

MONDAY, August 20, 2018

Breakfast Buffet

- Build Your Own Southwest Breakfast Taco
 - Soft Flour Tortillas, Scrambled Eggs (GF), Shredded Cheddar Cheese (GF), Fire Roasted Salsa (GF), Pico de Gallo (GF), Sour Cream (GF)
- Miso Soup (GF) (DF) with Sticky Plain White Rice (**vegan**)
- Maple Pepper Bacon
- Orange, Apple and Cranberry Juice
- Local Seasonal Fruits and Berries
- Selection of Cereals To Include Kashi and Kellogg's Smart Start Cereals With Whole, 2% and Skim Milk
- Assortment of Fruit and Plain Yogurts
- Breakfast Pastries to include: Flaky Butter Croissants, Blueberry Muffins, Banana Nut Bread
- Assorted Breads for Toasting, Whipped Butter, Assorted Jams
- Starbucks Coffee and Tea Service

Lunch Buffet

- New York Deli
 - Assorted Deli Meats to include Sliced Turkey, Ham, Roast Beef (GF) (DF)
 - Gourmet Cheese Selection to include Swiss, Cheddar and Provolone
 - Relish Tray, Kosher Dill Pickles, Pepperoncini, Boston Bibb Lettuce, Vine Ripe Tomatoes, Sliced Red Onion
 - Sourdough, Wheat & 9 Grain Breads
 - Whole Grain Mustard, Dijon Mustard, Mayonnaise
- House Made Chips
- Tuna Salad with Albacore Tuna, Hard Boiled Eggs (GF) (DF), Tomato and Celery (GF) (DF) (**vegetarian**)
- Zucchini and Squash Noodles (**vegan**) (DF) (GF) Plus Plum Ponzu Sauce (on the side - not GF)
- White Sticky Rice (**vegan**)
- Farm Greens Salad with Bacon, Candied Pecans, Dried Cranberries, Roasted Corn, Cucumber, Carrots, Buttermilk Ranch Dressing, White Balsamic Vinaigrette Dressing—build your own (**vegan**) (DF)
- Desserts - Traditional New York Cheesecake, Dark Chocolate Cookies
- Starbucks Coffee and Tea Service, Iced Tea

Dinner Buffet

- Fajita Station
 - Sonoran Spiced Shredded Beef (DF)
 - Tequila Citrus Marinated Chicken with Poblano Peppers and Caramelized Onions (DF)
 - Grilled Vegetables (Portobello Mushrooms, Summer Squash, Bell Peppers) (**vegan**) (GF) (DF)
 - Sour Cream, Cheddar Cheese, Jalapenos and Guacamole (GF)
- Tortilla Soup (**vegan**) (GF)
- Build your own Southwest Salad with Romaine, Corn Bread Croutons, Roasted Corn, Oaxaca Cheese, Anasazi Beans, Creamy Poblano Dressing or Citrus Vinaigrette (**vegan**)
- Corn Tortilla Chips (**vegan**) (DF) with Warm Queso (GF), Salsa Verde (GF), Fire Roasted Salsa (GF)
- Red Chili Rice (**vegan**) and Southwest Pinto Beans (**vegan**) (GF) (DF)
- Calabistas
 - Mexican Squash, Grilled Peppers, Fire Roasted Corn, Cotija Cheese and Cilantro (**vegetarian**)
- Tres Leches Shooter, Chocolate Mole Torte
- Starbucks Coffee and Tea Service, Iced Tea

Items are subject to change.

GF = Gluten Free

DF = Dairy Free

TUESDAY, August 21, 2018

Breakfast Buffet

- Challah French Toast Station
 - Served with Maple Syrup (GF), Warm Apple Compote (GF), Whipped Butter
- Miso Soup (GF) (DF) with Plain White Sticky Rice (**vegan**)
- Orange, Apple and Cranberry Juice
- Local Seasonal Fruits and Berries
- Assorted Individual Dry Cereals to Include Kashi and Kellogg's Smart Start Cereals Served with Whole, 2% and Skim Milk
- Turkey Maple Sausage (GF)
- Scrambled Eggs
- Individual Fruit and Plain Yogurts
- Chef's Selection of Freshly Baked Breakfast Pastries to Include:
 - Agave Pecan Sticky Buns, Almond Raisin Twist
- Assorted Breads with Assorted Jams and Soft Whipped Butter
- Starbucks Coffee and Tea Service

Lunch Buffet

- Flat Bread Station
 - Basil Pesto, Spinach, Marinated Artichoke, Cultivated Mushrooms, Pulled Pork Shoulder, Charred Leeks, Goat Cheese, Arugula Margherita-Sliced Mozzarella, Roasted Tomatoes (**vegetarian except Pork**)
- Pasta
 - Penne Pasta Bolognese (Beef, Veal, Tomato Ragu, Oregano)
 - Mushroom Ravioli with Wilted Spinach, Oyster Mushrooms, Tomato, Carmelized Onions, Sage Shallot Butter Sauce (**vegetarian**)
- Caesar Salad build your own
 - Crisp Romaine, Parmesan Cheese, Focaccia Croutons, Caesar Dressing (**vegetarian**)
- Herb Focaccia with whipped butter (**vegetarian**)
- Eggplant Caponata (GF) (DF) (**vegan**)
- Plain Sticky White Rice (**vegan**)
- Desserts – Fruit Tarts, Orange Pistachio Cannolis
- Starbucks Coffee and Tea Service, Iced Tea

Dinner Buffet

- BBQ Beef Brisket Burnt Ends (DF) with Jalapeno Cheddar Corn Bread Muffins
- Citrus Brined Beer Can Chicken with Lemon Jus
- Molasses Baked Beans (**vegan**) (DF)
- Broccoli Casserole: Crispy Onions, Crow's Dairy Goat Cheese (**vegetarian**)
- Roasted Corn Succotash: Red Peppers, Lima Beans, Caramelized Onions (**vegan**)
- Roasted Vegetable Salad: Yellow Squash, Zucchini, Eggplant, Red Pepper, Portobello Mushroom, Sweet Onion (DF) (GF) (**vegan**)
- Yukon Potato Salad with Whole Grain Mustard Aioli (DF) (**vegetarian**)
- Build Your Own Market Greens Salad (all GF and **vegetarian** except bacon and dressings)
 - Shaved Cucumber, Carrots, Roasted Tomatoes, Chick Peas, Croutons, Olives, Shredded Cheddar with Bleu Cheese Dressing and Balsamic Vinaigrette
- Desserts - Spiced Pecan Tart, Roasted Apple Strata, Vanilla Bean Ice Cream
- Starbucks Coffee and Tea Service, Iced Tea

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WEDNESDAY, August 22, 2018

Breakfast Buffet

- Scrambled Eggs with Black Beans and Roasted Tomatoes. Accompaniments of Pepper Jack Cheese, Resort Salsa and Salsa Verde
- Miso Soup (GF) (DF) with Plain White Sticky Rice (**vegan**)
- Southwest Chicken Sausage
- Cheesy Hash Brown Casserole with Green Chiles
- Orange, Apple and Cranberry Juice
- Local Seasonal Fruits and Berries
- Individual Fruit and Plain Yogurts
- Selection of Cereals To Include Kashi and Kellogg's Smart Start Cereals With Whole, 2% and Skim Milk
- Chef's Breakfast Pastries to include Flakey Butter Croissants, Cranberry-Orange Muffins
- Assorted Breads for Toasting with Sweet Butter, Assorted Jams
- Starbucks Coffee and Tea Service

Lunch Buffet

- Hand Crafted Wraps
 - Grilled Seasonal Vegetables & Portobello Mushroom (**vegan**)
 - Arugula, Eggplant, Zucchini, Yellow Squash, Roasted Red Pepper Spread in Red Pepper Tortilla Wrap
 - Roasted Turkey, Charred Tomatoes, Farm Greens, Red Quinoa, Herb Aioli in Whole Grain Wrap
 - Shaved Road Beef, Horseradish crème, Cheddar, Baby Spinach in Spinach Wrap
- Market Style Salad (**vegan with selected items**)
 - Mixed Greens and Iceberg Cucumbers, Pickled Onions, Toasted Walnuts, Tomatoes, Smoked Bacon, Feta Crumbles, Sourdough Croutons with Ranch Dressing and Italian Vinaigrette
- Harvest Grain Salad - Sundried Tomato, Kalamata Olives & Peas (**vegan**)
- Orzo Pasta Salad with Bell Peppers, Onion, Broccoli in Vinaigrette (**vegan**)
- House Made Potato Chips
- Stir fry: Green Beans, Bell Peppers, Green Onion, Edamame, Sweet Potato, Sweet Chili Sauce (**vegan**)
- Plain White Sticky Rice (**vegan**)
- Desserts - Fresh Fruit Tarts, Dark Cocoa Brownies
- Starbucks Coffee and Tea Service, Iced Tea

Dinner Buffet

- Braised Beef Short Ribs with Port Wine Demi-Glace (DF)
- Free Range Chicken Breast, Roasted Artichokes, Cultivated Mushrooms, Marsala Sauce
- Rice Pilaf (**vegetarian**) (DF)
- Quinoa Risotto with Mushrooms, Kale and Sun-Dried Tomatoes (**vegan**) (DF)
- Build Your Own Salad: Bibb Lettuce with Crumbled Cow's Dairy Goat Cheese, Shaved Carrots, Grilled Sweet Corn, Crispy Bacon, Avocado Ranch Dressing
- Composed Farmers Market Harvest: Quinoa, Chick Peas, Baby Carrots, Chayote Squash, Roasted Peppers, Cotija Cheese, Cilantro Lime Dressing (GF) (**vegetarian**)
- Breads and Spreads: Roasted Garlic Hummus, Baba Ganoush, Feta Cheese, Marinated Olives, Warm Herb Focaccia, Pita Bread (Hummus, Baba Ganoush – **vegan** and GF)
- Rosemary Sea Salt Rolls and Butter
- Desserts – Espresso Panna Cotta, Milk Chocolate Crunch, Citrus Olive Oil Cake
- Starbucks Coffee and Tea Service, Iced Tea

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THURSDAY, August 23, 2018

Breakfast Buffet

- Scrambled Eggs, Cheddar Cheese, Fire Roasted Salsa
- Einstein Brothers Bakery Bagels with Toaster Station: Cream Cheese, Sweet Butter, Assorted Jams
- Smoked Bacon (GF) (DF)
- Roasted Yukon Potato with Sweet Onion & Chives (GF) (**vegan**)
- Miso Soup (GF) (DF) with Plain White Sticky Rice (**vegan**)
- Orange, Apple and Cranberry Juice
- Local Seasonal Fruit and Berries
- Assorted Individual Dry Cereals and To Include Kashi and Kellogg's Smart Start Cereals Served with Whole, 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- Breakfast Pastries to include Honey Raisin Scones, Banana Nut Muffins
- Starbucks Coffee and Tea Service

Lunch Buffet

- Grilled Herb Marinated Chicken Breasts with Grain Mustard Jus
- BBQ Pulled Pork (DF)
- Brioche Slider Size Rolls with Butter
- Mac 'n Cheese (**vegetarian**)
- Grilled Portabello, Asparagus, Squash, Zucchini and Onion (**vegetarian**)
- Plain White Sticky Rice (**vegan**)
- Watermelon Salad-Arugula, Feta Cheese, Garden Mint, Citrus Dressing (**vegan**) (GF)
- Cole Slaw (**vegan**) (GF)
- Farm Green Salad-Cucumber, Tomatoes, Broccoli, Olives, Bacon, Ciabatta Croutons, Buttermilk Ranch Dressing, Herb Vinaigrette (All **vegan** and GF except bacon, dressing)
- Desserts - Key Lime Tarts, Chocolate Chip Blondies
- Starbucks Coffee and Tea Service, Iced Tea

Dinner Buffet

- Grilled Free Range Chicken Breast with Adobo Sauce
- Pan Seared Salmon with Shaved Fennel Slaw & Citrus Vinaigrette (GF)
- Cumin Rubbed Flat Iron Steak, Honey Mustard BBQ Sauce
- Roasted Yukon Potatoes with Fresh Thyme and Vidalia Onions (**vegetarian**) (GF)
- Salad: Farm Greens, Dried Cherries, Almonds, Cucumbers, Red Wine Vinaigrette or Ranch Dressing (salad and toppings **vegetarian** and GF)
- Papaya Salad with Shredded Jicama, Carrots, Garden Mint, Citrus Vinaigrette (**vegan**) (GF)
- Carmelized Root Vegetables - Brussell Sprouts, Parsnips, Carrots, Butternut Squash (**vegan**) (GF)
- Saffron Rice (**vegan**) (GF)
- 9 Grain Rolls with Butter
- Dessert - Prickly Pear Yogurt Tart, Oaxaca Chocolate Pot Du Crème
- Starbucks Coffee and Tea Service, Iced Tea

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FRIDAY, August 24, 2018

Breakfast Buffet

- Scrambled Eggs
- Waffles: Chocolate Chips, Warm Syrup, Whipped Butter
- Miso Soup (GF) (DF) with Plain White Sticky Rice (**vegan**)
- Pork Sausage Links (GF)
- Orange, Apple and Cranberry Juice
- Local Seasonal Fruit and Berries
- Selection of Cereals to Include Kashi and Kellogg's Smart Start Cereals with Whole, 2% and Skim Milk
- Assortment of Fruit and Plain Yogurts
- Chef's Breakfast Pastries-Cinnamon Rolls, Streusel Muffin Tops
- Assorted Breads for Toasting with Whipped Butter and Assorted Jams
- Starbucks Coffee and Tea Service

Lunch Buffet

- Soft Taco Bar
 - Carne Asada, Spicy Chicken, Grilled Vegetables (**vegan**) (GF), Cheddar Cheese, Tomatoes, Shredded Lettuce, Guacamole, Sour Cream, Lime, Fire Roasted Salsa, Salsa Verde, Tabasco
 - Warm Flour & Corn Tortillas (Corn - GF)
- Cheese & Spinach Enchilades (**vegetarian**), Green Tomatillo Sauce
- Red Chili Rice (**vegan**) (DF)
- Barracho Beans (**vegan**) (DF)
- Crispy Tofu & Vegetables in Wasabi Soy Vinaigrette (**vegan**) (DF)
- Southwest Ceasar Salad- Romaine Lettuce, Queso Fresco, Diced Tomatoes, Black Beans, Chipotle Caesar Dressing (**vegetarian**)
- Plain White Sticky Rice (**vegan**)
- Desserts – Mexican Flan, Desert Pecan Cookies
- Starbucks Coffee and Tea Service, Iced Tea

Dinner Buffet

- Grilled Italian Sausages with Caramelized Onions and Peppers
- Grilled Free-Range Chicken with Smoked Tomato Ragu (GF)
- Baked Eggplant Parmesan with Marinara Sauce (**vegetarian**)
- Roasted Vegetable Cavatelli Pasta, Garden Basil Pesto, Mozzarella (**vegetarian**)
- Ratatouille (**vegan**)
- Build Your Own Italian Chopped Salad: Romaine, Chopped Salami, Shredded Provolone, Grilled Portabello, Zucchini, Sun Dried Tomatoes, Kalamata Olives, Cucumbers, Tomatoes and Marinated Artichoke with Red Wine Vinaigrette and Bleu Cheese Dressing
- Mozzarella & Tomatoes
 - Bocconcini Mozzarella, Cherry Tomato, Arugula Pesto, Garden Basil, Grilled Ciabatta Bread (**vegetarian**)
- Assorted Rolls with Butter
- Desserts – Cherry Crostada, Amoretti Cookies
- Starbucks Coffee and Tea Service, Iced Tea

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SATURDAY, August 25, 2018

Breakfast Buffet

- Scrambled Eggs (GF), Cheddar Cheese, Fire Roasted Salsa
- Smoked Bacon (GF) (DF)
- Miso Soup (GF) (DF) with Plain White Sticky Rice (**vegan**)
- Orange, Apple and Cranberry Juice
- Local Seasonal Fruit and Berries
- Assorted Individual Dry Cereals to Include Kashi and Kellogg's Smart Start Cereals with Whole, 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- Cast Iron Baked Potato with Caramelized Onion (GF)
- Chef's Selection of Freshly Baked Breakfast Pastries – Chocolate Croissants, Bran Muffin Tops
- Assorted Breads, Whipped Butter, Assorted Jams
- Starbucks Coffee and Tea Service

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