

BUILD YOUR OWN CONTINENTAL

Prices are Per Person / 10 Person Minimum

Breakfast Pastries

An Assortment of Bagels & Muffins
Cream Cheese, Jams, & Butter
\$5

Yogurt Parfait

Greek Yogurt, Fresh Berries, & Granola
\$6

"MYO" Yogurt Parfait

Greek Yogurt, Fresh Berries, Granola,
Dried Fruits, Peach Preserve, & Shaved Coconut
\$9

Seasonal Avocado Toast

2 Triangles of our Current Offering
\$9

Smoked Salmon & Whitefish

Bagels, Tomato, Cucumber, & Sliced Onion
\$13

Fresh Fruit Salad

Seasonal Selection
Shared Bowl \$4
Individual Cup \$5

Sliced Fresh Fruit

Seasonal Selection
\$5

Protein Bar

Assorted Brands
\$3

Greek Yogurt

Assorted Flavors
\$3

Hard Boiled Egg

\$2

Whole Fruit

\$1.5

BUILD YOUR OWN HOT BREAKFAST

Prices are Per Person / 10 Person Minimum

Scrambled Eggs or Tofu Scramble

\$8

Breakfast Meat

Pork Bacon, Pork Sausage,
Turkey Bacon, or Turkey Sausage, Tempeh Bacon (+\$1)
\$3

Breakfast Potatoes

\$3

Short Stack of French Toast

Maple Syrup, Butter, & Berry Compote
\$5

Oatmeal Bar

Almond Milk, Dried Fruits, Fresh Berries, & Nuts
\$8

Egg & Cheese Sandwich

\$8

Meat, Egg, & Cheese Sandwich

\$11

SouthWest Veggie Burrito

Peppers, Onions, Black Beans, Cheese, & Salsa
\$9

SouthWest Sausage Burrito

Pork or Turkey Sausage, Peppers, Onions,
Black Beans, Cheese, & Salsa
\$12

Breakfast Bakes

Sweet Potato, Kale & Goat Cheese
Ham, Cheddar, Mushroom, & Peppers
Sausage & Tomato
Bacon, Onion, & Swiss
Broccoli & Cheddar

Quiche - 6 Slices

\$30

Frittata - Half Pan

\$65



BOXED BREAKFAST OPTIONS

Prices are Per Person /10 Person Minimum Per Selection

ROOM TEMPERATURE OPTIONS:

Fresh Start

Muffin or Bagel
Fresh Fruit Cup
\$11

Healthy Break

Power Bar
Greek Yogurt
Whole Fruit
\$9

Seasonal Toasted

Avocado on Multi Grain with Our Seasonal Selection
Fresh Fruit Cup
\$12

La Provence

Slice of Seasonal Quiche with Simple Mixed Greens
Fresh Fruit Cup
\$10

HOT OPTIONS:

Grab & Go

Breakfast Sandwich
Fresh Fruit Cup
\$15

Grab & Go SouthWest

Breakfast Burrito
Fresh Fruit Cup
\$17

Diner Classic

Scrambled Eggs, Pork Bacon, & Potatoes
Fresh Fruit Cup
\$17

Diner Upgrade

Diner Classic with French Toast, Butter, & Syrup
\$19

Hot & Healthy

Oatmeal with Almond Milk,
Dried Fruits, Fresh Berries, & Nuts
\$10



BOXED SANDWICHES AND WRAPS

*Prices are Per Person / 10 Person Minimum
Same Sides For Every Box*

Boxed Deli Sandwich with Whole Fruit & Dessert
\$14

Boxed Deli Sandwich with 2 Sides & Dessert
\$16

Boxed Foodie Sandwich/Wrap with 1 Side & Dessert
\$17

Boxed Foodie Sandwich/Wrap with 2 Sides & Dessert
\$18

BUFFET SANDWICHES AND WRAPS

*Prices are Per Person
10 Person Minimum*

Deli Sandwich Platter
\$11

Deli Sandwich Platter with Chips & Dessert
\$14

“MYO” Deli Platter
An Assortment of Meats, Chicken Salad, Tuna Salad, Cheeses,
Lettuce, Tomato, Mayo, & Mustard with Breads & Rolls
\$14
With 2 Sides & Dessert
\$17

Foodie Sandwich/Wrap Platter
\$13

Foodie Sandwich/Wrap Platter with 2 Sides & Dessert
\$18



FOODIE SANDWICHES

Thanks Every Day

Roasted Turkey, Swiss Cheese,
Cranberry Chutney, & Stuffing Seasoned Mayonnaise

Patti with an "I"

Roasted Turkey Salad, Dried Cherries,
Celery, & Honey Mustard Mayonnaise

Porseradish

Smoked Turkey, Havarti,
Arugula, Dijon, & Peach Preserve Horseradish

Little Chickadee

Roasted Chicken Salad, Bell Pepper,
Scallions, Artichokes, & Tarragon Dijon Mayo

Easy to Love

Grilled Chicken, Greek Yogurt Pesto,
Spinach, & Tomatoes

Hard To Forget

Breaded Chicken Cutlet, Provolone,
Broccoli Rabe, & Roasted Peppers

N'awlins

Ham, Salami, Mortadella,
Mozzarella, & Olive Salad

Philly Special

Genoa Salami, Mortadella, Capicola, Provolone,
Shredded Lettuce, Tomatoes, & Cherry Pepper Mayo

KB Uptown Special

Corned Beef, Swiss Cheese,
Cole Slaw, & Spicy Thousand Island

Don't Cry For Me

Roast Beef, Swiss Cheese,
Roasted and Pickled Onions, Fried Shallots,
Scallions, & Whipped Boursin

Mr & Mrs Le (Vegan)

Seared Tofu, Pickled Veggies, & Cashew Mayo

TLT (Vegan)

Tempeh Bacon,
Avocado, Lettuce, Tomato, & Cashew Mayo

Tarragona (Vegan)

Crispy Cauliflower, Spinach, & Romesco Sauce



FOODIE WRAPS

Not in a Pickle

Roasted Turkey, Chopped Romaine,
Ranch Seasoned Cream Cheese, & Cucumber

Cali Cali

Smoked Turkey, Turkey Bacon, Avocado,
Tomato, Romaine, Lemon Tarragon Mayonnaise

Thai Thai

Smoked Turkey, Hummus, Red Bell Pepper,
Alfalfa Sprouts, Shaved Coconut, & Sambal Olek

Briely Speaking

Grilled Chicken, Spinach, Brie,
Sliced Apple, & Honey Mustard

The Brinton

Buffalo Chicken, Blue Cheese, Diced Celery,
Diced Tomatoes, & Shredded Lettuce

The Jami

Chicken Breast, Arugula, Roasted Red Peppers, Parmesan,
Castelvetro Olive Tapenade, & Balsamic Glaze

Hotel Quisisana (Vegetarian)

Fresh Mozzarella, Avocado, Tomato,
Arugula, Basil, Olive Oil, & Balsamic

Lioness (Vegan)

Sweet Potato, Bell Pepper,
Zucchini, Spinach, Hummus, & Harissa

The Betz (Vegan)

Roasted Vegetables, Quinoa, Arugula,
& Lemon Vinaigrette

DELI SANDWICHES

Chicken Salad

Tuna Salad

Roast Beef

Corned Beef

Baked Ham

Roasted Turkey

Grilled Chicken Breast

Grilled Vegetables



SIDE SALADS

Greek Pasta Salad

Cucumber, Bell Pepper, Tomato, Olives, & Feta

Tortellini Pesto Pasta Salad

Spinach & Cherry Tomatoes

Hart House Potato Chips

Plain, Ranch, & Salt & Vinegar

Cucumber Salad

Radish & Avocado

Hot Pink Slaw

Purple Cabbage, Carrots, Red Onion, Cilantro, & Coconut

Black Bean Salad

Corn, Bell Pepper, Tomato, & Onion

Marinated Chick Peas

Roasted Peppers & Feta

Broccoli Salad

Sunflower Seeds, Cheddar Cheese, Red Onion, Dried Cherries

Thai Peanut Quinoa Salad

Cabbage, Carrot, Snow Peas, Scallions, & Cilantro

Potato Salad

Pork Bacon, Celery, & Hard Boiled Egg

Featured Side Salad

GREEN SALADS

Mixed Greens Salad

Carrots, Tomato, Radish, & Cucumber

Caesar Salad

Field Greens

Croutons, Cherry Tomatoes, & Goat Cheese

Seasonal Green Salad



SIGNATURE BOXED OR BUFFET SALADS

*Served Room Temp | Prices are Per Person**10 Person Minimum Per Variety**\$12 Per Salad***Greek**Cucumber, Bell Pepper, Tomato, Olives, & Feta
With Red Wine Vinaigrette**Caesar**Cucumbers, Tomato, Croutons, & Parmesan Cheese
With Caesar Dressing**Mixed Greens Salad**

Carrots, Tomato, Radish, & Cucumber

CobbHard Boiled Eggs, Bacon, Avocado, Tomato,
& Blue Cheese Crumbles
With Blue Cheese Dressing**Roasted Beet**Goat Cheese, Apple, & Walnuts
With Balsamic Vinaigrette**Nicoise**Green Beans, Red Potato, Hard Boiled Egg, Capers, Olives,
Tomato, & Red Onion
With Dijon Vinaigrette**Strawberry**Avocado, Feta, & Pecans
With Poppy Seed Dressing**Spinach**Dried Cranberries, Green Onions, Apple, Grapes, Candied
Pecans, & Gorgonzola
With Cider Vinaigrette

PROTEINS:

*Marinated Tofu**\$4**Roasted Turkey**\$4**Grilled Shrimp**\$6**Salmon**\$7**Seitan**\$5**Grilled Chicken**\$5**Seared Flank Steak**\$7*

BOXED OR BUFFET BENEFICIAL BOWLS

Served Room Temp / Prices are Per Person

10 Person Minimum Per Variety

2 Proteins Per 10 People

\$11 Per Box

Shawarma

Couscous with Hummus, Grilled Veggies, Tahini Sauce, & Pita

Ramen

Noodles with Bell Pepper, Radish, Carrots, Cabbage

Choice of Sauce:

Lemongrass, Peanut, or Teriyaki

Burrito

Green Rice with Avocado, Black Beans, Roasted Corn, Bell Pepper, Lettuce, & Pico

Orzo

Broccoli, Sun Dried Tomatoes, Pine Nuts, Goat Cheese, & Pistou

Quinoa

Brussels Sprouts, Cauliflower, Sweet Potato, Kale, & Lemon Thai

PROTEINS:

Marinated Tofu

\$4

Roasted Turkey

\$4

Grilled Shrimp

\$6

Salmon

\$7

Seitan

\$5

Grilled Chicken

\$5

Seared Flank Steak

\$7



HOT COMPLETE MEALS

10 Person Minimum Per Selection

Side Choices are Listed Below the Vegetarian Options

BUFFET OR BOXED

(Add \$2 For Boxed)

OPTION 1:

Starch, Green Salad & Entree

1 Protein \$17

2 Proteins for \$21

3 Proteins for \$23

OPTION 2:

Starch, Vegetable, Green Salad,

Artisan Rolls & Butter, Entree

1 Protein \$19

2 Proteins for \$23

3 Proteins for \$25

POULTRY

Chicken or Turkey

Marabella

Prunes, Olives, Capers, & White
Wine Sauce

Creamy Pesto

Roasted Grape Tomatoes

Garam Masala

Ginger, Lemon, & Greek Yogurt

Francese

Lemon & Pecorino

Marsala

Mushrooms & Cream

SEAFOOD

Shrimp, Salmon or Mahi Mahi

Bruschetta

Tomatoes, Onion, Olives, &
Garlic

Creamy Tuscan

Sun-dried Tomatoes & Spinach

Parmesan Crusted

Lemon & Thyme

Honey Garlic

Cayenne & Ginger

Cajun

Parmesan & Parsley

BEEF

Flat Iron, Skirt or Brisket

Salsa Verde

Roasted Tomatillo

Au Poivre

Brandy Peppercorn Sauce

Creamy Mushroom Sauce

Cremini & Dijon

Red Wine Reduction

Rosemary

Espresso BBQ

Honey & Worcestershire

VEGETARIAN

Eggplant Cannelloni

Chili Pesto, Mascarpone, Tomato Puree

Cous Cous Patties

Avocado Crema & Slaw

Baked Falafel

Tomato Sauce & Apricots

Curry

Eggplant & Tofu

Jackfruit Crab Cakes

Tartar Sauce

Stuffed Butternut Squash

Red Chili, Spinach, & Goat Cheese



STARCH CHOICES

Mashed Potatoes
Garlic - Wasabi - Sweet

Roasted Potatoes
Herb de Provence - Pesto
Parmesan - Five Spice

Rice
Mushroom - Spanish -
Herbed Lemon

VEGETABLES CHOICES

Roasted Carrots & Green Beans
Brown Butter & Thyme

Broccoli & Sun Dried Tomatoes
Lemon, Garlic, & Parmesan

Brussel Sprouts, Butternut Squash, &
Dried Cranberries
Dijon Vinaigrette

Cauliflower Pesto

Asparagus Tips, Charred Corn,
Edamame, & Cherry Tomatoes

Seasonal Roasted

GREEN SALAD CHOICES

Mixed Greens Salad
Carrots, Tomato, Radish, &
Cucumber

Caesar Salad

Field Greens
Croutons, Cherry Tomatoes, &
Goat Cheese

Seasonal Green Salad



HOT BUFFET PACKAGES

BROTHERLY LOVE

\$20 Per Person

20 Person Minimum Per Variety

Choose an Entree:

1. Beef or Chicken Cheesesteak

Mushrooms & Sautéed Onions
Cheese Whiz

2. Hot Roast Pork or Chicken

Broccoli Rabe & Long Hots
Provolone

3. Meatballs & Sausage

Peppers & Onions
Provolone

Sides & Dessert:

Italian Hoagie Pasta Salad

Tomato Pie

Soft Pretzels

Tastykakes

STREET TACOS

\$20 Per Person

20 Person Minimum Per Variety

Chicken al Pastor & Carne Asada

Spanish Rice & Southwest Salad

Black Beans, Tomatillo Salsa, & Queso Fresco

Sour Cream, Pico, & Guacamole

Pickled Onion & Jalapeno

Tortilla Chips & Tortillas

Tres Leche



ASIAN FLAIR

\$20 Per Person

20 Person Minimum Per Variety

Choose an Entree:

1. Chicken Stir Fry
2. Honey Garlic Shrimp
3. Mongolian Beef

Each Tossed with Mushrooms, Snap Peas, Red Peppers, & Carrots
with your choice of Rice or Stir Fry Noodles

Sides and Desserts:

Green Side Salad
Cucumber Salad
Black Sesame Cookies

HOMEMADE DESSERTS

Dessert Assortment - \$3 each

- Lemon, Snickerdoodle
- Oatmeal Raisin
- Chocolate Chip
- Seasonal Cookies
- Necie's Chocolate Chip Cake

Mini Desserts - \$4 each

- Caramel Apple Bites
- Casey Cakes-Peanut Butter & Chocolate
- Kelly's Krimpettes-Butterscotch
- Assorted Mini Cheesecake Bites
- Lemon Key Lime Bars
- Red Velvet & Fun-fetti Cake Squares
- Cannolis

Assorted Pies & Custom Cakes on Request

BEVERAGES

Tropicana Juice Assortment
Orange, Apple, & Cranberry
\$3

Canned Beverages

Coca-Cola Products, Arizona Green Iced Tea,
& Assorted Flavored San Pellegrino Sparkling Waters
\$3

Harney & Sons
Assorted Teas & Lemonades
\$4

Fiji Bottled Spring Water
\$3

San Pellegrino Sparkling Water
\$3

La Colombe Draft Latte Cans
\$4

La Colombe Coffee Service
& Mighty Leaf Teas
Regular, Decaf, & Hot Water
Honey Packets, Sugar, Splenda, & Creamer
\$4

