



BREAKFAST

CONTINENTAL BREAKFAST

South Omaha Continental Breakfast

Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$7.50

- Seasonal Sliced Fresh Fruit Display
- Selection of Freshly Baked Muffins - Blueberry, Banana-nut, Lemon Poppy Seed
- Assorted Bagels to include Plain, Whole Wheat, Cinnamon Raisin, Blueberry
- Assorted Flavored Cream Cheese, Whipped Butte, Preserves
- Juice Bar to include Orange, Apple, Grapefruit, Cranberry

Community Continental Breakfast

Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$9.50

- Seasonal Sliced Fresh Fruit Display
- Assorted Yoplait® Yogurts
- Assorted Kellogg's® Dry Cereal with Low Fat and Skim Milk
- Freshly Baked Breakfast Breads to include Lemon Poppy Seed, Orange Marmalade, Chocolate Chip, Cinnamon Streusel
- Juice Bar to include Orange, Apple, Grapefruit, Cranberry

The Salvation Army Continental Breakfast

Choice of a Mini Croissant Sandwich, Biscuit Sandwich or Breakfast Burritos. Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$12.95

- Build your Own Yogurt Parfait Bar - Assorted Yogurts, Dried and Sliced Fresh Fruit and Granola
- Seasonal Sliced Fresh Fruit Display
- Variety of Freshly Baked Scones, Muffins, Cinnamon Rolls, Fruit Danishes with Jellies and Whipped Butter
- Assorted Kellogg's® Dry Cereal with Low Fat and Skim Milk
- Juice Bar to include Orange, Apple, Grapefruit, Cranberry

BREAKFAST BUFFETS

Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$11.95

Omaha Breakfast Buffet

- Seasonal Fresh Fruit Display
- Farm Fresh Scrambled Eggs
- Home Fried Potatoes with Sautéed Onions and Peppers
- Choice of Breakfast Meat to include Apple Wood Smoked Bacon, Home-made Pork Sausage Patties or Sliced Pit Ham
- Freshly Baked Assorted Mini Danishes, Muffins and Cinnamon Rolls
- Juice Bar to include Orange, Apple, Grapefruit, Cranberry

Breakfast Action Station - \$4.95 per person

- Made-to-order Egg and Omelet Station
- Fillings to include Goat Cheese, Cheddar and Swiss Cheese, Spinach, Mushrooms, Onions, Jalapeños, Roasted Peppers, Tomatoes, Ham, Bacon, Sausage
- Egg Substitute available upon request
- Station requires Chef Attendant, \$50.00

Buffet Enhancements

- Egg Casserole with Cubed Potatoes, Sautéed Onions, Peppers, Spinach and Cheddar-Jack Cheese, \$2.25
- Egg Strata with French Bread Cubes, Savory Red Pepper Custard and Ancho-Jack Cheese, \$2.50
- Freshly Baked Buttermilk Biscuits and Homemade Sausage Gravy, \$2.75
- Griddled Buttermilk Pancakes with Pure Maple Syrup, \$3.00
- French Battered and Griddled Toast with Vermont Maple Syrup, \$3.50
- Assorted Kellogg's® Dry Cereal with Low Fat and Skim Milk, \$1.50
- Yogurt Parfait Bar with Assorted Yogurts, Dried Fruits and Granola, \$2.50
- Breakfast Sandwiches - Mini Croissant Sandwich, Biscuit Sandwich or Breakfast Burrito, \$3.50
- Assorted Berries with Crème Fraiche, Market Price

PLATED BREAKFAST

All Plated Breakfasts will be served with Freshly Baked Pastries, Muffins, Chilled Orange Juice, Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee.

- **Farm Fresh Scrambled Eggs** - With Choice of Meat to Include Apple Smoked Bacon, Homemade Pork Sausage Patties or Sliced Pit Ham, Home Fried Potatoes with Sautéed Onions and Peppers, \$8.50
- **Southwestern Egg Strata** - With Roasted Peppers, Onions, Ancho-Jack Cheese House-Made Chorizo Sausage and Home Fried Potatoes with Sautéed Onions and Peppers, \$9.50
- **Banana Nut French Toast** - With Vermont Maple Syrup and choice of Apple Wood Smoked Bacon, Homemade Pork Sausage or Sliced Pit Ham, Fruit Garnish, \$10.50
- **Steak and Eggs** - A 5 oz. Choice Broiled Angus Steak with Tomato Fondue, Farm Fresh Scrambled Eggs O'Brien, Smoked Cheddar Cheese, Home Fried Potato with Sautéed Onions and Peppers, \$14.95



BREAKS & SNACKS

ONE HOUR SPECIALITY THEMED BREAKS

- **Corner Bakery** - Freshly Baked Cookies, Brownies and Assorted Petite Cheesecakes, Soft Drinks, Bottled Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, *\$7.95*
- **Ball Park Favorites** - Peanuts, Popcorn, Assorted Candy Bars, Pretzels with Cheese Sauce, Assorted Soft Drinks and Bottled Water, *\$8.95*
- **Build Your Own Sundae Bar** - Vanilla and Chocolate Ice Cream with Strawberry, Chocolate and Butterscotch Sauces, Chopped Nuts, M&M's, Maraschino Cherries, Sprinkles and Whipped Cream, Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, *\$7.95*
- **Dippers Delight** - Cubed Fresh Fruit with Honey Walnut Dip, Red Pepper Hummus and Asiago Artichoke Dip served with Pita Chips, Lavosh Bread, Assorted Crackers, Assorted Soft Drinks and Bottled Water, *\$9.50*
- **The Salvation Army Picnic Basket** - Assorted Cheeses with Sliced Baguette, Fresh Vegetable Crudités with Dill and Tarragon Remoulade, Fresh Seasonal Sliced Fruit, Assorted Soft Drinks and Bottled Water, *\$8.50*

BEVERAGE SERVICE

Assorted Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas and Bottled Water

- Half Day Service, *\$6.50*
- Full Day Service, *\$12.00*

BREAKS AND SNACKS - À LA CARTE

Morning Break

- Freshly Baked Scones - Choice of White Chocolate Raspberry, Blueberry, Apple Cinnamon Scones, *\$28.00 per dozen*
- Assorted Kellogg's® Dry Cereal with Low Fat and Skim Milk, *\$2.75 per person*
- Assorted Bagels - Choice of Plain, Blueberry, Whole Wheat and Cinnamon-Raisin with Assorted Cream Cheeses and Preserves, *\$24.00 per dozen*
- Selection of Freshly Baked Breakfast Danish - Choice of Cheese, Cherry, Apple, Lemon, *\$25.00 per dozen*
- Freshly Baked Muffins - Choice of Blueberry, Chocolate Chip, Banana, *\$18.95 per dozen*
- Freshly Baked Apple and Cherry Turnovers, *\$25.00 per dozen*
- Assorted Doughnuts, *\$18.00 per dozen*
- Breakfast Breads - Choice of Lemon Poppy Seed, Cinnamon Streusel, Marble Chocolate Chip, Orange Marmalade, *\$19.50 per selection*
- Cinnamon Rolls or Sticky Buns, *\$19.95 per dozen*
- Apple Cinnamon Coffee Cake *\$17.50 per cake*
- Seasonal Sliced Fresh Fruit, *\$2.95 per person*
- Whole Fresh Fruits, *\$1.75 per person*
- Assorted Yoplait® Yogurts, *\$2.25 per person*
- Assorted Granola Bars, *\$2.00 each*

Afternoon Break

- Freshly Baked Cookies - Oatmeal Raisin, Chocolate Chunk, White Chocolate Macadamia, Sugar and Peanut Butter, *\$18.95 per dozen*
- Double Chocolate Brownies, *\$22.95 per dozen*
- Ultimate Dessert Bars - Choice of Carmel, Oatmeal, Lemon Curd, Seven Layers and Raspberry, *\$25.95 per dozen*
- Fancy Mixed Nuts, *\$20.00 per pound*
- Chex Mix, *\$15.00 per pound*
- Vegetable Crudités with Dill and Tarragon Remoulade, *\$1.75 per person*
- Potato Chips with French Onion Dip, *\$2.00 per person*
- Tortilla Chips and Salsa, *\$2.00 per person*
- Freshly Popped Butter Popcorn, *\$1.50 per person*
- Assorted individual bags of Lays® Potato Chips, *\$2.00 each*

Beverages

- Regular and Decaffeinated Coffee, *\$25 per gallon*
- Soda (Pepsi products), *\$2.00 each*
- Cider, *\$18.00 per gallon*
- Tea, *\$25.00 per gallon*
- Bottled Water, *\$2.00 each*
- Lemonade, *\$18.00 per gallon*
- Fruit Punch, *\$18.0 per gallon*
- Fruit Juice, *\$15.00 per carafe*
- Milk, *\$15.00 per carafe*

LUNCH

ENTRÉE SALADS

Includes Freshly Baked Rolls and Whipped Butter, Chef's Choice of Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, \$14.95

- **Pacific Rim Salad** - Hoisen-Tempura Chicken served atop Fresh Spinach with Mango, Mandarin Orange, Snow Peas, Hearts of Palm and Avocado tossed in Crystallized Ginger-Soy Vinaigrette, Garnished with Crispy Wontons
- **Classic Caesar Salad** - Your choice of Grilled Marinated Chicken, Tiger Shrimps or Broiled Petite Tender with Crisp Romaine, Shaved Parmesan, Roma Tomato, Croutons and Sliced Radishes tossed in Classic Caesar Dressing
- **Chopped Steak Salad** - Charred Grilled Petite Tenderloin atop Crisp Mixed Greens and Spinach with Avocado, Tomato, Artichoke Hearts, Crisp Bacon, Shaved Red Onion tossed in Creamy Pepper Dressing with Roasted Red Pepper Relish
- **Asian Salad** - Fresh Soba Noodles with Sesame Glazed Chicken or Tofu, Shredded Napa Cabbage, Daikon Radishes, Cucumbers, Pickled Ginger, Toasted Almonds tossed in Honey-Kaffir Lime Vinaigrette
- **Chicken or Steak Quesadilla Salad** - Mixed Greens tossed with Jicama, Roasted Chiles, Black Beans, Sweet Corn, Ancho-Jack Cheese, Tomatoes in a Poblano/Buttermilk Dressing with Tortilla Frills
- **Kroc Salad** - Your choice of Marinated Grilled Chicken, Tiger Shrimps Brochette or Fresh Herb Roasted Petite Tender atop Mixed Greens and Spinach with Diced Tomatoes, Cheddar and Jack Cheeses, Crisp Bacon, Black Olives and Hard Cooked Egg tossed in Creamy Pepper Dressing or House Vinaigrette.

COLD SANDWICHES AND WRAPS

Includes Pasta Salad or Fresh Fruit, Chef's Choice of Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, \$11.95

- **Assorted Deli Sandwiches** - Design your own Sandwich by choosing one of the following:
 - **Bread** - Choice of Marble Rye, Wheat Berry, Buttery Croissant, Hoagie Roll, Sourdough
 - **Meat** - Choice of Oven Roasted Beef Round, House Smoked Turkey Breast, Shaved Ham, Grilled Marinated Chicken Breast
 - **Vegetarian Options** - Choice of Avocado, Grilled Marinated Vegetables, Roasted Portobello Mushrooms
 - **Cheese** - Choice of Swiss, Provolone, Pepper Jack, Smoked Cheddar, American
- **Cashew Chicken Salad** - With Chopped Cashews, Granny Smith Apples and Grapes on a Buttery Croissant
- **Star-Kist Tuna Salad** - With Pickle Relish, Chopped Walnuts, Diced Egg and Lemon on a Buttery Croissant
- **Herb Rubbed Roast Beef** - Served on Wheat Berry Bread with Smoked Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion with Creamy Horseradish Spread

- **Italian Club** - Thin Sliced Prosciutto, Genoa Salami, Cappicola with Provolone, Shredded Lettuce, Sliced Tomatoes, Red Onions served with House Vinaigrette on a Hoagie Roll
- **Southwestern Turkey Wrap** - Shaved House Smoked Turkey Breast with Pepper Jack Cheese, Romaine Lettuce, Pico de Gallo, Poblano Pesto, wrapped in a Chipotle Chili Tortilla
- **Veggie Wrap** - Grilled Marinated Vegetables with Red Pepper Hummus, Sprouts, Tomato Fondue Crème wrapped in a Spinach Tortilla
- **Black Forest Ham** - Served on Marble Rye Bread with Marinated Red Onions, Baby Swiss, Sliced Tomatoes and Honey Mustard

HOT PLATED LUNCHES

All Plated Lunches are served with Freshly Baked Rolls and Whipped Butter, Choice of Salad, Fresh Seasonal Vegetable with Entrée, Chef's Choice Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Salads

- **House Salad** - Crisp Mixed Greens, Tomatoes, Cucumbers, Carrots and Herbed Croutons with Creamy Pepper Dressing or House Vinaigrette
- **Caesar Salad** - Crisp Romaine, Herbed Croutons, Shaved Parmesan, Roma Tomatoes, Shaved Radishes and Traditional Dressing

Entrées

- **Chicken Piccata** - Parmesan Battered Breast of Chicken with Fresh Basil, Parsley, Lemon Buerre Blanc, Tomato-Confit Orzo, \$17.50
- **Marinated Grilled Chicken Pesto** - Served over Rigatoni Pasta with Asiago-Garlic Bread, \$17.75
- **Roasted Chicken Roulade** - Traditional Stuffed Roll with Roasted Red Pepper-Boursin Mousse, Pommeray Mustard-Thyme Emulsion, \$17.50
- **Cumin and Coriander Rubbed Pork Tenderloin** - Served with Chipotle Cheddar Grits and Roasted Corn-Cilantro Cream, \$17.95
- **Cottage Pork Schnitzel** - With Basil Parmesan Bread Crumb, Lemon-Caper Sauce, Parsley Yukon Gold Potatoes, \$17.95
- **Teriyaki Glazed Salmon Filet** - Served with Mango-Pineapple Relish, Coconut-Lemongrass Broth, Jasmine-Cashew Rice, \$19.50
- **Poached East Coast Cod** - Court Boullion, Parsley and Shallots, Citrus Buerre Blanc, Wild Rice Pilaf, \$19.95
- **Kroc Center Meatloaf** - Old-fashioned Thick Cut Meatloaf, Mashed Potatoes, Shittake-Fresh Thyme Jus, \$17.50
- **Yankee Pot Roast** - Served with Traditional Accompaniments, Mashed Potatoes and Natural Juice, \$17.50
- **Chicken Fried Steak** - Served with Mashed Potatoes and Black Pepper Sausage Gravy, \$17.50
- **Oven Roasted Top Sirloin** - Served with Loaded Smashed Potato and a Oyster Mushroom-Tarragon Glacé, \$21.75
- **Lasagna** - Homemade Sugo or Vegetarian, Garlic-Parmesan Breadsticks, \$16.50
- **Grilled Chicken and Wild Mushroom Cannelloni** - Served with Roasted Bermuda Onions, Shaved Tallagio, Red Pepper Cream Sauce, \$16.95

BUFFETS

Buffets Require a Minimum of 30 Guests

THE KROC CENTER DELI BUFFET

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, \$10.95

- Soup Du Jour
- Macaroni and Smoked Cheddar Salad
- Red Bliss Loaded Potato Salad
- Sliced Oven Roasted Beef Sirloin, House Smoked Turkey, Sliced Ham
- Assorted Sliced Swiss, American and Jack Cheeses
- Potato Chips
- Assorted Breads and Condiments
- Freshly Baked Assorted Cookies

A TOUR OF VENICE BUFFET

Includes Bread Basket Assortment with Butter, Chef's Choice of Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Lunch Option

- Soup plus one item from each additional section below and your choice of one Tier 1 dessert, **\$14.50**

Dinner Option

- Soup plus two items from each additional section below and your choice of one Tier 2 dessert, **\$25.50**

Soup

- Zuppa Toscana

Salads

- Marinated Vegetable Salad
- Antipasto Platter
- Caesar Salad with Tomato, Herbed Croutons, Shaved Pecorino and Radishes served with Traditional Dressing
- Venice Pasta Salad
- Garden Salad with Assorted Dressings and Toppings
- Fresh Mozzarella and Tomato Platter with Basil, Olive Oil

Entrées

- Chicken Piccata with Lemon Caper Butter
- Pork Saltimbucca with Sage, Prosciutto, Fontina and Roma Tomato Sauce
- Homemade Sugo or Vegetarian Lasagna
- Rigatoni Primavera with Marinated Broiled Breast of Chicken and Pecorino Toscana-Garlic Cream
- Ziti Pasta with Italian Sausage, Peppers, Onions, Bel Passé-Tomato Sauce
- Chicken Parmesan with Fresh Tomato-Basil Ragù
- Eggplant Parmesan
- Chicken Scallopini with Crimini Mushroom and Tomato-Demi Glacé

- Parmesan Battered Salmon Filet with Basil, Parsley and Citrus Caper Sauce
- Pine Nut Crusted Cod Baked with Sun Dried Tomato Fennel Broth

Sides

- Baked Cavatapi Pasta with a Rich Asiago-Cream Sauce and Lemon-Basil Bread Crumbs
- Orzo Primavera
- Butternut Squash-Truffle Risotto
- Red Pepper Polenta with Oregano Oil and Mascarpone
- Gorgonzola-Chive New Potatoes
- Roasted Seasonal Vegetable with Pesto

MEMPHIS BBQ BUFFET

Includes Freshly Baked Cheddar Chive Biscuits with Honey Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Lunch Option

- Soup plus one item from each additional section below and dessert, **\$14.75**

Dinner Option

- Soup plus two items from each additional section below and dessert, **\$26.25**

Soup

- Braised Pork and White Bean Stew

Salads

- Marinated Grilled Vegetable Salad
- Whole Grain Mustard Trio Potato Salad
- Creamy Three Cabbage Coleslaw
- Smoked Gouda and Macaroni Salad
- Loaded Yukon Gold Potato Salad

Entrées

- Alder Wood Smoked Brisket served with Traditional BBQ Sauce
- Apple Wood Smoked Pork Ribs with Cider BBQ Sauce
- BBQ Chicken
- Slow Smoked Pulled Pork with Honey-Mustard BBQ Sauce
- Braised BBQ Beef with Natural Jus
- Tempera-Corn Meal Crunchy Catfish with Molasses-Maple Remoulade

Sides

- Buttered Corn of the Cob
- Molasses Baked Beans
- Green Beans Almondine
- Shredded Potato Casserole with Smoked White Cheddar, Scallions and Bacon
- Home Fried Potato with Sautéed Peppers and Onions
- Herb Roasted New Potatoes

Dessert

- Assorted Carmel Apple and Bing® Cherry Pies



BUFFETS

Buffets Require a Minimum of 30 Guests

SANTE FE BUFFET

Includes Jalapeño-Jack Corn Bread, Chef's Choice of Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Lunch option

- Soup plus one item from each additional section below, \$14.25

Dinner option

- Soup plus two items from each additional section below, \$25.00

Soup

- Chicken Tortilla Soup

Salad

- Spicy Orange-Avocado Salad
- Jicama, Watermelon and Poblano Slaw with Key Lime Vinaigrette
- Roasted Corn and Black Bean Salad
- Mixed Green Salad with Assorted Toppings and Creamy Green Chili Dressing
- Jicama-Papaya Slaw with Mango Dressing
- Aztec Pie
- Pinto Bean-Red Rice Salad

Entrées

- Build your own Taco Bar with Shredded Chicken and Seasoned Beef with Soft Flour Tortillas and all of the fixings to include Shredded Lettuce, Diced Tomato, Shredded Cheese, Sour Cream, Guacamole, Pico de Gallo
- Chicken, Cheese or Beef Enchiladas with either Salsa Verde or Salsa Roja
- Beef or Chicken Burritos with Cotija Cream and Scallions
- Stuffed Pasilla Peppers with Pulled Pork and Ancho Sauce

Sides

- Spanish Rice
- Refried Bean
- Tri-Colored Tortilla Chips with Picante Sauce
- Green Chile Infused Orzo with Ancho-Jack Cheese

ALL AMERICAN BUFFET

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Lunch Option

- Choice of one item from each of the sections below and dessert, \$14.50

Dinner option

- Choice of two items from each of the sections below and dessert, \$23.95

Soups

- Chicken Noodle Soup
- Beef Barley Soup

Salads

- Mixed Garden Greens Salad tossed with Creamy Pepper Dressing or House Vinaigrette
- Iceberg Lettuce Wedges and Assorted Toppings with Ranch and Balsamic Vinaigrette
- Loaded Baked Potato Salad
- Smoked Cheddar and Macaroni Salad
- Creamy Three Cabbage Coleslaw
- Broccoli Salad with Fresh Bacon, Sunflower Seeds, Dried Cherries in Sweet-Creamy Dressing
- Cheese Tortellini Salad

Entrées

- Home-Style Chicken Tenderloins with Honey Mustard and Buffalo Dipping Sauces
- Grilled 6 oz. Angus Hamburgers with Assorted Cheeses, Sliced Tomatoes, Shaved Bermuda Onions and Leaf Lettuce
- Grilled Bratwurst and Hot Dogs with assorted Toppings to include: Chili, Diced Onions, Shredded Cheese, Sauerkraut, Sautéed Onions

**Burgers, Bratwurst and Hot Dogs to include mixed condiments: Smoked Tomato Ketchup, Thyme Dijon, Fresh Mayonnaise*

Sides

- Baked Beans
- Potato Chips

Dessert

- Make your own Sundae Bar: Vanilla Ice Cream with Chocolate, Strawberry and Carmel Sauces, Chopped Nuts, Sprinkles and Whipped Cream



BUFFETS

CREATE YOUR OWN BUFFET

Includes Freshly Baked Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Lunch Option

- Choice of one item from each of the sections below and one Tier 1 dessert, \$16.50

Dinner Options

- Soup plus choice of two items from each additional section below and one Tier 2 dessert, \$28.50

Soups

- Home-style Chicken Noodle Soup
- Baked Potato Soup

Salads

- Garden Salad with Two Dressings
- Red Bliss Loaded Potato Salad
- Creamy Three Cabbage Coleslaw
- Broccoli Salad with Fresh Bacon, Sunflower Seeds, Dried Cherries in Sweet-Creamy Dressing
- Vegetable Crudités with Dill and Tarragon Remenoulade
- Assorted Imported and Domestic Cheese Display
- Seasonal Fresh Fruit Display
- Marinated Antipasto-Vegetable Salad
- Tri-Colored Bow Tie Pasta Primavera Salad
- Cheese Tortellini Salad
- Bibb Salad with Blue Cheese, Candied Walnuts, Sautéed Pears and Creamy Dressing
- Baby Spinach Salad with Roasted Mushrooms, Red Onions served with Warm Bacon Dressing

Hot Selections

- Parmesan Battered Chicken Breast with Lemon Caper Butter
- Grilled Chicken with Sweet Pepper Cream
- Old-fashioned Meatloaf with Brown Gravy
- Roasted Top Sirloin with Carmelized Shallot-Mushroom Sauce
- Italian Sausage with Sautéed Onions and Peppers
- Sautéed Chicken Penne with Pesto Cream
- Vegetarian Lasagna
- Arroz con Pollo (Rice with Chicken)
- Teriyaki Chicken with Coconut-Lemon Grass Sauce
- Yankee Pot Roast with Black Pepper-Tomato Gravy
- Roasted Pork Lion served with Apple Cider Reduction
- Smoke House Brisket with Traditional BBQ Sauce
- Italian Sausage with Onions and Peppers over Ziti Pasta in Tomato-Basil Sauce
- Teriyaki Glazed Salmon with Mango Relish and Pineapple Buerre Blanc
- Oven Baked Cod with Newburg Sauce
- Grilled Salmon with Spinach, Mushrooms Ragout and Orange Buerre Blanc
- Crunchy Catfish with Citrus and Black Pepper Remoulade

Accompaniments

- Corkscrew Macaroni with Three Cheeses
- Home Fries with Sautéed Onions and Peppers
- Lemon-Parmesan Potato Wedges
- Roasted Poblano and Tomato Orzo with Cotija Cheese
- Au Gratin Potato with Smoked Gouda and Roasted Onions
- Minnesota Wild Rice Pilaf
- Oven Roasted New Potatoes tossed in Olive Oil and Fresh Herbs
- Garlic Whipped Potatoes
- Oven Roasted New Potatoes
- Israeli Couscous Primavera
- Fontina-Polenta Cakes
- Roasted Red Pepper Whipped Potatoes
- Rösti Potatoes
- Sweet Pea-Pecorino Risotto
- Chef's Choice Seasonal Vegetable

Buffet Dessert Choices

See Dessert Choices under Dinner Entrees

DINNER ENTREES

DINNER ENTREES

Served with your choice of Salad and your choice of Dessert. Includes Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Salad

- **Kroc Dinner Salad** - Mixed Greens with Tomatoes, Cheddar Cheese, Carrots, Cucumbers, Croutons and Creamy Pepper Dressing
- **Rustic Salad** - Spring Mix with Roma Tomatoes, Bacon, Goat Cheese, Candied Pecans, Citrus-Basil Vinaigrette, \$2.75
- **Baby Arugula and Spinach Salad** - Roasted Tomatoes, Feta Cheese, Cucumbers, Glazed Apples in Lemon Vinaigrette, \$3.25
- **Bibb Lettuce Salad** - Sautéed Pears, Blue Cheese, Sweet and Spicy Walnuts tossed in Mustard Dressing, \$3.25

Entrées

- **Roasted Breast of Chicken Roulade** - Boursin-Walnut Stuffing, Wild Mushroom Cream, Saffron-Basmati Rice Pilaf, \$23.50
- **Char-Grilled Tuscan Chicken Breast** - Topped with Prosciutto and Mozzarella Cheese, Basil Cream and Asiago Polenta, \$22.25
- **Chicken Mole** - Served with Rice and Beans, \$22.50
- **Charbroiled Angus Filet** - Served with a Stilton Blue Cheese-Walnut Crust, Red Pepper Mashed Potato, Roasted Shallot-Green Peppercorn Sauce, \$32.00
- **Broiled New York Strip** - Cremini Mushrooms, Roasted Garlic Demi Glacé, Red Bliss Potato Crisps, \$30.00
- **Prime Rib** - 10 oz Cut of Roasted Prime Rib of Beef with Au Jus, Horseradish Cream, Twice Baked Potato, \$31.00
- **Honey Mustard Pork Chop** - Frenched Chop with Braised Mushrooms, Balsamic-Tomato Jus and Smashed Sweet Potato, \$23.50
- **Cinnamon and Vanilla Glazed Pork Roulade** - Stuffed with Cranberries, Apricots and Sage, Red Onion Marmalade, Apple Cider Reduction, Maple-Squash Puree, \$22.78
- **Char Grilled Atlantic Salmon Filet** - Served with a Shitake Mushroom, Pearl Onion, Spinach Ragout and Barley-Wild Rice Pilaf, \$27.00
- **Oven Roasted East Coast Cod** - Served with a Sweet Corn-Fennel Risotto, Scallion-Honey Butter Sauce, \$29.00

Duo Entrée

- **5 oz. Choice Angus Beef Filet** - Served with your choice of Blue Cheese Crust, Green Peppercorn Sauce or Sauce Choron. Includes Fresh Seasonal Vegetables, combined with your choice of the following:
 - **Char Grilled Breast of Chicken** - In a Wild Mushroom Cream Sauce with Wild Rice Pilaf, \$30.00
 - **Chicken Breast Roulade** - Served with Potato Puree and Shallot-Green Peppercorn Sauce, \$31.00
 - **Butter Poached Shrimp** - Jumbo Shrimp, Garlic Butter, Sweet Corn-Onion Risotto, \$37.00

- **Oven Roasted Corn Dusted Salmon Medallion** - Cumin-Cilantro scented Polenta, Black Bean Sweet Corn Relish, Scallion Butter, \$35.00
- **Seared Bacon Wrapped Scallops** - Balsamic Reduction, White Cheddar-Jalapeño Grits, \$39.00

Vegetarian Options

- **Basil and Fontina Crusted Portobello Napoleon** - Charred Bermuda Onion, Roasted Peppers, Chèvre, Cannellini Bean Stew and Tomato Fondue, \$17.95
- **Ziti Pasta** - Tossed with Baby Spinach, Shitake Mushrooms, Roasted Garlic, Sweet Peas in a Taleggio Cream Sauce, \$14.50
- **Three Cheese Manicotti** - With Oven Roasted Vegetables in a Zesty Arrabiata Sauce, \$14.25

Dessert Choices

- **Tier 1**
 - New York Style Cheesecake with Raspberry Coulis
 - Double Chocolate Cake
 - Strawberry Shortcake
 - Carmel Apple Pie
 - Banana Cream Pie
 - Chocolate Cream Pie
 - Carmel Apple Bread Pudding
 - Apple or Cherry Crisp
 - Blue Berry or Peach Cobbler
 - German Chocolate Cake
 - Lemon Layer Cake
 - Red Velvet Cake
 - Angel Food Cake
 - Black Forest Cake
- **Tier 2**
 - Carmel Pecan Fudge Cake
 - Chocolate Mint Mousse Cake
 - Raspberry Cheesecake
 - White Chocolate Raspberry Cheesecake
 - Strawberry Cheesecake
 - Turtle Cheesecake
 - Tiramisu
 - Chocolate Mascarpone Cake
 - Carrot Cake
 - Chocolate Obsession (Triple Chocolate Cake)
 - Mint Chocolate Truffle Tart
 - Carmel Apple Tart
 - Fresh Fruit Tart
 - Individual Chocolate Lava Cake with Vanilla Ice Cream
 - Individual Pecan Fudge Cake
 - Individual Turtle Cheesecake

HORS D'OEUVRES

COLD HORS D'OEUVRES

Platters and Displays

- Oysters on the Half Shell with Mignonette, *\$1.75 each*
- Poached Shrimp with Cocktail Sauce, *\$2.75 each*
- Assorted Seasonal Fruit Platter, *\$2.75 per person*
- Crudités with Dill and Tarragon Remoulade, *\$1.95 per person*
- Grilled Vegetables with Pesto, *\$2.25 per person*
- Domestic and Imported Cheese with French Bread, *\$6.95 per person*
- Assorted Canapés, *\$6.95 per person*

\$150 per 100 pieces

- Coronets of Salami with Boursin Cheese
- Deviled Eggs
- Cherry Tomato with Chili Flavored Cream Cheese
- Seasonal Melon and Prosciutto
- Assorted Finger Sandwiches

\$200 per 100 pieces

- Belgium Endive Gorgonzola Mousse Dried Cherries
- Prosciutto with Fresh Mozzarella
- Cheese and Fruit Brochettes
- Assorted Pinwheels
- Tortilla Points with Black Bean Relish
- Brushetta with Tomato Relish and Basil Oil

\$250 per 100 pieces

- Cashew Chicken Salad Gougères
- Antipasto Brochettes with Olives, Artichoke Hearts, Mozzarella, Grape Tomatoes
- Roasted Sirloin atop Focaccia with Tomato Fondue and Blue Cheese
- Smoked Pork Tenderloin Pico de Gallo, Jalapeño Crème
- Crab Salad Gougères
- California Rolls with Crab Meat, Avocado and Cucumber
- Spicy Tuna Roll with Ahi Tuna, Spicy Green Onion Sauce
- Smoked Chicken Mousse and Candied Pecan Tartlets
- Smoked Salmon Tartlets
- Chili Crepe with Shredded Duck and Plum Sauce

HOT HORS D'OEUVRES

\$175 per 100 pieces

- Vegetable Spring Roll with Ginger-Soy Sauce
- Miniature Frankfurters in Puff Pastry
- Cajun, BBQ or Swedish Meatballs
- Chicken Tenders with Honey Mustard, Sweet and Sour or BBQ Sauce

\$215 per 100 pieces

- Spanakopita
- Mascarpone Stuffed Figs
- Toasted Cheese Ravioli with Marinara Sauce
- Chicken Sate with Peanut Sauce
- Beef Sate with Sweet Chili Sauce
- Southwestern Spring Rolls with Avocado Dip
- Chicken Quesadilla with Picante Sauce
- Bacon Wrapped Water Chestnuts
- Chicken or Pork Pot Stickers

\$250 per 100 pieces

- Brie with Raspberry and Almonds in Phyllo
- Beef Duxelles Encroute
- Mini Crab Cakes
- Stuffed Mushrooms with Sausage and Cheese
- Mushroom Tartlets with Goat Cheese
- Crab Meat Rangoon with Dipping Sauce
- Coconut Shrimp with Plum Sauce
- Bacon Wrapped Scallops
- BBQ Brisket atop Cheddar Chive Biscuit
- Teriyaki Beef Brochettes

HOT DIPS AND ACCOMPANIMENTS

- Brie with Brown Sugar and Toasted Pecans, *\$3.95 per person*
- Crab Dip with Garlic Toast, *\$4.75 per person*
- Black Bean Dip with Tortilla Chips, *\$2.95 per person*
- Spinach and Artichoke Dip with Crispy Wonton Chips, *\$3.95 per person*

90-MINUTE UNLIMITED HORS D'OEUVRES BUFFET

- Select your own unique combination of hot or cold hors d'oeuvres! Inquire for details, price dependent on selection.