

# Corporate & School

## Breakfast Buffets

Prices are per person



### **Continental \$12**

assorted danishes, donuts, bagels with fresh whipped cream cheese and butter. fresh whole fruit, coffee and tea

### **Buffet Packages**

**\$16**

1 Breakfast Mains  
2 Hot Sides  
1 Cold Side  
Coffee and Tea

**\$19**

2 Breakfast Mains  
3 Hot sides  
2 Cold Sides  
Coffee and Tea

**\$22**

3 Breakfast Mains  
3 Hot Sides  
2 Cold Sides  
Coffee and Tea

### **Breakfast Mains**

scrambled eggs  
french toast  
asparagus and  
asiago quiche  
belgian waffles  
fluffy blueberry  
pancakes

### **Hot Sides**

bacon  
sausage links  
scrapple  
pork roll  
smoked paprika potato  
hash  
cheesy southern grits  
thyme roasted root  
vegetable hash  
cheddar skillet  
potatoes  
buttermilk biscuits  
creamy oatmeal

### **Cold Sides**

honey & yogurt  
assorted bagels  
croissants  
donuts  
fresh fruit  
mixed berries



# Corporate & School *Lunch Menu*

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## **Boxed Lunches** \$16

choice of 3 styles of sandwiches or wraps below, bag of chips, and cookie or brownie packaged individually

honey roasted turkey club

black forest ham and swiss

blt on whole grain

roasted beef and cheddar

three cheese club

chicken caesar wrap

smoked turkey breast with guacamole

grilled vegetables with shaved parmesan and rosemary aioli

italian with herb oil and vinegar

*Deliveries are subject to additional fee.*



# Corporate & School *Lunch Buffets*



## Buffet Packages

**\$17**

1 Entree  
2 Sides  
1 Salad

**\$21**

1 Entree  
1 Pasta  
2 Sides  
1 Salad

**\$24**

2 Entrees  
1 Pasta  
2 Sides  
1 Salad

### Salads

#### caesar

romaine lettuce, shaved  
Parmesan, garlic croutons,  
creamy Caesar dressing

#### spring mix

mesclun greens, shaved carrots,  
cucumbers, cherry tomatoes,  
honey-balsamic dressing

#### spinach

marinated strawberries, goat  
cheese crumbles, toasted pecans,  
citrus vinaigrette.

#### chefs seasonal salad

seasonable greens and  
vegetables with choice of dressing

### Sides

rosemary roasted red potatoes  
roasted garlic whipped potatoes  
roasted sweet potatoes  
jeweled cous-cous  
steamed broccoli  
sautéed asparagus  
green beans almandine  
seasonal vegetables

### Entrees

chicken parmigiana  
chicken marsala  
italian sausage and peppers  
Shimpy's pit bbq chicken thigh  
Shimpy's pit bbq pulled pork  
tandoori chicken  
herb roasted pork tenderloin  
meatballs in marinara

### Pasta

pesto tortellini  
seasonal vegetable lasagna  
bolognese lasagna  
ravioli ala vodka  
brown butter and herb gnocchi  
roasted garlic shrimp scampi  
tortellini alfredo

### Desserts

cookies and milk \$2  
crafted miniature desserts \$4

ASK ABOUT OUR PREMIUM  
DESSERT OPTIONS

