
SUNSET RESTAURANT ~ BREAKFAST

~ ALL BUFFETS INCLUDE ~

Seasonal Sliced and Whole Fresh Fruits

Pastry Chef's Selection of Danish, Bagels, and Hard Rolls

Cold Cereal Bar and Odwalla Juice

Link Sausages and Bacon

Selection of Soy Milk, Whole Milk, 2% and Non Fat Milk

Scrambled Eggs, Custom Omelet and Waffle Station prepared by a Uniformed Chef

~ DAILY SAMPLE ~

9 Grain Hot Cereal

Cracked Wheat with Dried Fruit

New Potatoes with Grilled Onions

Cinnamon French Toast with Saute Apples

Pancakes with Fresh Blueberries

SUNSET RESTAURANT ~ LUNCH

~ ALL BUFFETS INCLUDE ~

Our Chef's Pre Tossed Daily Salad

Pastry Chef's Dessert Selection

SALAD BAR: Spring Mix of Assorted Baby Greens, Fresh Beets, Marinated Mushrooms, Fresh Mozzarella Cheese, Jicama, Garbanzo Beans, Bacon Bits, Baby Corn, Plum Tomatoes, Pepperoncini, Parmesan, Olives, Sunflower Seeds, Hard Boiled Eggs, Baby Artichokes, Mung Beans, Sprouts

HOUSEMADE DRESSINGS: Oil and Vinegar, Ranch, Blue Cheese, Raspberry Vinaigrette (Low Fat/Low Calorie), Orange Walnut Vinaigrette, Lemon Herb Vinaigrette (Low Fat/Low Calorie), Roasted Lemon Vinaigrette, Balsamic Vinaigrette, Chef's Choice Non Fat Dressings

SANDWICH BAR: Deli Sliced Turkey, Ham, Pastrami, Cotto, Dry Aged Salami, Havarti Dill Cheese, Swiss, Aged Cheddar, Provolone, Sliced Sandwich Bread, Assorted Rolls, Pita Bread, Cottage Cheese, Fresh Yogurt, Sliced Fresh Fruit and Whole Fresh Fruit

~ DAILY SAMPLE ~

Tomato Lime Tortilla Soup; Chicken Tangerine Soup; Creamy Four Onion Soup

Smoked Turkey with Lemon Tymp Jus and Sweet Potato Matchsticks

Roast Pork with Juniper Balsamic Rub, Red Onion Marmalade and Natural Jus

Steak Fries

Interactive Stations Prepared by Uniformed Chef: Polenta with Sauté Toppings; Hand Rolled Tacos with Macadamia Snapper, Ground Sirloin, Yucca Fries and Avocado Mayonnaise

SUNSET RESTAURANT ~ DINNER

~ ALL BUFFETS INCLUDE ~

Homemade Dinner Rolls with Butter

Spring Mix of Baby Greens; Fresh Fruit and Cheese Display

Chef's Selection of Pre-Tossed Salad

Pastry Chef's Selection of Desserts

~ DAILY SAMPLE ~

Peppery Shrimp Bisque; Spring Vegetable with Raviolini Soup

Grilled Portobello Mushroom Miniature Pizzas

Tuscan Style Salad with Capers, Kalamata Olives, Tomatoes and Lemon Thyme Vinaigrette

Charcuterie Sampler Display

Asian Noodle Salad Platter

Mediterranean Grilled Chicken in Tomato Sauce

Interactive Station Prepared by Uniformed Chef: Udon Noodle Bar

Grilled Swordfish from the Farmer's Market with Tomato Salsa

Flank Steak with Pancetta, Spinach and Marasala Jus

Fingerling Roast Potatoes

Sauté Seasonal Vegetables