

## BREAKFAST PASTRIES

### Rotating Baked Goods

*Blueberry Muffin  
Lemon Poppy Seed Scone  
Banana Tea Bread*

### Classic Muffin/Muffin Tops (Always Available)

*Blueberry  
Cranberry  
Lemon Poppy  
Chocolate Chip  
Cinnamon Chip  
Corn*

## SANDWICHES

### Rotating Sandwiches

*Turkey Cobb Salad Wrap  
Salami and Provolone  
Hummus and Tabbouleh*

### Classic Sandwiches

*Chickpea, Avocado and Cilantro Puree Wrap  
Herb Grilled Chicken and Cheddar  
Classic Chicken Salad  
Turkey and Havarti  
Roast Beef and Boursin  
Ham and Swiss  
Ham and Brie  
Classic Tuna Salad  
Grilled Seasonal Vegetable  
Caprese*

### Specialty Sandwiches

*Chicken Caesar Wrap  
Italian Chicken Cutlet  
Sesame Chicken Wrap  
Turkey Club  
Roast Beef with Onion Twigs  
Falafel with Grilled Vegetables and Tahini Sauce  
Eggplant Parmesan*

## SANDWICH MAKING PLATTERS

### Basic

*Herb Roasted Turkey Breast, Roast Beef, Smoked Ham, Tuna Salad, Classic Chicken Salad, Grilled Chicken Breast, Sliced Alpine Swiss, Vermont Cheddar, Half-Sour Pickles, Grilled Seasonal Vegetables, Celery and Carrot Sticks, Honey Mustard and Mayonnaise*

### Executive

*Applewood Smoked Ham, Buffalo Chicken Breast, Herb Roasted Turkey Breast, Herb Grilled Chicken Breast, Tuna Salad, Vermont Cheddar, Herbed Havarti, Eggplant Parmesan, Celery and Carrot Sticks, , Grilled Portobello Mushrooms, Salmon Salad with Capers, Chives and Olives  
Chicken Salad with Red Grapes, Celery and Dijon Aioli and Blue Cheese Dressing*

### Mediterranean

*Lemon Oregano Chicken Breast, Prosciutto di Parma, Genoa Salami, Stuffed Grape Leaves, Hummus, Tabbouleh, Shrimp Salad with Cucumber, Olive and Tomato  
Pickled Vegetables, Rosemary Scented Olives, Cucumber and Dill Tzatziki Dip  
with Toasted Pita Chips and Sesame Lavasch Crackers*

## MONDAY

### Hot Food

*Make Your Own Fajitas: Blackened Chicken and Vegetarian  
Lemon Oregano Chicken with Mediterranean Salsa  
Petite Tenderloin Towers with Fried Eggplant and Tomato  
Eggplant Stacks with Fresh Mozzarella and Tomato  
Baked Penne with Sundried Tomatoes and Artichokes in Parmesan Cream*

### Cold Salads

*Grilled Salmon with Asparagus, Yellow Bell Pepper and Cucumber Salad  
Tofu, Portobello Mushroom, Tomato and Basil Platter  
Cobb Salad  
Chef Salad  
Grilled Chicken Caesar Salad  
Greek Salad  
Tossed Salad  
Tossed Salad with Chickpeas and Avocado  
Arugula Salad with Fresh Mozzarella and Grape Tomatoes  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Field Greens with Gorgonzola, Apple and Spiced Pecans  
Spinach, Endive and Arugula with Goat Cheese and Avocado  
Cavatappi Pasta Salad with Vegetable Confetti  
Herbed Quinoa, Kale and Chickpea Salad with Feta, Parsley and Sunflowers with Lemon Tahini Dressing*

## TUESDAY

### Hot Food

Grilled Vegetable Quiche  
Stir Fried Beef with Lime Juice and Sherry Vinaigrette  
Chicken Fingers with Honey Mustard Dip  
Lemon Grass Chicken Breast with Lime Honey Glaze  
Pad Thai with Tofu, Edamame, Snow Peas and Carrots  
Baked Macaroni and Cheese  
Stir Fried Rice with Fresh Pineapple and Bell Peppers

### Cold Salads

Cobb Salad  
Caesar Salad  
Tossed Salad  
Field Greens with Apple, Chickpeas and Raisins  
Field Greens with Gorgonzola, Cranberries and Pecans  
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan

## WEDNESDAY

### Hot Food

Spinach Quiche  
Grilled Salmon with Mediterranean Salsa  
Grilled Salmon with Tropical Fruit Salsa  
Sesame Crusted Chicken in Orange Ginger Sauce  
Lemon Oregano Chicken with Fresh Rosemary and Garlic  
Pad Thai with Tofu, Edamame, Snow Peas and Carrots  
Eggplant Stuffed with Sauteed Onions, Herbs, Grilled Vegetables and Barley with Spiced Yogurt

### Cold Salads

Cobb Salad with Grilled Chicken  
Make Your Own Salad Bar (15pp Minimum)  
Greek Salad  
Tossed Salad  
Tossed Salad with Mandarin Oranges, Bell Peppers, Cucumbers and Snow Peas  
Field Greens with Apple and Cheddar  
Field Greens with Apple, Chickpeas and Raisins  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Field Greens with Gorgonzola, Caramelized Pears and Cranberries  
Field Greens with Gorgonzola, Cranberries and Spiced Pecans  
Tortellini with Roasted Red Peppers and Spinach in Pesto  
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan



## THURSDAY

### Hot Food

*Broccoli and Cheddar Bisque  
Quiche Lorraine  
Spinach Quiche  
Barbecued Chicken with Roasted Corn Salsa  
Portobello Mushroom and Vegetable Kebabs  
Wild Mushroom Risotto  
Lemon Herb Risotto*

### Cold Salads

*Greek Salad  
Tossed Salad  
Field Greens with Goat Cheese, Sliced Strawberries and Almonds*

## FRIDAY

### Hot Food

*Parmesan and Basil Crusted Haddock with Yellow Bell Pepper Sauce  
Grilled Skirt Steak with Chimichurri Sauce  
Chicken Picatta with Artichokes and Mushrooms in Lemon Caper Sauce  
Lime Honey Glazed Chicken  
Pad Thai with Tofu, Edamame, Snow Peas and Carrots  
Grilled Portobello Mushroom Caps Stuffed with Black Beans and Rice  
Polenta with Wild Mushroom Ragout with Brussel Sprouts and Carrots*

### Cold Salads

*Grilled Salmon with Asparagus, Yellow Bell Pepper and Cucumber Salad  
Lemon Honey Grilled Chicken with Orzo Pasta Salad  
Grilled Chicken Caesar Salad  
Tossed Salad  
Field Greens with Chickpeas, Cucumbers, Tomatoes and Avocado  
Field Greens with Gorgonzola, Cranberries and Pecans  
Field Greens with Gorgonzola, Caramelized Pears and Pecans  
Arugula and Romaine Caesar Salad with Bowtie Pasta Croutons  
Marinated Vegetable Salad  
Black Bean, Corn and Jicama Salad in Lime Cumin Vinaigrette  
Tortellini with Sundried Tomatoes and Artichoke Hearts in Creamy Parmesan*