

Sandwich

\$14.50 ea.

Included: Specialty Sandwich, side and beverage

Turkey Pesto

Roasted turkey, basil pesto, fresh mozzarella, lettuce, tomatoes, mayo, balsamic glaze on ciabatta bread.

Pastrami & Havarti

Sliced tomatoes, garlic mayo, pickled red onions, coleslaw, dijon mustard on ciabatta bread.

BLTA

Bacon, iceberg, lettuce, tomatoes, avocados, garlic mayo on sliced french bread.

Chicken Caprese

Sliced tomatoes, fresh basil pesto, mayo, fresh mozzarella, avocado and balsamic glaze on ciabatta bread.

Chicken Caesar Wrap

Grilled check breast, romaine, cucumbers, tomatoes, parmesan and mozzarella, caesar dressing in a flour tortilla.

Sicilian Sub

Salami, pepperoni, mortadella, provolone, balsamic glaze, tomatoes, red onions, kalmata olives, marinara.

Steak Burrito

Skirt steak, Spanish rice, black beans, pico, guacamole, queso fresco, sour cream. Hot or mild salsa on side. Chicken or veggies available.

Mediterranean Wrap

Grilled chicken, iceberg lettuce, sliced peperoncino, sliced olives, feta cheese, tomatoes, red onions, greek dressing in a flour tortilla.

Angry Bird Sub

Turkey, bacon, pepper jack cheese, jalapeños, lettuce, tomatoes, avocados, sriracha mayo.

Chori-Queso

Beef chorizo, mozzarella, bell peppers, tomatoes, onions. Melted together on a french toll with garlic mayo, refried bean spread and avocado. Sandwich or taco style.

Mexi-Cheese Steak

Roast beef, green peppers, red onions, tomatoes, provolone and mozzarella melted together with lettuce and sriracha mayo on a hoagie roll. Sandwich or taco style.

Sides

Mixed Seasonal fruit
House Green Salad
Pesto Pasta Salad
Seasonal Fruit Salad
Crudités Veggies

Tortilla Chips & Salsa
Steamed Veggies
Black Beans w/ Queso Fresco
Fruta con Chile
Creamy Coleslaw

Box Lunch Salads

\$12 P/P (+\$2.50 add Chicken)

Includes : Salad, bread & Butter, Beverage

House Green

Mixed greens, cucumbers, carrots, tomatoes, black olives, shredded parmesan with Italian Dressing.

Beet Salad

Roasted sliced beets, mixed greens, orange segments, extra virgin olive oil, red wine vinaigrette, shaved parmesan and shredded red onions.

Caprese Salad

Mixed greens, grape tomatoes, fresh mozzarella, olive oil, balsamic vinegar, Julianne basil.

PNW Salad

Spinach, strawberries, almonds, raisins, parmesan, raspberry vinaigrette.

Quinoa Salad

Spinach, diced tomatoes, feta cheese, balsamic vinaigrette dressing and avocado.

Spanish Kale

Fresh kale, queso fresco, roasted corn, shaved red onion and avocado.

Oriental Salad

Iceberg, red cabbage, carrots, orange segments, sesame seeds and croutons, sesame dressing.

Greek Salad

Mixed greens, sliced tomatoes, cucumbers, sliced pepperoni, castlevania olives, feta cheese and red onions, greek dressing.

Platters

Antipasto Traditional or Skewered Antipasto - \$5.00 P/H

Fresh Vegetable Display with Asiago Dipping Sauces or Hummus (Raw or Grilled) - \$3.00 P/H

Chicken Kabobs Served w Mango/Habanero Sauce - \$4.00 P/H

Specialty Sliders - \$4.00 P/H

Choice of Bacon & Cheddar, Pulled Pork BBQ, Chorizo con Papa, BLTA or Beef Picadillo.

Prosciutto Wrapped Caprese Balls - \$3.00 P/H

Argentinean Empanadas Assortment - \$3.00 P/H

Bruschetta with Crostini - \$3.00 P/H

Bacon Wrapped Prawns with Cheese. Served with Tamarind/Chipotle Sauce - \$5.00 P/H

Caprese Skewers with Olive Oil & Balsamic Reduction - \$4.00 P/H

Dip Trio: Black Beans, Guacamole & Pico. Served with Tortilla Chips. - \$4.00 P/H



“Creating memorable experiences through flavors and aromas”

Breakfast Buffet

Scrambled Eggs - \$2.00 P/H

Bacon - \$3.00 P/H

Sausage - \$3.00 P/H

Ham Steaks - \$3.00 P/H

Breakfast Potatoes - \$3.00 P/H

Breakfast Burrito - \$6.00 P/H

Mini Avocado Toast w/ Poached Egg - \$6.00 P/H

Mini Parfait w/ Mixed Berries - \$3.00 P/H

Mini Fruit Cups - \$3.00 P/H

Fruit Kabobs w/ Poppyseed - Yogurt Sauce - \$3.00 P/H

Coffee and Hot Tea - \$3.00 P/H

Assortment of Pasties and Muffins - \$3.00 P/H

Muffin Breakfast Sandwich - \$4.00 P/H

Assortment of Cookies - \$3.00 P/H

Omelett Station **\$15 P/H**

Assortment of Breakfast Meats

Assorted Cheeses

Seasonal Vegetables

Eggs Cooked To Your Liking

Breakfast Potatoes

Seasonal Fresh Fruit



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Lunch & Dinner Buffet

Lunch: \$15.00 P/H Dinner: \$17.00P/H

Deli

Sliced Ham, Roasted Turkey, Roast Beef, Assortment of Cheeses, Seasonal Veggies, Mayo, Mustard and Bread Variety.

Seasonal Fresh Fruit Display

Assortment of Chips

Chef's Choice of Desserts

Canned Sodas, Wattle Waters and San Pellegrino Cans

Mexican

Shredded Chicken Tinga, Ground Taco Meat, Fajita Veggies (Bell Peppers, Onions, Mushrooms)

Black Beans and Spanish Rice

Shredded Lettuce, Jack Cheese & Cheddar, Diced Tomatoes, Diced Red Onions and Sour Cream

Corn and Flour Warm Tortillas

Chips, Salsa and Guacamole

Chef's Choice of Dessert

Italian

Choice of 3 Types of Pasta Noodles

Choose of 3 Italian Sauces. Parmesan Cheese

House Green Salad with Assortment of Dressings

Breads and Butter Display

Chef's Choice of Desserts

American

Grilled Chicken Breast Marinated in Chimichurri and Topped with Wine-Lemon Cream Sauce

Roasted Potatoes with Fresh Herbs

Roasted Seasonal Veggies

House Green Salad with Assortment of Dressings

Bread and Butter Display

Chef's Choice of Desserts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.