Toast is proud to participate in the Eat Well Berkeley Program, an initiative aimed at increasing access to healthier food and beverage choices on campus. Be Well at Work – Wellness Program developed these Eat Well Berkeley nutrition guidelines. The guidelines are designed to support the UC Berkeley Healthy Meeting & Event Guide with food and beverage menu options that:

- Include more fruit and vegetables, whole grains and high fiber foods
- Use healthy protein sources
- Offers plant-based options
- Prepare foods with healthy fats, no trans fats, and less added fat
- Emphasize whole and fresh ingredients, prepared with less salt and sugar, and fewer processed and pre-packaged items
- Provide right-sized portions
- Emphasize sustainable foods to help achieve campus sustainable food service goals

For more information, visit [uh.s.berkeley.edu/eatwellberkeley](http://uh.s.berkeley.edu/eatwellberkeley).

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**HORS D’ OEUVRES**

**Passed/Stationed**

**VEGAN**

- ✔ Stuffed Mushrooms with Wild Rice, Walnuts and Herbs
- ✔ Fresh Spring Rolls with Mango, Cucumber, Mint, Cilantro and a Sweet Chili Sauce
- ✔ Fresh Spring Rolls with Red Cabbage, Sautéed Shiitake, Herbs and a Spicy Peanut Sauce
- ✔ Apple, Pomegranate and Cashew Endive Spears
- ✔ Buffalo Cauliflower Bites
- ✔ Smoky White Bean Crustade
- ✔ Gazpacho Shots
- ✔ Cream of Cauliflower Shooters with Toasted Spiced Almonds

**VEGETARIAN**

- ✔ Watermelon Bites with Feta, Mint and a Balsamic Glaze
- ✔ Truffled Mac N Cheese Bites (with or without bacon)
- ✔ Walter’s Amazing Artichoke Stuffed Mushrooms
- ✔ Fried Green Tomatoes with Burrata
- ✔ Plantain Cups with Jackfruit Barbacoa and a Chipotle Aioli
- ✔ Baked Brie with a Fuji Apple Compote
- ✔ Mini Indian Samosas
- ✔ Greek Spanakopita with Feta and Spinach
- ✔ Mini Quiche
- ✔ Sweet Potato, Goat Cheese, Arugula and Balsamic Glaze Crostini
- ✔ Gazpacho Shots
- ✔ Caprese Skewers with Mozzarella, Cherry Tomatoes, Fresh Basil and Pesto
Sweet Cherry Tomato, Brie & Pesto Tartlets
• Japanese Eggplant Bites with Fresh Mozzarella and Sundried Tomatoes
• Mini Quiche (Choices are Spinach/Mushroom/Smoked Ham)
  **Also See Bruschetta and Stationed Items Below

SEAFOOD
• Crab Cakes with a Meyer Lemon Aioli/Chipotle Aioli
✓ Ahi Tuna and Mango Tartare on Wonton Crisp
✓ Hamachi Tartare with Truffled Ponzu, Microgreens, and Fried Garlic Chip
✓ Mexican Ceviche Served on a Round Corn Tortilla
✓ Peruvian Ceviche Served in a Plantain Cup
✓ Fresh Crab Salad Served on an English Cucumber Disc
  • Smoked Salmon and an Herbed Cream Cheese with Finely Chopped Red Onions and Capers on a Crustade
✓ Pancetta Wrapped Prawns Stuffed with Spinach & Garlic
✓ Camarones a la Diabla Served on a Corn Chip
• Pan Seared Scallop with a Saffron Citrus Beurre Blanc
• Coconut Saffron Soup Shooters with Pineapple Glazed Prawns
  **Also See Stationed Items Below

POULTRY
✓ Chicken Skewers with a Thai Peanut Sauce
• Fried Chicken and Waffle Skewers with a Spiced Maple Glaze
• Chinese Roasted Duck with Hoisin and Green Onion Bao
• Duck Confit Crustade with Caramelized Onions and a Cherry Gastrique
• Smoked Duck Breast Crustade with an Orange Gastrique, Pickled Red Onion Garnish with Garnish
✓ Grilled Chicken Skewers with Blistered Tomatoes
• Chicken Wings (Buffalo/Sesame/BBQ/Teriyaki/Lemon Pepper/Plain)
✓ Skewered Chicken with Aji Amarillo

MEAT
• Filet Mignon Skewers with a Chimichurri Sauce
• Petite Rib Eye Beef Wellington with Caramelized Onions
• Swedish Meatballs in Dijon Sauce
• Italian Sausage, Pesto & Mascarpone Stuffed Mushrooms
• Mini Empanadas Stuffed with Seasoned Beef and a Chipotle Aioli
• Miniature Reuben Sandwich on Rye Bread with Cornichon Garnish
• Pancetta Wrapped Mission Figs Stuffed Goat Cheese with a Maple Reduction
• Mini Cubans Wrapped in Puff Pastry
• Seared Filet Mignon Medallion on Toast with Horseradish Cream
• Rosemary beef Skewers with Baked Tomatoes
• Miniature “Mission Style” Burrito
• Grilled Lamb Lollipops with a Mint Gremolata
• Pork Belly Bao with Umami Aioli and Pickled Vegetables
• Prosciutto and Melon Skewers
✓ Tri Tip Bruschetta with a Charred Corn Salsa Served on a Garlic Bruschetta
• Antipasto Skewers with Salami, Cherry Tomato, Mozzarella, Kalmata Olive, Fresh Basil

**BRUSCHETTAS**

✔ Whole grain bread available upon request at additional cost

• Artichoke & Goat Cheese Gratin on Crostini*
• Fava Bean, Mint, & Asparagus Crostini*
• Roasted Butternut Squash and Goat Cheese Crostini with Arugula & Balsamic Reduction*
• Honey Ricotta and Heirloom Tomato Bruschetta*
• Tomato Bruschetta with Garlic Crostini*
• Roasted Wild Mushroom and Herbs with a White Bean Puree and Truffle Oil*
• Ricotta, Grilled Peach and Prosciutto Crostade
• Duck Confit Crostade with Caramelized Onions and a Cherry Gastrique
• Smoked Duck Breast Crostade with an Orange, Cabbage Garnish (choose skinless for EWB*)
• Marinated Filet Mignon with a Horseradish Cream and Caramelized Onions
• Blackend NY Strip with a Charred Corn Salad and a Chipotle Lime Aioli*
• Tri Tip Bruschetta with a Charred Corn Salsa Served on a Garlic Bruschetta*
• Homemade Ricotta and Clementine-Olive Tapenade Crostini*

✔

**SLIDERS**

• Ground Beef, Havarti & Pickled Onion Sliders with Herbed Aioli
• Pulled Pork Slider with Pickled Red Onion & Sautéed Apples
• Buffalo Chicken Slider with Coleslaw
• Jerk Chicken Sliders with Pineapple Salsas
• Cuban Sliders
• Hot Dog Sliders
• Beyond Meat Sliders with Sautéed Mushrooms, Caramelized Onions and Swiss Cheese
• Portabella Mushrooms, Eggplant, Roasted Red Peppers with Caramelize Onions
• Aged Cheddar Grilled Cheese with Tomato Soup Shooters

**Stationed Platters**

• Assorted Cheese Platter with Grapes & Sliced French Baguettes
• Gourmet Cheese Platter with Assorted California and French Cheeses including Dried Fruits/Nuts/Fig Jam/Honey/Baguettes and Crackers
✔ Vegetable Crudite with Hummus and Ranch
✔ Grilled Vegetable Platter with an Herbed Aioli, Romesco Sauce and Hummus
• Charcuterie Board with Assorted Seasonal Selections
• Antipasto Platter: Assorted Cured Meats, Artisan Cheeses, Marinated Artichoke Hearts, Sautéed Mushrooms, Roasted Red Peppers, California Cured Olives
• Assorted Dim Sum Served in Traditional Bamboo Steamers: Tsuami, Hargow, Potstickers, BBQ Pork Buns, Vegetarian Pot Stickers
✔ Seafood Station with Chilled Shrimp, Oysters on the Half Shell, Crab Served with Assorted Hot Sauces, Limes, Cocktail Sauce & Mignonette
✔ Mediterranean Plate: Dolmas, Hummus, Baba Ganoush, Tabouleh, Grilled Vegetables
✔ Smoked Fish Plate: Salmon Lox, Smoked Trout, Chopped Shallots, Capers, Chopped Hard Boiled Eggs with Crustade and Crackers
• Assorted Lavosh Sandwiches

INTERNATIONAL HORS D’OEUVRES STATIONS

ITALIAN STATION

• Antipasto Platter
  o Assorted Cured Meats
  o Artisan Cheeses
  o Marinated Artichoke Hearts
  ✓ Sautéed Mushrooms
  ✓ Roasted Red Peppers
  o California Cured Olives
• Tomato Bruschetta*
• Italian Sausage, Pesto & Mascarpone Stuffed Mushrooms
• Cheese Tortellini with Pesto Alfredo

ASIAN STATION

• Fresh Mango & Mint Spring Rolls with a Peanut Dipping Sauce
• Hand-Rolled Sushi with Ginger Soy Sauce (Include Vegetarian Roll)*
  ✓ Thai Peanut & Coconut Chicken Skewers
• Assorted Dim Sum Served in Traditional Bamboo Steamers: Tsuami, Hargow, Potstickers, BBQ Pork Buns, Vegetarian Pot Stickers
  ✓ Asian Fusion Salad with Crispy Rice Noodles & Mandarin Oranges- Vegan

MEXICAN STATION

• Taco Station:
  o Carne Asada
  ✓ Pollo Asada
  ✓ Vegetarian Fajitas
  ✓ (Salsa, Pico de Gallo, Chopped Onions, Cilantro, Limes)
• Spanish Rice- Vegan
  ✓ Black Beans- Vegan
  ✓ Grilled Corn Salad with Queso Fresco, Crema, Limon and Tajin- Vegetarian
  ✓ Tomato, Cucumber, Jicama, Lime & Tajin- Vegan

MEDITERRANEAN STATION

✓ Mediterranean Plate: Dolmas, Hummus, Baba Ganoush, Tabouleh
• Mini Grilled Shish Kebobs
  ✓ Grilled Vegetable Platter
• Falafel

SPANISH STATION

• Paella- with Andouille Sausage, Shellfish, Chicken, Vegetables and Herbs
  ✓ Spanish Tortilla with Romesco Sauce
• Pancetta Mission Figs Stuffed Goat Cheese with a Maple Reduction
  ✓ Gazpacho Skewers
INDIAN STATION

- Mini Samosas
- Pakoras with Tamarind and Green Chutney Sauce
- Butter Chicken
  ✓ Saag Paneer
- Basmati Rice
  ✓ Vegetable Korma
- Naan

AMERICAN STATION

- Mini Beef Sliders with Cheddar Cheese, Tomato, lettuce, Red Onion and Pickle
- Mini Hot Dog Slider with Chopped Onions, Relish, Ketchup, Mustard
- Tater Tot Nacho Bar
- Mac N Cheese Bites
- Fried Chicken and Waffle Skewer

✓

BREAKFAST

(All Beverages Are Separate- Recommended Beverage: Coffee/Tea, Orange Juice, Water)

Cold Buffet Options

Continental Breakfast
  ✓ Fresh Fruit Platter
  - Assorted Bagels & Cream Cheese
  - Fresh Baked Muffins & Pastries
  - Fruit Preserves & Butter
  ✓ Hardboiled Eggs

Gourmet Continental Breakfast
  ✓ Smoked Fish Plate: Salmon Lox, Smoked Trout, Chopped Shallots, Capers, Chopped Hard Boiled Eggs
  - Assorted Cheese Platter with Grapes and Sliced Baguette
  ✓ Whole Grain Bagels & Cream Cheese
  ✓ Whole Grain Muffins
  ✓ Individual Greek Yogurt
  ✓ Fresh Berry Bowl
  ✓ Fresh Melon Platter

Make Your Own Oatmeal Bar
  ✓ Oatmeal- Sides: Brown Sugar, Cinnamon, Fresh Strawberries, Chopped Apples. Blueberries, Dried Cranberries, Shredded Coconut, Chopped Almonds, Chopped Walnuts, Honey, Almond Milk
  - Fruit Preserves & Butter
  ✓ Hardboiled Eggs

Make Your Own Yogurt Parfait
✓ Greek Yogurt/Non Fat Yogurt: Granola, Honey, Cinnamon, Fresh Strawberries, Chopped Apples. Blueberries, Raspberries, Seasonal Fruit, Shredded Coconut, Chopped Almonds, Chopped Walnuts
• Bagels and Cream Cheese
• Danishes and Muffins
✓ Fresh Fruit Platter
✓ Overnight Oats
  o Cinnamon & Apple Overnight Oats/Blueberries & Almonds Overnight Oats/Strawberries & Cream Overnight Oats/Chia & Oatmeal with Dried Fruit & Nuts/Nutella Overnight Oats with Chocolate & Hazlenuts
✓ Individual Greek Yogurts
✓ Whole Grain Muffins
✓ Fresh Fruit Platter

Hot Buffet Options

Classic Hot Buffet Breakfast
• Scrambled Eggs with Cheddar & Monterey Jack Cheese
✓ Roasted Rosemary Potatoes
• Vegan Bacon
✓ Chicken Apple Sausage
✓ Whole Wheat Bread
✓ Fresh Fruit Platter

Eggs Benedict Breakfast
• Poached Eggs, Canadian Bacon & Hollandaise Sauce
• Poached Eggs, Sauteed Spinach, Roasted Tomatoes and Hollandaise Sauce
✓ Roasted Rosemary Potatoes
• Assorted Muffins & Pastries
✓ Fresh Fruit Platter

French Breakfast
• Large Smoked Ham & Cheese Quiche
• Large Spinach & Sautéed Mushroom Quiche
• Chocolate, Almond & Plain Butter Croissants
✓ Fresh Fruit Platter

Shashuka
✓ Shashuka: eggs poached in a spicy sauce of tomatoes and other vegetable
• Pita and Sliced Baguettes
• Danishes and Muffins
✓ Fresh Fruit Platter
✓ Individual Greek Yogurt: Granola, Honey, Cinnamon, Fresh Strawberries (seasonal), Chopped Apples, Chopped Almonds, Chopped Walnuts

COLD BUFFET
Individually Boxed
Boxed Sandwich Options (Deconstructed Upon Request)
Includes 1 Sandwich, 1 Small Salad, 1 Bag of Chips, and 1 Dessert

Served on freshly baked ciabatta rolls, unless otherwise indicated. Sandwiches are prepared “dry”. We can also accommodate Gluten-Free requirements.
EWB Style available by request: Sandwich on sliced whole grain bread, an EWB side, and hold the chips
• ✓ Deli Turkey, Smoked Ham, Roast Beef, ✓ Tuna and Scallion Salad, ✓ Avocado with Sprouts/Swiss/Cucumber (Vegetarian), ✓ Roasted Vegetables, Hummus and Spring Greens (Vegan)
✓ Choice of Sides See Below

Boxed Salad Options (Deconstructed Upon Request)
(Includes: 1 Salad, 1 Dinner Roll or Chips, 1 Dessert)
• Classic Caesar Salad with Parmesan Croutons
• Spring Greens Salad with Candied Pecans, Dried Cranberries & Shaved Roquefort
✓ Asian Fusion Salad with Sesame Vinaigrette, Mandarin Oranges & Crispy Noodles
✓ Greek Salad with Cherry Tomatoes, Kalmata Olives, Artichoke Hearts, Feta, Red Onions, with a Balsamic Vinaigrette
• California Salad with Turkey, Smoked Bacon, Hardboiled Egg, Avocado & Tomato
✓ Mixed Green & Romaine Salad with Walnuts, Strawberries, Basil, & Goat Cheese
✓ Romaine Salad with Cotija Cheese, Segmented Orange, Pepitas, & Green Onion
✓ Winter Citrus Salad with Segmented Orange and Grapefruit, Shaved Fennel, & Pecorino Cheese
✓ Santa Fe Salad with Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions

**Side Chicken, Flank Steak, Tuna (Seared or Salad), Salmon, Shrimp- For An Additional Cost for Salad Protein**

Side Options for Sandwiches:
• Mediterranean Orzo Pasta Salad with Feta, Sundried Tomatoes, and Cilantro
✓ Pesto *WHOLE GRAIN* Pasta Salad with Sundried Tomatoes & Artichoke Hearts
✓ *WHOLE GRAIN* Pasta Salad with Pine Nuts, Cherry Tomatoes, and Fresh Basil
✓ Potato Salad with Vinaigrette, NO Mayo
• Macaroni Salad
• Classic Caesar Salad with Parmesan Croutons
✓ Asian Fusion Salad with Sesame Vinaigrette, Mandarin Oranges and Crispy Noodles

Cold Buffet Packages

Deli Sandwiches Catering
✓ Mediterranean *WHOLE GRAIN* Pasta Salad
✓ Fresh Fruit Platter

Gourmet Sandwich Catering
• Roast Chicken with an Herb Aioli, Prosciutto and Fig, Club Sandwich with Deli Turkey/Bacon/Avocado/Tomatoes/Lettuce, Green Goddess, Roasted Grilled Vegetables & Hummus
✓ Quinoa with Ricotta Salata, Fresh Corn, Basil, and Lemon Olive Oil
✓ Farro with Kale, Shaved Parmesan, and Currants
✓ Fresh Berries

Deli Platter Catering
• Roasted Turkey*, Smoked Ham, Roast Beef, Salami, Cheddar, Jack
✓ Lettuce, Tomatoes, Red Onions, Pickles, Sprouts
✓ Spring Greens Salad with Dried Cranberries & Candied Pecans
• Garden Herb Israeli Cous Cous
✓ Winter Citrus Salad with Segment Orange and Grapefruit, Shaved Fennel, & Pecorino Cheese
✓ Fresh Fruit Platter

Gourmet Salads Catering
• Asian Chicken Salad with Crispy Wontons
• Hearts of Romaine Caesar Salad
• Egg & Chive Salad
• Albacore Tuna & Caper Salad
✓ Mediterranean *WHOLE GRAIN* Pasta Salad
✓ Baked *WHOLE GRAIN* Rolls with Sweet Cream Butter
✓ Fresh Fruit Platter

Antipasto Platter Menu
• Assorted Cured Meats
• Artisan Cheeses
✓ Marinated Artichoke Hearts
✓ Sautéed Mushrooms
✓ Roasted Red Peppers
• California Cured Olives
✓ Farro with Kale, Shaved Parmesan, and Currants
• Baked Rolls with Shaved Cream Butter
✓ Fresh Fruit Platter

Mediterranean Menu
• Assorted Lavosh Sandwiches* (whole grain available upon request)
✓ Dolmas
✓ Grilled Vegetable Platter
✓ Tabouleh
✓ Hummus & Pita
✓ Greek Salad with Tomatoes, Cucumber, Feta, Red Onions and Kalmata Olives
✓ Fresh Fruit Platter
• Baklava

Tea Luncheon
Assorted Tea Sandwiches
• ✓ Salmon and Wasabi Cream Cheese, Roast Beef with Horseradish Cream, ✓ Smoked Turkey with Chive Aioli,
✓ Chicken Salad with Smoked Almonds, ✓ Egg Salad, ✓ Cucumber and Cream Cheese
✓ **ALL SERVED ON WHOLE GRAIN BREAD**
• Warmed Scones with Lemon Curd, Jam and Clotted Cream
• Spring Green Salad with Sliced Strawberries, Hazelnuts, Goat Cheese, Fresh Basil and our Housemade Dressing
• Fruit Platter
• Fresh Fruit Tartlet Petit Fours
Hot Entrees
(Create Your Own: Recommended 2 Entrees, 2 Sides, Salad)

Poultry
- Stuffed Chicken Breast with Spinach, Mushroom & Risotto
- Baked Chicken with White Wine & Capers
- Grilled Chicken Breast with a Chimmichurri Sauce
- Pan Seared Chicken with a Mango Salsa
- Chicken with a Puttaneseca Sauce
- Traditional Chicken Mole*
- Baked Chicken Parmesan with Homemade Marinara
- Teriyaki Glazed Chicken
- Sage Brined Southern Fried Chicken
- Smokey Glazed Barbecue Bone-In Chicken*
- Oven Roasted Carved Turkey
- Duck Breast A l’Orange
- Duck Confit with Fig Gastrique

Beef/Lamb
Sauces to Choose: Au Jus, Peppercorn, Blackberry Port Reduction, Chimmichurri, Salsa Verde, Marsala Mushroom, Bernaise, Zinfandel Reduction, Pepe Verde

- Marinated and Roasted Tri-Tip
- Zinfandel Braised Beef Short Ribs
- Prime Rib of Beef with Cabernet Reduction
- Dry-Rubbed New York Strip Steak
- Pepper & Herb Crusted Filet Mignon
- Dijon & Herb Crusted Rack of Lamb
Pork

✓ Pork Tenderloin Stuffed with Roasted Cranberries & Sautéed Apples
• Smoked Honey Glazed Ham
• Slow-Roasted Barbecue Spare Ribs
• Artisan Grilled Sausages with Sauteed Onion and Peppers

Seafood

• Pan Roasted Atlantic Salmon with a Meyer Lemon Beurre Blanc Sauce
• Seared Pacific Snapper Tarragon Compound Butter
• Pan Roasted Corvina with Caper White Wine Sauce
✓ Oven Roasted Salmon with a Pineapple Salsa
✓ Pan Seared Halibut with Chopped Tomatoes, Red Onions, Capers and Balsamic Vinaigrette
✓ Salmon with a Miso Glaze
• Seafood Paella with Seafood, Chicken, and Andouille Sausage

Vegetarian

✓ Portabella Mushroom Napoleon
✓ Pumpkin and Tofu Red Curry
✓ Cauliflower “Steaks” with a Salsa Verde Sauce
✓ Vegetarian Moroccan Tajine
✓ Stuffed Sweet Potatoes with Black Beans and Guacamole
✓ Cauliflower and Chickpea Curry
✓ Sesame Ginger Chickpea Stuffed Sweet Potatoes
✓ Acorn Squash Stuffed with Wild Rice
✓ Butternut Cauliflower Coconut Yellow Curry

Pasta Entrees

• Butternut Squash Ravioli with Brown Butter Sauce with Fried Sage
• Creamy Pesto Tortellini with Fresh Basil and Toasted Pinenuts
✓ *WHOLE GRAIN* Linguine with Basil Herb Sauce, Roasted Asparagus Tips, Butternut Squash, and Pepitas
✓ *WHOLE GRAIN* Penne Puttanesca
• Prawn Linguini with Garlic-Herb Sauce
• Pork Sugo with Penne Pasta
• Lasagna: Traditional Beef, Chicken Bechamel or Roasted Vegetable with Marinara

Sides

Starches

✓ Wild Rice Pilaf with Caramelized Onions
• Jasmine Rice
✓ Lemon Zest Steamed **Brown** Rice
• Toasted Basmati Rice
• Creamy Aged Cheddar Mashed Potatoes
✓ Roasted Rosemary Yukon Gold Potatoes
✓ Tequila Lime Fingerling Potatoes
✓ Steamed Baby Red Potatoes with Fresh Herbs and Butter
• Garden Herb Israeli Cous Cous
• Regular Cous Cous with Dried Apricots, Pistachios and Lemon Zest
• Smoked Almond and Herb Cous Cous
• Creamy Rosemary Polenta
✓ *WHOLE GRAIN* Penne Pasta with Marinara Sauce
• Fresh Cheese Tortellini with Pesto Sauce
• Orzo Salad with Sun-Dried Tomatoes & Feta Cheese
✓ Quinoa with Ricotta Salata, Fresh Corn, Basil, and Lemon Olive Oil
✓ Farro with Kale, Shaved Parmesan, and Currants

Vegetables
✓ Grilled Corn Salad with Crema, Cotija, Lime and Tajin
✓ Tomatoes, Cucumbers, Red Onions with Lemon Juice Chopped Mint & Parsley
✓ Sautéed Green Beans with Candied Walnuts
✓ Grilled Balsamic Asparagus
✓ Oven Roasted Cauliflower with a Salsa Verde
✓ Grilled Vegetables Tossed with Olive Oil
✓ Butternut Squash with Dried Cranberries
✓ Sautéed Julienne Vegetables
✓ Farmers Market Ratatouille
✓ Oven Roasted Brussel Sprouts

Salads
• Signature Spring Green Salad with Candied Pecans & Dried Cranberries
✓ Little Gem Salad with Walnuts, Strawberries, Basil, & Goat Cheese
✓ Winter Citrus Salad with Segmented Orange and Grapefruit, Shaved Fennel, & Pecorino Cheese
✓ Santa Fe Salad with Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions with a Chipotle Ranch
✓ Romaine Salad with Cotija Cheese, Segmented Orange, Pepitas, & Green Onion
✓ Greek Salad with Tomatoes, Cucumber, Kalmata, Red Onions and Feta
✓ Asian Fusion Salad Mixed Greens with Mandarin Oranges, Red Onions & Crispy Rice Noodles
• Caesar Salad with Shaved Parmesan and Herbed Croutons
✓ Mixed Greens with Cherry Tomatoes, Fresh Mozzarella, Chopped Basil and a Balsamic Vinaigrette

Menu Packages

Italian Menu
• Baked Chicken Parmesan
• Roasted Vegetarian Lasagna
• Cheese Tortellini with Pesto Sauce
• Caesar Salad with Homemade Parmesan Croutons
• Home-Baked Garlic Bread
✓ Fresh Fruit Platter
• Chocolate Dipped Biscotti

American Holiday Menu
✓ Oven Roasted Carved Turkey
• Creamy Yukon Mashed Potatoes
✓ Maple Butternut Squash with Dried Cranberries
• Traditional Herb Stuffing
• Spring Green Salad with Cranberries, Candied Pecans and Blue Cheese
• Cranberry Sauce
• Fresh Baked Rolls
• Pumpkin Pie
Tex-Mex Menu
✓ Chicken & Roasted Pepper Fajitas
✓ Vegetarian Fajitas
✓ Monterey Jack Refried Beans
• Spanish Rice
• Tortilla Chips & Fresh Salsa
✓ Santa Fe Salad with Chopped Romaine, Corn, Black Beans, Tomatoes, Red Onions with a Chipotle Ranch Warm
*WHOLE GRAIN* Flour Tortillas
✓ Fresh Fruit Platter
• Lemon Bars

Taco Bar
• Carne Asada
✓ Pollo Asada
✓ Jackfruit Barbacoa
✓ With Tomatillo Salsa, Pico de Gallo, Guacamole and Sour Cream
✓ Black Beans
• Mexican Green Rice
✓ Grilled Corn Salad with Crema, Queso Fresco, Lime and Tajin
✓ Tomatoes, Cucumber, Jicama with Lime and Tajin
• ✓ Corn & Flour Tortillas
✓ Fresh Fruit Platter
• Cookies

Summer Barbeque Menu
• Smokey Barbeque Glazed Chicken
• Slow-Cooked Barbeque Baby Back Ribs
• Red Potato Salad
• Crisp Cole Slaw
• Barbeque Baked Beans
• Corn Bread & Sweet Cream Butter
✓ Fresh Fruit Platter
• Assorted Cookies & Fudge Brownies

Chinese Menu
• Chicken Chow Mein
• Beef with Broccoli
• Steamed White Rice
✓ Sautéed Mixed Vegetables
✓ Fresh Fruit Platter
• Fortune Cookies

Japanese Menu
✓ Marinated Teriyaki Chicken Thighs
✓ Soy Ginger Glazed Salmon- Cut in 1/2
✓ Steamed BROWN Rice
✓ Steamed Broccoli
✓ Fresh Fruit Platter
• Almond Cookies