



**Monday (12:15 PM – 1:00 PM)**

A variety of Seasonal Lettuces served with Thinly Sliced  
Vine Ripened Tomatoes, Tarragon-Mustard Vinaigrette  
Teriyaki Grilled Chicken Breast  
Coconut Ginger Rice and Roasted Sesame Broccoli  
Rolls and Sweet Butter  
Lemon Lager Cake  
Vanilla Genoise, Lemon Crème, Candied Lemon  
Iced Tea, Water

**Tuesday (11:45 AM – 12:30 PM)**

Tomato Basil Bisque  
Classic Cobb Salad  
Crisp Iceberg Lettuce, Grilled Chicken Breast of Chicken, Crumbled Blue Cheese,  
Applewood Smoked Bacon, Diced Tomato, Hard-boiled Egg and Avocado  
in a Creamy Blue Cheese Dressing  
Rolls and Sweet Butter  
Dark Chocolate Crème Brûlée  
Berries and Shaved Chocolate  
Iced Tea, Water

**Wednesday (11:45 AM – 12:30 PM)**

Baby Spinach Leaves  
Sliced Mushrooms, Aged Sherry Vinaigrette  
Tortellini Primavera  
Ricotta Tortellini, Sautéed Vegetables and Basil,  
Light Parmesan Cream  
Sour Cream Cheesecake  
Mixed Berries and Vanilla Whipped Cream  
Iced Tea, Water

**Thursday (11:45 AM – 12:30 PM)**

Caesar Salad  
Grilled Flat Iron Steak  
Fried Onions and Buttered Smashed New Potatoes  
Rolls and Sweet Butter  
Warm Chocolate Cake  
Almond Tuille, Vanilla Crème, Brandied Cherry Reduction  
Iced Tea, Water

**Friday (11:15 AM – 12:00 Noon)**

Arugula Baby Leaf Salad, Crumbled Cheese,  
Toasted Pine Nuts, White Balsamic Vinaigrette  
Chicken Piccata  
Lemon, Capers and White Wine, Butter Smashed New Potatoes  
Seasonal Accompaniments  
Rolls and Sweet Butter  
Berry Delicious  
Almond Cake layered with Mascarpone Custard, Berries sautéed in Spiced Rum  
Iced Tea, Water

*All meals are served plated rather than buffet style.*