



RiverFront Continental

An assortment of fresh breakfast pastries, muffins and bagels. Condiments included. Served with seasonal fresh fruit bowl, yogurt parfait and breakfast juices

Just the Breads

An assortment of house made fresh breakfast pastries and muffins, breakfast breads, etc. with all the appropriate condiments.

***Add Seasonal Fresh Fruit Bowl

🗢 💊 🖉 Breakfast Special 🍡

Fresh Seasonal Fruit Display Hash Brown Casserole Creamy Scrambled Eggs with Cheese & Salsa on side Crispy Bacon or Sausage Patty Fresh Baked Muffins

DELIVERY OPTIONS & FEES

Breakfast Delivery Services ** We set it up ready to go: you provide the guests Our experienced caterers will deliver your food in ready-to-serve dishware. **Deliveries outside of the Jacksonville Area may be subject to additional delivery fees.

Ph: 904.249.9440

www.jaxcatering.com

Fax: 904.241.9735



Egg Sandwich

Scrambled eggs on croissant, wrap and biscuits with bacon or sausage & cheese

Biscuits with Sausage Gravy

Flakey biscuits smothered in our southern sausage gravy

Stuffed French Toast

Golden French Toast filled with sweetened cream cheese topped with berries, butter & maple syrup. Served with scrambled eggs, breakfast potatoes or grits

Apple Pancakes

Buttermilk pancakes with a variety of fruit toppings, whipped butter and maple syrup. Served with scrambled eggs, breakfast potatoes or grits and fresh fruit



Half pan serves 8-10

Full pan serves 20-25

Fresh fruit or a side of meat or bread may be added for additional cost see A'la carte section

Sausage Egg Casserole

Bananas Foster Baked French Toast

Sausage Hash Brown Casserole

Vegetarian Egg Casserole

Breakfast Quiche

9" serves 9-10

Traditional Lorraine

With bacon, caramelized onions, mushrooms and cheddar

Florentine

With spinach, red pepper, parmesan and asiago cheese



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Yogurt Parfait

Yogurt, fresh fruit & granola

Quaker Individual Oatmeal Medley Apple Walnut or Summer Berry

Bagels with Cream Cheese Assorted fresh bagels with flavored cream cheeses By the dozen

Seasonal Fruit A generous bowl of seasonal fresh fruit

Scrambled Eggs, served with shredded cheese & salsa

Breakfast Meats – Sausage (link or patty) or Ham Bacon



Star Bucks Coffee Service Coffee service includes regular and decaf blends, cream, sugar, sugar substitute, cups and stir sticks.

Hot Tea Service A selection of teas including cream, sweetener, sugar, honey and lemon.

Assorted Breakfast Juices Individually or by the gallon An assortment of breakfast juices available including but not limited to: Orange, grapefruit, apple and cranberry

Lemonade, Iced Tea, by the gallon

Coke, Diet Coke, Sprite (individual)

Bottled Water



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RiverFront Café

(904) 771-5737 www.expresscateringjax.com

Hors D'oeuvres

We have many hors d'oeuvres and sample cocktail party menus available.

For your special event, please call and begin working with one of our associates to design the perfect menu to fit your specific needs.

We recommend 8 - 10 pieces or servings per person for a lunch or dinner hors d oeuvres reception.

The following gives you an idea of our assortment, but does not include all options as our Chefs are very talented and will create a special menu for your event. Menus are based on a per person charge with 20% service charge and sales tax. Staff is optional (\$) each for a four-hour period, china and barware can be rent-ed at cost or disposables are included

Select any of the below listed Hors D'oeuvres to design your own cocktail party to fit your financial needs and event details! ****

Select 5 Appetizers Select 7 Appetizers Select 10 Appetizers



Artisan Cheese Display

generous assortment of domestic and imported cheeses to include baked brie wrapped in puff pastry with raspberry preserves and candied walnut along with our signature Torta garnished with seasonal fresh grapes and served with flat breads, pita chips and gourmet crackers

Fresh Fruit and Seasonal Berry Display

served with our chocolate dipping cream

Garden Vegetable Display with Creamy Herb Dip

a fresh assortment of seasonal crudités including baby carrots, broccoli florets, cucumber slices, sugar snap peas and julienned red and yellow peppers

Rustic Antipasto Display

Mahon and Manchego cheeses, aged chorizo, toasted almonds, spiced nuts and sweet pecans, mixed olives, herb marinated mushrooms, crackers and much more!

Mezza Trip

Black Bean Hummus, Vegetable Tabbouleh and Bruschetta served with house made Pita Chips and Gluten Free Crackers upon Request (GF)

Caprice Display

buffalo mozzarella, roma tomato, basil leaf topped a Crostini and drizzled with aged balsamic vinaigrette

Grilled Capresse Skewers

Fresh mozzarella, tomatoes, basil and ciabatta cube drizzled with extra virgin olive oil

- **Baked Brie en Croute with Sliced Baguettes and Gourmet Crackers** Raspberry with candied walnuts
- **Baked Brie served warm with Sliced Baguettes and Gourmet Crackers** With Kahlua and Pecans

Chilled Dips served with Toasted Crostini, Seasoned Pita Chips and Garden Vegetables

Hummus (V) (GF) Country Spinach Dip French Olive Tapenade (V) (GF) Goat Cheese and Roasted Red Peppers (GF)

Grilled Asparagus Crespelle

Choice of:

fresh grilled asparagus rolled in a tender crepe with pesto cream cheese

Thai Chicken Won Ton Cups grilled Thai chicken with Asian slaw in a crisp won ton cup

Antipasto Kabob

cheese tortellini, sundried tomato, prosciutto and Kalamata olive

*Fresh Shrimp, Artichoke Hearts and Mushrooms *Add \$ per guest (GF) marinated in our balsamic vinaigrette

*Chilled Marinated Fresh Shrimp *Add \$ per guest (GF) lemon, olive oil, red onion, and capers

*Chilled Cocktail Shrimp *Add \$ per guest (GF) with spicy cocktail sauce

*Garlic Shrimp Cocktail *Add \$ per guest (GF) Smoked Salmon in Phyllo Cups with Cucumber Salsa (GF) Pastrami and Pepper Roll Ups (GF) Assorted Mini Cold Sandwiches

honey baked ham, smoked turkey, and chicken salad served on assorted rolls, mini croissants and tortilla wraps

Smoked or Peppered Salmon Display

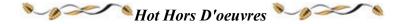
with capers, onions, cream cheese, tomatoes, black olives and egg

Grilled Vegetable Bruschetta Grilled vegetables on toasted country bread with fresh pesto

Mediterranean Chickpea Salad (V) (GF) Quinoa Salad (V) (GF)

Fig & Goat Cheese in a Phyllo Purse

Southwestern Dipping Station (GF) Tomato Salsa, Guacamole, Black Bean & Corn salsa and Jalapeno Queso served with house Tortilla Chips



Warm Dips served Fondue Style with Sliced Baguette

Choice of: Hot Sherry Crab Fondue Artichoke and Spinach Buffalo Chicken and Blue Cheese Pepperoni Pizza Dip

Mini Italian Sausage Calzones

turnovers filled with Italian sausage, tomato, bell peppers, marinara and mozzarella served on house made rolls

Spicy Chicken Quesadilla

prepared with cheddar, cream cheese, and jalapeno with a house made salsa

Beef Szechwan Teriyaki Satay

Empanada

Mexican turnover made from a cream cheese pastry and filled with your choice: Beef or Chicken

*Bacon Wrapped Sea Scallops *Add \$ per guest

drizzled with Creamy Chipotle Crème Fraiche

Stuffed Mushroom Caps:

Choice of: Fresh Crab Greek Style Chorizo & cheddar

Ratatouille & asiago

Miniature Baked Potatoes

Choice of: Loaded with Sour Cream, Butter, Bacon and Scallions Broccoli & cheddar Bacon & pepper-jack

Petite Crab Cakes with Cajun Remoulade Crab Cake Poppers with Aioli

Carmel Apple & Goat Cheese Purse

Blue Cheese & Pear in Phyllo

Mini Beef Wellington

beef tenderloin bites with mushroom duxelles wrapped in puff pastry

**Beef Tenderloin Tray add \$ per guest

prepared medium rare sliced and served with horseradish crème fraiche

Grilled Chicken Taquitos

rolled in corn tortillas and fried, served with salsa for dipping

Bacon Wrapped Almond & Blue Cheese Stuffed Dates

Brochettes

Choice of:	Melon, Prosciutto, and Fresh Mozzarella
	Tequila-Lime Chicken
	Thai Grilled Shrimp & Pineapple
	Beef Teriyaki with Orange Soy Sauce
	Chipotle Steak Churrasco with a chimichurri sauce
	Thai Spiced Chicken or Beef with Peanut Sauce

Meatballs

Choice of:	Cranberry Meatballs
	Meatballs in a Cranberry Barbecue Sauce with Jalapenos
	Sweet N Tangy Meatballs
	Hawaiian Meatballs
	Pork Meatballs served with our Island Sauce

Chili-lime Salmon Satay

Mini Beef Bombs

Certified Angus beef, sharp cheddar cheese incased in a flaky biscuit and accompanied with ketchup, mustard and relish

Shrimp & Andouille Sausage Kabob

Sirloin & Gorgonzola Wrapped in Bacon

Spanakopita

traditional Greek pastry filled with Spinach and Feta

Caribbean Chicken Satay with Pineapple & Mango Chutney

Vegetable Spring Rolls with Island Sauce

Plump & Juicy Chicken Wings *Add \$ per guest

served with Buffalo Sauce, Ranch, Blue Cheese and Celery

Crab Ragoons

crabmeat, cream cheese and oriental seasonings in a crunchy egg roll

Deviled Eggs with Caviar

Parmesan Hash brown Slider

Savory hamburger sliders over hash brown patties and smothered in a hot bacon and onion jam

Grilled Sausages with Homemade Mustard Dipping Sauce

Jambalaya Kabob

Andouille Sausage, Chicken and Shrimp served with a Creole Dip

Shrimp & Grits Crisp with Bacon & Gouda

Mac & Cheese Tart Creamy Mac & Cheese in a phyllo cup

Andouille Sausage en Croute

Cajun spiced Andouille sausage and zesty pepper jack cheese topped with jalapenos then loaded into our flaky puff pastry

Bacon Wrapped Dijon Chicken Skewers *Tender chicken glazed with Dijon mustard wrapped with smoked bacon*

BBO Chicken Skewers with Blue Cheese Crumbles

Grilled Cheese Bites with Roasted Tomato Soup Shooters

Assorted Mini Hot Sandwiches Cubans, chicken parmesan and pepperoni pizza sliders

Island Cheese Steak Wrap

Shaved Sirloin Steak, grilled onion, roasted peppers and jalapeno jack cheese wrapped in a red tortilla

A Sweet Delight Dessert Display

Vast array miniature pastries & desserts



Action Stations



We offer several stations to add to your cocktail party or reception.

These stations may require one of our Chef Team members to be on-site; this will create a fantastic and memorable edition to your event.

Pasta Station

Cheese Tortellini & Penne Pasta Pesto Alfredo and Marinara Sauce Guests choose toppings from Italian Sausage, Grilled Chicken, Sautéed Vegetables, Mushrooms, Shredded Parmesan Cheese and Toasted Pine Nuts

Mashed Potato Bar

Our mashed potato bar will add the "wow" effect to you next event! Start with fluffy mashed potatoes & top it off with one of our many accompanists **Hot Sauces** - choice of two Shrimp Newberg Gorgonzola Crème Sauce Wild Mushroom Cognac Crème Sauce **Toppings** Cheddar Cheese - Bacon Bits - Sour Cream Butter - Scallions - Bruschetta per guest or with out hot sauce selection

Stir Fry Station

Shrimp, Marinated Chicken or Beef with Oriental Vegetables, Sweet & Sour Sauce and Szechwan Sauces, Fried Rice & Cellophane Noodles

Scampi Station

Jumbo Shrimp & Scallops Sautéed in Garlic, Lemon & Basil served with Linguine

Fajita Bar

Marinated Grilled Chicken or Beef, Shredded Lettuce, Diced Tomatoes, Guacamole, Cheddar Cheese, Sour Cream, Salsa & Jalapenos served with warm Flour Tortillas

Lavish Carving Stations Chef Attended Station market price

Prime Rib Slow Roasted on the Bone Top Round Herb Crusted London Broil Marinated and Grilled Leg of Lamb Roasted in Fresh Rosemary Baked Ham Rum Raisin or Honey Pineapple Glazed Oven Roasted Turkey Slow Roasted to tender perfection Pork Roasted Loin Herb Crusted and Grilled Beef Tenderloin Grilled the roasted

A Sweet Delight Dessert Display

Vast array miniature pastries & desserts

Add Chocolate Dipped Strawberries



Phone: 904-249-9440 Fax: 904-241-9735 <u>www.jaxcatering.com</u> <u>Ka-ren@jaxcatering.com</u>

ADDITIONAL SERVICES AVAILABLE

CAKES & SPECIALTY DESSERTS

Edgewood Bakery 1012 S. Edgewood Avenue 32205 904-389-8054

Signature Cakes by Paul 904-739-8900 www.signaturecakesbypaul.com

> Publix Riverside Avenue 904-381-8610

FLORIST

Anything with Plants Pamela Paz Provenza www.anythingwithplants.com 904.868.1181

Susan Bancks 904-389-3304 / 504-5113

Seahorse Florist 725 North Third Street Jacksonville Beach Phone 904-246-7533/FAX 904-246-1405 www.seahorseflorist.com

CEREMONY

Father Bill Sherman 904-733-8477

Wedding Officiant Michael Scaliatine 904-298-5939

> Father Ian Anderson 904-540-4843

John Reardon, Officiant 904-982-2210 notary.onthego@yahoo.com www.MyCustomWeddingCeremony.com

Thompson Support Services, Inc. 904-305-8004 thompsonsvcs@gmail.com

ENTERTAINMENT

DJ'S

DJ Ronnie 904-278-0129

Jeff Ryan Personality DJ 904-223-4800 www.Jeffryan.com

McGee Entertainment 904-725-9444 www.mcgeeentertainment.com

> DJ Dan ThunderCat 904-226-4161 www.djthundercat.com

Generation Y Entertainment 904-334-7629 https://www.facebook.com/CalebAndCharlee

> Majik Touch DJ Service 904-210-7675

BAND

The RiverTown Band Scott Coleman www.therivertownband.com

Jazz Time2Swing 904-813-5643 Claude Bassingthwaighte

SunJammer Tom Kern www.sunjammerband.com

GUITARIST

CJ Fluharty, Musician 904.704.7484 Cjfluharty.com

cjfluhartymusic@gmail.com

Event Guitarist 3 Dog Music Bill Ricci 904-778-9500 Kurt 256-328-0151

VIOLINIST

Beverly Chapman 904-396-9325 www.strollingviolin.com

> Timothy Edwards 904-566-1403

PIANIST

Gina Martinelli 904-981-8588 www.ginamartinelli.com

HARPIST

Debra Pinatore 904-333-9252 / 221-4277

CARRIAGES & LIMOUSINES

Coach & Carriages 904-268-3555 Rolls Royce to Shuttle Service

> Riverside Trolley 904-630-3181

PHOTOGRAPHY

Robin McQuay Anderson 904-540-4842 www.RobinMcQuayanderson.com

Brian Granger Photography 904-683-2268

Anderson Productions Ian & Robin 904-217-0592 www.AndersonProVideo.com

Art & Alex Photography 904-273-4442

SPECIALTY LINENS

Connie Duglin 904-731-5556 www.connieduglinlinen.com

Thomas Design Group Judy Parnitzke 904-655-4466

E Favor.com To buy runners and table cloths at a great price

YaYa Creations

VALET SERVICE

AAA Valet Parking Services www.aaaparking.com

AUDIO VISUAL EQUIPMENT & SERVICES

Sight & Sound Productions Ed Edwards Project Manager 904-645-7880 cell 424-8633

Majik Touch (Specialty Lighting including Uplighting) 904-210-7675

OTHER SERVICES

Caricatures Steve 'The Artist" 904-998-9293

Photo Booth Plumbfun 904-536-4622

Rollin Ritas

904-396-6900 Chocolate Fountain, Frozen Drink Machines, Misting Fans

> Balloon Decorating Cathy's Creations 904-246-5580

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Unforgettable Affaír

HORS D'OEUVRES

Fresh Fruit Display exotic colorful fruits displayed beautifully with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry signature pesto cheese torta served with gourmet crackers

Vegetable Tray

garden fresh vegetable montage with our creamy herb dipping sauce & homemade spinach dip

CHEF ATTENDED CARVING STATION

Carving Station

choice of 2: tender turkey breast • marinated london broil • honey baked ham served with silver dollar rolls & sauces

Pasta & Potato Station

cheese tortellini pesto alfredo • toasted pine nuts • shredded parmesan cheese garlic mashed potatoes shredded cheddar cheese • crumbled bacon • sour cream • whipped butter • scallions

Grilled Vegetable Medley



An Elegant Affaír

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully with chocolate dipping sauce

Spanakopita

spinach and feta wrapped in phyllo

Angels on Horseback sweet scallops wrapped in maple bacon

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry signature torta served with gourmet crackers

DINNER BUFFET

Cornish Game Hen

large hens boned and stuffed, choice of sausage or savory stuffing, Topped with wild berry beurre blanc

Prime Rib

garlic and herb coated slow roasted rib, served with au jus, horseradish crème fraiche and béarnaise sauce

Dinner buffets include salad, choice of potatoes or rice, vegetables, dinner rolls and butter.



Chef Attended Action Stations

PASTA STATION

cheese tortellini • penne pasta pesto alfredo • marinara sauce italian sausage • grilled chicken • sautéed vegetables mushrooms • shredded parmesan cheese • toasted pine nuts

MASHED POTATO BAR

mashed potatoes in a martini glass *choice of two sauces:* shrimp newberg • gorgonzola crème sauce • wild mushroom cognac crème sauce *toppings:* cheddar cheese • bacon bits • sour cream • butter • scallions • bruschetta

STIR FRY STATION

 $shrimp \bullet marinated \ chicken \bullet beef \bullet oriental \ vegetables\\ sweet \ \& \ sour \ \bullet \ szechwan \ sauce \ \bullet \ fried \ rice \ \bullet \ cellophane \ noodles\\ \end{cases}$

SCAMPI STATION

jumbo shrimp & scallops sautéed in garlic, lemon & basil. served with linguine

FAJITA BAR

marinated grilled chicken • beef shredded lettuce • diced tomatoes • guacamole • cheddar cheese • sour cream • salsa • jalapenos warm flour tortilla

LAVISH CARVING STATIONS

prime rib – slow roasted on the bone top round – herb crusted london broil – marinated & grilled leg of lamb – roasted in fresh rosemary *market price* baked ham – rum raisin or honey pineapple glazed slow oven roasted turkey roasted pork loin – herb crusted and grilled beef tenderloin – grilled and roasted



Forever After

STATIONARY HORS D'OEUVRES Fresh Fruit Display

exotic colorful fruits displayed beautifully with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry signature torta served with gourmet crackers

Baked Stuffed Mushrooms

stuffed with crab mean and topped with a lemon buerre blanc sauce

Smoked Salmon

fresh smoked side of salmon served with crème fraiche, red onions and capers

Coconut Shrimp

served with pineapple sauce

DINNER BUFFET

choice of one entree

Pork Tenderloin

marinated in herbs and spices, grilled and topped with an apple brandy calvados sauce

Grouper Gasper

fresh filet of grouper, pan sautéed with artichokes, mushrooms, sundried tomatoes, caramelized peppers and onions

Chateaubraind

center cut tenderloin grilled and then roasted in a wild mushroom cognac cream sauce

Dinner buffets include salad, choice of potatoes or rice, vegetables, dinner rolls and butter.



Elegant Hors D'oeuvres

Bruschetta

fresh roma tomatoes diced with fresh garlic, basil and olive oil with garlic toast

Seared Tuna topped with wasabi sauce on a toast point

HOT

Coconut Shrimp

served with horseradish citrus sauce

Crab Cakes

blue crab cakes served with carribean relish

Smoked Salmon

fresh smoked side of salmon served with crème fraiche, red onions and capers

Meatballs

cocktail sized meatballs, seasoned to perfection and served in a sweet & tangy sauce

COLD

Fresh Fruit Display

exotic colorful fruits displayed beautifully with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry signature torta served with gourmet crackers



The Majestic Affair

STATIONARY HORS D'OEUVRES

Fresh Fruit Display exotic colorful fruits displayed beautifully with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry signature torta served with gourmet crackers

Choice of One:

sweet + tangy meatballs • smoked salmon canape • spinach artichoke dip • bruschetta greek style stuffed mushrooms

DINNER BUFFET

choice of garden or caesar salad

Choice of One

chicken marsala • chicken picatta • chicken & yellow rice • chicken parmigiana • greek style chicken chicken cordon bleu • stuffed flounder • grilled salmon

Choice of One:

kahula roast pork ● honey baked ham ● london broil ● beef bourguignon roast beef with au jus ● stuffed pork loin ● beef stroganoff

PASTA STATION

choice of one pasta and one meat tortellini with pesto alfredo • penne pasta with marinara sauce grilled chicken • italian sausage roasted vegetables • pine nuts • shredded parmesan cheese

Dinner buffets include salad, choice of potatoes or rice, vegetables, dinner rolls and butter.

\$ per person ++ Staff (\$) each, Sales Ta and Service Charge



Símple Elegance

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully with chocolate dipping sauce

Cheese Tray

assorted cheeses served with gourmet crackers

DINNER BUFFET

Choice of one salad and buffet:

garden or caesar salad

The Cuban

kahlua roast pork • chicken & yellow rice • black beans • cuban bread

The Italian

choice of:

chicken parmigiana • meat lasagna • vegetable lasagna • bruschetta chicken linguine with marinara • sautéed italian vegetables • italian bread

The Greek

greek style chicken • rice pilaf • green beans & carrots • dinner rolls

RIVERFRONT CAFE with all your CATERING SOLUTIONS 904.249.9440

BEVERAGE SERVICE per 75 Guests

We will provide a skirted four-foot table Canned Sodas & Water A Tuxedo-Clad Bartender That will serve <u>your</u> Beer, Wine & Liquor

OR

Our Beer & Wine on Consumption Bottled Beer Selection per bottle Wine per bottle

CASH BAR

Set Up Fee We will provide everything for a full bar including the Bartender, and charge the guest accordingly.

The Ultimate Granita Machine Choose up to two Flavors Pina Colada, Margarita, Strawberry Daiquiri, Mango, Bahama Mama

www.jaxcatering.com
riverfront@jaxcatering.com

SUGGESTED AMOUNTS FOR A FULLY STOCKED BAR 75 Guests

- 1 Qt. Scotch 1 Qt. Bourbon
- 3 Qt. Vodka
- 3 Qt. Gin
- 2 Qt. Rum
- 1-1/2 Case White Wine 1-1/2 Case Red Wine
- 6 Cases Bottled Beer
- **Only half the beer & wine if liquor is served**

SUGGEST AMOUNTS FOR 200 GUESTS

- 3 Qt. Scotch
- 3 Qt. Vodka
- 2 Qt. Bourbon
- 2 Qt. Gin
- 1 Qt. Canadian
- 1 Qt. Rum
- 3 Cases White Wine
- 3 Cases Red Wine
- 4 Cases Regular & 4 Cases Light Bottled Beer

Beer & Wine Only 7 Cases Each of Red/White 9 Cases Each of Regular & Light Bottled Beer

Hot or Cold Sub Sandwiches

All Sandwiches & Crepes served with bakery chips, potato or pasta salad

Ultimate Club – Ham, Turkey, Bacon, with Swiss Cheese, Tomato & Lettuce **The Italian** – Ham, Pepperoni, & Salami with Provolone Cheese, Pepperoncinis, Italian Vinaigrette, Lettuce & Roma Tomatoes.

Meatball - Meatballs and Melted Provolone with Marinara Sauce

French Dip – Roast Beef with Provolone Cheese, Peppers & Onions served with Au Jus

Iron Man - Roast Beef, Provolone, and Horseradish Crème Fraiche

Santa Fe Chicken – With Pepper Jack Cheese, Ranch Dressing, Corn Salsa & Lettuce

BBQ Chicken – Chopped Chicken with Coleslaw & Baby Ray's Sauce **Parmesan Chicken** – With Provolone and Marinara Sauce

Cheeseburger on a Kaiser Bun

Add bacon - +\$

Chicken Club on a Kaiser Bun

Lettuce, tomato, onion, mayonnaise and mustard available

Specialty Wraps

South of the Border – Spicy Breaded Chicken, Cheddar Cheese, Black Bean & Corn Salsa

Cool Ranch Chicken – Grilled Chicken with Cucumbers, Lettuce, Tomato & Ranch Dressing

Chicken Caesar – Grilled Chicken, Parmesan Cheese, Lettuce, Caesar Dressing Cranberry Chicken Salad – With Strawberries, Feta Cheese & Lettuce

Tuscan Veggie – Cucumbers, Artichoke Hearts, Spinach, Hummus, Feta Cheese, Grape Leaves, Roma Tomatoes & Black Olives

Haskell Favorite - Hot Veggie Wrap - Spinach, Brown Rice, Quinoa, Black Beans, Corn, Red Peppers, Avocados, Sweet Potatoes & Chili Mango Sauce. Add Chicken +\$, Shrimp/Steak +\$

Cold Sandwiches

Tuna Salad – Traditional Tuna Salad with Sweet Relish

Egg Salad – Traditional Egg Salad with Celery

Chicken Salad – Southern Style, RiverFront Cafe's - with Cranberries & chopped Walnuts or Green Goddess with fresh terragon, basil, red onion, granny smith apple Grinder – Ham, Turkey, Swiss, Cheddar, Lettuce & Tomato BLT – Bacon, Lettuce & Tomato

Half Sandwich with Side

Pitas, Hot or Cold

All topped with shredded lettuce & tomato Chicken Fajita Mediterranean Chicken T Camel Rider Be Turkey Swiss R Chicken Club Teriyaki Chicken Tuna Salad Roast Beef Provolone

Hot Paninis

All Topped with Fresh Spinach
 Grilled Chicken & Brie with Apple
 Grilled Chicken & Goat Cheese with Figs
 Turkey & Cream Chesese with Cranberry Chutney
 Baked Ham with Cheddar Cheese & Spicy Mustard
 Roast Beef with Bleu Cheese & Carmelized Onions

<u>Salads</u>

Chicken Cobb Salad – Marinated Grilled Chicken, Crumbled Blue Cheese, Boiled Egg, Bacon & Roma Tomatoes on a bed of Lettuce.

Chef Salad – Smoked Turkey, Honey Baked Ham, Roast Beef, Shredded Cheddar Cheese,

Boiled Egg Wedge, Cucumbers & Roma Tomatoes on a bed of Lettuce. **Chicken Caesar** – Romaine Lettuce with Croutons, Black Olives, Roma Tomatoes & Shredded Parmesan Cheese.

Greek Chicken – Grilled Chicken, Artichoke Hearts, Black Olives, Roma Tomatoes, Feta Cheese, Pepperoncinis & Hummus on a bed of Lettuce.

Chicken & Goat – Grilled Chicken, Goat Cheese, Walnuts, Mandarin Oranges, Bacon, Red Onion on a bed of Lettuce.

Southwestern Chicken Salad – Spicy Breaded Chicken, Black Bean & Roasted Corn Salsa with Diced Tomatoes on a bed of Lettuce.

Teriyaki Chicken Salad – Marinated Chicken with Peanuts, Mandarin Oranges and Chow Mein Noodles on a bed of Lettuce.

Strawberry Walnut – Sliced Strawberries, Walnuts & Feta Cheese on a bed of Lettuce. **Italian** – Ham, Salami, Pepperoni, Provolone, Roma Tomatoes & Black Olives

BLT - Bacon, Tomato, Cucumber, Crunchy French Onions & Cheddar.

Power Salad – Kale, Spinach, Cucumbers, Almonds, Edamame, Sunflower Seeds, Sundried Tomatoes & Cranberries.

Southwest Quinoa Salad – Quinoa, Guacamole, Cilantro, Arugula, Black Beans, Corn, Jalapeno, Scallions, Red Onion, Tomato & Lime

The Great Grain - Brown Rice, Black Beans, Quinoa, Cucumber, Red Peppers, Corn & Sweet Potato served on a bed of Spinach Leaves. Chili Mango Sauce on the side. **Pear Salad -** Pears, with Bacon, Cranberries, Dates, Mandarin Oranges & Almonds with Feta Cheese. Dressing of your choice.

<u>Soups</u>

Chili - Housemade Chili with Ground Beef, Sour Cream, Cheddar Cheese, & Onions Super Foods Soup-Sweet Potatoes, Red Peppers, Lentils, Cabbage, Cannellini Beans, Kale

Soup du jour By the Cup By the Bowl Cup of Soup & Half Sandwich

Create Your Own Hot Bowl

Choice of (1) Grain or Greens, (1) Protein & (5) Favorites **Grains - Q**uinoa, Brown Rice, Black Beans, Spinace or Kale **Protein -** Chicken, Tilapia, Steak, Salmon Shrimp (Steak, Salmon or Shrimp add'l) **Favorites -** Avocado, Broccoli, Carrot, Corn, Tomato, Red Pepper, Cucumber, Sweet Potato, Hummus, Green Onion