**Thursday Buffet Dinner, May 12 & 19**
- Cilantro & Lime Salmon
- Jicama Salad
- Black Bean & Corn Chili Cakes w/Chipotle Cream
- Seasonal Grilled Vegetables
- Fiesta Rice
- Tri-Colored Chips & Salsa
- Cornbread
- Assorted Bars & Cookies
- Fair Trade Coffee & Teas

*36.00 (no wine is included in this price)*

**Friday Buffet Luncheon – May 13 & 20**
- Mixed Baby Greens w/Spinach
- Sliced Grilled Chicken Breast
- Grilled Tofu
- Grilled Vegetables
- Kale Salad w/Avocados & Red Peppers
- Potato Salad
- Sliced Fresh Fruit w/Cardamom Yogurt
- Chocolate Chip Cookies
- Fair Trade Coffee & Teas
- Ice Tea, Lemonade

*17.00*

**Saturday Make-Your-Own Picnic Lunch – May 14 & 21**
- Oven Roasted Turkey, Cheddar Cheese, Leafy Lettuce, Tomato Slices w/ Cranberry Mayonnaise on Cranberry-Orange Bread
- OR
- Tuna Salad w/Green Leafy Lettuce and Tomato Slices on Whole Wheat Water Roll
- OR
- Carrot & Goat Cheese w/Olive Tapenade Sandwiches (vegan available)
- Hummus w/Baby Carrots
- Quinoa Salad
- Spicy Pasta Salad
- Assorted Bagged Chips
- Fresh Fruit Compote
- Brownies & Assorted Cookies
- Assorted Beverages

*13.00*

**Sunday Brunch** *(Brunch selection may vary, based on the caterer/location)*
- Assorted Juices
- Assorted Quiches: Lorraine, Asparagus & Cheddar and Tofu
- Home Fries
- Chicken Apple Sausage or Carved Ham w. Orange Ginger Glaze
- Field Greens w/Fresh Strawberries, Orange Slices, Toasted Pepitas & Red Onion or Field Greens w/ Mandarin Oranges, Almonds, Craisins and Red Onion
- Poppyseed Dressing
- Fresh Fruit Salad
- Bagels w/Lox & Whipped Cream Cheese
- Sour Cream Coffee Cake, Scones, Apple Walnut Coffee Cake & Danish
- Fair Trade Coffee & Tea

*20.00*