

GALLOW GREEN

OMELETTE STATION

egg or egg white omelettes cooked with olive oil, salt & pepper, garnished with chopped parsley, red bell peppers, mushrooms, cheddar cheese, bacon, or diced tomatoes

ISLAND STATION

SHRIMP COCKTAIL

pink & cocktail sauces

SALADS

GREEN SALAD

bulgur wheat, arugula, red onions, cumin, pistachios, golden raisins, cilantro, mint, dill, tarragon

TOMATO SALAD

beefsteak tomatoes, roasted broccoli, feta, parsley, castevatrano olives, cava & olive oil

RED QUINOA SALAD

red quinoa, baby kale, shaved carrots, zatar, lemon, olive oil

YELLOW TOMATO SALAD

mozzarella, hot house yellow tomatoes, basil, olive oil, balsamic

BEET SALAD

roasted red beets, shaved candy cane beets, mint, cilantro, lemon infused olive oil

CARVING STATION

WHOLE SALMON

cooked & presented whole (medium well), served room temperature

PORCHETTA

crispy skin whole pig, seasoned with garlic, rosemary, fennel pollen, chili pepper & salt

SWEET BUFFET

CROISSANTS

CHOCOLATINES

MINI CINNAMON BUN

OAT AND HONEY GRANOLA

BERRIES

FRUIT

YOGURT

BREAD

WALNUT & RAISIN BREAD

SOURDOUGH PULLMAN WHITE

WHOLE WHEAT PULLMAN

HOT BUFFET

AMISH ORGANIC CHICKEN

brined in spices, water & vinegar, dusted in flour then fried in canola oil, served room temperature

FRITTATA

eggs, sweet peppers, parsley, basil, scallions

MOUSSAKA (v)

baked layers of roasted eggplant, onion, garlic, carrots and portobello mushrooms with tomato sauce

GREEN BEANS

sautéed with olive oil & parsley

PEEWEE POTATOES

roasted in olive oil with skin on, rosemary & garlic

NUESKE SLICED BACON

