BREAKFAST

Executive Continental – 7.95 per person
Assorted Breakfast Pastries
Seasonal Sliced Fruit
Starbucks Coffee
Bottled Orange Juice or Bottled Water

Grilled Veggie Scramble – 9.95 per person
Scrambled Eggs with Fresh Grilled Vegetables
Crispy Home Fries
Honey Cured Bacon
Seasonal Sliced Fruit
Starbucks Coffee
Bottled Orange Juice or Bottled Water

Full Monte Breakfast – 10.95 per person
Scrambled Eggs
Crispy Home Fries
Maple Sausage Links and Honey Cured Bacon
Seasonal Sliced Fruit
Assorted Breakfast Pastries
Starbucks Coffee
Bottled Orange Juice or Bottled Water

A LA CARTE
Fig Bars - 1.00 each
Yogurt Parfait with Berries - 3.00 each
Hard Boiled Eggs - 1.00 each
Starbucks Coffee - 15.00 Medium / 30.00 Large
Assorted Pastries - 12.00 per dozen
Hot Tea - 1.00 each
CHEF INSPIRED WRAPS – 8.95 per person
Includes a variety of the wraps below
Comes with chips, fresh baked cookies
Bottled water or canned soda

Turkey Bacon Club Wrap
Turkey, Guacamole, Bacon, Swiss Cheese & Shredded Lettuce

The Spicy Italian
Ham, Capicola, Salami, Pepperoni, Shredded Lettuce, Pepperoncini, Tomato, Provolone
& Nut Free Pesto Mayonnaise

Southwest Chicken Wrap
Chicken, Cheddar Cheese, Corn & Black Bean Salsa, Lettuce, Chipotle Mayonnaise &
Tortilla Chips

Hummus and Tabbouleh Wrap
Bulgur Wheat, Cilantro, Parsley, Garlic, Lemon Juice, Olive Oil, Red Pepper, Shredded
Lettuce & Red Pepper Hummus
ENTRÉE SALADS
Salads come with bottled water or canned soda
Salad will be presented buffet style

Asiago Salmon - 14.95 per person
Asiago Crusted Salmon Filet Served with Spring Mix and Grilled Seasonal Vegetables

Chicken Caesar - 8.95 per person
Grilled Chicken, Romaine Lettuce, Croutons and Parmesan Cheese served with Caesar Dressing

House Salad with Chicken - 8.95 per person
Spring Mix, Dried Cranberries, Walnuts, Feta Cheese & Grilled Chicken with Raspberry Vinaigrette

ENTRÉES
Served with bottled water or canned soda

SEARED ASIAGO SALMON – 15.95 per person
  Long Grain Wild Rice
  Chef’s Seasonal Vegetables
  Caesar Salad
  Chef Choice Dessert

CHICKEN PICATTA – 11.95 per person
  Long Grain Wild Rice
  Chef’s Seasonal Vegetables
  Caesar Salad
  Chef Choice Dessert
SHRIMP ALFREDO – 11.95 per person  
Penne Pasta  
Chef’s Seasonal Vegetables  
Caesar Salad  
Chef Choice Dessert

PESTO PENNE – 9.95 per person  
Penne Pasta Tossed with Nut Free Kale Pesto  
Chef’s Seasonal Vegetables  
Caesar Salad  
Chef Choice Dessert  
Add Grilled Chicken 2.00 each

CHICKEN FAJITAS – 12.95 per person  
Tortilla Chips  
Fire-Roasted Salsa  
Shredded Cheddar  
Sour Cream  
Guacamole  
Cilantro Black Beans  
Mexican Corn  
Chef Choice Dessert

GROUND BEEF TACO BAR – 12.95 per person  
Tortilla Chips  
Fire-Roasted Salsa  
Shredded Cheddar  
Sour Cream  
Guacamole  
Cilantro Black Beans  
Mexican Corn  
Chef Choice Dessert
PIZZA
Cheese, Pepperoni, Garlic Chicken, Meat Combo or Vegetarian Combo
18.95 (each pizza is cut into 12 slices)

BEVERAGES
Canned Soda - 1.00 each
Bottled Water - 1.00 each
Bottle Ice Tea - 2.00 each
Bottled Orange Juice – 1.50 each
Starbucks Coffee – 15.00 Medium / 30.00 Large

SIDE SALADS
House or Caesar
30.00 (Small Bowl – 12 people)
60.00 (Large Bowl – 24 people)
Add Grilled Chicken 2.00 each

DROP TRAYS
Chef Inspired Pinwheels
35.00 (Small Tray – 36 pieces)
70.00 (Large Tray – 72 pieces)

Vegetable Crudités
Choice of Ranch Dressing or Red Pepper Hummus
40.00 (Small Tray – 12 people)
80.00 (Large Tray – 24 people)

Assorted Sliced Meats, Cheeses and Crackers
50.00 (Small Tray – 12 people)
100.00 (Large Tray – 24 people)

Fresh Fruit Tray
40.00 (Small Tray – 12 people)
80.00 (Large Tray – 24 people)
SWEET STUFF

Trail Mix - 1.00 each
Fresh Baked Cookies - 12.00 per dozen
Gourmet Dessert Bars - 20.00 per dozen
Gluten Free Chocolate Cake – 5.00 each

48 hours advanced notice is appreciated for all catered events.

All food and beverage services are subject to sales tax and 9% service charge. For additional information contact Tonya Wardell, Catering Coordinator at 775-982-5817 or Brendan Dowling, Restaurant Manager at bdowling@renown.org.