



## ***Menu Packages -Spring/Summer 2017-***

### ***Service Options***

***1) Delivery Only - 15% Delivery fee*** - Disposable plates (black), eating utensils, and paper napkins. Drop off only.

***2) Upscale #1 Service add \$1.95pp - 22% delivery/setup/pickup fee*** - Cold menu items placed on specialty platters and in bowls. Hot food presented in chafing dishes. Non-disposable serving utensils provided with linens for buffet tables. Disposable plates (clear or black), eating utensils, and paper napkins are included in this service. Set up and pick up also included (NOT staff, bussing & cleanup).

***3) Upscale #2 Service add \$3.95pp - 22% delivery/setup/pickup fee*** - Hot & Cold menu selections are presented the same as above w/a clothed linen for buffet. Also included are; serving utensils, china dinner and dessert plates, and a knife and a fork rolled in a linen napkin, Irish coffee mugs and water goblets for beverages, and accent linens with elevations. (staff, bussing & cleanup **not** included).

### ***Full Service Events w/staff available upon request***

#### ***Package categories include:***

*(\$200.00 Minimum order for food, beverages and services)*

- 1) Sandwiches & Salads, pgs. 2-3***
- 2) Build Your Own Food Bars pgs. 3-5***
- 3) Best Deals! Hot Entrées, pgs. 5-9***
- 4) Hors D' Oeuvres, pgs. 10-12***
- 5) Breakfast, pgs. 12-13***



## ***Sandwich and Salad Packages***

*Includes sandwich display and two recommended salads*

*(MIX AND MATCH other salads permitted. May substitute soup of the day for one salad.)*

*Add \*\*\*SOUP OF THE DAY 3.95pp*

*Add \*\*\*FRESH BAKED COOKIES or ASSORTED SWEET TREATS of the day 2.95pp*

### **\$14.95pp++ - Focaccia Bite Sandwiches**

#### **Three Kinds – Ham, Turkey, and Vegetarian**

Focaccia bread, sliced ham or turkey, assorted cheese, romaine lettuce, tomato, Dijon aioli dressing

**Vegetarian** – cucumber, avocado, tomato, sprouts, romaine lettuce, Dijon aioli dressing

**Fresh Broccoli and Mandarin Orange Salad** – broccoli florets, sliced mushrooms, red onion, mandarin oranges, golden raisins. **Dressing** – egg, mayonnaise, vinegar, mustard cornstarch sugar, butter. **On side** – crumbled bacon and toasted slivered almonds **On side** – peanuts

**Fresh Fruit Salad**

### **\$14.95pp++ - Classic Deli Sandwiches - sliced** roasted turkey, black forest ham, & roast beef on sliced baguette.

**Vegetarian Sandwich** – bell pepper, Portobello mushrooms, onions, eggplant on sliced baguette.

**All Sandwiches** - lettuce, tomato, Dijonnaise

**Extra Condiments** – bacon, avocado, sliced cheese

**Two-Bean Pasta Salad** - green beans, pasta shells, celery, chickpeas, fresh basil, apple cider vinegar, minced garlic, sugar, and olive oil

**Dressings** – Balsamic vinaigrette & Italian vinaigrette

**Fresh Fruit Salad**

### **\$14.95pp++ - Deli Sandwich Wraps** - sliced roasted turkey, black forest ham, & roast beef with mixed shredded cheese, lettuce, tomato, and Dijonnaise.

**Portobello "Cheesesteaks" on Pocket less Pitas** – Portobello mushrooms, yellow peppers, sweet onion, balsamic vinegar, mozzarella, cheese, pita bread

**Vegetable Pasta Salad** – short pasta, asparagus, red bell pepper, cremini mushrooms, green onions, basil leaves, Kalamata olives, white wine vinegar, olive oil, oregano, parsley and sugar. **On side:** Toasted walnuts & feta cheese.

**Fresh Fruit Salad**



### **Build Your Own Hot or Cold Sandwich Bar**

Served on platters, in bowls, or chaffers, w/all varieties listed for groups to make their own.

#### **\$16.95pp++ - Deli Sliders (Cold)**

**Sliced Roasted Turkey, Black Forrest Ham, Roast Beef, & Salami**, served w/sliced Gruyere, Smoky Cheddar & Pepper Jack Cheese

**Roasted Vegetables** – bell pepper, Portobello mushrooms, onions, eggplant

Bread - Sliced Baguettes & Mini Bun - VEG

**Condiments** – lettuce, fresh sliced tomatoes, avocado, bacon, pickles, cucumber, cream cheese, sprouts. Dijonnaise & Italian vinaigrette

**Orecchiette Salad** – olive oil, caramelized onion, orecchiette pasta, green beans, corn, jalapeno, grated pecorino Romano, seasoning, and parsley.

**Fresh Fruit Salad**

#### **\$17.95pp++ - French Dip (Hot)**

Thinly sliced house-roasted beef served with a fresh French roll and au jus for dipping and horseradish. Thinly sliced house-roasted beef served with a fresh French roll and au just for dipping and horseradish.

**Pesto-Roasted Veggie Sandwich** – pesto, olive oil, onion, zucchini, yellow squash, mushrooms, parmesan cheese, sourdough sliced bread VEG

**Mediterranean Salad** – with romaine lettuce, diced bell pepper, tomato, English cucumber, sliced green onions, Kalamata olives, and feta cheese in a light lemony vinaigrette

**Fresh Fruit Salad**

#### **\$17.95pp++ - Grilled Lemon Pepper Chicken Sandwich (Hot)**

Chicken breast, olive oil, honey, lime juice, chili powder, cumin. Fresh Baked Roll

**Grilled Mediterranean Vegetable Sandwich** – zucchini, Portobello mushrooms, eggplant, olive oil, feta cheese, tomatoes, arugula, mayonnaise, garlic lemon juice, Ciabatta bread. VEG

**Zesty Quinoa Salad** - Quinoa, olive oil, limes, cumin, red pepper flakes, cherry tomatoes, black beans, green onion, cilantro

**Fresh Fruit Salad**



## **Full Entrée, Side Dish, and Salad Meal Packages**

(Additional meat, seafood, or vegetarian entrée add 6.00pp  
additional side dish add 3.00pp)

### ***Chicken/Pork***

#### **\$16.95pp++ - Grilled Lime-Cilantro Chicken with Tomatillo Salsa**

Chicken pieces, olive oil, lime juice, cilantro, honey shallots, cumin, lime zest. **Salsa** – chicken stock, onion, tomatillos, garlic, cilantro, cumin, lemon juice, chili pepper

**Roasted Vegetable Confetti Rice** - toasted long grain rice finished with diced roasted seasonal vegetables

**Sautéed Farmers' Market Vegetables** – cauliflower florets, onions, olive oil, seasoning, garlic, Worcestershire sauce, white wine cornstarch, thyme, Brussels sprouts, baby carrots, button mushrooms, shallots.

**Portobello-Spinach Salad** – Portobello mushrooms, onion, olive oil, baby spinach, cherry tomatoes, gorgonzola cheese, balsamic vinegar, basil, mustard, garlic, seasoning

**Fresh Fruit Salad**

#### **\$17.95pp++ - Chicken Piccata**

Chicken breasts, flour, olive oil, lemon juice, chicken stock, capers, parsley

**Brown Rice** – brown rice, vegetable broth, chopped green onion.

**Light Eggplant Parmigiana** – eggplant, tomato sauce, basil, mozzarella, Parmigiano-Reggiano, toasted breadcrumbs. VEG

**Mandarin and Kiwi Salad** – red leaf lettuce, scallions, mandarins, kiwi, blue cheese.

**On side** – chopped pecans. **Sweet & Sour Vinaigrette** – olive oil brown sugar, apple cider vinegar, Tabasco sauce, seasoning.

**Fresh Fruit Salad**

#### **\$18.95pp++ - Mediterranean Pan Seared Boneless Chicken Thighs**

Chicken thighs, olive oil, cremini mushrooms, peppers, carrots, garlic, white wine, diced tomatoes, onions, oregano, pepper, balsamic vinegar, Kalamata olives, parsley

**Herb Couscous** – olive oil, garlic, scallions, pepper, couscous, chicken broth, parsley

**Side of Green Beans** – steamed green beans sautéed in olive oil **Side** – sliced almonds VEGAN

**Sesame Tofu & Spinach Salad** – tofu, vegetable oil, cornstarch, black and white sesame seeds, celery, green apple, radishes, chili garlic sauce, rice vinegar, baby spinach, seasoning

**Seasonal Fresh Fruit Platter**



**\$19.95pp++ - Chili Verde**

Tomatillos, jalapenos, poblanos, roasted garlic, cilantro, seasoning, cumin, cloves, roasted onion, pork shoulder

**Side of Rice** – rice and vegetable broth - VEGAN

**Brown Rice Burrito Bowl** – brown rice, olive oil, lime juice, cumin, coriander, corn, garlic, poblano chilies, onion, black beans, cilantro **Sauce** – dairy free sour cream, lime juice, chipotle chili garlic, vegan mayonnaise. VEGAN

**Mix Citrus Green Salad** – seedless grapes, mixed greens, mandarin oranges, pineapple cubes. **Dressing** - orange juice, honey, canola oil, champagne vinegar, seasoning, poppy seeds **On Side** – toasted walnuts

**Fresh Fruit Salad**

***FISH/SEAFOOD***

**\$21.95pp++ - Grilled Salmon With Mango Salsa**

Salmon, garlic, green onion, olive oil, lemon, with mango salsa topping- diced Roma tomatoes, diced mango, diced onion, sugar, cilantro, lime juice, apple cider vinegar, garlic, seasoning

**Basmati Rice**- green onion garnish

**Down Home Fried Broccoli Crowns** – broccoli crowns, eggs, flour, butter seasoning. VEG

**Salad – Chopped Asian Salad** – Napa cabbage, romaine lettuce, celery, carrots, fire-roasted edamame, sunflower seeds **On Side** – Chicken meat, sliced almonds, wonton strips **Dressing** – Sesame Ginger

**Fresh Fruit Salad**

**\$22.95pp++ - Indian-Style Snapper**

Snapper, olive oil, yogurt, ginger, garlic, lime juice, Serrano chili, paprika, cumin, cinnamon, coriander, turmeric. **On Side – Raiata** – coconut, apples, Serrano chili, cilantro, cumin, lime, yogurt

**Aubergine Tagine** – red onion, garlic, celery, cumin, turmeric, cinnamon, aubergine, plum tomatoes, chickpeas, vegetable stock, apricots, raisins, sweet potatoes, parsnips, new potatoes

**Coconut Rice**

**Salad – Avocado, Tomato, and Asparagus** – tri-color tomatoes, avocado cubes, basil leaves, olive oil, lemon juice, Dijon mustard, seasoning, crushed herbs. **On Side** gorgonzola crumbles

**Fresh Fruit Salad**



# EISENHAUER'S

CATERING & EVENTS

## **\$25.95pp++ - Bacon Wrapped Scallop and Shrimp Kabobs**

Shrimp, scallops, red & green bell pepper, pineapple, rice vinegar, sesame oil, ginger root, lite soy sauce

**Basmati Rice** – rice, seasoning, vegetable oil VEGETARIAN/VEGAN

**Thai Red Curry** – vegetable oil, onions, asparagus spears, coconut milk, lime leaves, mushrooms, seasoning, tofu, green onions, lite soy sauce cornstarch, sugar. VEGAN

**Salad** –rice noodles, shredded carrots, sliced celery, green onions, Napa cabbage, red bell pepper, bok choy, pea pods, cilantro, sesame seeds, sesame oil, rice wine vinegar, soy sauce, hot chili oil, hoisin sauce, sesame dressing, red chili flakes **On**

**Side** – chopped peanuts VEGAN

**Fresh Fruit Salad**

## ***BEEF***

## **\$21.95pp++ - Beef With Broccoli**

Flat iron steak, soy sauce, rice wine, corn starch, oyster sauce, chicken broth, sugar, sesame oil, green onion, garlic, ginger, vegetable oil, broccoli florets

**Side of Sticky White Rice**

**Asian Stir-Fry** – soba noodles, olive oil, shitake mushrooms, bell peppers, tofu, red pepper flakes, garlic, Napa cabbage, vegetable broth, low-sodium tamari, rice wine, cornstarch, tofu, green onion VEGETARIAN

**Salad - Avocado with Lime Dressing** – red and green leaf lettuce, arugula scallions, tomatoes, avocados, lemon juice, lime juice, mustard, sour cream, parsley, olive oil sugar, seasoning. **Dressings** – Citrus Vinaigrette & Red Onion Poppy Seed

**Fresh Fruit Platter**

## **\$21.95pp++ - Grilled Skirt Steak with Salsa Verde**

Skirt steak, parsley, rosemary, thyme, garlic, olive oil. salsa verde, parsley, basil, mint, capers, anchovy fillets, garlic, mustard, sugar, olive oil, paprika

**Side of Rice with Diced Green Onion Garnish**

**Lasagna Puttanesca** – olive oil, lasagna noodles, onion, eggplant, garlic, olives, capers, tomatoes, ricotta cheese, eggs, mozzarella cheese VEG

**Jicama, Orange and Pecan Salad with Cumin Dressing** – butter lettuce, orange slices, red onion, jicama, lime juice, olive oil, vinegar, seasoning, cumin **On Side** – pecans

**Fresh Fruit Salad**



**\$23.95pp++ - Spicy Beef & Chicken Kebobs**

Beef sirloin, garlic, paprika, turmeric, cumin, seasoning, red wine vinegar, olive oil

**Lemony Moroccan-Style Chicken Kebabs** – Chicken thighs, sweet onion, red bell pepper, yellow bell pepper, lemons, garlic, ginger, marjoram, coriander, cumin, turmeric, cinnamon, brown sugar, seasoning olive oil, cucumber, cilantro, yogurt.

**Roasted Vegetable Linguine with Torn Fresh Basil** – Shitake mushrooms, asparagus, onion, olive oil, garlic, red pepper flakes, cherry tomatoes, white wine, linguine, basil leaves. VEGETARIAN

**Salad – Roasted Butternut Squash and Goat Cheese** – Romaine, butternut squash, sliced mushrooms, purple onion. Blush Wine Vinaigrette. **On the Side** – Slice almonds, & goat cheese.

**Fresh Fruit Platter**

**\$25.95pp++ - Grilled Marinated Hanger Steak Bulgogi-Style**

Korean chili bean paste, garlic, ginger, rice vinegar, sugar, soy sauce, vegetable oil, sesame oil, scallions, cilantro, hanger steak, green onions

**Side - Cucumber Kimchee** – rice wine vinegar sugar, cucumbers, red onion, garlic, chili flakes, Thai chilies, scallions.

**Sesame Fried Rice** – vegetable oil, eggs, garlic, ginger, scallions, jasmine rice, bean sprouts, soy sauce, sesame seed oil VEGETARIAN

**Black Bean & Vegetable Stir-Fry** – onions, mushrooms, red and green pepper, carrots, sesame oil, garlic, black bean sauce, bean sprouts VEGETARIAN

**Asian Noodle Salad**– soba noodles, sesame oil, rice wine vinegar, soy sauce, chili oil, hoisin sauce, olive oil, carrots, celery green onion, Napa cabbage, bell pepper, baby bok choy, pea pods, cilantro, sesame seeds **On side** – crushed peanuts

**Fresh Fruit Salad**



**Build Your Own Food Bar**  
**"Food Truck Theme"**

Served on platters, in bowls, or chaffers, w/all varieties listed for groups to make their own.

**\$16.95pp++ - Healthy Rice Bowls - Chicken, Veggie, and Avocado** -

marinated chicken with olive oil, herbs and spices. **Basmati rice**, red pepper, zucchini, olive oil, seasoning, avocados, lemon parsley. **Side toppings** - grape tomatoes, toasted walnuts, blue cheese, and avocado mix

**Vegetarian Brown Rice Bowl** - brown rice, olive oil, garlic, sweet potatoes, onions, broccoli florets, Italian seasoning. **Toppings** - roasted red pepper hummus, sprouts, hemp seeds

**Spinach Salad with Berries and Curry Dressing** - spinach, strawberries, blueberries, red onion, **On side** - chopped pecans & honey goat cheese

**\$17.95pp++ - Street Tacos - pulled beef and roasted chicken**  
**vegetarian option - Mediterranean Tacos**

Shredded Lettuce, tomatoes, cheese, Guacamole, Sour Cream, Salsa, chips, tortillas, rice & beans

**Mexican Salad**-Iceberg lettuce, sliced red onions, tomatoes, bell peppers & corn served with a spicy fiesta Dressing.

**Fresh Fruit Salad**

**\$19.95pp++ - Beef & Vegetable Fajitas** - olive oil, flank steak, lime juice, red onion, bell pepper, chili powder, corn, cilantro, flour & corn tortillas

**Vegetable with Mojo Chile Marinade** - bell peppers, red onion, mushroom caps **Mojo Chile marinade** - orange juice, grated orange peel, lime juice, olive oil, chili powder, garlic onion, flour & corn tortillas VEG

**Condiments** - guacamole, chips, salsa - mild & spicy, sour cream, chili peppers, cilantro, lemon & lime wedges

**Mexican Bean Salad** - kidney and cannellini beans, corn, red peppers, jalapenos, red onion, olive oil, wine vinegar, lime juice, lemon juice, sugar, garlic, cilantro, cumin, cayenne pepper, chili powder, garnished with chopped tomatoes & avocado VEG

**Fresh Fruit Salad**





**Build Your Own Food Bar**  
**"Food Truck Theme"**

Served on platters, in bowls, or chaffers, w/all varieties listed for groups to make their own.

**\$19.95pp++ - Hearty Baked Potatoes - Pulled Chicken & Grilled Tofu**

Baked potato, pulled chicken, bacon, cheddar & Jack cheese, grilled tofu, lightly steamed broccoli florets, butter, sour cream, chopped scallions. VEGETARIAN W MEAT OPTIONS

**Salad – Spinach with Berries and Curry** – Spinach, strawberries, blueberries, red onions **On Side** - pecans **Dressing** – Balsamic vinegar, rice vinegar, honey, curry powder, mustard.

**Crusty Cheesy Bread**

**Fresh Fruit Salad**



## *Hors d'oeuvres*

### **Premium Platter Displays \$6.95pp**

**The Mediterranean** Three varietal cheeses, tomato basil bruschetta, Moroccan eggplant dip, specialty olives, lightly seasoned roasted vegetables with hummus, candied pecans or walnuts. Served with homemade pita points, herb crostini and gourmet crackers.

**Charcuterie Platter** assorted sausages, includes assorted mustards (may include Italian sausage, chicken pesto, spicy turkey and bratwurst)

**Crudit  of Grilled & Raw Vegetables** A variety of grilled and raw vegetables with hummus and red pepper aioli for dipping.

**Gourmet Cheese Display** A selection of fine imported and domestic gourmet cheeses, herb crostinis, pita points and gourmet crackers.

**Seasonal Fruitopia** An artful display of the season's best fruit.

### **Signature Hors d' Oeuvres \$3.95pp (2 pieces per type)**

**Asian Meatball with Snow Pea Pick** A perfected blend of sweet Italian & pork sausage with ginger and garlic. Served on a pea pod bamboo pick with sweet chili dipping sauce

**Grilled Polenta Croutons** Grilled polenta bites with tri-colored peppers, eggplant, olives, squash, zucchini, and our red pepper coulis drizzle

**Mushroom Croustades** Baked Crostini style cup filled with mushroom, shallots, herbs and cream. Topped with freshly grated parmesan and finely chopped parsley.

**Pasta Shell "Bites"** Miniature pasta shells stuffed with spinach, herbed ricotta and parmesan cheese. Topped with tomato basil sauce and shaved Reggiano.

**Miniature Samosas** Crispy flour dough filled with potatoes and curried green peas served with spicy Serrano dipping sauce.

**Shrimp Pipette** Roasted shrimp skewered with a spicy cocktail pipette.

**Tuscan Skewers** - skewer of grape tomato, salami, herbed mozzarella, Kalamata olives, and fresh basil, drizzled with mild virgin olive oil



## ***Hors d'oeuvres***

**Beetroot & Walnut Tart Tatins** - inverted warm puff pastry, filled with mini chopped beets, fresh thyme, shallot Salad, and finished with crumbled goat cheese

**Garlic and Chili Roasted Prawn** - garlic and chili roasted prawns with an herb mojo for dipping

**Stuffed Mushrooms** - button mushrooms stuffed with your choice of filling: bacon and cheese, crab, pesto and pine nut (goat cheese and parmesan, topped with pine nut) sausage or spinach and cheese

**Bacon Wrapped Dates** - pitted dates filled with a crumbled stilton wrapped in a thin strip of bacon and roasted to crispy perfection

**Beef & Chicken Morsels** - roasted chicken thigh morsels and grilled steak morsels with roasted vegetable garnish picks

**Desserts - Assorted Sweet Treats** - Bite sized miniature gourmet desserts

### **Premium Hors D'oeuvres Selections \$5.95pp (2 pieces per type)**

**Endive with Goat Cheese, Fig, Honey, and Glazed Pecans**

**Walk-Away Smoked Salmon Cone** smoked salmon wrapped inside a miniature savory waffle cone and topped with caper crème fraiche and chopped chives.

**Ceviche-tini with Sweet Potato Crisp** - seafood marinated in a citrus juice blend then combined with peppers, garlic and onions. Artfully served in our mini martini glasses.

#### **Appetizer Flatbreads**

**Select (three) of the following: Served on our cascading hot boards.**

Sweet Potato Sage, Blue Cheese Pear, Sausage Green Olive, Barbecue Chicken  
Apple Bacon, Thai Peanut Chicken, Balsamic Cremini Goat Cheese

**Grilled Cheese Bite with Tomato Bisque Shooter** our bite-sized grilled cheese on crusty sourdough displayed on a shot glass of warm tomato bisque.



## ***Hors d'oeuvres***

**Five Spice Short Rib "Bite"** - Served on miniature sized small plates... Slow-cooked boneless short ribs seasoned & braised in sherry and soy and garnished with fried scallions served over top of mashed potatoes or cornbread pudding.

**Lamb Lollipop** Tender lamb lollipops seared and roasted with a spiced mustard and pistachio crust

**Lobster Potato Petit Fours** - Fresh Lobster stacked and layered on a crisp potato crouton. Passed on our fresh sliced "crisscross" cucumber passing platter for presentation.

**Spicy Chicken Flauta** with Avocado-Cream Drizzle and Queso Sprinkle

**Seared Sea Scallops with Minted Pea Puree** on Homemade Potato Crisps

**Citrus Chicken or Pork Tostaditas** Marinated citrus chicken or pork on a crisp tortilla with shredded lettuce, avocado salsa and crème fraiche.

**Demitasse Soup Sips** - Choice of:

Carrot with Ginger and Tangerine -Chilled Strawberry and Watermelon with Mint -Chilled Honey Dew with Basil and Lime -Chilled Cantaloupe with Orange and Cardamom

Leek Watercress -Potato Garlic -Red Pepper Fennel

Lobster Bisque (Add \$2.00)



## ***BREAKFAST MENUS***

***Add gourmet coffee OR juice for \$2.95pp++ more***

***\$10.95pp++ - The Continental*** – arrangement of breakfast bakery selections, seasonal fresh fruit

***\$12.95pp++ - Light Country*** – fresh scrambled eggs and signature home fried potatoes accompanied with seasonal fresh fruit salad

***\$14.95pp++ - The Full Country*** – fresh scrambled eggs, signature home fried potatoes, hickory smoked bacon and/or chicken apple sausage accompanied with breakfast bakery selections, fresh fruit salad

***\$10.95pp++ - Breakfast Burritos*** - With Egg, Potato, and Cheese and: Chorizo, Ham, Mixed Vegetables (Side of Scrambled Eggs), with salsa, sour cream, and guacamole

**Seasonal Fruit Platter with Berries**

***\$13.95pp++ - Build Your Own Egg Sandwich*** - with toasted mini croissants and English muffins and sliced cheeses:

Three Ways - scrambled eggs, fried-over medium, and mini omelets

*Side of Hollandaise Sauce*

**Pork Sausage Patties, and Canadian Bacon**

**Seasonal Fresh Fruit with Berries**

***\$14.95pp++ - Assorted Silver Dollar Pancakes OR Belgium Waffle Bar***

Fresh Apple and Cinnamon, Chocolate Chip, and Plain with Warm Syrup and Butter

**Scrambled Eggs with Fixings** and avocado, sour cream and salsa on the side

**Bacon and Pork Sausage Links**

**Seasonal Fruit Platter with Fresh Berries**

***\$16.95pp++ - Skillets***

*Mexican Chorizo* - potatoes, onion, jalapeno, pepper jack cheese

*Vegetable* - Asparagus, potatoes spinach, squash, bell pepper, Swiss cheese

**Assorted Bagels with Lox and Cream Cheese Spreads:** Sun-dried Tomato, Garden Vegetable, and Date and Walnut, Plain Cream Cheese, Butter and Assorted Jams)

Tomato, Sprouts, Lettuce, Avocado Slices, Salsas, Sour Cream

**Seasonal Fresh Fruit Platter with Berries**