



CATERING MENU

created especially for
ITW ATRIUM CAFÉ

CATERING MENU

ORDERING PROCEDURES

- Select from the many delicious items located inside this menu.
- Place your order online at: <http://itwcafe.jewelldining.com>
- Please submit all orders before 12:00 noon the previous business day for next day delivery
- Each delivery time requires a separate order.
- Same day orders are welcome and must be submitted online.
You must speak to someone in the office (224.661.8900) for verbal confirmation.
- It is best to give us as much notice as possible
(all products may not be available and substitutions may be made).

DELIVERY & CHARGES

- Regular Delivery Hours – 6:00 a.m. to 5:00 p.m.

CANCELLATION POLICY

- There is a 24 hour cancellation policy. 75% charged if canceled in afternoon / 50% before noon.
- Same day cancellations may be subject to full charge.

If you have any questions please feel free contact us via email or phone.

ITW CORPORATE ACCOUNTS

We are happy to accommodate cost centers, purchase order numbers and departments within your company.

To open an account contact the Catering Manager at the ITW Atrium Café
itwcatering@jewelldining.com or
224.661.8900

ADDITIONAL SERVICES


We are happy to help you with any of your related needs. If you need a cake, pizza, sushi or even an event for 1,000 people, please contact us so we can assist you!

itwcatering@jewelldining.com
224.661.8900

Inspire your Team with food!



CONTINENTAL BREAKFAST


-  **WORKING BREAKFAST.....\$3.29**
 Freshly Baked Bagels, Muffins, Scones and Assorted Pastries with Butter and Preserves (Gluten Free Bagels Available)
 *With Seasonal Cut Fruit \$5.49

-  **ENERGY BREAKFAST\$6.59** 
 Freshly Baked Assorted Muffins, Seasonal Fruit Salad and Yogurt Parfaits with Granola Topping

-  **FRESHLY BAKED BREADS ...\$7.59**
 Carrot, Banana Walnut or Zucchini
 With Butter (Half Loaf 6 Slices)

-  **FRESHLY BAKED DONUTS ..\$11.99**
 Assorted Donuts (Half Dozen)

-  **FRESHLY BAKED DONUTS ..\$19.99** 
 Assorted Donuts (Full Dozen)

-  **YOGURT BAR.....\$7.59**
 Low-Fat Vanilla Yogurt with Fresh Berries, Fruit Salad, Granola, Sliced Almonds and Honey (Minimum of 12 Guests)
 (Greek Vanilla and Greek Plain Available)

wake up right!

HOT BREAKFAST

- COUNTRY BREAKFAST\$9.99**
 Scrambled Eggs With Aged Cheddar, Crispy Bacon, Breakfast Potatoes and Warm Biscuits with Butter and Preserves
 (Minimum of 6 Guests)

- BREAKFAST SANDWICH.....\$2.29**
 Choice of Crispy Bacon or Sausage Patty with Scrambled Egg and American Cheese on a Toasted English Muffin or Mini Bagel
 On Mini Croissant\$3.89
 (Minimum of 6 Guests)

- BREAKFAST BURRITO\$2.99**
 Choice of Crispy Bacon, Sausage or Chorizo Served with Salsa, Scrambled Eggs and American Cheese Wrapped in a Flour Tortilla
 (Minimum of 6 Guests)

-  **HEARTY OATMEAL.....\$1.49**
 Hot Oatmeal Served with Brown Sugar, Raisins and Butter
 (Minimum of 6 Guests)

- BYO TACO BAR\$9.99**
 Scrambled Eggs, Crispy Bacon, Spanish Chorizo, Shredded Cheddar and Monterey Jack Cheese, Diced Onion, Roasted Bell Peppers, Pico de Gallo, Sour Cream, Hot Sauce, Crispy Breakfast Potatoes
 (Minimum of 6 Guests)

ALA CARTE

-  **SEASONAL FRESH CUT FRUIT** 
 Medium 6-10 people\$34.59
 Large 11-15 people\$51.99
 X-Large 16-20 people\$69.59
-  **WHOLE FRUIT\$.99**
-  **HARD BOILED EGGS\$1.49**
-  **COTTAGE CHEESE\$1.59**
-  **DANNON YOGURTS\$1.50**
-  **YOGURT PARFAITS\$2.29**
 With Fresh Berries & Granola
-  **CEREAL CUPS\$1.99**
 With 2% Milk
-  **FRESH FRUIT CUPS\$2.29**
-  **WHOLE COFFEE CAKE\$16.29**
 Choice of Almond, Apricot, Raspberry or Pecan (Serves up to 8 Guests)

BREAKFAST MUNCHABLES

Individual Boxed Breakfasts perfect for your fast-paced meeting

-  **KICKSTART BOX.....\$5.99pp**
 Choice of Cottage Cheese or Vanilla Yogurt, Fruit Medley and 2 Hard Boiled Eggs
-  **PROTEIN BOX.....\$5.99pp**
 2 Hardboiled Eggs, Sliced Apples, Grapes, Cheese Wedge and Trail Mix Tart served with Peanut Butter
-  **HEALTHY BOX.....\$6.49pp**
 Toasted Multi-Grain Baguette Slices Topped with Avocado Mash served with a side of Toasted Pepitas and Fresh Strawberries
 Add Smoked Salmon \$2.29

BOXED SANDWICH

With Seasonal Fresh Cut Fruit, House-made chips and Dessert (Condiments and Dressings Served on the Side) \$9.99

CALIFORNIA GRILLED CHICKEN

Marinated Grilled Chicken Breast, Romaine, Avocado and Sliced Tomatoes on Whole Wheat

CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Sliced Tomatoes, Parmesan Cheese, and Caesar Dressing on a Parmesan Roll

CLASSIC LOW-FAT TUNA SALAD

With Leaf Lettuce, Sliced Tomato and Sprouts on a Fresh Croissant

TAVERN HAM & SWISS

Tavern Ham and Swiss Cheese Stacked High with Lettuce and Tomato on Marble Rye

♦ PESTO CAPRESE *V

Vine Ripe Tomatoes layered with Fresh Mozzarella, Basil and Pesto Drizzled with Balsamic Dressing on Sour Dough

♦ GRILLED VEGETABLE *V

Slices of Seasonal Vegetables Drizzled with Balsamic Dressing on 9-Grain

ROAST BEEF

Slow Roasted Beef, Swiss Cheese, Shredded Lettuce, Sliced Tomatoes, Red Onion on a Pretzel Roll. Horseradish Aioli Served on Side

*v = Vegetarian Option



TURKEY, BACON AND ARUGULA

Slow Roasted Turkey, Crispy Bacon, Arugula on a Ciabatta Roll. Black Pepper Horseradish Aioli Served on Side

TAYLOR STREET ITALIAN

Genoa Salami, Tavern Ham, Mortadella, Provolone Cheese, Lettuce, Tomato, Peppercini Peppers, Served on a Toasted Baguette

Boxed Sandwiches and Salads can be ordered as Wraps



Boxed Salads can be ordered as entree sized salads

BOXED SALAD

With Bread and Dessert
(Condiments and Dressings Served on the Side)
All Salads and Sandwiches are available as wraps \$9.99

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce with Shredded Parmesan Cheese, House-Made Croutons and Seasoned Grilled Chicken Breast with Creamy Caesar Dressing

MANDARIN CHICKEN SALAD

Crisp Lettuce with Mandarin Oranges, Sliced Almonds, Shredded Carrots, Scallions, Crispy Won Ton Noodles and Marinated Grilled Chicken Breast with Sesame Ginger Dressing

GREEK CHICKEN SALAD

Mixed Greens with Cucumbers, Kalamata Olives, Feta Cheese and Sliced Grilled Chicken Breast with Lemon-Herb Vinaigrette

COBB SALAD

Crisp Romaine Lettuce, Smoked Turkey, Crispy Bacon, Tomato, Avocado, Hard Boiled Eggs with Bleu Cheese Dressing

♦ HARVEST SALAD *V

Mixed Greens with Dried Cranberries, Walnuts, Sliced Apples and Crumbled Bleu Cheese with Balsamic Vinaigrette



SESAME LO MEIN NOODLE SALAD

Lo Mein Noodles, Ginger Marinated and Grilled Chicken, Carrot, Cucumber, Jicama, Scallion, Toasted Peanuts, Cilantro, Toasted Sesame Vinaigrette

ENTRÉE SALAD

Small 3-5 people\$29.99
 Medium 6-10 people.....\$57.99
 Large 11-15 people\$86.99

SPINACH SALAD

Spinach, Crispy Bacon, Walnuts, Red Onions, Goat Cheese, Dried Cranberries Served with Raspberry Vinaigrette

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce with Shredded Parmesan Cheese, House-Made Croûtons and Seasoned Grilled Chicken Breast with Creamy Caesar Dressing

SOUTHWEST CHICKEN

Grilled Chicken Breast, Romaine, Monterey Jack Cheese, Black Beans, Sweet Corn, Pico De Gallo, Tortilla Strips and Chipotle Ranch Dressing

BUFFALO CHICKEN

Buffalo Grilled Chicken Breast, Romaine, Blue Cheese, Celery, Red Onion, Tomato, Blue Cheese Dressing

Boxed Salads can be ordered as entree sized salads

SIDE SALAD

Small 3-5 people\$17.99
 Medium 6-10 people.....\$35.99
 Large 11-15 people\$49.99
 *Add Chicken to any Salad\$1.99 p.p.

♦ HOUSE SALAD *V

Mixed Greens, Cucumbers, Tomatoes, Carrots and Croûtons Served with Balsamic Dressing

♦ HARVEST SALAD *V

Mixed Greens with Dried Cranberries, Walnuts, Sliced Apples and Crumbled Bleu Cheese and Balsamic Vinaigrette

♦ VENICE *V

Roasted Red Peppers, Portobello Mushrooms, Avocado, Sun Dried Tomatoes and Goat Cheese Served with Balsamic Vinaigrette

BROCCOLI CRUNCH

Broccoli, Red Onions, Sunflower Seeds, Smoked Bacon Tossed with Ranch Dressing

SESAME LO MEIN NOODLE SALAD

Lo Mein Noodles, Ginger Marinated and Grilled Chicken, Carrot, Cucumber, Jicama, Scallion, Toasted Peanuts, Cilantro, Toasted Sesame Vinaigrette

♦ GREEKTOWN

Romaine, Feta Cheese, Red Onion, Tomatoes, Kalamata Olives, Greek Vinaigrette



♦ MEDITERRANEAN COUSCOUS

Couscous, Cherry Tomatoes, Spinach, Cucumber, Parmesan Cheese, Lemon Herb Vinaigrette



♦ KALE AND BRUSSEL SALAD

Shaved Tuscan Kale and Brussels Sprouts, Red Onion, Pomegranate Seeds, Crushed Whole Almonds, Manchego Cheese, Citrus Vinaigrette



TRAYS AND PLATTERS

Condiments Served on the Side including Light and Regular Mayonnaise and Dijon Mustard

SANDWICH TRAY OR WRAP TRAY

Assortment of Chef's Choice Deli Style Sandwiches include Turkey, Ham and Vegetarian with Cheese, Lettuce, Tomato and Dill Pickles

**Can Be Made as Wraps*

PETITE CROISSANTS OR MINI SANDWICH TRAY

Assortment of Chef's Choice Sandwiches to include Roast Beef, Smoked Turkey, Ham, Tuna Salad and Vegetarian (2 per person)

GEORGE'S PREMIUM DELI TRAY

Chef's Choice of Thinly Sliced Deli Meats to include Roasted Turkey, Honey Cured Ham, Roast Beef, Chicken Salad, Cheddar, Swiss and Provolone Cheeses, Lettuce, Tomato and Dill Pickles. Served with an Assortment of Freshly Baked Specialty Breads

**Bread Can Be Gluten Free or Vegan for \$0.50 Additional Per Person*

Accompanied by Pasta Salad, Creamy Potato Salad or Israeli Couscous, House-Made Chips and Freshly Baked Cookies

Small 3-5 people \$62.99
Medium 6-10 people..... \$115.99
Large 11-15 people \$173.99

V HOUSE MADE SOUP

Chicken Noodle Soup or Soup de Jour
Served with Crackers
(Minimum of 6 Guests)

Medium 6 people..... \$14.99
Large 12 people \$28.99

V CHILI

Choice of Beef, Turkey, Vegetable Chili
Served with Shredded Cheese, Tortilla Strips, Diced Onion, Sour Cream and Crackers
(Minimum of 6 Guests)

Medium 6 people..... \$19.99
Large 12 people \$34.99

trays for days!



SNACK BREAKS

V SEASONAL FRESH FRUIT SALAD

Small 3-5 people	\$19.99
Medium 6-10 people	\$35.99
Large 11-15 people	\$59.99
X-Large 16-20 people	\$79.99

V WHOLE FRUIT

\$0.99 per piece

V CHIPS AND SALSA

Fresh Corn Tortilla Chips served
With Homemade Pico de Gallo & Guacamole
Medium 6-10 people

Large 11-15 people	\$50.99
Additional Guacamole for 10p	\$15.99

V DOMESTIC CHEESE TRAY

Accented with Sliced Strawberries, Grape
Clusters, Nuts and Assorted Crackers
Medium 6-10 people

Large 11-15 people	\$59.99
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V GARDEN FRESH CRUDITÉS

Fresh Cut Vegetables with Creamy Ranch Dip,
Spinach Dip or Red Pepper Dip
Medium 6-10 people

Large 11-15 people	\$44.29
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V HUMMUS OR SPINACH DIP

with Pita Chips and Crudite
Choice of Plain or Roasted Red Bell Pepper
Medium 6-10 people

Large 11-15 people	\$44.2
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V POPCORN BOWL

Medium 6-10 people	\$10.59
Large 11-15 people	\$15.59
X-Large 16-20 people	\$20.59

V JUMBO HOT PRETZEL TRAY

Served with Mustard
Medium 6-10 people

Large 11-15 people	\$23.99
Hot Cheese Sauce.....	\$0.79 pp

V BRUSCHETTA TRAY

Vine-Ripened Tomatoes with Fresh Basil and
Cheesy Focaccia Bread Slices for Dipping
Medium 6-10 people.....

Large 11-15 people	\$34.99
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V HEALTHY BREAK

Yogurt Covered Pretzels and a Fresh
Fruit Salad with Yogurt Dip
Medium 6-10 people

Large 11-15 people	\$70.99
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ANTIPASTO TRAY

Assorted Italian Meats, Roasted Red Bell
Peppers, Olives, House Pickled Item, Toasted
Bread **Please contact Catering Office for
details and pricing.*

SNACK PACKS

Assorted Candy Bars	\$1.65 ea
Assorted Granola Bars.....	\$0.99 ea
Assorted Protein Bars	\$1.59 ea
Bagged Assorted Nuts	\$1.29 ea
Bagged Cajun Snack.....	\$1.29 ea
Bagged Chips.....	\$0.99 ea
Bagged House-made Chips...	\$0.99 ea
Bagged Pretzels.....	\$0.99 ea
Bagged Trail Mix.....	\$1.29 ea

SWEET ENDINGS

V FRESH BAKED COOKIE TRAY

Assorted Chocolate Chip, Oatmeal Raisin and
White Chocolate Macadamia Cookies
Medium 6-10 people.....

Large 11-15 people	\$23.99
X-Large 16-20 people	\$26.29

V DESSERT BAR TRAY

Assortment of Chef's Choice Desserts Bars
Bars. May include Brownies, Blondies,
Fruit Bars, Lemon Bars and Mini Cheesecakes
Medium 6-10 people.....

Large 11-15 people	\$39.59
X-Large 16-20 people	\$52.59



GLOBAL CUISINE

Global Cuisine selections come served with:
Salad, Side Dishes and your choice of Entrée

AMERICAN

\$14.99 per person

ENTREE - CHOOSE ONE

*Served with Choice of French Fries, Tater Tots, Potato Salad, or Coleslaw

— HOT DOG BAR

Vienna Beef Hot Dogs, with Poppy Seed Buns, served with all Chicago Dog Toppings

— BURGER BAR

Prime Beef Burgers, Cheddar Cheese, Monterey Jack Cheese, Pickles, Lettuce, Tomatoes

— BBQ CHICKEN

Grilled Chicken Breast and Thighs Tossed in Sweet Baby Rays BBQ

Add Sub for Gluten Free or Vegan Bread
\$0.50 per person

Ask us about Seafood Options.
We can customize a menu for you!

*Minimum of 6 People for All Hot Entrees

SOUTHWEST

\$17.99 per person

ENTREE

*Served with Fiesta Salad

— FAJITA BAR

Traditional Marinated Grilled Chicken or Beef Sautéed with Peppers and Onions. Served with Sour Cream, Pico De Gallo and Guacamole. Sides Include Spanish Rice, Frijoles and Corn / Flour Tortillas

— TACO BAR

Choice of Shredded Chicken or Seasoned Ground Beef Served with Cheddar Cheese, Shredded Lettuce, Tomatoes, Pico de Gallo, Sour Cream and Guacamole. Sides Include Spanish Rice, Frijoles and Corn / Flour Tortillas

— CHICKEN ENCHILADAS

Marinated Chicken Rolled in Corn Tortillas with Enchilada Sauce Served with Sour Cream Sides Include Spanish Rice, Frijoles and Corn / Flour Tortillas

Add Taco Bowl - \$0.99 pp

Add Tri-Colored Tortilla Chips - \$1.79 pp

Add House Made Guacamole - \$2.50 pp

ITALIAN

\$15.99 per person

ENTREE

*Served with Caesar Salad

— TUSCAN PASTA

Italian Sausage with Peppers, Onions and Spinach with a Creamy Marinara Sauce Sides Include Penne Pasta and Fresh Vegetables

◆ — PASTA PRIMIVERA *V

Fresh Vegetables Tossed with Pasta in a White Wine Sauce with a Side of Garlic Bread

◆ — MEAT OR VEGETARIAN LASAGNA *V

Layers of Pasta and Cheese with Marinara Sauce and a Side of Garlic Bread Sticks

1/2 Pan Serves 6 - 9 \$98.99

Full Pan Serves 10 -18 \$197.99

◆ — CHICKEN OR EGGPLANT PARMESAN

Breaded Chicken Breast or Eggplant topped with Fresh Mozzarella Cheese served on a Bed of Penne Pasta Tossed in a House Made Marinara



GLOBAL CUISINE

Global Cuisine selections come served with:
Salad, Side Dishes and your choice of Entrée

ASIAN

\$17.99 per person

ENTREE

*Served with Vegetable Egg Rolls and
Oriental Salad

— TERIYAKI CHICKEN

Sliced Chicken Breast with Vegetables in a
Teriyaki Sauce. Sides Served with your choice
of Rice Noodle, Lo Mein Noodle, White or
Brown Rice

— CHICKEN CURRY

Chicken Breast in a Spicy Curry Sauce with
Carrots, Onions and Peas. Served with your
choice of Rice Noodle, Lo Mein Noodle, White
or Brown Rice

— SWEET AND SOUR CHICKEN

Tempura Battered Chicken Breast Pieces with
Housemade Sweet and Sour Sauce. Served with
your choice of Rice Noodle, Lo Mein Noodle,
White or Brown Rice

— ORANGE CHICKEN

Tender Cuts of Chicken Tossed in a Homemade
Orange Sauce Served with your choice of Rice
Noodle, Lo Mein Noodle, White or Brown Rice

◆ — TOFU STIR FRY

Crispy Tofu Pieces, Sautéed Vegetables Tossed
in a Ginger Sesame Sauce Served with your
choice of Rice Noodle, Lo Mein Noodle, White
or Brown Rice

***Minimum of 6 People for All Hot Entrees**



PIZZA PARTY

ENTREE

*Served with Caesar Salad

PERSONAL PAN PIZZA - 7 INCH

Fresh, Made to Order

\$6.99 per person

◆ HAND-TOSSED PIZZA - 16 INCH

Fresh, Made to Order. (Serves 3-4 people)

\$19.99 per pizza

Choice of:

- Cheese
- Pepperoni
- Sausage
- Vegetable
- Other

*Includes Chefs Choice Dessert

DID YOU KNOW?

Our talented culinary team can customize a
menu specifically for your event!

Contact your Catering Manager to start the
process today!

*Please give us 48 hours to accommodate
all requests

transform your office

**Sushi Available - Call for Pricing
Please allow 72 hours for ordering**

refresh your senses!

BEVERAGES

CANNED SODA.....\$0.99

- Coke
- Diet Coke
- Sprite
- Sprite Zero

BOTTLED JUICE.....\$1.99

- Orange Juice
- Apple Juice
- Cranberry
- Grapefruit

BOTTLED DRINKS\$1.49

- Snapple
- Lipton Citrus Iced Tea
- Diet Lipton Citrus Iced Tea

BOTTLED WATER

- Nestle Bottled Water.....\$0.99
- Dasani Bottled Water\$1.49
- San Pellegrino Bottled Water\$1.75
- Aqua Panna Bottled Water.....\$2.25
- Perrier Bottled Water.....\$1.75

CANNED WATER

- La Croix Canned Water\$1.29
- San Pellegrino Canned Water....\$1.75

REFRESHMENTS

BEVERAGE PITCHERS

\$6.59 per pitcher (Serves 8 - 10)

- Iced Tea
- Lemonade

STARBUCKS FULL POT

COFFEE.....\$37.99

Served with Cream, Sugar and Sweeteners
Regular or Decaf
(Serves up to 24)

STARBUCKS HALF POT

COFFEE.....\$20.99

Served with Cream, Sugar and Sweeteners
Regular or Decaf
(Serves up to 11)

HOT TEA.....\$17.99

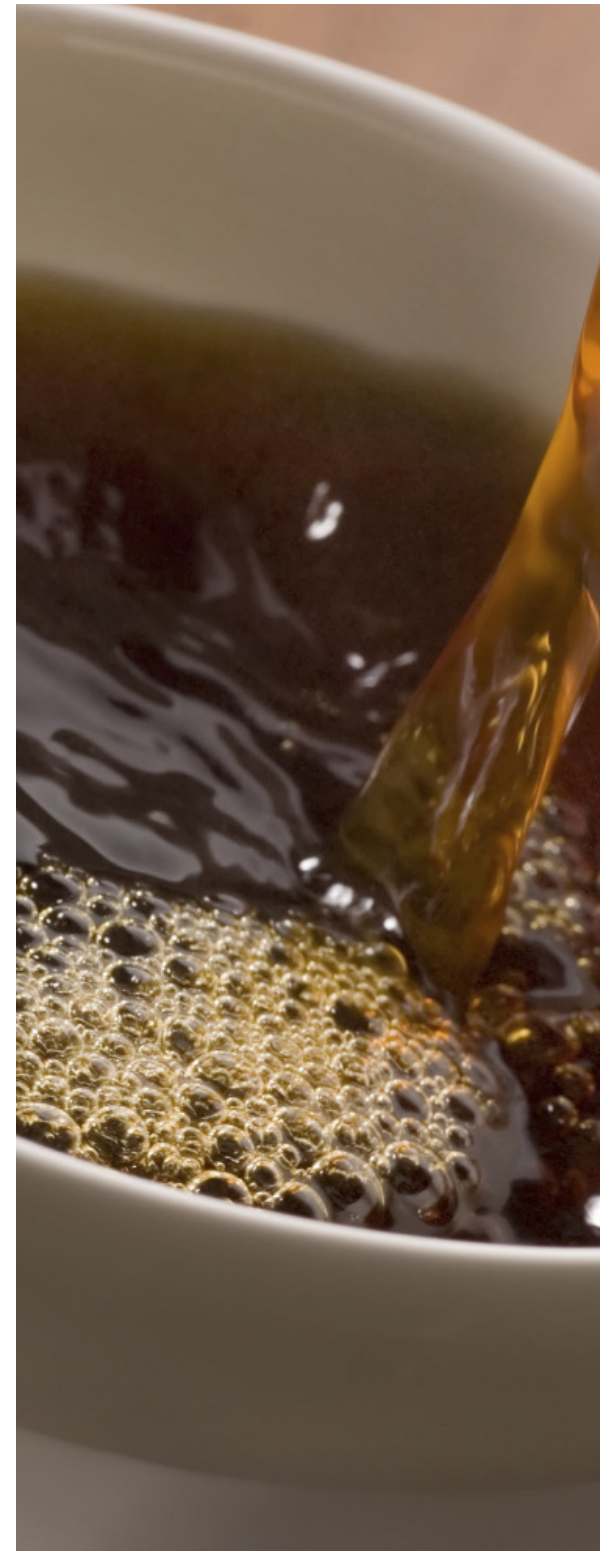
Hot Water served with an Assortment of Tea
Bags with Honey, Lemon and Sweeteners
(Servers up to 10)

HOT COCOA HALF POT.....\$40.99

Hot Cocoa served with an Assortment of
Toppings including Whipped Cream, Fudge
Drizzle and Marshmallows (Servers up to 10)

HOT COCOA FULL POT\$57.99

Hot Cocoa served with an Assortment of
Toppings including Whipped Cream, Fudge
Drizzle and Marshmallows (Servers up to 24)



CELEBRATIONS

CAKE SURPRISE

Chocolate, Yellow or Marble Cake with Buttercream Frosting or Whip Cream Frosting Regular Fillings: Strawberry, Raspberry, Lemon, Fudge, Custard or Butter Cream *Price May Vary depending on decorating choices.

ROUND CAKE (THREE LAYERS)

8 Inch (Serves up to 12)\$65.00
9 Inch (Serves up to 16)\$85.00
10 Inch (Serves up to 20)\$100.00

SHEET CAKE (SINGLE LAYER)

1/4 Sheet (Serves up to 20).....\$59.00
1/2 Sheet (Serves up to 40)\$105.00
Full Sheet (Serves up to 100).....\$185.00

SHEET CAKE WITH FILLING (TWO LAYERS)

1/4 Sheet (Serves up to 20).....\$80.00
1/2 Sheet (Serves up to 40)\$115.00
Full Sheet (Serves up to 100).....\$145.00

SPECIALTY CAKES

Red Velvet, Carrot Cream Cheese and German Chocolate Served with Frosting
**Please contact Catering Office for details and pricing.*

CUPCAKE SURPRISE

Fluffy Yellow Cake, Chocolate or Red Velvet Cupcakes with Chocolate, Vanilla or Delicious Buttercream Frosting
Per Cupcake\$2.65 - 3.65
**Please contact Catering Office for details and pricing.*

ICE CREAM SOCIAL

Vanilla or Chocolate Ice Cream served in cups with your Favorite Classic Sundae Bar Toppings to Include: Chocolate Sauce, Caramel Sauce, Whipped Cream, Peanuts, Oreo Crumbs and Cherries
Per Person\$4.99

UPSCALE ICE CREAM SOCIAL

Includes Brownie Bites, M&Ms, Butterscotch Morsels, Confetti and Chocolate Chips
Per Person\$6.99

Ice Cream Bars.....\$3.35
Ice Cream Cups\$2.99

surprise!

We Believe Celebrations are Important!

With that in mind, ANY theme or item can be sourced for your event.

Please contact our catering manager to ensure your special celebration reflects your vision!

**Please give us 48 hours to accommodate all requests*



ALL DAY MEETINGS

BREAKFAST

Please Choose One Selection from Below

BREAKFAST BURRITO

Sausage, Scrambled Eggs, Monterey Jack wrapped in a Flour Tortilla Cheese Served on the Side Sour Cream and Salsa Served with Breakfast Potatoes

BREAKFAST SANDWICH

Scrambled Eggs, Cheddar Cheese, Bacon, on a Toasted English Muffin Served with Breakfast Potatoes

OATMEAL

Hot Oatmeal served with Brown Sugar, Raisins and Butter Served with a Side of Fresh Apple or Banana

AM SNACK

Please Choose One Selection from Below

INDIVIDUAL YOGURT PARFAIT

Plain or Vanilla Greek Yogurt or Low-fat Served with Fresh Berries and Granola

BAGELS

Regular or Gluten Free Toasted with a Side of Cream Cheese

INDIVIDUAL FRUIT CUP

Seasonal Fruit

LUNCH

*Please Choose One Selection from Below
Comes with a side of Apple or Bag of Chips*

CHICKEN CESAR

Served as Sandwich ,Wrap or Salad

ROAST BEEF

Slow Roasted Beef, Swiss, Cheese, Shredded Lettuce, Sliced Tomatoes, Red Onion on a Pretzel Roll, Horseradish Aioli

TURKEY, BACON, ARUGULA

Slow Roasted Turkey, Crispy Bacon, Arugula on a Ciabatta Roll Black Pepper Horseradish Aioli

PM SNACK

Please Choose One Selection from Below

JUMBO HOT PRETZEL

FRESH BAKED COOKIE

YOGURT COVED PRETZELS BITES

BEVERAGES

Please Choose each selection from below for each meal period

COFFEE & TEA SERVICE

ASSORTED BOTTLED JUICES

ASSORTED CANNED SODAS

BOTTLED WATER

