

5120

Restaurant & Onyx Bar

Breakfast

The Continental: \$19.95

*Choice of two hot items: scramble eggs, hash browns, sausage, French toast +
Bakery Basket including assorted freshly baked muffins and European style Danishes
Assorted bagels with cream cheese, sweet butter and preserves
Fresh fruit plate: cantaloupe, honeydew, grapes, bananas & strawberries
Freshly brewed coffee, orange juice, and assorted tea*

The Whitney Grand: \$24.95

*Cooked to order omelets featuring farm fresh eggs and choice of:
onions, peppers, tomatoes, spinach, jalapeño, salsa, cheddar cheese
Countryside breakfast potatoes: shredded potatoes with parmesan cheese
Cinnamon French toast with maple syrup
Bakery Basket including assorted freshly baked muffins and European style Danishes
Assorted bagels with cream cheese, sweet butter and preserves
Fresh fruit plate: cantaloupe, honeydew, grapes, bananas & strawberries
Freshly brewed coffee, orange juice, and assorted teas*

**Customizable breakfast options available. Contact the sales dept. for more details*

Lunch

Country Picnic Lunch: \$16.95

*Spring greens salad with tomato, cucumber, onion, carrot & red wine vinaigrette
Deli platter containing shaved Black Forest ham, turkey breast, roast beef
Assortment of rolls, bread with leaf lettuce, sliced tomato, Bermuda onion & pickle
Mayonnaise, mustard, horseradish sour cream, coleslaw
Potato chips and fudge brownies*

Soup & Salad Buffet: \$14.95

*Spring green salad with tomato, cucumber, red onion, carrot & red wine vinaigrette
Classic creamy Caesar salad made with imported parmesan cheese
Tomato basil soup
Sliced French baguette*

Box Picnic Lunch: \$14.95

Freshly prepared deli sandwiches with your choice of one of the following:

Herb Chicken & Havarti

Herb marinated chicken breast, Havarti cheese, leaf lettuce & vine ripened tomato on a hoagie roll.

Roast Beef & Cheddar

*Shaved beef with Vermont cheddar cheese, leaf lettuce & vine ripened tomato on a hoagie roll.
Marinated mushroom & grilled asparagus with provolone cheese
Marinated portabella mushrooms, grilled and chilled asparagus with Italian provolone cheese on
multigrain bread.*

Turkey & Cranberry

*Shaved turkey breast & cranberry mayonnaise with Swiss cheese, leaf lettuce
and vine ripened tomato multigrain bread.*

Chicken Caesar Wrap

*Herb marinated chicken, Romaine lettuce, imported parmesan cheese, creamy Caesar dressing
with diced tomatoes wrapped in a whole wheat flour tortilla.*

*Bag of chips
Brownie/cookie
Mustard, Mayo*

Lunch, cont.

Mediterranean Lunch Buffet: \$15.95

Penne pasta salad

*Greek salad with cucumber, red onion, red & green pepper, feta cheese
and lemon-oregano vinaigrette*

Deli platter containing sliced salami & Italian roast beef

*Assortment of rolls & bread, mayonnaise, mustard, horseradish sour cream, leaf lettuce,
sliced tomato, Bermuda onion, pickle & olive*

Bistro Salad Bar: \$13.95

*Spring greens salad with tomato, Bermuda onion, carrot, red pepper, cucumber
and sliced French bread*

*Dressing choices include: Blue cheese, Balsamic vinaigrette, French
Italian, Ranch or Honey Mustard*

Burger & Chicken Sandwich Bar \$15.95

*Certified Prime ground beef & grilled herb marinated chicken
Hamburger rolls, leaf lettuce, tomato & onion & fries
Served with BBQ sauce, ketchup, mustard & ranch dressing*

Taco Bar \$24.95

*Seasoned ground beef & grilled chicken, hard and soft taco shells
Shredded lettuce, cheddar & jack cheese mix, tomatoes, salsa, sour cream & guacamole
Tri-colored tortillas chips, Spanish rice & black beans*

Break Options

Fruit & Cheese Plate: \$7.50

Chefs. selection of imported & domestic cheeses

French baguette crostini

An assortment of fresh cut fruit: cantaloupe, honey dew, pineapple, & grapes on the vine

Snack Attack: \$7.95

Vegetable crudité platter with southwestern dip, ranch & blue cheese

Tri-colored tortilla with roasted tomato salsa, sour cream & guacamole

Marinated olives & pickles

Bakery Buffet: \$7.50

Assorted pastries

Fudge brownie

Oatmeal/ chocolate chip cookies

Fresh brewed coffee

**Additional bakery items available upon request*

Beverages

**Breakfast packages include drinks unless noted*

*Fresh Brewed Coffee: **\$29.00 per gallon***

*Sodas: **\$2.00 per can***

*Bottled Water: **\$2.25 each***

*Ice Tea: **\$9.00 per carafe***

*****A la carte options available, contact sales department for details****

**Prices are per person, 7.52% sales tax and 19.5% gratuity are not included*

Package price includes an assortment of choices: soda, lemonade, coffee, milk, juice, etc.

**Advance reservations required*

**Changes made with approval*