

Our Certified Heart Smart Table

*Roasted Portobello Mushrooms and Capsicums.
Spinach with Bermuda Onion salad
Spring greens with six low -fat dressing.
Boston bib lettuce with Pea sprouts
Two salads made daily.
(Asian noodle and Greek salad.)*

Vegetarian Options

Option 1: *Broccoli and Cheese Soufflé stuffed Roma Tomatoes.*
Option 2: *Onion Bhajias*

*Smoked Sable
Feta, Parmesan & Cottage Cheese
Mandarin Oranges, Beets, Cherry Tomatoes
Organic Cauliflower, Organic Heirloom Carrots, Celery*

Deli Sandwich Table

*Tuna Salad
Egg Salad
Three Types of Cold Cuts
Tomato, Pickles, Swiss, Cheddar
Mayonnaise and choice of three mustards
Olive Oil & Balsamic
Butter balls, Fresh baked Kaisers and loaves*

Lunch Hot Entrée

*Yankee Pot Roast with Brunoise of Vegetables
Snap Peas with Carrots
Roast fingerling Potatoes with Mint*

Halal Option: *Roast Chicken Leg*

“Aztec Night” Dinner Menu

*Assorted flat breads with teppanade
Fresh flour tortillas*

Caesar Salad

Today’s Salad: Avocado with Shrimp Salad

Salsa, Guacamole, Sour Cream

Hot Entrées

Beef and Chicken Fajitas Bar

Vegetarian Wheat Gluten Fajitas

*Snapper Vera Cruz
with fresh Roma Tomatoes, Capers, Olives & Lemon glaze*

*Chicken Mole
Chocolate and Ancho Pepper rub*

*Aztec Rice
Wild grains with Poblano Chili*

*Vegetarian Quesadillas
with Red Pepper Sauce*

Smoked Peppers and Onions

Refried Beans

Dessert Table

*Fresh Fruit Platter
Domestic and European Cheese Tray
Chef’s Daily Dessert
Mexican Horchatta Egg Tart*