables | $\$ 3.75$ per person |
| Creamed Spinach | $\$ 4.25$ per person | Sautéed Seasonal Squash | $\$ 3.75$ per person |
| Stir-Fried Vegetables | $\$ 3.95$ per person | Sautéed Green Beans | $\$ 3.95$ per person |

## The Perfect Buffet...

*Southern Smokehouse
\$18.75 per person
Hand pulled BBQ braised beef, hand pulled chicken, beer braised sausage, brown sugar vegetarian baked beans, soft rolls, coleslaw, green salad, red velvet cake

## Classic Italian

\$16.95 per person
Chicken Marsala, buttered noodles, steamed vegetables, Caesar salad, garlic bread, tiramisu
*All American Grill
$\$ 16.25$ per person
All beef hotdogs, hamburgers, with ketchup, mustard, mayonnaise, lettuce, tomato, onion, pickles, sliced cheese, and buns. Greens salad and apple pie

## Traditional Southwest

\$17.50 per person
Beef tacos and chicken fajitas with tortillas, taco shells, shredded lettuce, cheese, sour cream, salsa, Spanish rice, black bean salad, tres leches cake

## Taste of Asia

$\$ 17.50$ per person
Orange chicken, beef and broccoli, steamed rice, stir-fried vegetables, lo-mein noodle salad, coconut almond cake

## Healthy Bite

\$20.75 per person
Poached salmon, baked chicken, steamed vegetables, mixed grains, greens salad, sliced fruit

## Pasta, Pasta

\$16.00 per person
Penne pasta, spaghetti, meatballs, house made marinara, classic alfredo sauce, sautéed squash Caesar salad, parmesan cheese, chocolate layer cake

## Desserts

Assorted Fresh Baked Cookies
Assorted Mini Pastries
Chocolate Mousse Cake Lemon Tart
Apple Tart
New York Cheesecake
Flourless Chocolate Cake
\$26.00 per dozen
$\$ 5.75$ per person
$\$ 3.95$ per person
$\$ 3.95$ per person
$\$ 3.95$ per person
$\$ 3.95$ per person
$\$ 3.95$ per person

Brownies \& Blondies
Fresh Fruit Tart
Tiramisu
Key Lime Pie
Cup Cakes
Carrot Cake
Assorted Dessert Bars $\$ 3.50$ per person
\$32.00 per dozen
$\$ 4.25$ per person
$\$ 3.95$ per person
$\$ 3.95$ per person
$\$ 3.75$ per person
$\$ 3.95$ per person

## Beverages

| Assorted Bottled Juices | \$1.75 each |
| :--- | :--- |
| Assorted Canned Sodas and Bottled Water | $\$ 1.50$ each |
| Assorted Bottled Specialty Beverages | $\$ 2.25$ each |
| Coffee, De-cafe, and Hot Tea | $\$ 2.75$ per person |
| Iced Tea (choice of regular or sweet) | $\$ 18.00$ per gallon |
| Lemonade | $\$ 18.00$ per gallon |
| Fruit Punch | $\$ 18.00$ per gallon |

Custom and Specialty Menus Available

Delivery items-
We are happy to arrange and provide all necessary disposable and or rental items required for service of your event. Professional staffing is available as well.

Additional Costs and Fees based upon items required for event and will be detailed for invoicing purposes.

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[^0]:    Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (*) May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

