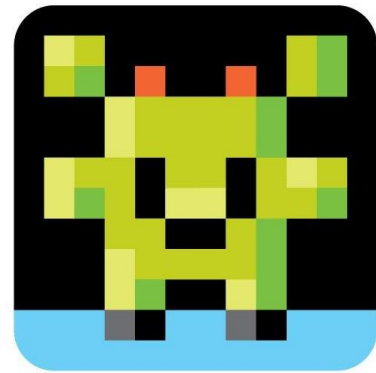


avatar hotel



All food & beverage is subject to a 19% service charge and applicable state sales tax.

joie de vivre[®]
HOTELS

avatar hotel

CATERING MENU

All catering must have a minimum of 10 guests

BREAKFAST

All Breakfast Includes Assorted Juices
Fresh Brewed Equator Coffee & Assorted Tea

Deluxe Continental | \$22.00

Freshly Baked Breakfast Breads & Pastries
Assorted Bagels with House-Made Jams & Cream Cheese
Sliced Seasonal Fresh Fruit
Assorted Individual Yogurts w/ Granola

Quiche Breakfast | \$29.00

Assorted Freshly Baked Breakfast Quiche (choose two):
ham and cheddar ~ spinach and swiss ~ bacon and fire roasted tomato
Country Potatoes with Bell Peppers and Onions
Chicken Apple Breakfast Sausage **or** Bacon
Sliced Seasonal Fresh Fruit Platter

Executive Breakfast | \$34.00

Freshly Baked Breakfast Breads & Pastries
Sliced Seasonal Fresh Fruit
Chicken Apple Breakfast Sausage **or** Bacon
Brioche French Toast w/ Maple Syrup
Traditional Scrambled Eggs
Country Potatoes w/ Bell Peppers & Onions

(Breakfast is available from 7 AM, for earlier request please contact your Sales Manager for details)

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LUNCH / DINNER MENU

All Dinner Selections Include Fresh Made Iced Tea & Lemonade

Sandwich Buffet | Lunch \$23.00 | Dinner \$35.00

minimum order for 16 people required

Selection of ham, turkey, roast beef or salami ~
Includes assorted breads, havarti and cheddar cheese, and all of the sandwich fixings
Your choice of salad: Caesar, Garden Fresh or Fresh Fruit

California Fresh | Lunch \$29.00 | Dinner \$37.00

Mixed Field Greens w/ Candied Walnuts, Sliced Apples, Goat Cheese, Champagne Vinaigrette
Roasted Garlic & Thyme Crusted Chicken (on the bone) w/ Chianti Reduction
Quinoa Tabbouleh Salad w/ Toasted Quinoa, Cucumber, Tomato, Feta and Herbs
w/ a Red Onion Citrus Vinaigrette
Local Grilled Mixed Vegetables w/ Yukon Potatoes, Herbs & Olive Oil

Fiesta Buffet | Lunch \$30.00 | Dinner \$38.00

Garden Fresh w/ Red Leaf, Cucumbers, Tomatoes, Julienned Carrots,
House-Made Croutons, w/ a Creamy Chipotle Ranch
Marinated Chicken Fajitas w/ Onions & Peppers
Seasonal Roasted Vegetable Fajitas
Cuban Style Black Beans w/ Latin Chilies
Served with Warm Flour Tortillas
Tortilla Chips w/ Fire Roasted Salsa & Guacamole

Mediterranean Buffet | Lunch \$32.00 | Dinner \$41.00

Traditional Greek Salad of Cucumbers, Tomatoes, Feta Cheese, Kalamata
Olives w/ Lemon Oregano Vinaigrette
Rosemary Citrus Spiced Chicken Kabobs w/ Onions, Peppers, & Mushrooms
Lemon Garlic Marinated Vegetable Kabobs
Pita Bread, Hummus, Babaganoush & Mixed Olives
Tzatziki, Couscous w/ Feta, Spinach, Thyme, Tomatoes, & Olive Oil

Little Italy | Lunch \$29.00 | Dinner \$39.00

Salad of Buffalo Mozzarella, Heirloom Tomatoes (when in season),
Fresh Basil, EVOO, Balsamic Reduction & Sea Salt
Field Green & Endive Salad w/ Shaved Apples, Candied Nuts, Gorgonzola and Chianti Vinaigrette
Chicken Parmesan with Harvest Tomato Sauce & Provolone
Baked Rigatoni in a Creamy Roasted Tomato Sauce w/ Spinach,
Wild Mushrooms and Topped with Italian Cheeses
Warm Garlic Bread

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A Taste of Asia | Lunch \$26.00 | Dinner \$39.00

Vermicelli Noodle Salad w/ Sesame Ginger Vinaigrette
Spicy Stir Fried Chicken **or** Beef w/ Local Vegetables
5 Spiced Tofu over Bok Choy, Eggplant &
Mushroom Sauté w/ Sweet Chili & Garlic
Steamed Rice

Slider Bar | Lunch \$26.00 | Dinner \$38.00

Chopped Lettuce w/ Shaved Carrots, Onions, Tomatoes and Red Wine Vinaigrette
Certified Angus Beef Sliders
Marinated Portobello Sliders
Slaw & House Made Potato Chips
Assorted Slider Buns, Lettuce, Tomato, Onion, Assorted Cheese & Traditional Accompaniments

BBQ Buffet | Lunch \$34.00 | Dinner \$43.00

Garden Fresh w/ Red Leaf Lettuce, Cucumbers, Tomatoes, Carrots,
House-Made Croutons & Creamy Feta Dill Dressing
Fresh Herbs with Garlic & Soy Marinated Tri Tip
Grilled Portobello's Stuffed w/ BBQ Onions, Spinach, Garlic, Tomatoes, & Smoked Gouda
Seasonal Grilled Local Vegetables
Slow Baked Beans w/ Garlic, Brown Sugar & Spice

Box Lunches I \$26.00

Salads Include Focaccia Bread & Fresh Baked Cookie
Sandwiches Include a Fresh Baked Cookie & Potato Chips

Choice of:

Garden Fresh - red leaf lettuce, cucumbers, tomatoes, julienned carrots,
house-made croutons, creamy feta dill dressing

Cobb Salad - romaine lettuce with bleu cheese, tomatoes, avocados, hard-boiled egg,
bacon lardons, grilled chicken, and lemon thyme vinaigrette

Grass Fed Roast Beef - havarti, horseradish cream, field greens,
caramelized onions, sliced sourdough

Tomato Caprese - whole milk fresh mozzarella, sliced tomatoes, fresh spinach & basil, pesto
aioli, balsamic reduction, house-made herbed focaccia

Turkey & Avocado - fresh sliced, house-roasted turkey breast, avocado, arugula, red leaf lettuce,
aioli, dijon, sourdough

The BLT - thick cut pepper bacon, red leaf lettuce, tomato, aioli, sliced sourdough

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BREAK MENU

Popcorn Time | \$9.00

Fresh House-Made Popcorn (sea salt, parmesan, cajun, caramel, zebra)

Sweet Tooth | \$8.00

Assorted Freshly Baked Cookies & Brownies

Cheese Deliciousness | \$20.00

Assortment of Local Cheese & Charcuterie w/ Crostini, Crackers & Dried Fruit

The Health Nut Break | \$13.00

Seasonal Fresh Fruit Platter, Assorted Granola Bars & Trail Mix

Fiesta Time | \$9.00

Crispy Tortilla Chips w/ Fire Roasted Salsa & Guacamole

Mediterranean Munchies | \$11.00

Pita, Carrots, Cucumbers, Hummus, Tzatziki & Olives

BEVERAGE SELECTIONS

Assorted Soft Drinks | \$3.00 each

Bottled Spring Water | \$3.00 each

Bottled Flavored Iced Teas | \$3.50 each

Bottled Fruit Juice | \$3.75 each

Fresh Brewed Equator Coffee & Assorted Tea | \$25.00 per half gallon

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