

## Breakfast

### Continental Breakfast

An assortment of muffins, bagels and cream cheese, fresh fruit and your choice of two of the following: orange juice, apple juice, coffee or tea (15 person minimum).  
\$13.95 per person

### Centennial Trail Continental Breakfast

An assortment of muffins, bagels with cream cheese, fresh fruit, Greek yogurt, granola, assorted pastries, orange juice and apple juice, coffee and hot tea (15 person minimum).  
\$15.95 per person

### Full Breakfast Buffet

Scrambled eggs, potatoes, sausages, bacon, or ham. Bagels, yogurt, fruit, milk, juice, coffee and tea. Served daily in our dining room. Monday through Friday from 6:00 am to 9:00 am, Saturday and Sunday from 7:00 am to 10:00 am.  
\$15.95 per person

## À la Carte Options

Assorted 20 oz. Sodas	\$3.00 per bottle
Citavo Imperial Coffee Air Pot (serves 10-12)	\$20.00
Urn (1.5 gallons-serves 25)	\$35.00
Tazo Teas	\$20.00 (unlimited)
Elegant Muffins	\$38.00 (per dozen)
Mini Muffins	\$25.00 (per dozen)
Bagels with Cream Cheese	\$28.00 (per dozen)
Assorted Danish	\$28.00 (per dozen)
Assorted Cookies	\$28.00 (per dozen)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Menu items and prices are subject to change. Prices do not include applicable sales tax or 20% service charge.*

## Lunch Buffets

15 person minimum. Add \$5.00 per person for dessert of your choice.

### Chicken Fajitas

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

*\$18.95 per person*

### Deli Style

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 salad bar.

*\$17.95 per person*

### Chicken Cordon Bleu

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

*\$18.95 per person*

### Penne Pasta

Served with tossed green salad and garlic bread sticks. Choice of marinara or Alfredo sauce.

*\$17.95 per person*

### BBQ Pork Sandwich Buffet

Slow roasted, dry rub braised hand pulled pork served with rolls, potato salad, power blend coleslaw and baked beans.

*\$18.95 per person.*

## Break Packages

### Sweet and Salty Fix

Snack mix, mini pretzels, assorted candy bars and soft drinks.

*\$8.00 per person*

### Healthy Break

Whole fruit, individual yogurt, granola bars and bottled juice.

*\$8.00 per person*

### Washington Break

Tortilla chips and salsa, seven layer dip and assorted soft drinks.

*\$8.00 per person*

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## Hot Hors d'oeuvres

*All hot hors d'oeuvres served chafer style.*

### Meatballs

Served with your choice of teriyaki, bbq, sweet and sour or marinara sauce.

(serves 50) \$65.00

### Prime Rib Teriyaki Bites

Bite sized teriyaki marinated beef topped with sesame seeds and green onion.

(serves 50) \$70.00

## Cold Hors d'oeuvres

### Fresh Vegetable Platter

small (serves 25) \$50.00  
large (serves 50) \$80.00

### Fresh Seasonal Fruit Platter

small (serves 25) \$50.00  
large (serves 50) \$80.00

### Assorted Cheese and Cracker Platter

Served with Grapes

(serves 25) \$50.00

### Greek Platter

Hummus, tzatziki sauce and olive tapenade served with pita bread.

small (serves 20) \$50.00  
large (serves 45) \$80.00

## Desserts

Cheesecake—assorted flavors available upon request

\$5.00 (per person)

Assorted Dessert Bars

\$5.00 (per person)

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