

**STARTERS**

**EVERYTHING PRETZELS**  
beer cheese, grain mustard.

**ARTISANAL  
CHARCUTERIE & CHEESE**  
chef-curated selection of imported meats  
and cheeses, served with accompaniments.

**GREENS**

**ITALIAN CHOPPED  
SALAD**  
romaine, grilled chicken,  
bacon, pasta,  
tomatoes, red onions,  
gorgonzola cheese,  
honey mustard vinaigrette.

**FIELD OF GREENS  
SALAD**  
baby greens, tomatoes,  
carrots, cucumbers,  
balsamic vinaigrette.

**BOKA WEDGE SALAD**  
baby iceberg, maytag bleu  
cheese, heirloom grape  
tomatoes, bacon lardons.

**MAIN COURSE**

**THREE CHEESE  
TORTELLINI**  
spinach and sun-dried  
tomato cream.

**GARLIC & HERB  
ROASTED CARROTS**  
heirloom carrots,  
chervil, hazelnuts.

**PAN ROASTED CHICKEN**  
seasonal vegetables,  
mushroom jus.

**POTATO GRATIN**  
parmesan, gruyère,  
cream, parsley.

**CURED & SMOKED  
SALMON**  
mustard sauce.

## CARVERY

### 7 BONE EXPORT RIBEYE

*house-made steak sauce,  
horseradish sauce.*



## BRUNCH

### ASSORTMENT OF PASTRIES, CINNAMON ROLLS, DONUTS

**SCRAMBLED EGGS**  
*cheddar cheese, chives.*

### APPLEWOOD SMOKED BACON

### PORK BREAKFAST SAUSAGE



## FAVORITES

### VIENNA BEEF CHICAGO DOGS

*onions, tomato wedge,  
green relish, sport pep-  
pers, pickle spear, yellow  
mustard, celery salt.*

### ITALIAN BEEF & SAUSAGE

*sweet peppers,  
hot giardiniera.*



## DESSERT

**SWEET TREATS**  
*orange and blue M&Ms,  
sugar and  
oatmeal raisin cookies.*

### FRUIT & YOGURT DISPLAY

*watermelon, strawberries,  
blueberries, pineapple,  
honey, granola,  
greek yogurt.*

### BROWNIES, BLONDIES & DESSERT BARS

