## breakfast:

Fresh Baked Bagels, Fresh Baked Muffins by the dozen.
Served with butter, preserves \& cream cheese
per dozen | per mixed dozen
Specialty House Spreads
Fruit Bowl: An Assortment of fresh cubed seasonal fruit.
Small Bowl (Feeds 6-12 people) Large Bowl (Feeds 12-18 people)
Sliced Fruit Tray: An elegant display of fresh seasonal sliced fruits \& berries.
Small Tray (Feeds 6-12 people) Large Tray (Feeds 12-18 people)
Whole Fruit: Great way to round out a meal or as a snack by itself.
Includes apples,bananas, oranges or bowl of strawberries.
per piece
per person for Strawberries
per person for Orange Wedges
Greek Yogurt, Assorted Flavors
per person. Individual
Hot Cereal Bowl Bar: Fresh savory grits or oatmeal served with gourmet toppings. per person

## Scrambled Egg Platters: Served with Choice of Grits, Oatmeal or Potatoes

Scrambled Eggs (with or without cheese)
per person
Hot Breakfast Paninis:
Signature, scrambled egg Paninis with gourmet toppings \& artisan breads.
Egg Panini:
Egg \& Cheese Panini:
Bacon, Egg \& Cheese Panini:
Sausage, Egg \& Cheese Panini:
Southwestern Panini: Roasted Corn Salsa, Avocado, Egg, Cheese
F2O Panini: Ale Laced Chicken, Honey Mustard, Egg, Cheese
Salmon Panini: Salmon, Avocado, Egg

## beverages:

Fresh Orange Juice: Gallon
Locally Roasted Coffee: Regular or Decaf Gallon Hot Chocolate: Gallon
Specialty Flavored Ice Teas \& Lemonades: Gallon
Flavored Filtered Water: Gallon
Bottled Juices, Waters \& Teas: per bottle Hot Teas: per person

## salads

salads:
Individual: each Platter: per person
Asian Salad
Baby Mixed Greens, Candied Walnuts, Tomatoes, Sesame Seeds, Avocado, Pickled Ginger, Crispy Noodles, Mandarin Oranges, Szechuan Peanuts
Recommended Dijon Vinaigrette \& Almond Rosemary Crusted Tuna

## Caesar Salad

Crisp Romaine Blend, Aged Parmesan, Herb Croutons
Recommended Caesar Dressing \& Grilled Chicken Breast
Club Salad
Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocado, Cheese, Cranberries
Recommended Honey Mustard \& Crispy Ale Laced Chicken Tenders

## Southwest Salad

Mixed Greens, Tomatoes, Cheese, Roasted Corn, Golden Raisins, Tortilla Crisps
Recommended Southwest Ranch \& Bourbon Grilled Salmon

## Spinach Salad

Spinach, Seasonal Fruit, Strawberries, Blue Cheese Crumbles, Cranberries, Almonds
Recommended Raspberry Vinaigrette \& Grilled Prime Steak
Market Salad
Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins, Apples
Recommended Balsamic Vinaigrette \& Almond Rosemary Chicken Skewers
Mediterranean Salad
Mixed Greens, Feta Cheese, Tomatoes, Olive Salad, Grilled Onions, Toasted Almonds, Fresh Herbs, Red Grapes
Recommended Ginger Apricot Vinaigrette \& Tender Crispy Calamari

## Add On For Salads

Almond Rosemary Chicken Skewers
Almond Rosemary Crusted Tuna Steak
Grilled Prime Steak
Bourbon Grilled Salmon
Blackened Lime Shrimp
Crispy Ale-Laced Chicken Tenders
Fire-Grilled Chicken Breast
Seared Tofu
Tender Crispy Calamari
Blackened Tenders
Spicy, Pulled, Slow-Roasted Chicken

Dressings for Salads*
Balsamic Vinaigrette, Caesar, Dijon Vinaigrette,
EVOO \& Aged Balsamic, Honey Mustard,
Ginger Apricot Vinaigrette, Ranch,
Raspberry Vinaigrette, Southwest Ranch
*Also available by Pint \& Quart

## paninis:

## Individual:

(includes chips \& a cookie, substitute

## Platter:

premium side for chips: add \$)

## Grilled Prime Steak (+\$)

Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

## Crispy Tenderloins of Chicken

Crispy Ale-Laced Chicken, Lettuce, Two Cheeses, Honey Mustard

## Grilled Chicken BLT

Fire-Grilled Chicken, Avocado, Lettuce, Tomatoes, Sprouts, Bacon Aioli
House Turkey Club
House Roasted Turkey, Two Cheeses, Lettuce,Tomato, Bacon Honey Mustard
Grilled Salmon (+\$)
Bourbon Marinated Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

## Tomato Mozzarella

Ovolini Mozzarella, Roasted Peppers, Whole Basil, Tomatoes, Nut-less Pesto, Balsamic Vinaigrette

## Grilled Vegetable

Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash, Feta Cheese, Balsamic Vinaigrette, Baby Greens

## Asian Chicken Crunch

Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Chili Peanut Aioli
Waldorf Chicken Salad
Fire Grilled Chicken, Apples, Grapes, Cranberries, Raisins, Candied Walnuts, House Pickled Onions, Blue Cheese Crumbles, Lettuce

## Smokey Southwest Chicken

Spicy, Hand-Pulled, Slow-Roasted Chicken Breast, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch

Platter:
Asian Crunch Vegetable
Chicken Waldorf
Turkey Club

## entrees \& burgers

## entrees:

## Almond Chicken Skewers

Almond-Rosemary Crust, Sweet Mashed Potatoes, Twin Sauces

## Grilled Prime Steak Medallion

Balsamic Cabernet Reduction, Garlic Jack Grit Cake, Greens

## Coconut Curry Chicken

Fresh Coconut Curry Sauce, Tender Fire Grilled Chicken, Roasted Corn Peanut Relish, Wheat Berry Rice

## Crispy Tenderloins of Chicken

Crispy Ale-laced Chicken, Garlic Mashed Potatoes, Honey Mustard or BBQ Sauce

## Fire Grilled Chicken

Tender \& Marinated, Wheat Berry Rice, Balsamic Cabernet Reduction

## Grilled Salmon

Black Bean Orange Sauce, Greens, Roasted Corn Relish, Wheat Berry Rice

## Coconut Curry Salmon

Fresh Coconut Curry Sauce, Roasted Corn Relish, Wheat Berry Rice

## Chicken Wild Mushroom

Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms
Wild Mushroom Prime Steak Medallion
Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms

## outside the box burgers:

## Tuna Burger

Ginger Scallion Studded Tuna Burger, Asian Slaw, Baby Field Greens, Ciabatta Horseradish Aioli

## Blackbean Burger

Black Beans, Rice, Avocado, House Pickled Jalapenos, Lettuce, Tomatoes, Corn Relish, Ciabatta, Horseradish Honey Mustard Sauce

## Bison Burger

Bison Beef Burger, Baby Field Greens, Blue Cheese Crumbles, Ciabatta BBQ Sauce, Horseradish Aioli

## pasta salad: large bowl serves 6-12 people

Greek, Southwestern, Blue Cheese, Italian

desserts:

## Cookies:

Individual
Dozen
Cupcakes: Individual
Dozen

Brownies:
Individual
Dozen
Individual Ice Box Pies:
Individual
Chocolate, Mango, Peanut Butter, Seasonal

## soups \& small plates

## soup bar:

chef-inspired soups, served with gourmet
toppings \& grilled bread

## Tomato Bisque

Grated Parmesan Cheese, Roasted Corn Relish, Caramelized Onions, Blue Cheese Crumbles, Croutons

## Chicken Tortilla

Tortilla Crisps, Roasted Corn Relish, Shredded Cheese, Fresh Avocado, F2O Hot Sauce, House Pickled Jalapenos

## Wild Mushroom

F2O Hot Sauce, Blue Cheese Crumbles, Grilled Red Onions, Green Onions

## Creamy Chicken Vegetable

Shredded Cheese, Tabasco, Caramelized Onions, Green Onions
Lentil (vegan, vegetarian, gluten free, dairy free)
Caramelized Onions, Green Onions, Fresh Cilantro, F2O Hot Sauce, House Pickled Jalapenos

## Individual Soups: Half Bowl, Full Bowl <br> (gourmet toppings only available with soup bar)

# chef's small plate platters: 

Almond Rosemary Chicken Skewers Almond Rosemary Crusted Tuna Crispy Ale-Laced Chicken Tenders Fire-Grilled Chicken Breast Tender Crispy Calamari Blackened Lime Shrimp

Bourbon Grilled Salmon
Grilled Prime Steak
Seared Tofu
Tomato Mozzarella Skewer
Fruit Skewer

## Catering Rewards

join our catering rewards program and receive 5\% back on all catering purchases

## Menu prices and availability are

 subject to change without notice, check with your local Fresh To Order Catering Director for the most up to date pricing and menu item availability.