

# 2012 Spring Menu Specials

## TRY OUR NEW Breakfast Pastries *New Larger Muffins*

### Good Start Continental Breakfast

Minimum 10 guest

**\$4.25**

STARBUCKS COFFEE

(Regular and Decaf and Hot Cocoa),

Hot Tea, Milk, Ice Water  
and choice of Orange Juice  
or Cranberry Juice

### Try our New Pastries

Choose up to 3

Blueberry Coffee Cake, Peach Coffee  
Cake, Cinnamon Rolls, Lemon Poppy  
Seed Muffins, Cranberry Orange Muffins,  
Blueberry Muffins, Bran Muffins,  
Banana Nut Muffins

### Great Start Continental Breakfast

Minimum 10 guest

**\$5.50**

Includes fruit bowl or  
fresh fruit cup,  
to the already *exceptional*  
Good Start Continental  
Breakfast

### Catering Tips

Plan ahead and get our **10%**  
catering discount- Applies to  
meals, receptions and large  
deliveries that are called in at least  
**10** business days in advance, and  
pickups, breaks, bag lunches, and  
small deliveries that are called in  
at least **5** business days in advance

Call in your final catering count  
no earlier than **2** business  
days in advance

Leftover Policy-In compliance  
with state health regulations any  
leftover temperature-regulated  
food items will remain the  
property of Catering Services

Information we may ask for:  
Event Date, Reservation#, Contact  
Info, Start & Finish Time, Dept.  
or Group Name, Location of  
Event, Account Number, Menu

## Entrée Specials

Includes salad, entrée, dessert, coffee, iced tea, and ice water

### Salad Choices

- ◆ **Rice Noodle Salad**-Tender rice noodles tossed with carrots, green onion, in a light lemon soy dressing served in a lettuce cup
- ◆ **Garden Harvest Salad**-A mix of romaine and iceberg lettuce with diced cucumber, tomato, carrot, black olives, red onion, celery, and hardboiled egg, with a choice of dressing

### Entrée Choices

- ◆ **Grilled Chicken Catalan Served Over Pearled Couscous and Red Onions \$18.95**  
Grilled chicken breast, braised in tomato, apricot, golden raisins, onions, garlic and white wine  
*Wine suggestion: Ecco Domani Pinot Grigio \$18.95*
- ◆ **Tempura Breaded Orange Chicken served with Steamed Rice and Herbed Broccoli \$19.95**  
*Wine suggestion: Mirassou Reisling \$18.95*
- ◆ **Trout Schnitzel Topped with a Lemon Chili Butter served over Garlic Smashed Red Skin Potatoes with Roasted Vegetables \$18.95**  
*Wine Suggestion: Robert Mondavi Sauvignon Blanc \$19.95*
- ◆ **Sole Roulade with an Orange Ginger Glaze with Wild Rice and Asian Green Beans \$19.95**  
*Wine Suggestion: Mirassou Reisling \$18.95*
- ◆ **Fettuccini tossed in Roasted Red Pepper Sauce, Sundried Tomatoes, Black Beans, Basil, Caramelized Onion, Fresh Mozzarella, and Spinach \$14.95**  
*Wine Suggestion: Robert Mondavi Pinot Noir \$19.95*
- ◆ **Beef Empanada with a Red Wine Demi Glaze and Grilled Asparagus Spears \$17.95**  
Puff pastry triangles filled with seasoned shredded beef, cream cheese, red onions, parmesan cheese and roasted garlic  
*Wine Suggestion: Walnut Crest Cabernet Sauvignon \$12.95*

## Delicious Desserts

**Chocolate Caramel Sensation**-A double layer of dense chocolate cake separated and topped with a rich gooey caramel sauce  
**Mango Mousse** served with a Chocolate Dipped Almond Lace Cookie

**Coconut Cake** with a Raspberry Filling