



Corporate Breakfast Menus

Seasonal Fruit Salad

\$3.75 per person

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Homemade, Assorted Pastries & Breakfast Breads *to include Cinnamon Rolls, Danishes, & Croissants*

\$2.75 per person

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Basket of Bagels & Cream Cheese Smear

\$3.00 per person

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Greek Yogurt Bar

Vanilla Yogurt, served with Granola, Fresh Blueberries, Macerated Strawberries, Honey & Cinnamon

\$5.50 per person

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Breakfast Tacos with Fresh Salsa

Potato, Egg, & Cheese

Black Bean, Potato, & Cheese

\$3.25 each

Addition of Bacon, Sausage, or Vegan Chorizo - \$1.00

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Breakfast Strata

Baked Egg Casserole layered with French Bread, Italian Sausage, Roma Tomatoes, Spinach, & Basil

\$45.00 each, Serves 10-12

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Migas Strata

Baked Egg Casserole layered with Cheddar & Monterey Jack Cheeses, fresh Jalapenos, Tomatoes, Onions & Corn Tortilla strips

\$40.00 each, Serves 10-12

*add Chorizo or Sausage - \$4.00

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Seasonal French Toast Strata – Strawberry, Peach, Pumpkin, & Egnog

Baked Egg Casserole layered with Challah Bread, Cream & Seasonal Ingredients served with Maple Syrup

\$35.00 each, Serves 10-12

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Scrambled Eggs with Cream Cheese & Tarragon

\$3.50 per person

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Pancake Bar – requires an attendant

Served with Whipped Butter, Seasonal Fruit Topping & Warm Maple Syrup

\$4.00 per person

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Breakfast Sides

Buttermilk Biscuits & Country Gravy - \$3.50, White Cheddar Jalapeno Grits - \$3.00,

Steel-cut Oatmeal with Raisins, Brown Sugar & Cinnamon - \$4.50

Griddled Potato Hash - \$3.00 Maple-Glazed Ham - \$3.75, Applewood-Smoked Bacon - \$4.50, Pan Sausage - \$3.75



Corporate Boxed Lunch Menus

*Sandwiches include one side and bag of gourmet chips or "sweet of the day"
Nicely packaged in clear acrylic boxes & labeled; Napkin wrapped Flatware included.*

Salads & Bowls

Mediterranean Farro Bowl

with Arugula, Tomatoes, Cucumbers, Slivered Red Onion, Toasted Garbanzo Beans, Kalamata Olives, Roasted Red Bell Pepper, Feta & Greek Vinaigrette

\$11.75 each

Protein Add On

Herb-marinated & Grilled Chicken Breast - \$4.00

Herb-marinated & Roasted Salmon Filet \$8.50

Grilled Herb & Garlic-Crusted Beef Medallions - \$8.50

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Southwestern Quinoa Bowl

with Field Greens, Roasted Corn, Black Beans, Smoked Tomatoes, Scallions, Avocado, Cotija & Chile Lime Vinaigrette

\$11.75 each

Protein Add On

Herb-marinated & Grilled Chicken Breast - \$4.00

Herb-marinated & Roasted Salmon Filet - \$8.50

Grilled Coffee-Crusted Beef Medallions - \$8.50

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Classic Cobb Salad

Romaine Lettuce, Grilled Chicken Breast, Applewood-smoked Bacon, Hard Boiled Egg, Tomatoes, Cucumbers, Avocado & Cobb Salad Vinaigrette

\$16.50 each

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Texas Trail Mix Salad

"Our rendition of the famous Stetson Salad of Santa Fe's Cowboy Ciao Restaurant"

Arugula, Smoked Chicken Breast, Roasted Corn, Tomatoes, Pearl Couscous,

Trail Mix – "Asiago Cheese, Toasted Pepitas & Dried Currants" & Basil-Buttermilk Dressing

\$15.75 each

Sandwiches

Our Signature Smoked Chicken & Asparagus Sandwich

Mesquite Smoked Chicken & Fresh Asparagus Tips, Baby Greens, Oven Dried Tomatoes, & Dijon Aioli served on Housemade Focaccia

\$16.25 each

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Grilled Vegetable Club

Grilled Seasonal Vegetables, Oven Dried Tomatoes, Fresh Mozzarella, Hummus & Pesto served on Housemade Focaccia

\$15.50 each

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Fried Green Tomato & Pimento Cheese Sandwich

Cornmeal crusted Fried Green Tomatoes, Housemade Pimento Cheese, Leaf Lettuce & Jalapeno Buttermilk Ranch served on Housemade Focaccia

\$13.25 each

addition of Applewood smoked Bacon \$1.50

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Roasted Chicken Salad Sandwich

Roasted Chicken, Celery, Apples, Dried Currants, & Tarragon Mayonnaise, served on Croissant

\$14.75 each



Roasted Turkey Kaiser

Oven Roasted, Carved Turkey Breast with Cranberry Chutney, Herbed Aioli, & Field Greens, served on a Kaiser Roll
\$14.75 each

•
Ham & White Cheddar Sandwich

*Thinly sliced Black Forest Ham & White Cheddar with Apple Mustard Butter
served on Housemade Focaccia*
\$14.75 each

•
Roasted Turkey Cobb Wrap

*Roasted Turkey, Crumbled Bleu Cheese, Fresh Tomato, Slivered Red Onion, Avocado, & Applewood smoked Bacon
rolled in a Fresh Flour Tortilla*
\$15.25 each

•
Roast Beef & Brandied Mushroom Sandwich

*Thinly Sliced Roast Beef with Sautéed Mushrooms, Caramelized Shallots, Swiss, & Rosemary Aioli,
served on Pan Frances*
\$18.50 each

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Smoked Salmon & Avocado Toast

Smoked Salmon Lox, Avocado, Arugula & Lemon Oil, served on Toasted Multi-grain Bread
\$16.75 each

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Minimum order of 12 per item

Corporate Boxed Lunch Sandwich Sides

Sides subject to change based on Seasonability

Mixed Green Salad with Cherry Tomatoes & Cucumbers
with Champagne Vinaigrette, Balsamic Vinaigrette, Herbed Buttermilk or Green Goddess Dressing

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Grilled Red Potato Salad
with Lemony Herb Vinaigrette or Bacon-Blue Cheese Dressing

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Fresh Fruit Salad

•
Classic Caesar Salad
with Parmesan & Homemade Croutons

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Greek Pasta Salad
with Red Bell Peppers, Cucumbers, Tomatoes, Black Olives, Crumbled Feta, & Oregano Red Wine Vinaigrette

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Macaroni Salad with Cherry Tomatoes, Sweet Corn & Basil Pesto

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Tri-color Slaw
with Yogurt-Honey Dressing

•
Vegan Sweet Potato, Black Bean & Kale Salad
with Avocado-Cashew Dressing

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Chef's Seasonal Veggie of the Day



Corporate Luncheon Buffets

Pecan Crusted Breast of Chicken with Seasonal Fruit Chutney or Dijon Thyme Sauce
French-style New Potato Salad with Fresh Herbs & Dijon Shallot Vinaigrette
Green Bean Salad with a Creamy Red Onion Dressing
Oatmeal Chocolate Chip Cookies
\$17.75 per person

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Coffee-crusted & Grilled Beef Medallions with Chimichurri Sauce
Roasted Steak Fries with Smoked Paprika
Field Green Salad with Roasted Beets, Oranges, Shaved Fennel, & Sherry Shallot Vinaigrette
~or~
Arugula Salad with Watermelon, thinly sliced Red Onion, Feta & Honey Citrus Vinaigrette
Dulce de Leche Blondies
\$24.50 per person

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Wood Grilled Breast of Chicken with Lemon Artichoke Sauce
Truffled Mac & Cheese with Spring Peas & Bacon
Classic Caesar Salad with Parmesan & Croutons
Turtle Cheesecake Squares
\$18.50 per person

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Honey-Soy glazed Filet of Salmon
Chilled Thai Soba Noodle Salad with Cucumber, Garlic, Caramelized Spring Onions, Cilantro & Lime
Steamed Broccoli with Sesame Vinaigrette
Mango Lime Bars
\$22.25 per person

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Cheddar Crusted Chicken & Seasonal Vegetable Pot Pie
Roasted Garlic Mashed Potatoes
Field Green Salad with Tart Apples, Chevre & Champagne Vinaigrette
Pecan Pie Bars
\$17.75 per person

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Smoked Pork Tenderloin with Bourbon Peach & Caramelized Onion Chutney
Baked Mac & Cheese
Cabbage Slaw with Almonds & Dijon-Cider Vinaigrette or Brown Sugar Baked Beans
Homemade Banana Pudding
\$20.75 per person

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Braised Pork Enchiladas or Chicken Tinga with Roasted Green Chile-Tomatillo Sauce & Monterey Jack Cheese
Drizzled with Habanero Aioli
Charro Beans
Mexican Rice
Keylime Tartlets
\$15.25 per person

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Braised Beef Short Ribs
with Carrot, Celery & Onion Ragout
Creamy Parmesan Polenta or Wide Egg Noodles
Charred Broccolini
Mocha Truffle Bars
\$25.00 per person



King Ranch Casserole

A Texas Casserole of Mesquite-Smoked Chicken, Fire-Roasted Tomatoes, Corn Tortillas, Sharp Cheddar, Monterey Jack Cheese, & Hatch Green Chile Cream Sauce

Black Beans with Pico de Gallo

Southwestern Caesar Salad with Smoked Tomatoes & Red Chile Tortilla Crisps

Cowboy Cookies

\$15.75 per person

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Souvlaki style Breast of Chicken

a Greek marinade of Olive Oil, Lemon, Garlic, Oregano, Mint, & Parsley

served with Tzatziki

Mediterranean Three Bean Salad

Cannellini Beans, Kidney Beans, & Garbanzo Beans with Cucumbers, Cherry Tomatoes, Green Beans, Red & Yellow Bell Pepper, & Red Wine Vinaigrette

Charred Broccolini drizzled with Balsamic Reduction

Orange Rosemary Baby Cakes, dusted with Powdered Sugar

\$17.75 per person

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Chicken Dijonaise

Boneless Chicken Thighs braised in White Wine, Creme Fraiche, Whole Grain Dijon, Garlic & Tarragon

Scalloped Potatoes with Herbs & Parmesan

Grilled Asparagus

Lemon Squares dusted with Powdered Sugar

\$18.00 per person

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Green Chile & Goat Cheese stuffed Breast of Chicken

Black Bean, Corn & Rice Salad with Cilantro Vinaigrette

Grilled Zucchini & Squash

Cinnamon-scented Brownies

\$17.50 per person

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Ground Beef & Italian Sausage Meatloaf with Roasted Tomato Sauce

Horseradish Mashed Potatoes

Sautéed Green Beans with Shallot Butter

Walnut Fudge Brownies

\$17.50 per person

All pricing is based on a minimum of 30 guests



Corporate Morning & Afternoon Break

Trail Mix Bar

Assorted Nuts, Granola, M & M's, Chex & Dried Fruit
\$4.00 per person

Greek Yogurt Parfait Bar

Vanilla Yogurt with toppings of Fresh Blueberries, Macerated Strawberries, Granola, Honey & Cinnamon
\$5.50 per person

Pick-up Sweets

to include an assortment of bar desserts (i.e. brownies, blondies, etc.) & cookies
\$5.00 per person

Cookie Trays

\$2.25 per person

Vegetable Crudité

with Green Goddess & Herbed Buttermilk Dipping Sauce
\$3.75 per person

Selection of Seasonal Whole Fruits or Seasonal Fruit Display

\$1.50 per person / \$3.75 per person

Artisan Cheese Board

Accompanied with Seasonal Fruit & Berries, Honey, Assorted Crackers & Artisan Breads
\$5.50 per person

Mediterranean Tray

Italian Cured Meats & Cheeses, Hummus, Assorted Olives, Marinated Artichoke Hearts, Roasted Mushrooms & Fennel, Sundried Tomato Tapenade, & Herbed Olive Oil
Served with Artisan Breads & Toasted Pita Points
\$10.50 per person

Trio of Dips - served with Crostinis & Pita

~Traditional Hummus~
~Warm Spinach & Artichoke Dip~
~Savory, Seasonal Cheesecake~
~Roasted Red Bell Pepper Caponata~
~Caprese – Cherry Tomato, Fresh Mozzarella, Basil & Basil Pesto~
~Lemon Rosemary Feta~
~Pimento Cheese~
\$5.50 per person

Warm Queso Blanco, Guacamole & Fresh Salsa

served with Tostada Chips
\$5.50 per person

Baked Brie En Croute

Wheel of French Brie, baked in Puff Pastry & topped with Caramelized Onions & Mushrooms
or Seasonal Fruit Chutney
\$65.00 each serves 25 – 35 guests



Honey-glazed Smoked Salmon

House-smoked side of Salmon with Chive Caper Aioli & Crostini's
\$125.00 per side serves 25 – 35 guests

All pricing is based on a minimum of 30 guests

Corporate Beverage Service

Breakfast

Regular Coffee with assorted sweeteners, honey and half & half - \$2.25 per person
Addition of Decaf Coffee or Hot Tea - .75 cents

Fresh Orange Juice - \$1.25 per person
Addition of Grapefruit or Cranberry Juice - .75 cents

Bottled Waters and Sodas - \$1.25 each

Canned Cold Brew Coffee - \$3.00 each

Lunch

Iced Tea with assorted sweeteners and lemons - \$1.50 per person
Addition of Lemonade - .75 cents

Regular Coffee with assorted sweeteners, honey and half & half - \$1.50 per person
Addition of Decaf Coffee or Hot Tea - .75 cents

Bottled Waters, Sodas and Lipton Iced Teas - \$1.25 each

Canned Cold Brew Coffee - \$3.00 each

All pricing is based on a minimum of 30 guests