

Canapé/ Hors D'Oeuvres Menu

- **Mini Crab Cake** with cajun aioli
- **Pistachio Crusted Baked Brie** with crostini
- **Togarashi Salmon Tataki** with pistachio sweet chili lime sauce, rice cracker, and Asian vegetables (Apps on asian menu)
- **King Crab Tempura** with miso aioli
- **Homemade Crab** with guacamole on crispy tortilla
- **Salmon Salad** with cucumber with tzatziki sauce
- **Homemade Mini Salmon Burgers** with mustard, dill, horseradish, and pickled vegetables on brioche
- **Lobster Brioche Toast Points** with onion marmalade and cashew crunch sauce
- **Fried Crispy Shrimp Wontons**
- **Homemade Sushi Rolls**
- **Vodka Dill Smoked Salmon**, homemade on mini pumpernickel, with dill cream cheese
- **Homemade Crab** with guacamole on crispy tortilla
- **Rolled Beef Carpaccio** with Asian slaw on rice cracker
- **Mousse de foie gras** en brioche toast
- **Steak Tartare** on brioche toast with quail egg
- **Prosciutto di Parma** wrapped with assorted melon skewers, olive oil, and fresh basil
- **Mini Puff Pastry** with duck confit and salad with sun dried currants
- **Foie Gras Mousse** on toasted brioche, with truffle honey, and red carrots
- **Mini Grilled Reuben Bites** on mini rye bread
- **Beef Carpaccio Wrapped Arugula** with white truffle
- **Prosciutto Wrapped Asparagus** with shaved parmigiana
- **Crostini Black Olive Tapenade** with ginger sweet peppers
- **Goat Cheese Crusted Grapes**
- **Homemade Japanese Pickled Kirby Cucumber** with cilantro ginger lime yuzu sauce
- **Crispy Sweet and Sour Cauliflower** glazed with ranch dip
- **Roasted Brussels Sprouts with Thai peanut sauce**
- **Flatbread Pizza**, paper thin with a touch of rosemary, four Italian cheeses, a drizzle of truffle honey and balsamic reduction. Served with micro arugula and figs
- **Skewers of Heirloom Tomato and Mozzarella** with basil walnut pesto
- **White Truffle Hummus** with stuffed tomato bites
- **Homemade Falafel** with assorted sauces
- **Crudités of Vegetables** with assorted dips
- **Cheese and Fruit Board** with accouterments
- **Mini Antipasto Skewers**
- **Homemade Falafel with Beet Tahini Sauce**

Delicious Starters

- **Crispy Asian Cauliflower with sweet and sour sauce**
- **Crispy Roasted Brussels Sprouts** with pistachio chili lime and sun dried fruit
- **Portobello Carpaccio** with fennel -orange salad, and black olive tapenade
- **Zucchini Fritters** with lemon garlic aioli
- **Homemade Baba Ganoush** with homemade rosemary pita
- **Stuffed Artichokes**, any way prepared
- **Homemade Guacamole** with jumbo lump crabmeat and chips
- **Middle Eastern Mezze Platter**
- **Cheese and Fruit Platter**
- **Charcuterie Board**
- **Macadamia Nut and Roasted Garlic Baked Brie**
- **Fried Crispy Baby Artichokes** with truffle and Parmesan
- **Cheese Fondue** with chardonnay
- **Crispy Potato Pancake** w/ homemade vodka-dill cured salmon gravlax. with creme fresh and traditional accouterments
- **Potato Fritters** with creme fresh and smoked sturgeon
- **Avocado Egg Rolls** with sweet-chili soy dipping sauce
- **Cippolini Onion Tart Tartare** with whipped goat cheese
Crispy Fried Mozzarella with marinara sauce
- **Crispy Thin Flatbread Pizza** with red wine syrup drizzle, micro arugula and 4 Italian cheeses, with a touch of rosemary
- **Baba Ganoush Pizza Flatbread** crispy thin with red wine reduction, syrup drizzle, Greek olives, figs, microgreens, and olive oil
- **4 Cheese Italian Pizza Flatbread**
- **Sautéed Local Wild Mushrooms in Puffed Pastry** with ginger sesame scallion, and sherry wine sauce
- **Steamed Artichokes** with vegetables chilis, touch of mint, in vegetable chicken broth and citrus
- **Local Idaho Yukon Gold Potato Fritters** served with citrus dill vodka, cured local salmon gravlax, crème fraiche, and Columbia river sturgeon caviar
- **Fresh Figs Carpaccio (Summer only)** shaved with a drizzle of honey fresh herbs, touch of roasted garlic, and shallots chopped with roasted sunflower seeds (herb crusted baked goat cheese with Raspberry- citrus dressing drizzle)
- **Baked Bulgarian Feta** with Roasted Heirloom cherry tomatoes, Basil roasted garlic, oregano, and toasted pumpkin seed baklava
- **Roasted Scallops** and crispy bacon burnt chili maple butter
- **Chinese Scallion Pancakes with braised duck and curry ginger sauce**
- **Homemade Waffle** with plum shallot jam and baked brie
- **Steamed PEI Mussels** lemon saffron tomato broth
- **Apple and Brie Stuffed Chicken**

Seafood and Meat:

- **Sushi (all types)** ask for descriptions
- **King Crab Tempura** with miso sauce
- **Tuna or Fish Tartare** ask for descriptions, multiple recipes available

- **Vodka Citrus Cured Salmon Gravlax** with mango carpaccio, dill, cracked black pepper, citrus crème fraiche and arugula
- **Ceviche Assorted** of any recipe
- **Shrimp Cocktail** with cool sauces upon request (ex: yellow-tomato mango cocktail sauce)
- **Coconut Fried Shrimp** with coconut curry sauce
- **Lobster Tacos** (detailed description upon request)
- **Mini Salmon Sliders on Brioche** with dill mustard horseradish sauce
- **Fried Calamari** with homemade marinara
- **Smoked Salmon Pizza**
- **Diver Sea Scallops Ceviche** with mango Agua Chili and cucumber and salmon caviar
- **Scallop Ceviche** with green apple and cucumber, citrus, red onion shaved radish, cracked black pepper, and cilantro
- **Scallop Ceviche** with mango carpaccio, coconut lime cilantro, infused orange oil
- **Steamed Littleneck Clams** with parsley, cilantro, jalapeño, lime broth and crostini
- **Wild Boar Bacon-Wrapped Roasted Figs (Summer only)** stuffed with Maytag blue cheese and a drizzle of truffle honey and balsamic reduction
- **Homemade Tuna Prosciutto** on pineapple carpaccio with micro arugula and lime buttermilk chive sauce
- **Crispy Lobster Fingers** with cajun remoulade sauce
- **Steamed Mussels with Asian Black Bean** sauce bok choy, served with ginger -garlic tea rice pilaf
- **Jumbo Lump Crab Cakes** with tomato bacon corn relish
- **Ahi Tuna Tartare** with watermelon gazpacho and avocado crispy leeks
- **Crab and Corn Fritters** w/ lemon horseradish sauce
- **Fresh Florida Stone Crabs** w/ four mustard horseradish lime sauce
- **Elk Pot Pie**
- **Lamb Lollipops** (description upon request)
- **Beef Tartare** (Custom garnish if you choose this item I'll send details)
- **Braised Brisket Sliders on Brioche Buns** w/ miso coleslaw
- **Bone Marrow Bones** with braised local wild fresh morel mushrooms and port wine with crostini
- **Wild Game Sausage** and charred broccoli Rabe and local mushrooms
- **Bison Meatballs** (melt in your mouth) with homemade brioche buns and San Marzano tomato basil sauce baked with mozzarella
- **Rolled Bison Carpaccio** stuffed with roasted Italian vegetables served over portobello carpaccio with Dungeness crab meat.

Snacks and Après Ski

- **Bite Size Spinach and Feta Lasagna**
- **Smoked Trout Dip w/ Dill and lemon with Crostinis**
- **Smoked Salmon Mousse on Brioche Toast Points**
- **Hummus and Baba Ghanoush w/ Homemade Pita**
- **Homemade Kale Chips**
- **Vegetables crudités with onion/ranch dip**
- **Guacamole and Chips**

- **Mini Salmon Sliders on Brioche** with mustard horseradish lime sauce and pickled vegetables
- **Homemade Onion Dip with homemade Idaho Potato Chips**
- **Spinach Artichoke Dip** with homemade tortilla chips and salsa
- **Homemade Elk Pot Pie**
- **Bacon Wrapped Dates** with maple truffle drizzle and balsamic reduction
- **Chicken Wings of Multi flavors and Sauces**
- **Ratatouille Dip** topped with warm goat cheese served with crostini
- **Thai Chicken Fingers**, soy honey lime glaze, with ranch dipping sauce
- **Homemade Falafels** with tahini sauce drizzled the truffle honey
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Soup & Stews

- **Sweet Potato & Red Bell Pepper Tequila Soup**
- **French onion soup**
- **Pea Fennel Soup**
- **Crab Corn Chowder**
- **Tortilla Soup**
- **Black Bean Soup**
- **Lentil Soup**
- **Tomato Bisque**
- **Lobster Crab Bisque**
- **Seafood Stew**
- **Bouillabaisse**
- **Cioppino Stew**
- **Broccoli Cheddar**
- **Cream of Cauliflower Truffle Soup**
- **Elk Stew**
- **Watermelon Gazpacho**
- **Beef Stew**
- **Vegetable Soup**
- **French Onion Soup**
- **Pasta e fagioli**
- **Potato Leek Soup**
- Any custom soup desired, we can make.

Fresh Salads

- **Smoked Pheasant Salad** w/ toasted pumpkin seeds and roasted acorn squash. Maple hazelnut dressing.
- **Broccoli Crunch Salad** w/ miso saki dressing
- **Traditional Waldorf Salad**
- **Traditional Cobb Salad**

- **Chopped Kale Salad** with pistachio sweet chili, napa cabbage and romaine
- **Pear, Pomegranate, Tomato Salad** with shaved fennel, zucchini and apricots
- **Quinoa Salad** with sun dried fruit, lemon, lime dressing, mint, parsley, onion and garlic
- **Seafood Cobb Salad** with citrus lemon vinaigrette, ask for description
- **Asparagus Chilled** with buffalo mozzarella, olives, tomato, porcini. and basil coulis
- **Artichokes Salad**, truffle, lemon, olive oil, and shaved parmesan
- **Roasted Baby Carrot Salad** with lime yogurt, arugula, and touch of sesame
- **Shaved Brussels Sprout Salad** with shaved red onion, fennel, and raspberry walnut vinaigrette
- **Spinach Salad** with maytag bleu cheese, quail egg, applewood smoked bacon crumbles shaved red onion, and apple served with a walnut sherry- smoked onion dressing
- **Burrata Mozzarella** with heirloom tomatoes, extra virgin olive oil, fresh basil, balsamic reduction and microgreens
- **Middle Eastern Cucumber Watermelon Salad** with feta, arugula, mint, basil, toasted pine nuts, lemon vinaigrette and sumac.
- **Chopped Salad** assorted lettuces and vegetables with roasted shallot balsamic dressing and maytag blue cheese
- **Beefsteak and Homemade Mozzarella** with fresh basil balsamic dressing
- **Pistachio Pesto Baked Crusted Goat Cheese Salad** with raspberry vinaigrette
- **Wedge salad**, baked prosciutto wrapped pear, hardboiled egg, roasted tomatoes, cherry wood smoked bacon bits, cucumber, homemade blue cheese dressing
- **Radicchio Salad** roasted walnut sherry wine vinaigrette, Bulgarian feta, heirloom cherry tomatoes
- **Classic Caesar salad** with Reggiano parmesan and homemade croutons
- **Baked Herb Crusted Goat Cheese Salad** with raspberry walnut dressing frisée and endive
- **Roasted Peach Wrapped in Prosciutto**, with assorted mixed greens, avocado, shaved asparagus, and green goddess dressing
- **Hearts of Palm**, avocado, micro arugula, blood orange, and pink grapefruit salad with spiced toasted pumpkin seeds with lemon lime vinaigrette
- **Roasted Red and Yellow Beets** with mango-lemon vinaigrette, crumbled goat cheese, toasted spiced pecans, and micro greens
- **Brûlée of fresh figs (Summer Only)**, Burrata mozzarella with arugula and citrus truffle dressing, balsamic reduction, and truffle honey drizzle
- **Burrata mozzarella** with sautéed broccoli rabe and sun dried figs with balsamic reduction and truffle honey
- **Shaved Octopus Carpaccio** with shaved fennel and mandarin oranges, leeks, touch of mint, toasted oregano shaved fennel, rocket lettuce and truffle citrus vinaigrette
- **Lobster and Charred Tuna Niçoise** with Chervil Dijon vinaigrette, all the traditional accouterments and saffron aioli
- **Prosciutto Wrapped Asparagus** with poached egg olive streusel with parmesan tuile and lemon sauce
- **Homemade Smoked Salmon Salad** with hearts of palm shaved fennel, frisée, mandarin oranges, endive segment, and fresh chive with ginger-citrus vodka dressing
- **Radicchio Salad** with roasted walnuts and sherry herb pomegranate dressing, crumbled goat cheese and sun dried figs
- **Heirloom Tomatoes** with roasted yellow beet, infused goat cheese, fresh basil, shaved red onion citrus, red beet dressing, and micro greens

- **Arugula and Tri-color Roasted Peppers** with corn, avocado and lime with cilantro dressing and toasted spiced pumpkin seeds with touch of feta
- **Vegetable Greek Salad** with feta, cucumber, sweet peppers, tomatoes, dill, mint, parsley, red vinegar and lemon extra virgin olive oil.
- **Pickled Asian Cucumber Salad** with radish and seaweed toasted sesame on local greens from vertical harvest farms

Fish Menu Entrees

- **Pan Roasted Local Trout** w/ warm wild grain salad, vegetables, brown butter hazelnut, and fennel
- **Pistachio Pesto Crusted Salmon** with lemon and Chardonnay
- **Potato and Crab Crusted Salmon** with yellow corn and caviar sauce
- **Seared Salmon with Black Warm Lentil Salad**, carrot ginger purée, and English pea -fennel sauce
- **Miso-Glazed Chilean Sea Bass**, braised bok choy, cilantro ginger lime sauce, served with rice noodle
- **Yellowtail Snapper**, sautéed with tomato, olive, parsley, lemon sauce, zucchini strings, spaghetti capers
- **Black Roasted Cod** with shaved yukon potatoes, escarole lemon, white wine, garlic, olive oil, and fresh herbs
- **Truffle and Potato Crusted Seared Branzino Filet**, herb seafood, tomato broth, and artichoke purée
- **Herb Marinated and Seared Halibut Filet**, cauliflower purée, chive sauce, and roasted vegetables
- **Togarashi Seared Ahi Tuna**, Asian roasted pepper sauce and Asian vegetable compote
- **Black and White Sesame Seed Ahi Tuna** seared with pistachio, west chili lime sauce, Asian vegetables, and slaw
- **Grouper** crusted with heirloom roasted baby tomato, herbs, bread crumbs, and salsa verde sauce
- **Mango Rum Glazed Grouper**, coconut rice, roasted yellow pepper, rum butter sauce, and braised spicy red cabbage
- **Teriyaki Pineapple Marinated Seared Salmon**, stir fry veg and dashi
- **Seared Tuna Nicoise**, black olive, tapenade crust, haricot verts purple, potatoes, parsley, mustard, and sweet bell pepper sauce
- **Ancho Chile Honey Glazed Salmon**, baked on cedar plank with roasted glazed bbq fingerling potato, salad with kale, quinoa and spinach sauce
- **Whole Boneless Trout**, wrapped with grilled prosciutto with brown butter, lemon, capers and parsley served on roasted tomato confit with broccoli
- **Boneless Trout**, almondine, haricot vert, French string beans, and leek confit
- **Sautéed Sword Fish** with Asian black bean broth, roasted garlic, sweet peppers, green onion, Bok choy, and steamed jasmine rice
- **Branzino baked** in rock salt served with sautéed spinach, olive oil, and lemon
- **Mahi** sautéed with sake and coconut milk, a touch of curry, and fresh turmeric, wilted spinach, and roasted carrots
- **Herb-Marinated Seared Halibut** with crispy root vegetables, roasted broccoli, and cauliflower puree served with corn sauce and English pea fennel sauce
- **Roasted Glazed Branzino** with roasted pepper honey and stuffed with spinach and pancetta served over braised red cabbage with white balsamic and Marsala wine
- **Miso-Glazed Black Cod** with roasted seared tofu, braised kimchi cabbage, and wakami on cedar plank
Roasted Chili and Sea Bass seared and roasted with red grapes, cipolini onions, fresh herbs, white wine, and citrus rapini with baby bok choy

- **Seared Sea Scallops** with black olive tapenade, roasted red pepper sauce, pico de gallo, served over corn cake
- **Sautéed Crispy Trout** watercress, pesto, cherry tomatoes, with salad and white balsamic vinaigrette with vegetable quinoa
- **Honey-Mustard Chipotle Glazed Halibut Filet** with vegetarian white bean mild chili
- **Sautéed Snapper filet** with toasted pumpkin seed -cilantro sauce and Mexican spiced rice and beans
- **Roasted Cedar Plank Salmon**, filet of coho salmon ancho chili glazed, **with vegetable quesadilla and lemon lime cilantro butter sauce.**
- **Cornmeal-Dusted Crispy Boneless Filet of Local Trout** with brown truffle butter, fresh herbs and lemon foam served with local wild mushrooms, haricot vert string beans and caramelized cipollini onions
- **Prosciutto-Wrapped Roasted Chilean Sea Bass** with beluga lentils salad, warm and black peppercorn, and citrus Sabayon sauce

Chicken Menu Entrees

- **Parmesan Crusted Chicken**
- **Soy Peach Chili Glazed Chicken**
- **Macadamia Nut Crusted Chicken**
- **Marsala Onion Marmalade Crusted Chicken**
- **Chicken Marsala**
- **Chicken Piccata**
- **BBQ Chicken**
- **Grilled Thin Chicken in Tzatziki Sauce**
- **Coconut Curry Chicken**
- **Honey Lemon Chicken**
- **Kentucky Bourbon Glazed Chicken**
- **Airline Chicken Breast** w/ olives, artichoke, tangerine, garlic, onion, and roasted fennel
- **Sautéed Think Chicken** w/ lemon white wine, capers, a touch of parsley
- **Spicy Sautéed Chicken** w/ tomato, wine garlic butter, chipotle cilantro salsa
- **Chicken Aux Poivre**
- **Roasted Whole Chicken** w/ middle eastern spice rub
- **Whole Roasted Chicken** done in French style with rosemary thyme rub
- **Arroz con Pollo**
- **Thin Grilled Chicken** Asada Cuban style w/ lime, garlic, cilantro, and olive oil
- **Homemade Kentucky Fried Chicken** w/ sweet peppers Asian style
- **Miso-Glazed Chicken**
- **Crispy Chicken Milanese** with poached eggs, sautéed Broccoli Rabe with Black Hollandaise sauce
- **Parmesan-Crusted Chicken Breast** with honey-mustard, black bean, mango, cucumber, and arugula bedding
- **Chicken Marsala** with mushrooms and parsley
- **Indian Chicken Tikka Masala**
- **Chicken Porcini** w/ mushroom
- **Chicken Morel** w/ mushroom sauce

- **Chimichurri Chicken**
- **Sesame Ginger Chicken**
- **Chicken Françoise**
- **Chicken Parmesan**
- **Chicken Fajitas**
- **Apple and Brie Stuffed Chicken** served over vegetable-pesto target with zucchini squash eggplant and tomato shaved onion wisps

Pasta Entrees

- **Chicken Milanese** w/ arugula mozzarella and cherry tomato salad
- **Homemade Tortellini** stuffed with red wine poached pears, goat cheese, and homemade pesto sauce
- **Pasta Limoncello** with Parmesan cheese, touch of butter, and roasted garlic and tuna
- **Homemade Cauliflower Potato Gnocchi**, cracked peppercorn, butter, garlic and pancetta
- **Homemade Smoked Trout Raviolis** with a touch of champagne caviar sauce, and fire roasted sweet pepper butter sauce
- **Mezze Rigatoni** with homemade lamb, bolognese sauce, and caramelized onions
- **Gnocchi** with rabe leaf-parsley pesto, sopressata Salami
- **English Pea and Ricotta Stuffed Tortellini** with pea-fennel cream, touch of pecorino and roasted garlic
- **Homemade Braised Duck Confit Ravioli** with brown butter, crispy sage, lemon, sun dried tomato and a drizzle of Chianti wine reduction
- **Mezza Rigatoni Alla Vodka**
- **Penne Marinara**
- **Orecchiette Pasta with Homemade Pesto** with string beans and purple potato
- **Spaghetti Carbonara**
- **Fettuccine** with arugula-parsley-pesto, crispy pancetta, and touch of butter
- **Goat Cheese Ricotta Ravioli** with balsamic port wine reduction, reggiano parmesan cream basil sauce
- **Assorted Shellfish Seafood Salad** with squid, shrimp, mussels, octopus, lobster, truffle, fennel, and citrus dressing
- **Homemade Thin Crust Pizza with** sopressata salumi, fresh mozzarella, basil, and tomato sauce
- **Wild Mushroom Risotto** w/ asparagus and roasted cipollini onions
- **Idaho Potato Gnocchi** w/ wild boar sausage, broccoli rapini, and pecorino cheese
- **Penne Pasta** with arugula pesto and a touch of pancetta
- **Homemade Sweet Potato Gnocchi** with broccoli rabe, elk sausage, touch of Parmesan, and garlic
- **Wild Mushroom Risotto** w/ asparagus and roasted cipollini onions
- **Crispy arancini lobster risotto**
- **Lemon and Mint Spaghetti**
- **Homemade Spaghetti Carbonara**
- **Pumpkin Sausage Raviolis** with brown sage butter, sundried tomatoes and hazelnut
- **Grilled Zucchini lasagna** with basil mint pesto and parmesan and ricotta
- **Orecchiette** with English Pea Parmesan Sauce
- **Four Italian cheese champagne mezza-rigatoni** with olives
- Linguini with Roasted long hot peppers, sauteed pine nuts, and parmesan cheese
- **Fettuccini** with spinach and Ricotta
- **Asparagus Risotto** with Grilled Shrimp

Vegetable Sides

- **Crispy Roasted Middle-Eastern Eggplant Cake** with avocado ginger pink grapefruit, micro arugula, and orange with citrus olive oil and a touch of maple and balsamic reduction
- **Brussels Sprouts**, roasted pistachio chili lime glaze with chopped dried fruit
- **Roasted Vegetable Carpaccio** with tahini sauce, eggplant zucchini, tomato squash, with shaved touch of garlic and shallots. Drizzle of olive oil and fresh shaved herbs de Provence
- **Wild Mushrooms Carpaccio**, truffle carpaccio, grilled portobello capers
- **Vegetarian Sushi** (if you choose this item I'll send a list of cool sushi ideas)
- **Seared Tofu Broccoli** with stir fried shiitake and vegetables
- **Rice Paper Wrapped Vietnamese Vegetables** with Mellon spring roll (if you choose this I'll send more details)
- **Chinese Pancakes** with coconut curry
- **French Toasted Crostini** with Tapenade olive and roasted sweet peppers
- **Indian Chickpea Cassoulet** with tikka masala
- **Roasted Zucchini** with feta-mint-garlic sauce and toasted pistachios
- **Roasted Eggplant** with caponata caper sauce
- **Roasted Cauliflower** with tzatziki sauce
- **Crispy Parmesan Carrots** with spicy-mint garlic yogurt sauce
- **Roasted Eggplants and Zucchini** with a touch of truffle hummus smear
- **Crispy Parmesan Carrots** with spicy-mint garlic yogurt sauce
- **Walnut Basil Pesto** served with haricot verts, purple potatoes, and diced vegetable stock
- **Roasted Tri Color Baby Carrots** with white truffle hummus
- **Spinach risotto** with roasted vegetables
- **Vegetables Wellington** with green peppercorn sauce
- **Mushroom Bolognese** with pasta
- **Wild Mushroom Pasta**
- **Roasted Curry Cauliflower Steak**
- **Braised King Oyster Mushrooms**
- **Spicy Black Bean Sauce**
- **Roasted Au Gratin Cauliflower** with pesto and ricotta cheese
- **Roasted Caramelized Butternut Squash** with bacon and toasted maple pecans
- **Cucumber Avocado Edamame Salad** with Asian black bean dressing

Gourmet Sandwiches Menu

- **Salami, Prosciutto and Pecorino cheese** w/ baby vertical harvest greens and truffle aioli
- **Mozzarella and Heirloom Tomato** w/ roasted peppers, basil, pesto
- **Smoked Turkey & Swiss Cheese** w/ baby lettuces and tomato lemon mayo
- **Avocado & Bacon Club**
- **Roasted Beef and Swiss** with horseradish mustard, lettuce, and tomato
- **Caesar Salad Chicken Wrap** w/ touch of olive and avocado
- **Toasted Focaccia** with Buratta mozzarella, prosciutto, fig jam, arugula and fresh basil

Your Breakfast

- **Homemade Muffins: Pistachio, Banana Nut, Lemon Poppy, Cornbread, and Blueberry**
- **Eggs: any way**
- **Vegetables Frittata** w/ goat cheese asparagus, sun dried tomatoes, and arugula
- **Omelets** w/ assorted toppings
- **Eggs Benedict**
- **Quiches** of any kind w/ leek and potato, spinach mushrooms, zucchini, cheese gruyère, ham, and vegetables
- **Fruit Platters** w/ assorted Greek or French yogurt and granola
- **Assorted French Breakfast Pastry** croissant, paine au chocolate scones
- **Breakfast Meats** sausage links, sausage patties with blueberry, maple glazed applewood bacon
- **Homemade Waffles** including stuffed bacon and Nutella waffles, buttermilk, chocolate chip, blueberry or plain pancakes
- **Cereals**
- **Crepes** any kind desired
- **Gourmet Breakfast Sandwiches** on croissant
- **Fresh Squeezed juices and breakfast beverages**