
$\rightarrow$ Continentals $-\infty=0$

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


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.

## Egg Sandwich

Scrambled eggs on croissant, wrap and biscuits with bacon or sausage $\boldsymbol{\&}$ 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


9" serves 9-10
Traditional Lorraine
With bacon, caramelized onions, mushrooms and cheddar
Florentine
With spinach, red pepper, parmesan and asiago cheese

## 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


## 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

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

## Grilled Asparagus Crespelle

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 <br> 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<br>Creamy Mac \& Cheese in a phyllo cup<br>\section*{Andouille Sausage en Croute}<br>Cajun spiced Andouille sausage and zesty pepper jack cheese topped with jalapenos then loaded into our flaky puff pastry<br>\section*{Bacon Wrapped Dijon Chicken Skewers}<br>Tender chicken glazed with Dijon mustard wrapped with smoked bacon<br>\section*{BBQ Chicken Skewers with Blue Cheese Crumbles}<br>\section*{Grilled Cheese Bites with Roasted Tomato Soup Shooters}<br>Assorted Mini Hot Sandwiches<br>Cubans, chicken parmesan and pepperoni pizza sliders<br>Island Cheese Steak Wrap<br>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 <br> 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

Phone: 904-249-9440 Fax: 904-241-9735 www.jaxcatering.com Karen@jaxcatering.com

## 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 $904-334-7629$

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

Art \& Alex Photography 904-273-4442

## SPECIALTY LINENS

Connie Duglin<br>904-731-5556<br>www.connieduglinlinen.com<br>Thomas Design Group Judy Parnitzke 904-655-4466<br>E Favor.com<br>To buy runners and table cloths at a great price<br>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


## Unforgettable Affair

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 $\bullet$ honey baked ham
served with silver dollar rolls \& sauces

## Pasta \& Potato Station

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

## Grilled Vegetable Medley



## $\mathcal{A} n$ Elegant $\mathcal{A} f f a i r$

## 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 $\bullet$ 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<br>cheese tortellini • penne pasta<br>pesto alfredo • marinara sauce<br>italian sausage • grilled chicken • sautéed vegetables<br>mushrooms $\bullet$ shredded parmesan cheese $\bullet$ 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 $\bullet$ bacon bits $\bullet$ sour cream $\bullet$ butter $\bullet$ scallions $\bullet$ bruschetta

## STIR FRY STATION

shrimp • marinated chicken $\bullet$ beef • oriental vegetables sweet \& sour • szechwan sauce $\bullet$ fried rice $\bullet$ cellophane noodles

## SCAMPI STATION

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

## FAJITA BAR

marinated grilled chicken • beef
shredded lettuce • diced tomatoes $\bullet$ guacamole $\bullet$ cheddar cheese $\bullet$ sour cream • salsa $\bullet$ 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 $\mathcal{A}$ fer

STATIONARY HORS D'OEUVRES
Fresh Fruit Display
exotic colorful fruits displayed beautifully
with chocolate dipping sauce

## Cheese Display

imported and domestic cheeses $\bullet$ 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<br>served with pineapple sauce<br>DINNER BUFFET<br>choice of one entree<br>Pork Tenderloin

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

## Grouper Gasper

fresh filet of grouper, pan sauteed 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


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

## Cheese Display

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


# The $\mathcal{M}$ majestic $\mathcal{A} f f a i r$ 

STATIONARY HOR D' OEUVRES<br>Fresh Fruit Display<br>exotic colorful fruits displayed beautifully<br>with chocolate dipping sauce

Cheese Display<br>imported and domestic cheeses • raspberry pecan baked brie in puff pastry signature torta served with gourmet crackers

## Choice of One:

sweet + tangy meatballs $\bullet$ 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 $\bullet$ chicken \& yellow rice $\bullet$ chicken parmigiana • greek style chicken chicken cordon blew • stuffed flounder • grilled salmon

## Choice of One:

kahula roast pork • honey baked ham $\bullet$ london broil • beef bourguignon roast beef with au jus $\bullet$ stuffed pork loin $\bullet$ beef stroganoff

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

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


## Simple 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 $\bullet$ chicken \& yellow rice $\bullet$ black beans $\bullet$ 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 <br> CATERING SOLUTIONS <br> 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 your 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

# 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

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

## Create Your Own Hot Bow

Choice of (1) Grain or Greens, (1) Protein \& (5) Favorites
Grains - Quinoa, 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

Pitas, Hot or Cold
All topped with shredded lettuce \& tomato
Chicken Fajita
Mediterranean Chicken
Camel Rider
Turkey Swiss
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

## Salads

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

## Soups

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

