

Breakfast

~Assorted Breakfast Pastries ~

~Continental Breakfast~

Assorted Breakfast Breads, Fruit Cup & Yogurt

~Lox & Bagels~

Smoked Salmon, Toasted Bagels, Herbed Cream Cheese accompanied by diced red onions,
hard boiled eggs & Dill
Garnished with Sliced Tomatoes and Cucumbers

~Pancake Breakfast~

3 Buttermilk Pancakes with Maple Syrup accompanied by Smoked Applewood Bacon and
Fresh Fruit

~Omelet Breakfast~

3 Egg Omelet stuffed with your selection of ingredients and Cheddar Cheese
Selections include: Smoked Applewood Bacon, Forest Ham, Sausage, Red Onions,
Portabella Mushrooms, Green Peppers, or Tomatoes
Breakfast Potatoes & Breakfast Bread

Sandwich Selections

Assorted Deli Tray

Assortment of 3 deli meats & Assorted Breads
Delivered with a condiment tray of
Sliced Cheeses, Lettuce, Tomato, Mayonnaise & Mustard

Assorted Deli Sandwiches

Hors D'oeuvre's

Antipasto Display

Display of Italian Deli Meats, Marinated Cheese, Assorted Olives & Grilled Vegetables
Accompanied by Assorted Breads & Crackers with a Pesto Spread

Grilled Chicken Skewers
With Mango Papaya Dipping Sauce

Marinated Grilled Beef Skewer
With Mustard Horseradish Sauce

BBQ Meatballs

Fresh Seasonal Sliced Fruit Display

Grilled or Classic Vegetable Crudités with Dipping Sauce

Entrée Salads

Hoaglins Own Cobb Salad

Mixed Baby Greens topped with Grilled Sliced Chicken, Bacon Bits, Crumbled Blue Cheese, Diced Hard Boiled Eggs, Tomatoes Garnished with Avocado & Homemade Croutons

Chef Salad

Mixed baby Greens Topped with Smoked Turkey, Forest Ham, Sharp Cheddar, Swiss, Tomato, Hard Boiled Eggs & Homemade Croutons

Grilled Chicken Caesar Salad

Chopped Romaine & Radicchio Lettuce topped with Fresh Baked Basil Croutons and Parmesan Cheese

Fresh Atlantic Grilled Salmon Caesar Salad

Chopped Romaine & Radicchio Lettuce topped with Fresh Baked Basil Croutons and Parmesan Cheese

Hot Entrées

Wild Mushroom Lasagna

With Fresh Homemade Garlic Bread & Grilled Seasonal Vegetables

Meat Lasagna

With Fresh Homemade Garlic Bread & Grilled Seasonal Vegetables

Pepper Encrusted Beef with Wild Mushroom Whiskey Sauce*

Fresh Atlantic Grilled Salmon Topped with Cajun spiced Butter*

Sliced Pork Tenderloin with Chardonnay Dijon Cream Sauce*

Chef Sullys Chicken Marsala Specialty *

*All entrées include 1 vegetable, 1 starch and 2 Dinner rolls with butter

**Pricing and Menu Subject to Change without notice