



APPETIZERS

Serves 8-10

Pick any platter or create a combo platter with any three!

CHICKEN WINGS

Crispy fried wings served in your choice of Sweet and Spicy Thai Chile with Sesame Ginger Sauce or the Classic Buffalo with Blue Cheese Dressing.

GOAT CHEESE BRUSCHETTA

Freshly torn basil and ripe tomatoes, focaccia crisps and Mediterranean olives. Served with field greens in balsamic vinaigrette.

STUFFED POTATO SKINS

Jumbo bakers mounded with crisp bacon, scallions, and pepper jack and cheddar cheeses.

SPINACH DIP WITH CHEESY LAVOSH

Our classic recipe, served with crisp and lavosh pizzette topped with tomatoes, pepper jack cheese, and fresh cilantro.

ORIGINAL CHICKEN FINGER PLATTER

Hand-breaded and fried golden with your choice of Buffalo style or Traditional. Served with Honey Mustard or Bleu Cheese dressing.

‘SHROOMS

Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy Japanese breadcrumbs and crisp fried. Served with creamy horseradish sauce.

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA

A blend of Cheddar and Jalapeno Jack Cheeses. Served with Sour Cream and Salsa on the side.

TUNA WONTONS

Rare tuna rolled in wonton wrappers, seared and drizzled with sweet soy. With Napa slaw in rice wine vinaigrette, wasabi mayo for dipping.

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We use nuts and nut based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your event coordinator know.

To request a quote or to ask any questions regarding our menu, please call us at 407-256-5558



SALADS

Serves 6-8

All Salads served with Focaccia Bread and Dressings on the side.

CLASSIC CAESAR

Option: add chicken

Fresh chopped romaine, crispy garlic butter croutons, and parmesan cheese.

HEARTLAND CHICKEN

Hand-breaded chicken tenderloins, fresh greens, bacon, Jalapeno-Jack cheese, tortilla straws, toasted spicy pecans, juicy tomatoes, and garlic ranch. Also available grilled or buffalo style.

TOSSED SIMPLE GREENS

A Simple salad of fresh greens, cucumbers, tomatoes, and your choice of homemade dressings: Ranch, French, Balsamic Vinaigrette, Creamy Blue Cheese or Thousand Island.

CHICKEN ASIAN CHOP CHOP

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas, and bell peppers all tossed in napa dressing.

VEGETARIAN VEGGIE CHOP CHOP

MANDARIN GRILLED CHICKEN

Grilled Chicken Salad with snow peas, red onions, red bell peppers, wonton strip, oven toasted white and black sesame seeds, peanuts, Mandarin oranges in tangy-sweet peanut dressing.

AHI TUNA SALAD

Seared rare tuna, napa cabbage, cilantro, bananas and cashews tossed in our house-made banana-ginger-vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce.

BBQ SALMON SALAD

Fire-grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, and sweet mango dressing.

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SANDWICH PLATTERS

serves 6

TURKEY CLUB ON FOCACCIA

Fresh baked focaccia bread, mesquite- smoked turkey breast sliced deli-style, double-smoked bacon, provolone, lettuce, tomato, and mayo.

CHICKEN BLT ON FOCACCIA

Our house-baked focaccia bread with grilled, marinated chicken, smoked bacon, lettuce, tomato and mayo.

SOUTHWEST CHICKEN WRAP

Sliced grilled chicken breast, crisp lettuce, spiced pecans, red peppers, tomatoes, bacon and Jalapeno Jack cheese. Tossed in garlic ranch and rolled in a grilled tortilla with a side of homemade salsa.

ROAST BEEF ON A HOAGIE ROLL

Fresh Sliced roast beef, served on a long hoagie roll with crisp lettuce, tomato and Swiss cheese.

HOT SANDWICH CHOICES

FRENCH DIP

Specially seasoned and slow -roasted beef, sliced paper-thin, then topped with melted Swiss cheese on a crispy, long roll with our au jus.

CLASSIC RUEBEN

Lean Corned Beef, thin sliced and topped with sweet Bavarian sauerkraut and Swiss cheese on toasted Marble rye with Thousand Island dressing.

BRENTWOOD CHICKEN

Grilled chicken breast served with double smoked bacon and provolone cheese on a toasted bun. Served with Lettuce, tomato and honey mustard.

ANGUS BEEF BURGER

Half pound Burgers served on a fluffy custom baked bun with lettuce, tomato and choice of cheese.

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BOXED LUNCHES

Beverages can be provided upon request.

TURKEY CLUB ON FOCACCIA

Fresh baked focaccia bread, mesquite smoked turkey breast, double smoked bacon, provolone, crisp lettuce, tomato and mayo.

SOUTHWEST CHICKEN WRAP

Chicken breast, crisp lettuce, spiced pecans, red peppers, tomatoes, bacon and Jalapeno Jack cheese. Tossed in garlic ranch and rolled in a grilled tortilla.

SLOW ROASTED BEEF

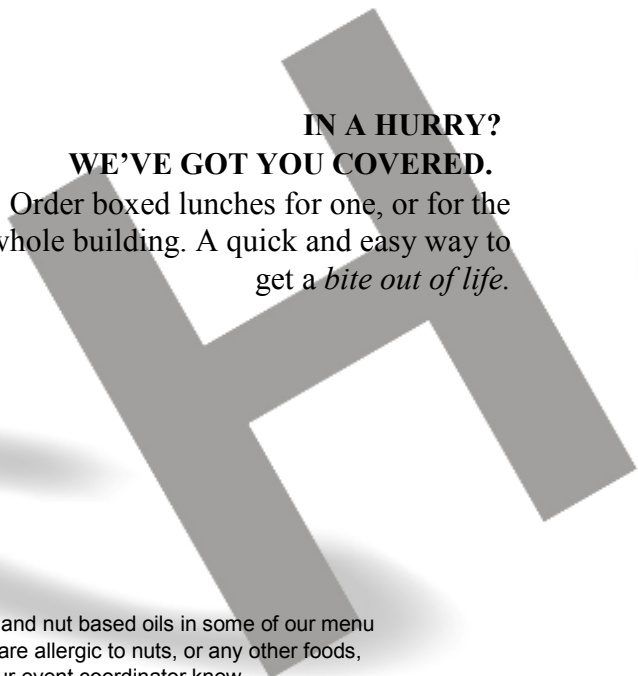
Specially seasoned and slow-roasted beef, topped with Swiss cheese, crisp lettuce, tomato and mayo. Served on a hoagie roll.

BLT ON FOCACCIA

Our house baked focaccia bread with double smoked bacon, crisp lettuce, tomato and mayo.

CHOICE

Corn Tortilla Chips & Salsa or Potato Chips and Fresh Fruit Cup or Fresh Cole Slaw.



**IN A HURRY?
WE'VE GOT YOU COVERED.**
Order boxed lunches for one, or for the whole building. A quick and easy way to get a *bite out of life*.

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DESSERTS

Pick any one or create your own assortment with any combination
Chocolate Cappuccino Cake, Carmel-Topped Apple Pie and Strawberry Cheesecake.

SINGLE DESSERTS

15 CHOICE ASSORTMENT

EVERYONE DESERVES DESSERT

There's always room for our mini desserts.

Mini desserts, magnificent taste.

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BREAKFAST

Serves 15-20

48 hour notice is required

SCRAMBLED EGGS

BACON

SAUSAGE

HASHBROWNS

ASSORTED MINI MUFFINS

ASSORTED YOGURT CUPS

BAGELS

Bagel choices: Plain, blueberry or cinnamon.
Served with plain or garlic herb cream cheese.

SMALL FRUIT TRAY

LARGE FRUIT TRAY

GALLON OF ORANGE JUICE OR 2% MILK

COFFEE- REG. OR DECAF

serves 12 people

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