



Breakfast

Continental Breakfast

\$7.95 per person

An assortment of muffins, bagels and cream cheese, fresh fruit, yogurt, orange juice and apple juice. (Only available for 10 or more)

Centennial Trail Continental Breakfast

\$10.95 per person

An assortment of muffins, bagels with cream cheese, fresh fruit, yogurt, assorted pastries and almond granola, orange juice and apple juice, coffee and hot tea. (Only available for 10 or more)

Full Breakfast Buffet

\$8.95 per person

Scrambled eggs, potatoes, sausages, bacon, or ham. Bagels, yogurt, fruit, milk, juice, coffee and tea. Served Daily in our Dining Room.

Ala Carte

Beverage Cart	\$1.50 per item
Seattle's Best Freshly Brewed Coffee	\$20 per air pot (serves 10-12)
	\$35 per 1.5 gallon Urn (serves 25)
Hot Chocolate	\$10
Hot Tazo Tea	\$15
Muffins	\$20 per Dozen
Bagels with Cream Cheese	\$20 per Dozen
Assorted Pastries	\$23 per Dozen
Assorted Cookies	\$20 per Dozen
Brownies	\$23 per Dozen

Special menu items may be available upon request

Prices subject to change. An 8.7% sales tax and 18% gratuity will be added to all food and beverage. A guarantee of number of people in attendance for all food and beverage functions is required at least 72 hours prior to event.

Hors d'oeuvres

Hot

Pot Stickers **\$13 per Dozen**
Served with a side of Soy Sauce

Egg Rolls **\$13 per Dozen**
Served with Sweet & Sour Sauce

Meatballs **\$45 (160 count)**
Served with your choice of Teriyaki, BBQ, Sweet & Sour Sauce or Marinara Sauce.

Cold

Fresh Vegetable Platter **Small (serves 25) \$45**
Large (serves 50) \$80

Fresh Seasonal Fruit Platter **Small (serves 25) \$45**
Large (serves 50) \$80

Imported Cheese and Cracker Platter **\$45**
Assorted Imported Cheeses and Crackers served with Fresh Apples (serves 20)

Sourdough Crustini **\$25**
Baguettes topped with Cream Cheese, Pesto and Red Pepper (serves 15)

Greek Platter
Hummus Tzatziki Sauce, Olive Tapenade served with Pita Bread.
Small (serves 15) \$45
Large (serves 25) \$75

*All hot hors d'oeuvres served chafer style.

Prices subject to change. An 8.7% sales tax and 18% gratuity will be added to all food and beverages.
Consuming raw or uncooked meats, poultry, seafood or eggs may increase the risk of food borne illnesses.

Lunches

Add \$3.95 per person to any buffet lunch and receive dessert and all day assorted soda service for groups 20 or less.

Chefs Choice Soup and Salad **\$9.95 per person**

Add an assortment of Croissant Sandwiches **\$11.95 per person**

Lasagna Buffet **\$12.95 per person**

Fresh baked meat lasagna served with a tossed green salad and garlic breadsticks. Vegetable Lasagna upon request.

Fiesta Taco Bar **\$12.95 per person**

Spicy ground beef and shredded chicken, Rancho beans, Spanish rice, lettuce, tomatoes, onions, olives, jalapenos, sour cream, guacamole, and fresh salsa. Served with soft flour tortillas.

Chicken Fajitas **\$12.95 per person**

Juicy roasted chicken, perfected with sizzling onions and bell peppers. Served with guacamole, cheese, sour cream, Rancho beans and Spanish rice.

Deli Style Buffet **\$12.95 per person**

Sliced Turkey, Ham and Roast Beef. Sliced cheddar cheese. Condiment tray with tomatoes, lettuce, pickles and onions. Served on Ciabatta sandwich rolls, with bow-tie pasta and green salad.

Chicken Cordon Bleu **\$12.95 per person**

Baked chicken breast stuffed with prosciutto and gourmet cheeses. Served with rice pilaf, vegetables and tossed green salad.

Baked Potato Bar **\$12.95 per person**

Chili, broccoli, tomatoes, olives, onions, cheddar cheese, chives, bacon bites, salsa, sour cream, and butter. Served with mixed greens and dressing.

Italian Buffet **\$13.95 per person**

Choice of two entrees: Meat OR Vegetable Lasagna, Vegetable Rontini in Alfredo Sauce, OR Three Cheese Ravioli in Marinara Sauce. Served with mixed green salad and garlic bread sticks.

Chinese Buffet **\$13.95 per person**

Choice of two entrees: Beef Teriyaki Stir Fry, Sesame Orange Chicken, OR Sweet & Sour Chicken. Served with fried rice, yakisoba noodles, oriental salad and mandarin oranges.

Featured Gourmet Desserts **\$3.25 per person**

Meals served Buffet style require a minimum guarantee of 15 people. Prices subject to change. An 8.7% sales tax and 18% gratuity will be added to all food and beverages.