



## **BREAKFAST MENUS**

### **BREAKFAST BUFFET # 1**

#### **Fresh from the Hearth**

An assortment of freshly baked goods to include French croissants, sun-dried cherry and raisin scones, cheese danish, fresh fruit danish, iced lemon poundcake, assorted muffins, and bagels. Served with sweet butter and fresh fruit preserves

#### **Orchard's Harvest Fresh Fruit**

A Seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai 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

#### **Fresh Fruit Assortment**

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

## **A LA CARTE MENU OPTIONS**

### **FRESH FROM THE HEARTH**

An assortment of freshly baked goods to include French croissants, sun-dried cherry and raisin scones, cheese danish, fresh fruit danish, iced lemon poundcake, assorted muffins, and bagels. Served with sweet butter and fresh fruit preserves

### **ORCHARD'S HARVEST FRESH FRUIT**

A Seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai mango, ruby red grapefruit, navel orange and whole California strawberries

### **COTTAGE CHEESE**

### **YOGURT**

### **HARD BOILED EGGS**

# **SANDWICH LUNCH BUFFETS**

## **SANDWICH BUFFET # 1**

### **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

### **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 Turkey & Havarti, Roast Beef, Chicken Salad, Tuna, Grilled Chicken, and Fresh Vegetarian sandwiches

### **New Caesar Salad**

A twist on the classic: romaine lettuce, sun dried tomatoes and herbed goat cheese with classic Caesar 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**

Grilled Chicken Caesar, Turkey with Swiss and Mozzarella Veggie wraps prepared with fresh ingredients in colorful flour tortillas

### **Greek Salad**

Romaine and red leaf lettuce, tomato, cucumber, black olives, red onions and feta cheese in a lemon oil and oregano vinaigrette

### **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 LUNCH BUFFETS CONTINUED**

## **SANDWICH BUFFET # 4**

*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

### **Potato Chips**

Individual bags of Lays potato chips

### **Tortellini Romano**

Tortellini with green and gold zucchini, sweet Holland peppers and chives in a pesto-tomato vinaigrette

### **Jumbo Chocolate Chip Cookie**

Freshly baked in our ovens

# ROOM TEMPERATURE LUNCH

## LUNCH BUFFET # 1

### **Oregano Grilled Chicken**

Marinated breast of chicken, sliced, and served with fresh mozzarella, tomatoes, and basil

### **Garden Pasta Salad**

Tossed with fresh asparagus, spring peas, sliced fennel, and dill in a lemon vinaigrette

### **Miniature Olive Rolls**

### **Italian Tiramisu**

Prepared with lady finger cookies and mascarpone cheese

## LUNCH BUFFET # 2

### **Southwest Grill**

Sliced flank steak and breast of chicken glazed with ancho-chili barbeque sauce accompanied by black beans and rice

### **Tuscany Grilled Vegetables**

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

### **American Chopped Salad**

Chopped romaine, red leaf lettuce, hearts of palm, celery, jicama, avocado, radish, cucumber, grilled corn and tomatoes, with crumbled blue cheese dressing

### **Bread Basket**

### **Homemade Cookies and Brownies**

## LUNCH BUFFET # 3

### **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, habanera 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

### **Striped Agnoloti**

Pasta crescents stuffed with ricotta, spinach fresh herbs with a julienne of vegetables in a basil vinaigrette

### **Windows' Signature Bread Basket**

### **Cheesecake Bars**

Each platter will include traditional New York style, marbled chocolate, strawberry, & amaretto

## ROOM TEMPERATURE LUNCH CONTINUED

### LUNCH BUFFET # 4

#### **Scallopini 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**

#### **Bar Cake Medley**

Fresh baked cake sliced into individual pieces

### LUNCH BUFFETT # 5

*(Minimum of 10 people)*

#### **Balsamic Glazed Salmon**

Whole Sides of Grilled Salmon served on a bed of crispy spinach

#### **Roasted Root Vegetables**

Carrots, onions, potatoes, baked in a savory glaze.

#### **New Potato and Green Bean Salad**

Roast red bliss potatoes with sautéed green beans, crispy bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise.

#### **Lemon Layer Cake**

With raspberries and cream filling

### LUNCH BUFFET # 6

#### **Spring into Summer**

Baby spinach salad topped with grilled chicken, sliced mango, Feta cheese, and pistachios with a citrus vinaigrette

#### **Haricot Vert**

With red and yellow pear tomatoes and kalamata olives in an olive vinaigrette

#### **Bowtie Pasta**

With arugula and pinenuts in lemon thyme dressing

#### **Summer Bars**

Lemon Bars, Sugar Cookies, Pecan Bars, & Raspberry Thumbprints

# HOT LUNCHESES

## HOT LUNCH BUFFET # 1

### **Window's Mixed Grill**

Mesquite grilled chicken, seared flank steak, and grilled shrimp 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

### **Bread Basket**

### **Banana Chocolate Charlotte**

Individual pieces

## HOT LUNCH BUFFET # 2

### **Fajitas**

Grilled chicken or beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream, and shredded sharp cheddar cheese

### **Habanera Black Bean and Rice Salad**

Tender cooked black beans mixed 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

### **Chocolate dipped Cactus-shaped Cookies**

### **Strawberry Margarita Cake**

Individual pieces

# **BREAK MENU**

## **JUMBO COOKIES**

Fresh chocolate chip and peanut butter cookies

## **GRANOLA BARS**

## **POPCORN, PRETZELS AND NUTS**

Individual bags

## **BOWLS OF FRESH FRUIT**

Apples, oranges, Pears and grapes arranged in ceramic bowls

## **CHEESE AND FRUIT PLATTER**

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

## **TRI-COLOR TORTILLA CHIPS**

With salsa, guacamole, and sour cream

## **BEST OF BOTH WORLDS**

An assortment of cookies and brownies

## **MIDDLE EASTERN SAMPLER**

With hummus, taboulgh, raisin cous cous, olives, feta, red peppers and grilled pita chips

## **CHICKEN SATAY**

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

## **SANTA FE TERRINE**

Guacamole, salsa, Monterey Jack cheese, tomatoes, jalapenos and sour cream served with blue and white corn tortilla chips