

## **Sample Menu 1**

### **Salads**

From the Salad Bar

Field Green Lettuce and Romaine Hearts with  
Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans,  
Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Selection of Dressings: Low Fat Italian Vinaigrette, Ranch Dressing, Honey Mustard Dressing

Asparagus and Red Beef Steak Tomatoes with Marinated Mozzarella Pearls  
Fresh Basil, Baby Artichokes and Balsamic Vinaigrette

Selection of Sliced Fresh Fruits and Berries with Low Fat Cottage Cheese

May Tag Blue Cheese Salad with Grilled Portobello Mushrooms, Arugula and Black Forest Ham  
Toasted Pine Nuts and La Scala Vinaigrette

Nicoise Salad with Albacore Tuna, Green Beans, Potatoes and Eggs  
Lemon Garlic Dressing

### **Entrees**

Pan Seared Chicken Breast Saltimbocca with Prosciutto and Sage  
Capers, Italian Parsley and White Wine Reduction

Roasted Pork Lion Florentine Filled with Spinach and Parmesan Cheese  
Apricot Glaze and Serves with Natural Juices

Roasted Pacific Red Snapper Fillet with Cilantro Garlic Butter and Lime  
Grilled Fresh Tomatillo

Ricotta Ravioli with Saffron Flavored Alfredo Sauce and Chives  
Crushed Red Pepper and Grated Parmesan Cheese

### **Sides**

Roasted New Potatoes with Paprika and Sage  
Steamed Broccoli and Cauliflower and Extra Virgin Olive Oil

### **Dessert**

Neapolitan 'Tiramisu' with Cappuccino Caulis  
Fresh Strawberry Salad Marinated in Lemon and Mint  
Ghirardelli Fudge Brownies  
Selection of House Cookies

## Sample Menu 2

### Salads

From the Salad Bar

Field Green Lettuce and Romaine Hearts with  
Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans,  
Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons,  
Selection of Dressings: Low Fat Vinaigrette, Blue Cheese Dressing, Balsamic Vinaigrette

Beef Steak Tomatoes Salad with Cucumber and Imported Feta Cheese  
Bermuda Onions, Greek Olives and Oregano Vinaigrette

Selection of Sliced Fresh Fruits Salad with Berries and Grapes  
Fresh Mint and Lime

Saffron Tabouli Salad with Grilled Chicken Breast  
Roasted Vegetables and Mediterranean Parsley

Blackened Shrimp with White Beans Salad and Roasted Bell Red Peppers  
With Baby Mix Lettuce, Extra Virgin Olive Oil and Chives Dressing

### Entrees

Achiote Grilled Half Chicken with Roasted Sweet Corn  
Green Papaya Salsa and Salsa Habanera

Texas Style BBQ Tri Tips of Beef with Jack Daniel's Hot Sauce  
Black Angus Prime Beef Slowly Roasted and Carved at the Buffet Table

Pan Seared White Fish with Basil and Pine Nuts Pesto  
with Sautéed Baby Artichoke Hearts

Penne Arrabbiata with Roma Tomatoes, Garlic Crushed Red Pepper Flakes  
Extra Virgin Olive Oil and Parmesan

### Sides

Queso Fresco Gratin Potatoes with Scallions and Cilantro  
Grilled Zucchini and Yellow Squash with Garlic Thyme Butter

### Dessert

Summer Fresh Fruit Tarts  
Boston Chocolate Cream Pie with Chantilly Vanilla Cream Sauce  
Ghirardelli Fudge Brownies  
Selection of House Cookies

## Sample Menu 3

### Salads

From the Salad Bar

Field Green Lettuce and Romaine Hearts

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons, Selection of Dressings: Low Fat Vinaigrette, Blue Cheese Dressing, La Scala Mustard Vinaigrette

Traditional Caesar Salad with Grilled Chicken Breast and Parmesan Cheese  
House Caesar Dressing with Garlic Croutons and Lemon Wedges

Selection of Grapes and Strawberry with Domestic and Imported Cheeses  
Selections of Artisan Breads and Focaccia

Bay Shrimp Salad with Hot House Cucumber, Shaved Fennel and Roma Tomatoes  
Dill Vinaigrette and Chives Sprigs

Greek Dolmans with Fire Roasted Bell Peppers Salad with Capers and Kalamata Olives  
Paxos Extra Virgin Olive Oil, Lemon and Oregano

### Entrees

Grilled Chicken and Apple Sausage with Caramelized Onions  
Selection of Stone Mustard, Honey Mustard and French Mustard

Rigatoni al Forno with Roasted Japanese Eggplant, Sun Dried Tomatoes and Gorgonzola Dolce  
with Melted Mozzarella Cheese and Pecorino Cheese

Pan Roasted Macadamia Crusted Tilapia Fillet  
with Mango Cilantro Salsa

Roasted London Broil of Beef Studded with Garlic, Rosemary and Rock Salt  
Carved at the Buffet Table and Served with Horseradish Dressing and Au Jus

### Sides

Tempura Steak Potatoes with Rosemary and Thymes  
Long Green Beans Sautéed with Mushrooms and Caramelized Pearl Onions

### Dessert

House Carrot Cake with Cream Cheese Filling  
Hot Bread Banana Pudding with Caramel Dulce de Lece Ice Cream & Vanilla Devonshire Cream  
Ghirardelli Fudge Brownies  
Rice Krispies Treats

## Sample Menu 4

### Salads

From the Salad Bar

Field Green Lettuce and Romaine Hearts

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons, Selection of Dressings: Low Fat Vinaigrette, Buttermilk Ranch Dressing, Raspberry Vinaigrette

Rotisserie Chicken Pasta Salad with Lemon Pepper Aioli

Baby Artichokes, Marinated Crimini Mushrooms and Roasted Red and Yellow Peppers

Traditional Chef Salad with Ham, Smoked Turkey, American and Swiss Cheese  
With Olives, Tomatoes and Boiled Eggs Wedge, Your Choice of Dressing

Udon Noodle Salad with Grilled Flank Steak, Asian Vegetables and Enokii Mushrooms  
Tossed with Five Spices Sesame Chili Oil, ginger, Scallions and Daikon Sprouts

Sliced Cantaloupes and Honeydew Melons with Honey Yogurt Dressing  
Fresh Mint, Lemon and Limes Wedges

### Entrees

Stuffed Chicken Breast with Saffron Risotto and Smoked Gouda Cheese  
Presented with Sautéed Mushrooms, Garlic and Italian Parsley

Grilled Prime Bistro Steak with Argentinean Chimichurri Pesto  
With Caramelized Onion Compote

Yellowfin Tuna Steak Pan Seared with Crushed Pepper Corn  
Mango Cilantro Salsa with Lime

Four Cheeses Tortellini Sautéed with Walnuts, Fresh Sage and Brown Butter  
Grated Imported Parmesan Cheese and Crushed Red Pepper Flakes

### Sides

Steamed Natural Brown Rice with Fresh Chives  
Sautéed Asian Cut Carrots and Celery with Dill Butter,

### Dessert

Manhattan Style Cheese Cake with Fresh Strawberry Compote  
California Lemon Bar with Fresh Strawberry  
Ghirardelli Fudge Brownies  
Selection of House Cookies

## **Menu 5**

### **Salads**

From Salad Bar

Field Green Lettuce and Romaine Hearts

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, Garlic Croutons  
Selection of Dressings: Low Fat Vinaigrette, Buttermilk Ranch Dressing, Balsamic Reduction  
Vinaigrette

Traditional Hummus with Roasted Pine Nuts, Cilantro and Olive Oil  
Served with Pita Chips and Flat Breads

Sliced Honey Roasted Turkey Breast and Red Bliss Potatoes Salas Vinaigrette  
Presented with Boiled Eggs and Black Olives, Stoned Mustard Dressing

Selection of Sliced Fresh Fruit and Berries with Low Fat Cottage Cheese

Pad Thai Noodle Salad, Grilled Shrimp, Asian Vegetable, Toasted Almonds, Cilantro and Scallions  
Soy, Ginger Peanut Dressing

### **Entrees**

Roasted Chicken Breast Wrapped in Pancetta, Sage and Garlic  
Roasted Red Pepper Aioli

Flank Steak Grilled and Carved at the Buffet Table, Glazed with Balsamic Vinegar Reduction  
Natural Juices

Louisiana Style Breaded Cut Fish Fillet with Grilled Green Tomatoes  
Spicy Lemon Tartar Sauce with Fresh Chives

Bow Tie Pasta sautéed with Fresh Basil Pesto and Pencil Asparagus Tips  
Crushed Walnuts, Romano Cheese and Olive Oil,

### **Sides**

Sautéed Yukon Gold Potatoes Anna with Onion Comfit and Rosemary  
Selection of Grilled Vegetables to Include Zucchini, Red, Yellow Bell Peppers and Yellow Squash  
Brushed and Garlic, Thyme and Olive Oil

### **Dessert**

Extra Tall Chocolate Gouache Cake with Vanilla Cream Sauce  
Selection of Mini Cup Cakes: Cappuccino, White Chocolate, Double Chocolate  
Ghirardelli Fudge Brownies  
Selection of House Cookies

## **Sample Menu 6 – Asian Menu**

### **Salads**

From the Salad Bar

Field Green Lettuce and Romaine Hearts

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons  
Selection of Dressings: Low Fat Vinaigrette, Honey Mustard, Sesame Dressing,

Asian Grilled Chicken Breast Salad

With Napa Cabbage, Ice Berg Lettuce, Sliced Water Chestnuts  
Mustard Sprouts, Enokii Mushrooms, Scallions, Cucumber, Cilantro, Sprouts  
Tossed in Soy Ginger Sesame Dressing  
Presented on Chinese “To Go” Boxes with Won Ton Crisp and Chop Sticks

Soba Noodle Salad with Asian BBQ Tilapia Fillets and Toasted Sesame Seeds  
With Fresh Asian Vegetables and Sake Ginger Vinaigrette

Grilled Asian Asparagus with Shiitake Mushrooms and Crisp Rice Noodles  
Soya, Sesame Oil and Rice Vinegar Dressing

Wedges of Asian Green Papaya with Ripe Strawberry, Lotus Flowers, Lemon and Lime

### **Entrees**

Fire Grilled Chicken Breast Glazed with Spicy Teriyaki Orange Sauce  
Sesame Seeds and Green Scallions

Prime Beef and Broccoli Stir Fry Mongolian Style  
Prepared with Garlic and Ginger Oyster sauce

Pan Seared Tuna Steak with Wasabi Mustard Crust and Black Sesame Seeds  
with Steamed Baby Bok Choy

Stir Fry Chinese Egg Noodles with Sesame Oil, Oriental Vegetables and Asian Chili  
with Garlic, Ginger Broccoli, Mushrooms, Bamboo Shoots, Bell Peppers and Carrots

### **Sides**

Malaysia Style Sticky Rice Prepared with coconut Milk and Green Onions  
Pan Seared Asian Vegetables Goyza with Chili Soya Dipping Sauce

### **Dessert**

Pineapple Upside Down Cake served with Lemon Mussoline Sauce  
Basket of Fortune Cookies  
Mayer Lemon Ginger Bar with Fresh Strawberry  
Ghirardelli Fudge Brownies

## **Sample Menu 7**

### **Salads**

From the Salad Bar

Field Green Lettuce and Romaine Hearts

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons  
Selection of Dressings: Low Fat Vinaigrette, Buttermilk Ranch Dressing, Balsamic Vinaigrette

Mediterranean Baba Ganoush with Tahini, Garlic and Lemon  
Served with Pita and Flat Breads

Slow Roasted Golden Beets Salad with Mix Baby Field Greens & Soft Napa Valley Goat Cheese  
Shallot and Chive Vinaigrette with Caramelized Pistachio Nuts

Fire Roasted Bell Pepper Salad with Fresh Buffalo Mozzarella and Basil  
Orvieto Olives, Capers and Basil Pesto Dressing

Tropical Fruit Salad with Fresh Lime, Mint and Berries  
Honey Yogurt Dressing

### **Entrees**

Firehouse Red Hot Roasted Buffalo Style Half Chicken Prepared in our Rotisserie  
Served with Blue Cheese or Ranch Dipping Sauce

Roasted Chicago Round Carved at the Buffet Table, Rubbed with Rosemary and Garlic  
Served with Au Jus, Stone Mustard and Horseradish Sauce

Chipotle and lime Grilled Escolar Steak  
Garlic Butter and Cilantro Mango Salsa

Fusilli Pasta Mediterranean Style with Sun Dried Tomatoes, Olives and Fresh Arugula  
Olive Oil, Pecorino Cheese, Crushed Red Pepper Flakes and Roasted Pine Nuts

### **Sides**

Roasted Red Bliss Potatoes with Thyme and Paprika  
Sautéed Yellow Beans with New Carrots and Chives Butter

### **Desert**

House Made Traditional Red Velvet Cake with Chantilly Cream Sauce  
Individual Apple Brown Butter Tart  
Ghirardelli Fudge Brownies  
Selection of House Cookies

## **Sample Menu 8**

### **Salads**

From the Salad Bar

Field Green Lettuce and Baby Spinach

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons  
Selection of Dressings: Low Fat Vinaigrette, Buttermilk Roquefort Dressing, La Scala Vinaigrette,

Chicken Parmesan with Vine Sliced Tomatoes, Fresh Mozzarella and Imported Olives  
Basil Pesto Vinaigrette

Traditional Caesar Salad with Garlic Grilled Shrimp  
House Caesar Dressing with Garlic Croutons and Lemon Wedges

Grilled Fresh Peaches Salad with Arugula and Light Napa Goat Cheese  
Toasted Almonds and Lemon Vinaigrette

### **Entrees**

Butterflies Roasted Chicken Glazed with Balsamic Reduction, Garlic and Rosemary  
Served with Mediterranean Parsley

Grilled Louisiana Jody Moronis Hot Link Sausages  
Served with Sautéed Bell Peppers and Onions, Stone Mustard and Honey Mustard

Pan Roasted Mahi Mahi Steak Glazed with Kung Pao Sauce Toasted Sesame Seeds  
Pineapple Salsa with Cilantro, Bermuda Onions and Habanero Chili

Baked Bucatini Alfredo with Broccoli and Mushrooms  
Crushed Red Pepper and Romano Cheese

### **Sides**

Steamed Potato with Olive Oil and Parsley  
Sautéed Brussel Sprouts with Caramelized Italian Cipollini

### **Dessert**

Italian Amaretto Cheesecake Served with Espresso Sabayon Sauce  
Fresh Strawberry with Lemon Cream Moussoline  
Ghirardelli Fudge Brownies  
Selection of House Cookies



## **Sample Menu 9**

### **Salads**

From the Salad Bar

Field Green Lettuce and Baby Spinach

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons,  
Selection of Dressings: Low Fat Vinaigrette, Tequila Cilantro Vinaigrette, Lime Vinaigrette

Adobo Roasted Chicken Breast with Chard Corn Salad and Grilled Tomatillo  
Chipotle Dressing

Jicama, Avocado, Watercress and Orange Salad with Manchego Cheese and Tortillas Confetti  
Toasted Coriander Vinaigrette

Spicy Shrimp and Calamari Ceviche with Fresh Tomatoes, Cucumber, Jalapeño and Citrus  
Served in Shot Glass with Lime and Cilantro

### **Entrees**

Grilled Pablano Carne Asada with Salsa and Guacamole  
Fresh Corn Tortillas

Mesquite Grill Half Chicken Marinated in Orange Achiote Sauce  
Tomatillo Avocado Dressing

Roasted Pasilla Chile Relleno and Cotija and Asadero Cheese  
Pineapple and Mango Salsa

Pacific Red Snapper Veracruzano  
with Olives, Capers, Tomatoes and Pablano Chili

### **Sides**

Pueblo Style Black Beans  
Refried Beans with Melted Panela Cheese  
Sofrito Rice with Fresh Tomatoes, Serrano Chili and Cilantro

### **Dessert**

Hot Cinnamon Churros with Dulce de Leche Ice Cream & Caramel Sauce  
Ghirardelli Fudge Brownies  
Selection of House Cookies

## **Sample Menu 10**

### **Salads**

From the Salad Bar

Field Green Lettuce and Mixed Green Lettuce

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons

Selection of Dressings: Low Fat Vinaigrette, Blue Cheese Dressing, Raspberry Vinaigrette

Beef Sirloin Fajita Salad with Tortilla Confetti

Prepared with Red Bell Peppers, Spanish Onions, Red Kidney Beans, Avocado Dressing and Salsa

Tortellini Salad with Rocket Lettuce, Cherry Tomatoes, Baby Artichokes and Imported Olives

Tossed with La Scala Dressing and Parmesan Cheese

Selection of Sliced Fresh Fruits with Berries and Grapes

Fresh Mint and Lime

### **Entrees**

Southern Style Buttermilk Fried Chicken

Served on a Bed of Roasted Corn O'Brian

Pan Roasted Dover Sole with Mustard Tarragon Beurre Blanch

Fresh Lemon Wedges

Apple Wood Grilled Pork Chops Glazed with Balsamic Vinegar, Garlic and Sage

Apple Compote Chutney

House Made Vegetarian Lasagna with Five Cheeses

Roasted Tomato Sauce and Parmesan Garlic Bread

### **Sides**

Sautéed Yukon Gold Potatoes with Onions, Sage and Garlic

Sautéed Baby Spinach with Mushrooms and Caramelized Pearls Onions

### **Dessert**

Traditional Black Forest Cake with Vanilla Whipped Cream

Selection of House Cookies

Ghirardelli Fudge Brownies

Oreo Cookies Cupcake

## Sample Menu 11 - Our Famous Deli Menu

### Salads

From the Salad Bar

Field Green Lettuce and mix Green Lettuce

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons  
Selection of Dressings: Low Fat Italian Vinaigrette, Blue Cheese Dressing, Balsamic Vinaigrette

New York Deli Mustard Egg Salad with Fresh Chives  
with Pita Bread, Curly Greens and Sliced Tomatoes

Deli Potato Salad

Green Onions, Pimento, Hard Eggs, Onions and Celery Seeds

Long Island Cole Slaw with Dry Mustard and Poppy Seeds in a Zesty Buttermilk Dressing

### Entrees

Hamburger and Hot Sandwiches Bar

Selection of: Fresh Sirloin Burger, Turkey Burger or Garden Burger

Served with American Cheese, Mozzarella or Cheddar Cheese

Spicy Guacamole, Crumbled Blue Cheese and BBQ Sauce,  
Sliced Tomatoes, Green Lettuce, Bermuda Onions, and Kosher Dill Pickles

Grilled BBQ Chicken Breast on a French Roll

With Avocado and Melted Provolone Cheese

Hebrew National Hot Dog with Steamed Buns

Deli Mustard, Ketchup, Sweet Relish and Chopped Onions

Detroit Style Hot Chili Offered with Shredded Cheddar Cheese

Bear Steamed Knockwurst with Hot Sauerkraut with Caraway Seeds

### Sides

Tempura French Fries with Fresh Rosemary

Ruby Golden Onion Rings

### Dessert

Midnight Madness Danish Bread Pudding

with One Scoop of Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and Nuts

Cinnamon Apple Pie with Caramel Sauce

Selection of House Cookies

Ghirardelli Fudge Brownies

## **Sample Menu 12 - Hawaiian Luau Menu**

### **Salads**

From the Salad Bar

Field Green Lettuce and mix Green Lettuce

With Cherry Tomatoes, Cucumbers, Carrots, Mushrooms, Garbanzo Beans, Black Beans, Kalamata Olives, Roasted Corn, Sesame Tofu, Chopped Eggs, Cheddar Cheese, and Garlic Croutons  
Selection of Dressings: Low Fat Vinaigrette, Blue Cheese Dressing, Balsamic Vinaigrette,

Tropical Curry Chicken Salad with apple, Golden Raisin and Macadamia Nuts  
Served Over Sliced Cantaloupe

Hearts of Palm Salas with Romaine, Avocado and Tomatoes  
Lemon and Cilantro Vinaigrette

Seared Wasabi Tuna Salad with Somen Noodles, Asian Vegetables and Cashew Nuts  
Thai Chilies Vinaigrette

### **Entrees**

BBQ Pork Shoulder Cooked in Banana Leafs  
Marinated in Housing Sauce, Soy, Ginger and Garlic

Hawaiian Sweet and Sour Roasted Chicken Wings  
with Pineapple, Scallions and Toasted Sesame Seeds

Pacific Opakapaka with Panko Breadcrumbs Crust  
Papaya, Cilantro and Lime Relish

Stir Fried Udon Noodles with Shiitake Mushrooms, Snow Peas, Celery, Carrots and Cilantro  
Ginger, Garlic, Dark Sesame Oil and Soy

### **Sides**

Stir Fried Rice with Eggs, Green Peas and Scallions  
Steamed Baby Bok Choy, Carrots and Broccoli in a Chili Soya Dipping Sauce

### **Dessert**

Island Fruit Salad with Toasted Coconut Chips and Mints  
Marinated in Guava and Lime Juice Juices  
Individual Coconut Macaroon  
Ghirardelli Fudge Brownies  
Coconut Custard Meringue Pie with Strawberry Sauce