



2019 Balbo Hospitality Tent menu

Breakfast Buffet

- Egg White and Veggie Panini
Egg Whites, Truffled Mushrooms, Pesto and Muenster Cheese Pressed Between Sourdough Bread
- B/E/C Breakfast Sandwich
Griddled Egg, Bacon Jam and Creamy Havarti Cheese on a Buttermilk Biscuit Bun
- Roasted Turkey and Egg Breakfast Sandwich
Thinly Sliced Turkey Breast, Swiss Cheese, Wilted Spinach and Eggs on a Torta Roll
- Sausage, Egg and Cheese Breakfast Sandwich
Toasted English Muffin with Pork Breakfast Sausage, Egg and Cheddar Cheese
- Assorted Mini Muffins
A Selection of Seasonal Fruit and Vegetable Mini Muffins
- Assorted Mini Scones
Homemade Mini Scones Made with Seasonal Ingredients
- Seasonal Fruit Display
Seasonal Fruits and Berries Displayed with a Half Coconut Garnish
- Individual Hot Chocolate
- Assorted Bagels
- An Assortment of Freshly Baked Bagels
- Intelligentsia Regular and Decaffeinated Coffee & Tea Service
Served with Individual Cream, Sugar and Sweetener

Lunch Buffet

- Kale Chicken Caesar Wrap
Whole Wheat Tortilla Filled with Grilled Chicken Breast, Creamy Caesar Dressing Spread, Kale, Romaine and Sourdough Croutons
- Black Forest Club Sandwich
Sliced Black Forest Ham, Mustard Seed Gouda, Hickory Bacon Jam, Bibb Lettuce, Beefsteak Tomato, Caramelized Onions, Herb Aioli on a Pretzel Roll
- Oven Roasted Turkey Sandwich
Sliced Oven Roasted Turkey Breast, Provolone, Chiffonade Romaine, Tomato Artichoke Chutney and Giardiniera Aioli on Tomato Focaccia
- French Onion Chicken Sandwich
Sliced Chicken Breast with Caramelized Onions, Swiss, Arugula and Dijonnaise on a French Onion Roll
- Jamaican Jerk Tofu Wrap
Whole Wheat Tortilla Filled with Crispy Jerk Tofu, Fresh Spinach Leaves, Peppadew Peppers, Red Onions, Tangerine Slices and Kicky Jalapeño Aioli
- Grilled Lemongrass Steak Wrap
Whole Wheat Tortilla Filled with Sliced Steak, Pickled Carrots, Bean Sprouts, Shredded Cabbage, Romaine, Cilantro, Thai Basil and Spicy Hoisin Sauce
- Black Kale and Quinoa Side Salad
Dried Cranberry, Rosemary Vinaigrette
- Farro Side Salad
Pistachios, Dried Apricot, Spinach, Lemon Herb Champagne Vinaigrette
- Orzo Salad
Orzo Pasta with Feta, Cucumbers, Onions and Dill Tossed in Lemon Infused Olive Oil
- Celery Seed Cole Slaw
Freshly Grated Cabbage Tossed with Sweet Apple Cider Vinaigrette
- Tuscan Cheese Tortellini Side Salad
Sundried Tomato, Artichoke, Parmesan, Lemon Spinach Aioli
- Chicken Noodle Soup
Traditional Recipe with Hearty Noodles, Carrots and Chicken Breast
- Blue Plate Cookie Jar
An Assortment of Cookies to Include Chocolate Chunk, Peanut Butter, Sugar and Oatmeal Raisin
- Chocolate Brownies
- Dark Chocolate Chunk Fudge Brownies Topped with Rich Chocolate Ganache and Chocolate Curls.
- Seasonal Fruit Salad
A mixture of Seasonal Fruits, Melons and Berries
- Individual Kettle Chip Bags