



## Corporate Food Concepts 2020 Event Year



### Sunrise Full-Service Breakfast:

- Scrambled Eggs
- Warm Biscuits with Sausage Gravy
  - Hickory Smoked Bacon
  - Turkey Sausage Patties
  - Assorted Donuts
  - Assorted Fresh Fruit
- Assorted Individual Yogurts
- Assorted Bagels with Cream Cheese
- White/ Whole Wheat Bread with Butter, Jams & Jellies
  - Assorted Individual Cereals
- Orange Juice / Cranberry Juice / 1% Milk / Soy Milk
  - Coffee / Decaf / Tea

\$13.95 per person +tax and service

### *Optional Add-On:*

#### *Made-to-Order Eggs Station*

*-includes fresh eggs prepared to your guests preference*

*-Omelet fixin's to include: fresh spinach, cheddar cheese, diced tomatoes, sliced mushrooms, crumbled bacon, diced ham (egg beaters available upon request)*

*\$4.95 per person +tax and service (\$100 chef fee per chef- dependent on guest count)*

*\*includes high quality disposable serviceware– house china upgrade available for an additional \$2.95 per person*



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Mid-Morning / Afternoon Break:

- Assorted Whole Fruits (Bananas, Apples, Oranges & Pears)
  - Nutri-Grain Bar Assortment
    - Assorted Candy Bars
  - Assorted Individual Bags of Chips
    - Individual Bags of Trail Mix
- Individual Bags of Gardettos Snack Mix
- Bottled Water, Iced Tea & Lemonade

\$4.95 per person +tax and service

*\*includes high quality disposable serviceware– house china upgrade available for an additional \$2.95 per person*



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Hot Buffet Luncheon:

- Sliced State Champion Beef Brisket
  - Sliced Smoked Turkey Breast
- Grilled Vegetable Kabobs with Balsamic Glaze
  - Hillside Red Potatoes
  - Macaroni & Cheese
    - Corn Fiesta
  - Cornbread Muffins
- Home Made Peach Cobbler with Vanilla Bean Cream
- Bubbs BBQ Sauce / Kaiser Rolls with Butter / Jalapeno Peppers, Red Onions & Sliced Dill Pickles
  - Bottled Water / Iced Tea / Lemonade

\$20.50 per person +tax and service

*Optional Add-On:*

*Ultimate Salad Bar*

*-Spring Mix, Iceburg Lettuce, Fresh Spinach*

*-Sliced Tomatoes, Sliced Mushrooms, Crumbled Bacon, Diced Ham, Diced Turkey, Shredded Cheddar Cheese, Sliced Cucumber, Shredded Carrot, Shredded Red Cabbage, Black Olives, Hard-Boiled Eggs*

*-Ranch, Italian, French & Vinegar and Oil Dressings*

*\$5.95 per person +tax and service*

*\*includes high quality disposable serviceware– house china upgrade available for an additional \$2.95 per person*



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Wrap-Up Hot Dinner Buffet:

- Beef Tenderloin Tips
- Breast of Chicken Marsala
- Pesto Pasta Primavera (vegetarian)
- Sour Cream and Chive Mashed Potatoes
- Parmesan Roasted Yukon Gold Potatoes
  - Green Beans Almondine
- Fresh Garden Salad with Sundried Tomato Vinaigrette and Ranch
  - Assorted Dinner Rolls with Butter

\$23.25 per person +tax and service

*Optional Add-On:*

*Build-Your-Own Ice Cream Sundae Bar*

*-Vanilla & Chocolate Ice Cream*

*-Sliced Strawberries, Whipped Cream, Chocolate Syrup, Caramel Syrup,  
Crushed Oreos, Maraschino Cherries*

*\$3.95 per person +tax and service*

*\*includes high quality disposable serviceware– house china upgrade available for an  
additional \$2.95 per person*