

CORPORATE MENU





BREAKFAST

CONTINENTAL BREAKFAST

Assorted pastries, including croissants, danishes, muffins, and breakfast loaves. Served with butter and jam.

2 pcs per person

BREAKFAST DELUXE

Assorted pastries, including croissants, danishes, muffins, and breakfast loaves, assorted protein and granola bars, and yoghurt parfait or fruit cups

2 pastries, 1 bar, 1 cup

COMPLETE BREAKFAST

Assorted pastries, including croissants, danishes, muffins, breakfast loaves, scrambled eggs, home fries, turkey sausage, fresh bacon,

2 pastries, 1 all else

BREAKFAST SANDWICH

Eggs, spinach, ham, aged cheddar, muffin

OVERNIGHT ROLLED OATS

With fresh berries

FRUIT CUPS

WATER, JUICE, POP

4" MINI QUICHE

Broccoli and cheddar, goat cheese with caramelized onion, and roasted red pepper

FRENCH TOAST

Served with maple syrup, Chantilly cream, and fresh berries

2 pcs per person

BREAKFAST BURRITO

Filled with hash browns, bacon, eggs, salsa, sauteed peppers and onions, turkey sausage, and cheese

VEGETARAIN BREAKFAST BURRITO

Filled with local eggs, hash browns, salsa, vegan bacon, sauteed peppers, onions, and cheese

EGG BLT BITES

Hard-boiled eggs filled with bacon, cheddar, tomato, lettuce, and creamy dijon

24 pcs per tray

COFFEE AND TEA

10 cups including milk, cream, sugar, sweetener, stir sticks, and cups



SALADS

REGULAR SELECTION

GARDEN SALAD

Mixed greens with dressing on the side

CAESAR SALAD

Romaine lettuce, parmesan shavings, crispy prosciutto, cheese croutons, and creamy garlic dressing

GREEK SALAD

Crisp romaine, garden vegetables, feta cheese, kalamata olives, and Greek dressing

POTATO SALAD

Grainy mustard dressing, sauteed peppers, onions, and fresh parsley

PREMIUM SELECTION

ARUGULA SPINACH SALAD

Goat cheese, candied pecans, dried cranberries, red onion, and creamy honey mustard dressing

CAULIFLOWER AND TAHINI

Kale, dates, toasted almonds and tahini drizzle

ARUGULA PESTO SALAD

Parmesan cheese, grilled vegetables, pesto dressing

BROCCOLI CRUNCH

Roasted apples, cranberries, shaved carrots, dried apples, apple cider dressing, and scallions

VIETNAMESE MANGO SALAD

Red peppers, carrots, ripe mangoes, cilantro, and fish sauce dressing

QUINOA POWER SALAD

Roasted sweet potatoes, kale, cranberries, and lemon vinaigrette

CAPRESE SALAD

Fresh mozzarella, vine ripe tomatoes, basil, balsamic, and olive oil

SOUTHWESTERN CHICKEN SALAD

Beans, cherry tomatoes, grilled corn, cheddar cheese, avocado, and lime dressing



SANDWICHES AND WRAPS

CHEF SELECTION

SHAVED ROAST BEEF

Horseradish aioli, swiss cheese, caramelized onions, beefsteak tomatoes, and leaf lettuce on a pretzel bun

TURKEY

Harvarti cheese, cranberry spread, marsala red onions, cucumber, and lettuce

VIRGINIA HAM

Aged cheddar, beefsteak tomato, dijon aioli, caramelized onion, and ciabatta

ITALIAN - SOPRESSATA

Prosciutto, soppressata, pesto aioli, tomato, red peppers, onions, lettuce, and provolone

CHOPPED EGG WRAP

Hard boiled eggs and creamy dressing

ALBACORE TUNA CROISSANT

Tuna salad and creamy dressing

VEGAN CHICKPEA WRAP

Vegan mayo, grainy mustard, chopped red onion, and pickle

ROAST FREE-RANGE CHICKEN BREAST

Aged cheddar, oven-roasted peppers, caramelized vidalia onions, and chipotle aioli

GOURMET WARM SANDWICHES AND WRAPS

BISTRO ROAST BEEF

Pretzel bun, gruyere, balsamic shallots, horseradish aioli, and heirloom tomatoes

HONEY MAPLE HAM

Ciabatta, roasted tomatoes, arugula, dijon aioli, and fig jam

MORTADELLA DELIGHT

Focaccia, arugula, ricotta, and pistachio pesto

ROASTED CHICKEN BREAST

Asparagus, rapini, grilled zucchini, sauteed mushrooms, caramelized onions, red pepper, and mozzarella

GOURMET TOFU

Asparagus, rapini, grilled zucchini, sauteed mushrooms, caramelized onions, red peppers, and mozzarella



GRAB & GO

LUNCH BOX

SANDWICH CRUNCH BOX

Sandwich or wrap, crudite with dip, bag of chips, and beverage

CHEF LUNCH

Sandwich or wrap, choice of salad, dessert, and beverage

WARM BOXED LUNCH

Sandwich or wrap, salad, dessert, and beverage

FUEL AND FLY

HALAL CHIPOTLE CHICKEN

Roasted chicken breast, basmati rice, corn and black bean salsa, pico de gallo, guacamole, and torn cilantro

Served Warm

TERIYAKI SALMON

Edamame beans, basmati rice, fried wonton, steamed vegetables, sweet soy dressing, and scallions

Served Warm

MEXICAN BOWL

Spanish rice, chorizo, grilled peppers, jalapeno, harvarti cheese, torilla chips, and guacamole

Served Warm

TOFU SATAY BOWL

Rice noodles, steamed broccoli, carrots, cabbage, crispy wonton, scallions, seared tofu, and satay sauce

Served Warm

FALAFEL BOWL

Basmati rice, house-made falafel, crispy chickpeas, guacamole, tomatoes, field cucumber, pickled red onion, and tzatziki

Served Cold



HOT LUNCH

PROTEINS

**All dishes come with salad and Chef's choice of dessert.*

CANELLONI

Choose from meat or spinach filling, served with tomato basil sauce and an artisanal bun

ROTISSERIE CHICKEN

Juicy rotisserie-style chicken served with seasonal vegetables, potato wedges, gravy, and an artisanal bun

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce, penne pasta, and an artisanal bun

JERK CHICKEN

Spiced chicken served with rice and black-eyed peas, coleslaw, and Jamaican beef patty

CHICKEN SOUVLAKI

Skewered and grilled chicken served with Greek rice, hummus, tzatziki, and pita bread

GRILLED SALMON

Topped with mango, roasted pepper salsa, steamed vegetables, and rice

BEEF STROGANOFF

Creamy mushroom sauce, egg butter noodles, and side seasonal vegetables

ROAST BEEF DINNER

Creamy mashed potato and seasonal vegetables

CHICKEN SUPREME

Stuffed with roasted peppers, shallots, spinach, fontina, with seasonal vegetables, and yukon potatoes

ITALIAN CHICKEN PICCATA

Served with roasted potatoes, seasonal vegetables, and an artisanal bun

MEXICAN BURRITO

Filled with rice, refried beans, guacamole, salsa, sour cream, mixed cheese, and your choice of beef, chicken, or veggie



HOT LUNCH

VEGETARIAN

**All dishes come with salad and Chef's choice of dessert.*

BAKED MUSHROOM GNOCCHI

Alfredo sauce, sauteed
onions, and parmesan

EGGPLANT PARMESAN

Breaded eggplant, penne
pasta, tomato basil sauce,
and an artisanal bun

CHICKPEA CURRY

Served with rice pilaf and
toasted naan

MUSHROOM RAVIOLI

Served with rose sauce,
sauteed spinach, mushrooms,
and baby tomatoes

SPINACH AND RICOTTA STUFFED SHELLS

San marzano tomato sauce,
sauteed vegetables, and an
artisanal bun

SWEET POTATO WELLINGTON

Filled with moroccan-spiced
lentils and served with
seasonal vegetables

FIRE ROASTED PEPPERS (VEGAN)

Stuffed with rice, grilled
vegetables, san marzano
sauce, roasted potatoes, and
seasonal vegetables

VEGAN STRUDEL (VEGAN)

Served with grilled vegetables
and basmati rice



SAVOR & SHARE PLATTERS

CARVE AND CONQUER

Herb-roasted beef tenderloin, pickled onions, grilled peppers, blue cheese, horseradish aioli, and slider buns

One size 24 buns

HOOK, LINE AND SINKER

Chili-lime salmon filet, lemon and garlic shrimp, lemon and dill salmon, poached shrimp served with seafood sauce, chipotle aioli, tzatziki, and mango salsa

Large, serves 10-15 ppl

GRILLED VEGGIE MEDLEY

Seasonal grilled vegetables, served with olives and caponata

Large, serves 8-10 ppl

THE MICRO-DELI

Roast beef with arugula, ham and cheese with mustard, egg salad with microgreens, turkey with harvarti, and cranberry

One size 20 pcs

WOK N' ROLL

Crispy vegetable spring rolls, hoisin chicken satays, fresh falafels, flaky samosa, pita, hummus, tzatziki, chutney, and yuzu aioli

Large, serves 10-15 ppl

BITES OF ITALY

Crispy prosciutto-wrapped asparagus, caprese skewers, herb-roasted chicken satays, grilled shrimp with seafood sauce, fresh brushetta, garlic crostini, olives, pesto aioli, and chipotle aioli

Large, serves 10-15 ppl

CRU-DIT-YAY!

Fresh seasonal vegetables, served with whipped hummus and creamy ranch dips

LET IT BRIE

An assortment of seasonal creamy and hard cheeses, served with fruit and crackers

CHARCUTERIE BOARD

A selection of fresh and cured meats, served with pesto bocconcini, caponata, and dried fruit

ANTIPASTO PLATTER

Seasonal meats and cheeses, served with olives, nuts, and dried fruits

POULTRY IN MOTION

Assorted seasoned chicken breast, served with 4 dipping sauces