

Seated Dinner Menus

ALL SEATED MEALS START WITH A SALAD AND BREAD PLATE OF YOUR CHOICE, PRE SET AT YOUR GUEST TABLES.

WE WILL GLADLY CUSTOMIZE YOUR SELECTIONS TO ENSURE A UNIQUE EXPERIENCE FOR YOU AND YOUR GUESTS.

BEEF SELECTIONS

PETITE FILET, RED WINE DEMI, HERB FINGERLING POTATO, ASPARAGUS
HERB CRUSTED TENDERLOIN, HORSERADISH CREAM, BÉARNAISE, SMASHED POTATO, CARROT
WINE BRAISED SHORT RIB, POLENTA, BROCCOLINI

POULTRY SELECTIONS

BALSAMIC BRAISED CHICKEN, HERB BASMATI, GREEN BEANS
SPINACH & ARTICHOKE STUFFED CHICKEN, HERB POTATO, BROCCOLINI
CHICKEN PICCATA OVER PASTA WITH LEMON CAPER SAUCE, ASPARAGUS, PARMESAN

PORK SELECTIONS

BOURBON GLAZE PORK CHOP, HERB POTATO, SPICED BABY CARROT TENDERLOIN MEDALLIONS, PAN GRAVY, SMASHED POTATO, BROCCOLINI HONEY GLAZED HAM, POTATOES AU GRATIN, GREEN BEANS

SEAFOOD SELECTIONS

CITRUS GLAZED SALMON, HERB POATO, ASPARAGUS
SEARED SCALLOPS, PARMESAN RISOTTO, SUN DRIED TOMATO CREAM SAUCE
LEMON CAPER COD, HERB BASMATI, SEASONAL VEGETABLE

VEGETARIAN SELECTIONS

SHAWARMA ROASTED CAULIFLOWER STEAK, HERB POTATO, WILTED SPINACH, LEMON TAHINI SAUCE COCONUT CRUSTED TOFU, JASMINE GINGER RICE, SWEET PURPLE CABBAGE SLAW WITH THAI PEANUT BUTTER SAUCE SPINACH AND CHEESE RAVIOLI WITH TOMATO BASIL CREAM SAUCE, SEASONAL VEGETABLE







Specialty Buffet

Specialty Entree Options

EACH BUFFET INCLUDES YOUR CHOICE OF TWO ENTREES, THREE SIDE DISHES, SALAD, & BREAD. MENUS ARE CUSTOMIZABLE AND WE WELCOME SPECIAL REQUESTS TO MAKE YOUR EXPERIENCE UNIQUE.

CHOOSE TWO ENTREES

SEASONED PRIME RIB AU JUS WITH HORSERADISH CREAM CARVED BEEF TENDERLOIN WITH BÉARNAISE (+6.00)

WINE BRAISED SHORT RIBS

DRY RUBBED FLANK STEAK WITH CHIMICHURRI

MARINATED FLANK STEAK WITH BALSAMIC GLAZE

BALSAMIC BRAISED CHICKEN WITH ROASTED TOMATO SAUCE

ROASTED CHICKEN WITH SUN-DRIED TOMATO PARMESAN CREAM OVER ANGEL HAIR

SPINACH AND ARTICHOKE STUFFED CHICKEN BREAST

CHICKEN PICCATA OVER PASTA

ROASTED CHICKEN WITH TOMATO BASIL CREAM OVER ANGEL HAIR

1/2 ROASTED CORNISH HEN WITH PAN GRAVY

PORK TENDERLOIN MEDALLIONS WITH PAN GRAVY

MAPLE BALSAMIC PORK TENDERLOIN

CENTER CUT BBQ PORK CHOPS

CITRUS HONEY GLAZED SALMON

COD WITH LEMON CAPER SAUCE

SHAWARMA SPICED CAULIFLOWER STEAKS WITH LEMON TAHINI

COCONUT CRUSTED TOFU WITH THAI PEANUT SAUCE

SPINACH AND CHEESE RAVIOLI WITH TOMATO BASIL CREAM







Specialty Buffet

Specialty Side Options

EACH BUFFET INCLUDES YOUR CHOICE OF TWO ENTREES, THREE SIDE DISHES, SALAD, & BREAD. MENUS ARE CUSTOMIZABLE AND WE WELCOME SPECIAL REQUESTS TO MAKE YOUR EXPERIENCE UNIQUE.

CHOOSE THREE SIDES

GARLIC SMASHED RED POTATOES
POTATOES AU GRATIN
ROASTED RED POTATOES WITH ROSEMARY
MASHED SWEET POTATOES
ROASTED SWEET POTATOES
WILD RICE
JASMINE RICE WITH GINGER
LEMON ALMOND ISRAELI COUSCOUS
HERBED ORZO WITH VEGETABLES
CHEESY BAKED ZITI
BFC MAC & CHEESE
ALFREDO PRIMAVERA
BROCCOLI ALFREDO
ROASTED BROCCOLI WITH LEMON

VEGAN BOWTIE PASTA WITH ROASTED
VEGETABLES & INFUSED GARLIC SAUCE
SAUTÉED FRESH VEGETABLE MEDLEY
SAUTÉED GREEN BEANS WITH RED PEPPER
COUNTRY GREEN BEANS WITH BACON
ROASTED ROOT VEGETABLE MEDLEY
STIR FRY BLEND VEGETABLES
HERBED CALIFORNIA BLEND
SWEET & SPICY CUT CARROTS
ROASTED TOP ON CARROTS (+1.00)
GRILLED ASPARAGUS (+1.00)
ROASTED BRUSSELS SPROUTS
PARMESAN CRUSTED ZUCCHINI
BROCCOLINI (+1.00)







Specialty Buffet

Specialty Salad Options

EACH BUFFET INCLUDES YOUR CHOICE OF TWO ENTREES, THREE SIDE DISHES, SALAD, & BREAD. MENUS ARE CUSTOMIZABLE AND WE WELCOME SPECIAL REQUESTS TO MAKE YOUR EXPERIENCE UNIQUE.

HARVEST SALAD

BALSAMIC DRESSED SPRING MIX WITH DICED APPLES, CELERY, DRIED CRANBERRIES, FETA AND WALNUTS

SUMMER SALAD

BALSAMIC DRESSED SPRING MIX WITH STRAWBERRIES, BLUEBERRIES, FETA, ALMONDS AND SUNFLOWER SEEDS

CLASSIC CAESAR SALAD

CHOPPED ROMAINE, SHAVED PARMESAN AND CROUTONS
TOSSED IN CLASSIC CAESAR DRESSING

GARDEN SALAD

CHOPPED ROMAINE AND ICE BERG WITH CARROTS, CUCUMBER, TOMATO, CROUTONS WITH RANCH, ITALIAN, AND FRENCH DRESSINGS

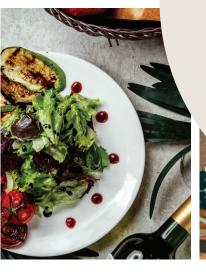
CHOPPED WEDGE SALAD

CHOPPED ROMAINE WITH TOMATO, CHOPPED BACON, RED ONION, SHREDDED CHEESE WITH RANCH AND BLUE CHEESE DRESSING

ASIAN SPINACH SALAD

GINGER SOY DRESSED SPINACH WITH WALNUTS, RED ONION, MANDARINS

ALL BUFFETS SERVED WITH ASSORTED DINNER ROLLS & BUTTER CHIPS







Signature Buffet

Signature Entree Options

EACH BUFFET INCLUDES YOUR CHOICE OF TWO ENTREES, THREE SIDE DISHES, SALAD, & BREAD. MENUS ARE CUSTOMIZABLE AND WE WELCOME SPECIAL REQUESTS TO MAKE YOUR EXPERIENCE UNIQUE.

CHOOSE TWO ENTREES

TENDERLOIN STEAK TIPS & VEGETABLES WITH YOUR CHOICE OF DEMI GLACE, HONEY BOURBON GLAZE OR SHAWARMA SEASONED SERVED OVER JASMINE RICE

RED WINE BRAISED BRISKET OR SMOKED BRISKET WITH WARM BARBECUE SAUCE
SWEDISH MEATBALLS OVER EGG NOODLES OR ITALIAN MEATBALLS WITH MARINARA OVER ANGLE HAIR
SLICED TOP ROUND WITH PAN GRAVY

GRILLED BONELESS CHICKEN WITH TRADITIONAL OR KOREAN BARBECUE SAUCE
ROTISSERIE STYLE WHOLE CUT CHICKEN WITH PAN GRAVY
SHAWARMA GRILLED CHICKEN AND VEGETABLES WITH GARLIC WHIP
LEMON HERB CHICKEN WITH SPINACH PARMESAN CREAM
BLACKENED CHICKEN WITH ROASTED RED PEPPER CREAM
HERB CRUSTED PORK LOIN WITH PAN GRAVY

IERB CRUSTED PORK LOIN WITH PAN GRAVY

HONEY GLAZED HAM

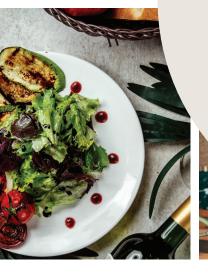
ASAIN PORK LOIN WITH CILANTRO ASAIN SLAW

LEMON GARLIC TILAPIA OR SHRIMP

MEDITERRANEAN OR SOUTHWEST QUINOA STUFFED BELL PEPPERS

ASIAN VEGETABLE STIR FRY

RATATOUILLE OVER JASMINE RICE







Signature Buffet

Signature Salad Options

EACH BUFFET INCLUDES YOUR CHOICE OF TWO ENTREES, THREE SIDE DISHES, SALAD, & BREAD. MENUS ARE CUSTOMIZABLE AND WE WELCOME SPECIAL REQUESTS TO MAKE YOUR EXPERIENCE UNIQUE.

HARVEST SALAD

BALSAMIC DRESSED SPRING MIX WITH DICED APPLES, CELERY, DRIED CRANBERRIES, FETA AND WALNUTS

SUMMER SALAD

BALSAMIC DRESSED SPRING MIX WITH STRAWBERRIES, BLUEBERRIES, FETA, ALMONDS AND SUNFLOWER SEEDS

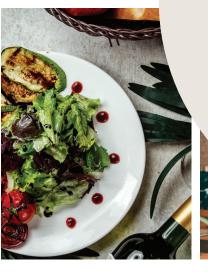
CLASSIC CAESAR SALAD

CHOPPED ROMAINE, SHAVED PARMESAN AND CROUTONS TOSSED IN CLASSIC CAESAR DRESSING

GARDEN SALAD

CHOPPED ROMAINE AND ICE BERG WITH CARROTS, CUCUMBER, TOMATO, CROUTONS WITH RANCH, ITALIAN, AND FRENCH DRESSINGS

ALL BUFFETS SERVED WITH ASSORTED DINNER ROLLS & BUTTER CHIPS







Signature Buffet

Signature Side Options

EACH BUFFET INCLUDES YOUR CHOICE OF TWO ENTREES, THREE SIDE DISHES, SALAD, & BREAD. MENUS ARE CUSTOMIZABLE AND WE WELCOME SPECIAL REQUESTS TO MAKE YOUR EXPERIENCE UNIQUE.

CHOOSE THREE SIDES

GARLIC SMASHED RED POTATOES
POTATOES AU GRATIN
ROASTED RED POTATOES WITH ROSEMARY
MASHED SWEET POTATOES
ROASTED SWEET POTATOES
WILD RICE
JASMINE RICE WITH GINGER
LEMON ALMOND ISRAELI COUSCOUS
HERBED ORZO WITH VEGETABLES
CHEESY BAKED ZITI
BFC MAC & CHEESE
ALFREDO PRIMAVERA
BROCCOLI ALFREDO
ROASTED BROCCOLI WITH LEMON

VEGAN BOWTIE PASTA WITH ROASTED
VEGETABLES & INFUSED GARLIC SAUCE
SAUTÉED FRESH VEGETABLE MEDLEY
SAUTÉED GREEN BEANS WITH RED PEPPER
COUNTRY GREEN BEANS WITH BACON
ROASTED ROOT VEGETABLE MEDLEY
STIR FRY BLEND VEGETABLES
HERBED CALIFORNIA BLEND
SWEET & SPICY CUT CARROTS
ROASTED TOP ON CARROTS (+1.00)
GRILLED ASPARAGUS (+1.00)
ROASTED BRUSSELS SPROUTS
PARMESAN CRUSTED ZUCCHINI
BROCCOLINI (+1.00)







Asian Stir Fry Bar

CHOOSE TWO PROTEINS WITH STEAMED RICE AND LOMEIN NOODLES. INCLUDES STIR FRY VEGETABLES, SAUCE, CHILI OIL, AND TOPPINGS FRIED RICE AVAILABLE FOR +1.00

PROTEINS

CHICKEN
BEEF
PORK
SHRIMP +2.00
TOFU

ADDITIONS

VEGGIE SPRING ROLLS WITH THAI CHILI +1.50 KOREAN BBO CHICKEN SATAY +2.50 THAI CHICKEN SATAY WITH PEANUT SAUCE +2.50 SOBA NOODLE BAR +6.00

INCLUDED TOPPINGS

CRISPY NOODLES. TOASTED SESAME SEEDS, CRUSHED PEANUTS, SCALLIONS, CHILI OIL







Southern BBQ or Picnic

CHOOSE TWO PROTEINS SERVED WITH BFC MAC & CHEESE, BAKED BEANS, APPLE POPPY COLESLAW, AND POTATO SALAD, CORN BREAD & SLIDER BUNS, MILD AND SPICY BBQ SAUCE

BBQ PROTEINS

PULLED PORK
PULLED CHICKEN
PULLED BEEF +2.00
PULLED TACK FRUIT
BONELESS GRILLED CHICKEN
BBQ SHRIMP SKEWERS +3.50
BBQ BONE IN ROTISSERIE CHICKEN

PICNIC PROTEINS

I/3 LB ANGUS BURGERS WITH BUNS. CONDIMENTS & TOPPINGS
1/3 ANGUS CHEESEBURGERS WITH BUNS, CONDIMENTS & TOPPINGS
1/4 ALL BEEF HOT DOGS WITH BUNS & CONDIMENTS
1/4 LB BLACK BEAN BURGERS WITH BUNS, CONDIMENTS & TOPPINGS
PULLED PORK, CHICKEN, BEEF +2.00 OR JACKFRUIT

ADDITIONAL SIDE OR SUBSTITUTIONS ALLOWED FOR A FEE
ON-SITE GRILLING AVAILABLE FOR A FEE







Mexican Fiesta Bar

YOUR CHOICE OF TWO PROTEINS WITH CILANTRO LIME RICE, BLACK BEANS, HOUSE MADE PICO DE GALLO, CORN SALSA, TORTILLAS, CHIPS, AND TOPPINGS

PROTEINS

SEASONED GROUND BEEF
DICED FAJITA GRILLED CHICKEN WITH ONIONS AND PEPPERS
SHREDDED CHICKEN TINGA
CARNITAS PULLED PORK
GROUND CHORIZO
SEASONED VEGETABLE MIX WITH TOFU
DICED FAJITA GRILLED STEAK WITH PEPPERS AND ONIONS +2.50
FAJITA SHRIMP WITH PEPPERS AND ONIONS +2.50
SHREDDED BIRRIA WITH CONSUME +3.75

ADDITIONS + 2.50

QUESO GUACAMOLE WATERMELON PICO (SEASONAL)

INCLUDED TOPPINGS

SHREDDED LETTUCE AND CHEESE, CREAMA, JALAPEÑOS, CILANTRO, LIMES, HOT SAUCE, PICKLED ONIONS. TRADITIONAL SALSA







Taste of the Mediterranean

CHOOSE TWO PROTEINS AND THREE SIDES SERVED WITH GARLIC WHIP, TZATZIKI, PITA & NAAN

PROTEINS

SHAWARMA OR HARISSA SEASONED CHICKEN SHAWARMA OR HARISSA SEASONED BEEF SHAWARMA SEASONED LAMB SHAWARMA OR HARISSA VEGETABLE BLEND FALAFEL

SIDES

ISRAELI COUSCOUS
BASMATI RICE
WILD RICE
MEDITERRANEAN QUINOA SALAD
BABA GANOUSH
TABOULEH
GREEK SALAD
ISRAELI SALAD
PESTO VEGETABLE BLEND







Italian Pasta Feast

CHOOSE THREE PASTA SELECTIONS, A SIGNATURE SALAD & A HOT VEGETABLE. SERVED WITH GARLIC BREAD STICKS

PASTA ENTREES

BAKED ZITI WITH ITALIAN MEATS AND CHEESE
ALFREDO PASTA WITH GRILLED CHICKEN AND BROCCOLI
CAJUN PASTA WITH CHICKEN AND SAUSAGE
VEGETABLE LASAGNA
THREE MEAT AND CHEESE LASAGNA +2.00
HOUSE MADE MEAT BALLS WITH SPAGHETTI +2.00
ALFREDO PRIMAVERA
BOW-TIE PASTA WITH TOMATO BASIL CREAM AND CHICKEN
SPINACH & CHEESE RAVIOLI WITH TOMATO BASIL CREAM +1.50

VEGETABLES

SAUTÉED GREEN BEANS WITH RED PEPPER HERBED CALIFORNIA BLEND GRILLED ASPARAGUS +1.00 ROASTED BROCCOLI WITH LEMON

SALADS

HARVEST SUMMER CLASSIC CAESAR GARDEN

ALL ENTREES AVAILABLE WITH GLUTEN FREE PASTA







Appetizers Menus

FRUITS & VEGETABLES

Crudités Platter with Creamy Dill or Ranch Dip , Fresh Veggie Shooters with Ranch or Hummus, Grilled Vegetable Platter with Creamy Dill and Hummus , Fresh Fruit Platter with Vanilla Yogurt Dip, Fresh Fruit Kebab in Pineapple Display - Minimum 40, Apple Nachos

CHEESE BOARDS

Charcuterie Board with a Variety of Imported and Domestic Hard and Soft Cheeses; Cured Meats; Dried and Fresh Fruits, Nuts, and Olives, with Sliced Baguette, Breadsticks, and Artisan Crackers. Minimum 15

Cheese Board with White Cheddar, Jam Topped Brie, Smoked Gouda with Fresh Fruit Garnish and Artisan Crackers. Minimum 15

Domestic Cheese Cubes with Salami, Pepperoni, and Smoked Turkey and Artisan Crackers. Minimum 15

Caprese Bites with Balsamic Glaze. Minimum 40

Antipasto Skewers. Minimum 20

Hanging Soft Pretzel Display with Salted Soft Pretzels, Pretzel Nuggets, Warm Beer Cheese, and Mustards Minimum 25 - Staffed Events Only

FRUIT & CHEESE PAIRING

Cheddar with Honeycrisp Apple and Honey
Havarti with Blackberry and Basil
Grape with Gouda
Grape Truffles with Goat Cheese and Pecan Dust
Fresh Mozzarella with Tomato and Basil
Feta, Watermelon, and Mint with Balsamic Glaze (Seasonal)

CROSTINI STATION

Variety of Crostini and Naan with: Bruschetta, Baked Brie with Seasonal Jam, Seasonal Whipped Ricotta, Olive Tapenade, & Pesto Feta Dip







Appetizers Menus

DIPS & SPREADS

Choose two per person, Minimum of 20 Spinach and Artichoke Dip with Tortilla Chips Roasted Potatoes with Caramelized French Onion Dip Smoked Salmon Dip with Veggies and Crackers Tomato Candy Dip with Pita Chips Fresh Pico de Gallo with Tortilla Chips Roasted Garlic Hummus with Pita Baba Ganoush with Pita Corn Salsa with Tortilla Chips Warm Queso with Tortilla Chips Beer Cheese with Pretzel Nuggets Buffalo Chicken Dip with Tortilla Chips Warm Crab Dip with Tortilla Chips and Naan Watermelon Pico with Tortilla Chips (Seasonal) Traditional Roasted Garlic Hummus with Pita Chips Bruschetta Dip with Crostini Cranberry Pecan Chicken Salad with Artisan Crackers

GRAZING TABLE

Minimum of 40 Only available for Staffed Events Mix of Eight Different Hard and Soft Domestic and Imported Cheeses Cured Italian Meats, Honey Smoked Turkey and Ham Spinach and Artichoke Dip with chips Fresh Vegetables with Creamy Dill Dip Fresh and Dried Fruits Roasted Nuts Variety of Olives and Pickles Variety of Jams & honey Honeycomb Variety of Chocolates and Candies Chocolate and Yogurt Covered Pretzels Bite Size Cookies and Sweets Popcorn Table Decorations (greenery & flowers)

MEATBALL BAR

Choose 3

Italian Meatballs with Marinara, Thai Chili Meatballs, Teriyaki Chicken Meatballs, Swedish Meatballs, Sticky BBQ Meatballs, Lamb Meatballs with Tzatziki, Buffalo Chicken Meatballs with Ranch,

Chicken Meatball Coconut Curry Sauce









Appetizers Menus

SMALL BITES

Minimum of 20 each

Petite Crab Cakes or Salmon Croquettes with Remoulade

Shrimp Cocktail Shooters

Tomato Candy - Fillo Cup with Creamy Spinach Dip Topped with Roasted Tomato and Goat Cheese

Cheesy Bacon Cups - Fillo Cup with Cheesy Bacon Filling

Lamb Lollipops with MInt Jelly or Tzatziki

Classic Deviled Eggs

Hammy Deviled Eggs

Flank Steak Bites on Naan

Prosciutto Wrapped Asparagus with Parmesan and Black Pepper

Bacon Wrapped Scallops with Remoulade

Buffalo Chicken Pinwheels

Chicken Satay with Peanut Sauce

Korean Chicken Satay with Gojuchang BBQ

Bacon Wrapped Dates

Pigs in a Blanket

Assorted Mini Quiche in Filo bites

Korean Steak Bites with Gojuchang BBQ

Bacon Wrapped Chicken Bites with Thai Chili or BBQ Sauce

Stuffed Mushrooms or MIni Peppers with Sundried Tomato Pesto and Fontina Cheese

Stuffed Mushrooms or Mini Peppers with Sausage and Cheese

Crab Cake Stuffed Mushrooms

Candied Bourbon Bacon Bites

Veggie Spring Rolls with Thai Chili

French Onion Potato Bites

Crostini with Brie, Apricot Jam, and Slivered Almonds

Crostini with Brie, Jalapeño Jam, and Apple

Crostini with Bruschetta and Fresh Mozzarella





Bailey Family Catering





Breakfast Menus

Savory & Sweet Breakfast

LIGHT START

Assorted Pastry Platter with House Made Mini Muffins, Danishes, Cinnamon Rolls, Bagel Halves and Croissants with Whipped Cinnamon Butter, Jams and Cream Cheese Fresh Fruit Platter Vanilla Yogurt Cups with Granola

MIDWEST MORNINGS

Scrambled Eggs with Cheese Choice of Breakfast Meat Potatoes O'Brien, Fresh Fruit Salad, Fresh House Made Breakfast Bread with Whipped Cinnamon Butter, Ketchup, & Tabasco

THE EXECUTIVE

Choice of Frittata or Quiche + Choice of Breakfast Meat + Choice of Crepe
Potatoes O'Brien or Roasted Sweet Potatoes, Fresh Fruit Salad with Honey Lime Dressing, Pastry Platter with House Made Mini
Muffins, Danishes, Cinnamon Rolls, Bagel Halves, and Croissants with Whipped Cinnamon Butter, Jams, & Cream Cheese

TASTE OF FINDLAY

Scrambled Eggs with Cheese and Scallion, Eckerlin's Goetta and Bacon, Home Fries, Fresh Fruit Salad with Honey Lime Dressing, Maker's Bakers Cinnamon Rolls and Blue Oven English Muffins

FARMERS START

Sausage Gravy with Buttermilk Biscuits, Scrambled Eggs with Cheese and Scallions, Potatoes O'Brien, Thick Cut Bacon, Fresh Fruit Salad

BYO BREAKFAST BURRITO BAR

Flour Tortillas with: Scrambled Eggs, Black Beans, Diced and Spiced Potatoes, Fajita Peppers and Onions Choose Two: Crumbled Bacon, Diced Ham, Crumbled Sausage, or Chorizo With: Salsa, Shredded Cheese, Scallions, Lime Crema, Cilantro

STUFFED TO START YOUR DAY

Choice of Two Varieties of Stuffed French Toast with Butter Chips and Maple Syrup, Scrambled Eggs with Cheese and Scallions Choice of Breakfast Meats, Fresh Fruit Salad

CUT THE CREPE

Choice of one Savory and one Sweet Crepe + Choice of one Quiche or Frittata Assorted Cheese Plate with Fruit Garnish Crostini, Croissants & Cruellers







Breakfast Menus

Sweet Breakfast A La Carte

STUFFED FRENCH TOAST

Berries and Cheese, Apple Pie, Peach Cobbler, Apricot and Cheese, Monte Christo, Bacon Jam with Peanut Butter

SWEET CREPES

Strawberries and Cream, Mixed Berries and Cream, Strawberry and Banana Cream, Nutella and Banana, Nutella and Strawberry, Caramel and Banana

ASSORTED PASTRY PLATTER

Assorted House Made Mini Muffins, Danishes, Bagel Halves, Cinnamon Rolls, and Croissants with Whipped Cinnamon Butter, Jams, and Cream Cheese

FRESH FRUIT SALAD OR PLATTER

Seasonal Fresh Fruit displayed on a Platter or Cut into a Salad with Honey Lime Dressing

YOGURT PARFAIT CUPS

Vanilla Yogurt Layered with Mixed Berries with a side of Granola

VEGAN OVERNIGHT POWER OATS

Steel Cut Oats and Quinoa in Coconut Milk and Yogurt with Whey Protein Powder with Mixed Berries and Almonds or Maple Cinnamon Bananas and Pecans







Breakfast Menus

Savory Breakfast A La Carte

FRITTATA OR QUICHE

Ham and Cheese, Bacon and Cheese, Turkey Sausage and Cheese, Broccoli and Cheese, Spinach and Cheese

SPECIALTY FRITTATA OR QUICHE

Western, Lorraine, Roasted Tomato, Mushroom, Spinach and Goat Cheese

BREAKFAST MEATS

Bacon, Ham Slices, Sausage Links or Patties, Goetta (+2.00), Turkey Sausage, Beyond Sausage Patties (+1.50)

BREAKFAST POTATOES

Potatoes O'Brien, Roasted Maple Sweet Potatoes, Diced & Spiced Potatoes, Home Fries

SAVORY CREPES

Ham and Swiss with Creamy Mustard Sauce, Monte Christo with Raspberry Dijon, Spinach and Mushroom Crepe with Roasted Tomato Cream Sauce, Shredded Chicken and Bacon with Boursin Cream Sauce, Sauteed Vegetable Blend with Hollandaise Sauce

SAUSAGE GRAVY AND BUTTERMILK BISCUITS

House Made Sausage Gravy with Fluffy Buttermilk Biscuits

EARLY START CHEESE PLATTER

Four Domestic and Imported Hard and Soft Cheeses with Fresh Fruit Garnish and Crostini







Luncheon Menus

Box Lunch Sandwiches

Each Box Contains Sandwich or Wrap, Cutlery Pack, Condiments, Chips, Fresh Fruit and a Cookie. Wraps & Sandwiches can be made on Platters for Larger Parties.

SPECIALTY SANDWICHES OR WRAPS

HOUSE FAVORITE

Turkey with Provolone, Cranberry Mayo, Butter Lettuce and Red Onion on Brioche Bun or in a Spinach Wrap

ITALIAN SUB

Ham, Salami, Pepperoni, Provolone with Lettuce, Italian Blend, Roasted Red Peppers, Mayo, Red Onion, and Banana Peppers on Ciabatta or in Sun Dried Tomato Wrap

SPRING TURKEY

Oven Roasted Turkey, Havarti, Peppered Mayo, Arugula, Red Onion, Fresh Peppers and Tomato on Brioche Bun or in a Spinach Wrap

CALI CLUB

Turkey, Bacon Crumbles, Avocado Mayo, Lettuce, Tomato, Red Onion and Colby Jack Cheese on Ciabatta Roll or in a Spinach Wrap

BUFFALO CHICKEN SALAD

House Made Buffalo Chicken Salad with Red Onion, Celery, a Hint of Ranch with Lettuce on Brioche Bun or in a Spinach Wrap

CHICKEN BANH MI

Marinated Chicken with Pickled Onion, Shredded Carrot, and Cucumber Sliced and Cilantro with Sriracha Mayo on a Baguette

VEGETARIAN PITA

Mediterranean Pita Stuffed with Hummus, Lettuce, Kalamata Olives, Roasted Red Pepper, Red Onion, Tomato, Cucumber, Feta, with Tzatziki Sauce in Pita or on Sun Dried Tomato Wrap

SANDWICHES

House Oven Roasted Turkey & Cheddar - Lettuce, Tomato Local Schalen's Ham & Havarti - Lettuce, Tomato House Oven Roasted Roast Beef & Provolone - Lettuce, Tomato

ADDITIONAL SIDES

Seasonal Orzo Salad Italian Tortellini Pasta Salad Fresh Fruit Salad Potato Salad Quinoa Salad Couscous Salad Three Bean Salad Mediterranean Chop Salad







Luncheon Menus

Box Lunch Salads + Wraps

Each Salad/Wrap Contains a Salad, Cutlery Pack, Fresh Fruit and Chips. Add on Grilled Chicken + 2.50, Shrimp +3.00, Steak +4.00, Vegan Quinoa +2.00

SPECIALTY SALADS OR WRAPS

HARVEST SALAD

Spring Mix with Diced Apples, Dried Cranberries, Feta and Pecans with Balsamic Vinaigrette (or in a Spinach Wrap)

CLASSIC CAESAR

Chopped Romaine, Shaved Parmesan, House Made Croutons with Classic Caesar Dressing (or in a Flour Wrap)

GREEK SALAD

Chopped Romaine and Spring Mix with Roasted Red Pepper, Banana Pepper, Kalamata Olives, Tomatoes, Cucumbers, Red Onion, Feta and ChickPeas with Greek Vinaigrette (or in a Sun Dried Tomato Wrap)

MIDWEST FAVORITE AKA *CBR*

Chopped Romaine, Colby Jack Cheese, Bacon Crumbles, Tomato, Red Onion, and Croutons with House Made Ranch (or wrapped in a Spinach Wrap)

CRANBERRY PECAN CHICKEN SALAD

Chopped Romaine and Spring Mix topped with our House Made Cranberry Pecan Chicken Salad, Cucumbers, Tomato, Red Onion, with a Poppy Seed Dressing (or in a Flour Wrap)

EXECUTIVE PLATTERS

BEEF TENDERLOIN with Brioche Slider Buns, Butter Lettuce, Radish, Red Onion, Horseradish and Mustard

ASIAN PORK TENDERLOIN with Asian Slaw, Sesame Ginger Sauce and Brioche Buns

CRANBERRY PECAN CHICKEN SALAD on Mini Butter Croissants with Butter Lettuce

CAJUN SHRIMP SKEWERS with Grilled Lemon and Cocktail Sauce and Remoulade







Luncheon Menus

Happy Hour Lunch Bars

SLIDER BAR

Choose up to three varieties and a minimum of 12 of each variety.

Classic Cheese Burger, Pulled BBQ Pork, Chicken, or Jack Fruit with Apple
Poppy Slaw, Goetta Sliders, Philly Dip, Cuban, Buffalo Chicken, Portobello & Swiss

TACO BAR

Choose two proteins.

Proteins: Seasoned Ground Beef, Shredded Chicken Tinga, Diced Fajita Chicken,
Carnitas, Barbacoa (+2.50), Diced Fajita Steak (+3.00), Seasoned Vegetable Mix
Two Proteins, Cilantro Lime or Spanish Style Rice, Seasoned Black Beans, House Made Pico de Gallo
and Corn Salsa with Tortilla Chips, Flour Tortillas, Sour Cream, Shredded Lettuce and Cheese
Guacamole +2.50, Queso +2.00

MEATBALL BAR

Italian Meatballs with Marinara, Thai Chili Meatballs, Teriyaki Chicken Meatballs, Swedish Meatballs, BBQ Meatballs with Brioche Slider Buns, Mozzarella and Parmesan Cheese, & Sautéed Onions and Peppers

PASTA BAR

Cheese Tortellini and Penne Pasta, Choice of House Made Meatballs, Grilled Chicken Italian Sausage, or Sautéed Vegetable Blend with Marinara, Alfredo and Pesto Cream, Steamed California Blend, Artichoke Hearts, with Garden or Caesar Salad, Parmesan Cheese and Breadsticks

NACHO BAR

Corn Tortilla Chips with Seasoned Ground Beef or Shredded Chicken Tinga with Salsa, Traditional Salsa, Tomatillo Salsa, Queso, Diced Tomatoes, Jalapenos, Diced Onions, Shredded Cheese, Sour Cream and Sliced Olives

MEDITERRANEAN BAR

Wild Rice with Shawarma Chicken, Beef or Shrimp & Vegetables, Garlic Sauce, with Hummus and Pita and a Greek Chop Salad