CATERING MENU

BREAKFAST
Includes fresh-brewed coffee, orange juice and water served by catering staff
Cowboy Scrambler Bowl $9/guest
Scrambled eggs, bacon, morning potatoes, biscuits and gravy
Continental $7.25/guest
Mixed fruit cup, granola bars and assorted individually wrapped danishes and muffins served with whipped butter

BREAKFAST À LA CARTE
Single Assorted Yoplait Yogurt $18/doz
Assorted Muffins Individually Wrapped $18/doz
Mixed Fruit Cup $3/ea
Breakfast Sandwiches Biscuit or Croissant $3.75 ea
   Sausage, Egg and Cheese
   Bacon, Egg and Cheese
   Vegetarian Sausage, Egg and Cheese

BOXED LUNCHES Select Up To Two
Includes individual bag of chips, mayonnaise, mustard and cutlery kit
Choice of jumbo cookie or whole fruit
Traditional Sandwich Box $8.50/guest
   Meat: turkey, roast beef or ham
   Cheese: cheddar or Swiss
   Bread: white or wheatberry
   Served with lettuce and tomato
Chef Salad Box $8.50/guest
   Ham salad, turkey, smoked bacon, grape tomatoes and egg with choice of ranch or Italian dressing
Vegetarian Box $8.50/guest
   Vegetarian Muffuletta
   Roasted squash, zucchini, mushrooms, bell peppers, olives, goat cheese, lettuce and tomato served on wheatberry bread
   Fruit Cobb Salad
   Romaine lettuce, spinach, strawberries, blueberries, grapes and sliced almonds with choice of ranch or Italian dressing

BEVERAGES
Bottled Water $1.75/ea
Bottled Juice Orange or Apple $2.25/ea
Canned Soda $1.50/ea
Orange Crush Soda $2.25/ea
Perrier Sparkling Water $2.25/ea

BOWLS
Includes house salad with ranch or Italian dressing
Served with tea and water
Chicken Burrito Bowl $13/guest
   Grilled chicken tinga, flour tortilla, Spanish rice, corn, peppers and black beans smothered in a smokey ranchero crema
Smoked Beef Brisket Bowl $17/guest
   Served with macaroni and cheese, green beans, grilled onions and Head Country BBQ sauce
Grilled Chicken Tortellini Bowl $15/guest
   Served with marinara sauce, roasted vegetables and parmesan cheese

PLATED & SERVED MEALS
Includes house salad with ranch or Italian dressing
Served with tea and water
Chicken Picatta $19/guest
   Parmesan-crusted chicken breast, lemon caper sauce, pesto whipped potatoes, sautéed green beans and grape tomatoes
   Served with strawberry and chocolate cheesecake
Short Rib “Pot Roast” $24/guest
   Braised boneless short rib with natural reduction, caramelized onion, whipped potatoes, roasted carrots and celery
   Served with strawberry and chocolate cheesecake
Grilled Filet Mignon $30/guest
   Filet mignon, green peppercorn sauce, Boursin whipped potatoes, roasted asparagus and glazed carrots
   Served with chocolate pot de crème, white chocolate mousse and strawberries

BREAKS
Individual Bags of Mixed Nuts $2/ea
Individual Bags of Chips $1.50/ea
Assorted Wrapped Nutrigrain Bars $2/ea
Assorted Individual Granola Bars $1/ea
Assorted Candy Bars $2/ea

DESSERTS
New York Cheesecake $4/ea
   Vanilla, Chocolate or Strawberry
Chocolate Overload Cake $4/ea
Chocolate Pot de Crème $5/ea

Please visit with our catering specialist for special dietary needs