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## BREAKFAST SERVICE

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### CONTINENTAL BREAKFAST \$8.95

Individual Wrapped Muffin or Pastry, Yogurt, Fresh Seasonal Fruit Cup & Orange Juice.

### THE STANDARD BREAKFAST \$10.95

Breakfast Sandwich Croissant with Fresh Seasonal Fruit Cocktail Cup & Orange Juice.

Choose between Bacon/Sausage/Ham and Egg/Cheese Sandwich.

OR

Breakfast Burrito with Scrambled Eggs, Bacon/Sausage, Pico de Gallo & Potatoes, Fresh Seasonal Fruit Cup & Orange Juice.

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## Cold Hors d'Oeuvres

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We offer our Cold Hors d'oeuvres by  
Minimum amounts of 50 pieces each

Antipasto Skewers: \$79.95

Assorted Dips & Chips: \$32.95

Tomato Basil Bruschetta: \$49.95

Seasonal Fruit Kabobs: \$60.95

Smoked Salmon Canapé with Dill Cream Cheese: \$58.95

Pin Wheels with:

Ham & Swiss; Crab & Cream Cheese (indoor only); Turkey & Provolone: \$39.95

Classic Deviled Eggs: \$40.00

Finger Sandwiches — Curried Chicken Salad with

Mango Chutney, Cucumber & Egg Salad: \$51.95

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## Hot Hors d'Oeuvres

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We offer our Hot Hors d'Oeuvres by  
Minimum amounts of 50 pieces each

Wings (choice of BBQ, Buffalo, Spicy Korean, Sweet  
Asian and Parmesan & Garlic): \$69.95

Spinach & Artichoke Dip with Toasted  
French bread Crostini: \$49.95

Vegetable or Pork Spring Rolls with Plum Sauce: \$69.95

Teriyaki, Swedish or BBQ Meatballs: \$35.95

Crispy Fried Chicken Tenders  
with Honey Mustard Dipping Sauce: \$59.95

**Vegetable Crudités with Ranch Dressing**

\$65.00 serves 25 persons

\$160.00 serves 75 persons

**A Rainbow of Fresh Fruit Display**

\$65.00 serves 25 persons

\$145.00 serves 75 persons

**Deluxe Display of Meats & Cheeses**

with Turkey, Ham, Roast Beef, Salami, Cheddar,  
Swiss & American Cheeses. Served with Freshly  
Baked Rolls, Crackers & Condiments

\$160.00 serves 25 persons

\$300.00 serves 75 persons

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## LUNCH BUFFET

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**Grande Deli • \$15.95 per person**

Tender Sliced Roast Beef, Roasted Turkey, and Ham & Salami display

Sliced Swiss, Provolone & Cheddar Cheese display

Leaf Lettuce, Tomato & Red Onion display

Potato Salad, Pasta Salad with Roasted Vegetables

Mixed Garden Greens with Tomatoes, Cucumbers,

Carrots, Red Onions & your choice of Dressing

Kaiser & Focaccia Rolls

Dijon-style Mustard, Mayonnaise, Honey Mustard & Butter

Freshly Baked Cookie & Brownie display

Fresh Seasonal Fruit display

Soft Drinks, Bottled Water

**LITTLE ITALY BUFFET \$15.95**

Traditional Caesar Salad with Herbed Croutons; Bowtie Pasta Salad w/Roasted Vegetables & Balsamic Vinaigrette; Grilled Sausage with Bell Peppers & Yellow Onions; Slow-Roasted Rosemary Chicken w/Garlic, Lemon & Olive Oil; Penne Pasta w/Marinara & Fresh Basil; Garlic Bread sticks

### **SMOKEHOUSE BUFFET \$16.95**

Smoked Chicken Breasts, JBLM Baby back ribs with an apricot and bourbon glaze, baked beans, macaroni and cheese, potato salad and coleslaw with fresh cornbread and honey butter.

### **HAWAIIAN BUFFET \$15.95**

Kalua Pork; Huli Huli Chicken; Macaroni Salad; Steamed White Rice; sliced pineapple ; Hawaiian Rolls & Butter.

### **MONTHLY SPECIAL-THEMED LUNCH BUFFET \$17.95**

Korean; Soul Food; German  
Call us for more details

### **TRADITIONAL CAESAR SALAD \$9.95**

Fresh Romaine Greens tossed with Traditional Caesar Dressing, Garnished with Herbed Croutons & Parmesan Cheese, Served with Rolls & Butter.  
Add grilled chicken Breast for an additional \$ 4.95

### **ORIENTAL SALAD \$11.95**

\$9.95 Mix of romaine and Napa cabbage, carrots, red onions, mandarin orange sections topped with green onions, crispy won ton strips and ginger dressing.  
Add sesame chicken for \$4.95

### **Chef's Box Lunch**

All boxed lunches include Chips & Soda or Bottled Water

#### **The Wing Boxed Lunch • \$10.95 per person**

Tender, Juicy Roast Beef or Shaved Turkey Breast Garnished with White American cheese, lettuce, tomato & Red Onion served on a Kaiser Roll or Tortilla Wrap  
Whole Seasonal Fruit  
Freshly Baked Cookies

#### **JBLM Deli Boxed Lunch • \$12.95 per person**

Baguette or Tortilla Wrap piled high with Shaved Turkey, Ham & Salami, provolone cheese, Shredded Lettuce, Tomato & Red Onions  
Pasta Salad  
Whole Seasonal Fruit  
Chewy Chocolate Nut Brownie

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## DINNER BUFFETS

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### **From the Sea • \$25.95 per person**

Chopped Crisp Romaine tossed with Baby Shrimp & Green Goddess Dressing  
Clam Chowder  
Grilled Fillet of Salmon with a Honey & Lime Vinaigrette served with Remoulade Sauce  
Wild Rice Pilaf & Chef's Choice Vegetable Medley  
Freshly Baked Dinner Rolls with butter

### **Walk-in Paris Buffet • \$23.95 per person**

Tossed Frisee & Radicchio Salad with Mandarin Orange Vinaigrette  
Beef Bourginion and Coq au Vin  
Leek Mashed Potatoes  
Chef's Choice Vegetables  
Freshly Baked Dinner Rolls with Butter.

### **Country Evening Buffet • \$22.95 per person**

Tossed Garden Greens with Tomatoes, Cucumbers, Carrots, Red Onions & choice of Dressing  
Macaroni Salad & Corn on the Cob  
Braised St. Louis Ribs & Thin-Sliced; Brown Sugar-Rubbed Beef Brisket  
Homestyle Garlic Mashed Potatoes; Chef's Choice Vegetable Medley  
Freshly Baked Dinner Rolls with Butter

### **All-American Buffet \$20.95 per person**

Mixed Garden Greens with Tomatoes, Cucumbers, Carrots, Red Onions & choice of Dressing  
Thinly Sliced London broil Au Jus; Tarragon & Mustard chicken  
Country-Style Mashed Potatoes & Chefs Choice Vegetables  
Freshly Baked Dinner Rolls with Butter

### **MONTHLY SPECIAL-THEMED DINNER BUFFET \$22.95**

Korean; Soul Food; German  
Call us for more details