



Breakfast Menus

Breakfast Buffet 1:

Fresh From the Hearth

An assortment of freshly baked goods to include French croissants, cream cheese and fresh fruit danish, muffins, fresh fruit turnovers and slices of our signature breakfast breads, served with sweet butter and fresh fruit preserves.

Orchard's Harvest Fresh Fruit

Seasonal selection of sliced cantaloupe, honeydew, papaya, pineapple, mango, ruby red grapefruit, navel orange and whole California strawberries.

Breakfast Buffet 2:

Muffin and Bagel Assortment

To include blueberry, nutty carrot, cranberry and bran muffins with an assortment of baked bagels, served with sweet whipped butter and cream cheese.

Whole Fresh Fruit

Bowls of fresh fruit to include apples, oranges, grapes and pears arranged in ceramic bowls.

Breakfast Buffet 3:

Gourmet Croissants

To include smoked ham & emmenthaler cheese, Belgian chocolate and mixed berry.

Fresh Fruit Salad

The freshest seasonal fruits the market has to offer served with a lemon-poppy seed yogurt sauce.

Breakfast Buffet 4:

Our Signature Coffee Cakes

Cinnamon-Raisin, Ultimate Chocolate, Lemon-Poppy Seed and Pistachio with Sun Dried Cherries.

Berry Delicious

Mixed California berries garnished with fresh mint, served with a citrus-yogurt dipping sauce.

Breakfast Buffet 5:

Something Sweet

Old-fashioned sticky buns, cherry and Philadelphia cream cheese calzones, apple and plump raisin turnovers and traditional English scones.

Orchard's Harvest Fresh Fruit

Seasonal selection of sliced cantaloupe, honeydew, papaya, pineapple, mango, ruby red grapefruit, navel orange and whole California strawberries.

Sandwich Buffets

Sandwich Buffet 1:

Assorted Gourmet Sandwiches

A fresh made assortment of our most popular sandwiches including smoked turkey and havarti cheese on cheddar cheese bread, Roast beef with grilled red onion, boursin cheese – horseradish spread on ciabatta roll, homeade chicken salad on marble bread, tuna salad on onion rolls and grilled chicken and sundried tomato-basil spread on crossiants.

Sonoma Salad

Sonoma field greens with toasted pecans, herbed goat cheese, tomatoes and European cucumbers, served with fresh herb vinaigrette.

The Best of Both Worlds

An assortment of freshly made cookies and brownies from our Bakery.

Sandwich Buffet 2:

Assorted Gourmet Sandwiches

A fresh made assortment of our most popular sandwiches including smoked turkey and havarti cheese on cheddar cheese bread, Washingtonian roast beef with grilled red onion, boursin cheese – horseradish spread on ciabatta roll, homeade chicken salad on marble bread, tuna salad on onion roll, grilled chicken and sundried tomato-basil spread on crossiant and veggie explosion in a jalapeno wrap.

Chop House Salad

Romaine, cucumber, tomato, celery, corn, jicama, crumbled berkshire blue cheese and radish with a creamy ranch dressing.

New Potato Salad

In a creamy dill mayonnaise.

Cookie Bar

White chocolate blondies, almond triangles, pecan caramel squares, fig bars, raspberry linzer bars, tart lemon squares and flavored cheesecake squares.

Sandwich Buffet 3:

Trio of Wraps

Turkey club wrap in a spinach tortilla, chop house wrap in a sun-dried tomato tortilla and the chicken Caesar wrap in a white flour tortilla.

Windows Caesar Salad

A twist on the classic: romaine, sun-dried tomatoes and herbed goat cheese with a Caesar dressing.

New Potato and Green Bean Salad

Roasted red bliss potatoes with sautéed green beans, scallions and parsley tossed in a sun dried tomato mayonnaise.

Brownie Assortment

Fudge, marbled chocolate cheesecake, chocolate walnut and rocky mango brownies.

Sandwich Buffets, Continued

Sandwich Buffet 4:

Trio of Wraps

Turkey club wrap in a spinach tortilla, chop house wrap in a sun-dried tomato tortilla and the chicken Caesar wrap in a white flour tortilla.

The South Beach Salad

Spinach leaves with bacon pieces, crumbled blue cheese and early girl tomatoes with a balsamic vinaigrette.

Southern Sweets

Fluffy coconut cake squares, pecan bars and lemon squares.

Sandwich Buffet 5 (Boxed Lunches):

Assorted Gourmet Sandwiches

A fresh made assortment of our most popular sandwiches including turkey & havarti, roast beef, chicken salad, tuna, grilled chicken and fresh vegetarian sandwiches.

Orchards Harvest Sliced Fruit

Sunset Spa Pasta Salad

Fusilli pasta with asparagus, spring peas, fennel and dill in a lemon vinaigrette.

Jumbo Brownie

Freshly baked in our ovens.

Room Temperature Buffets

Lunch Buffet 1:

Grilled Pesto Chicken

Sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini.

Tomato and Mozzarella

Slices of red table queen tomatoes, yellow beef steak tomatoes and whole milk mozzarella drizzled with a pesto vinaigrette.

Fresh Baked Bread Basket

With sweet butter.

Miniature Cannoli and Chocolate Covered Strawberries

Lunch Buffet 2:

The Mesquite Grill of Beef and Chicken

Mesquite grilled chicken and beef sliced and marinated in fresh herbs and cracked black pepper – surrounded by wild rice salad, habanero black bean salad and roasted corn relish.

Tuscany Grilled Vegetables

Zucchini, red and yellow peppers, onion, eggplant, fennel and new potatoes lightly brushed with basil-garlic olive oil.

Penne Pescadoro

Penne pasta topped with a rich tomato-basil sauce of capers, black olives, garlic and scallions.

Windows' Signature Bread Basket

With sweet butter.

Homemade Cookie and Brownie Assortment

Lunch Buffet 3:

Rio Grande Smoked Chicken Breast

Mesquite-smoked sliced breast of chicken with a chipotle spice rub and tomatillo-tomato coulis, served with a three bean and poblano pepper salad, jicama and sweet potato slaw, and fried corn tortilla crackers. Garnished with serrano peppers, cherry tomatoes and fresh cilantro.

Aztec Salad

Garden leaf lettuce tossed with red and yellow peppers, red onion and grape tomatoes served with a cactus pear vinaigrette; crowned with red, white and blue corn tortilla strips.

Wild Rice Pilaf

With mushrooms, peppers and green onion.

Windows' Signature Bread Basket

With sweet butter.

Chocolate-Filled Churros

Room Temperature Buffets, Continued

Lunch Buffet 4:

Scalopini of Chicken

Thinly sliced breast of chicken lightly sautéed with the essence of California lemon, topped with a pan roast of wild mushrooms and an herb vinaigrette.

Saffron Orzo Pasta Salad

Delicate orzo pasta and fresh peas tossed with fragrant saffron vinaigrette.

Classic Caesar Salad

With grated romaine lettuce, homemade garlic croutons and Parmesan cheese served with classic Caesar dressing.

Windows' Signature Bread Basket

With sweet butter.

White Chocolate Cheesecake With fresh berries

Lunch Buffet 5:

Minimum of 10

The Norwegian

Whole side of grilled Norwegian salmon garnished with watercress and served with gingered Parisian carrots, marinated green beans and saffron orzo.

Field Greens

With cucumbers, tomatoes, goat cheese and toasted pecans with an acacia honey and hazelnut vinaigrette.

Bread Basket

With sweet butter.

Miniature French Pastries

Your selection arrives beautifully arranged with a variety to include the following: chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, tiramisu coffee eclair, pecan pie and Key lime pie.

Room Temperature Buffets, Continued

Lunch Buffet 6:

Pacific Rim Noodles with Shrimp

Marinated and grilled shrimp on a bed of noodles, with red and green peppers, Asian-cut carrots, snow peas, scallions and a hoisin-ginger sauce.

Thai Salad

Mizuna leaves, watercress, Thai basil, red leaf lettuce, carrots, ruby radishes, cucumbers, pickled ginger and sprouts tossed with a sesame-soy vinaigrette and crowned with crisp onion sticks.

Bread Basket

With sweet butter.

Orchard Harvest Sliced Fruit

A selection of sliced cantaloupe, honeydew, papaya, pineapple, mango, ruby red grapefruit, navel orange and whole strawberries.

Lunch Buffet 7:

Margarita Shrimp

Grilled jumbo gulf shrimp, marinated in fresh lime juice, with jicama relish, Spanish rice salad, marinated cucumber and tomatillo dressing.

Aztec Salad

Garden leaf lettuce tossed with red and yellow peppers, red onion and grape tomatoes with a cactus pear vinaigrette; crowned with red, white and blue corn tortilla strips.

Black Bean and Roasted Corn Salad

Miniature French Pastries

Your selection arrives beautifully arranged with a variety to include the following: chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, tiramisu coffee eclair, pecan pie and Key lime pie.

Lunch Buffet 8:

Salmon Nicoise

Flaked Norwegian salmon with baby French green beans, new potatoes, red onions, hard-boiled egg, Nicoise olives and red and yellow peppers in a French vinaigrette.

Windows Bread Basket

With sweet butter.

Miniature French Pastries

Your selection arrives beautifully arranged with a variety to include the following: chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, tiramisu coffee eclair, pecan pie and Key lime pie.

Hot Lunch Buffets

Hot Lunch Buffet 1:

Window's Mixed Grill

Mesquite grilled chicken, seared flank steak, and grilled shrimp served over a bed of rice with smoked tomato salsa, horseradish cream, and shallot reduction.

Tuscany Grilled Vegetables

Zucchini, red and yellow pepper, onion, eggplant, fennel and new potatoes lightly brushed with basil-garlic olive oil.

Fresh Baked Cocktail Rolls With whipped butter

Chocolate Raspberry Marquise Cake

Hot Lunch Buffet 2:

Grilled Chicken or Beef Fajitas

with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream and shredded sharp cheddar cheese.

Habanero Black Bean and Rice Salad

with Anaheim chilies, spring onions, garlic and coriander.

Southwestern Roasted Corn

Sweet kernels of corn with roasted red peppers, scallions and cilantro with roasted cumin seed vinaigrette.

Coconut Custard Key Lime Pie

Hot Lunch Buffet 3:

Salmon Piccata

Filet of salmon in a lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden-fresh vegetables.

Fresh Asparagus

with parmesan cheese and pine nuts.

The South Beach Salad

Spinach leaves with bacon pieces, crumbled blue cheese and early girl tomatoes with a balsamic vinaigrette.

Miniature French Pastries

Hot Lunch Buffet 4:

Wok-Fired Gulf Shrimp & Chicken

Florida Gulf shrimp and boneless breast of chicken stir-fried in hoisin sauce and served on a bed of steamed jasmine rice.

Honey Gingered Carrot Salad

Asian Field Greens Salad

Exotic Fruit Bavarian

Exotic fruit mousse with coconut dacquoise and flourless chocolate cake topped with fresh fruit garnish.

Breaks and Snacks

Jumbo Cookies:

Fresh chocolate chip and peanut butter cookies.

Assorted Granola Bar:**Middle Eastern Sampler:**

A combination of hummus, tabbouleh, raisin cous cous, olives, feta, red peppers and grilled pita chips.

Individual Bags of Popcorn, Nuts and Pretzels:

Served in baskets.

Cheese and Fruit Platter:

Imported and domestic cheeses artfully garnished with fruit and berries accompanied by an assortment of crackers.

Bowls of Fresh Fruit:

Apples, oranges, pears and grapes arranged in ceramic bowls.

Chicken Satay:

Marinated breast of chicken, grilled on bamboo skewers and served with spicy peanut sauce.

TriColor Tortilla Chips:

With salsa, guacamole and sour cream.

Best of Both Worlds:

An assortment of cookies and brownies.

Santa Fe Terrine:

Guacamole, salsa, Monterey Jack cheese, tomatoes, jalapenos and sour cream served with blue and white corn tortilla chips.
Serves up to 20 Guests.

Creamy Spinach Dip:

Hollowed-out bread round filled with homemade spinach dip and accompanied by carrots, celery and an assortment of flatbreads for dipping.

Italian Feast:

Artfully arranged Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes and tomatoes accompanied by crostinis and breadsticks.

Trio of Bruschetta:

Olive and caper tapenade, white cannellini beans and roasted tomato and mozzarella with herbed bread rounds.

Vegetable Crudite With Fresh Herb Dip:

Serves up to 15 guest.