

Kennedy Mountain Campus Tier 2 Menu

Dietary choices and restrictions will be accommodated to the best of our ability. Any menu choice can be customized to adapt to special dietary needs including gluten and lactose free, vegan and vegetarian, 14 allergens free, or any other special situation. Add \$2 per meal for dietary accommodations.

Arrival Snacks Starting at \$12

Charcuterie Board

Assortment of imported and soft cheeses, fig jam and buffalo mozzarella, french bread and crackers, smoked and imported meats, olives and grapes

Grazing Table

Charcuterie board including platters of tomato-basil-mozzarella, brie dip with fruit, hummus and chips, and specialty sweets

Breakfast Starting at \$15

Coffee, tea, juice and fresh fruit provided with all breakfast selections.

Brunch

Muffins, Danish, croissant, crispy potatoes and choices of quiche Lorraine and broccoli-cheddar, with bacon and sausage, assorted salads and deli platter served with artisan rolls

Eggs Benedict

Poached eggs with Canadian bacon on English muffins with hollandaise sauce, served with fresh fruit, hash browns and greens with lemon vinaigrette

The Mountain Peak Breakfast

Scrambled eggs and diced potatoes with sautéed onions and peppers served with your choice of French toast or pancakes with thick sliced bacon, fresh fruit platter, plus cereal, oatmeal and yogurt

Omelets

Cheese Omelets topped with red and yellow peppers served with bacon and sausage, buttery croissants, hash browns and fruit salad

Biscuits and Gravy \$15

Country Gravy over fresh baked biscuits served with sausage, potatoes, and your choice of yogurts and fresh fruit

Mexican Desayuno

Chorizo and scrambled eggs topped with cheese and served with green chili, hash brown potatoes and warm tortillas

Shakshuka

Eggs poached in a sauce of tomatoes, olive oil, peppers, onion, and garlic and spiced with cumin, paprika and cayenne pepper served with lemon arugula salad, warm flatbread or challah, feta and sliced avocado

Breakfast Add-Ons Starting at \$3

Yogurt Bar with granola
Scrambled Eggs
Danish or Muffins
Cereal Bar with Oatmeal packets and assorted milks
Fresh Fruit Platter
Parfaits Yogurt and fresh fruit

Dining Hall Lunches Starting at \$15:

Grilled Burger Bar

All beef hamburger grilled to perfection. Build your own burger bar with lettuce, tomato, thick sliced bacon, roasted green chilies, sliced cheddar cheese, sautéed onions, toasted sesame buns, BBQ sauce, ketchup with Roasted seasoned wedge potatoes

Beef and Chicken Fajitas

Grilled sliced chicken breast and steak served with pan seared onions and peppers, 6 inch flour tortillas, black beans and Spanish rice with homemade salsa and guacamole, shredded lettuce, shredded cheddar cheese, sour cream and Tortilla chips

Mediterranean Meal

Roasted, Sliced Chicken and Falafel served with flatbread, tomato-cucumber salad, homemade tzatziki sauce, Hummus and pita chips, and grapes

Pack Out Lunches Starting at \$12:

Yogi's favorite pic-a-nic basket

Pick 2 sandwich options and your basket style below.

Picnic Basket: Deli sandwiches, pasta salad, chips, and cookie/brownie

Hiking Basket: Deli sandwiches, pretzels/chips, string cheese, trail mix/bars, and cookie/brownie

Grab and Go Lunch Packed at Breakfast

Deli meats and cheese slices laid out with breads for a make your own sandwich station. Includes choices of 3 sides for a great sack lunch!

Box Lunches Sandwich/Wrap (Full and Half Sizes Available)

For groups of 50 or less choose two sandwich options. For groups of 50 or more choose three sandwich options. For groups of 100 or more choose 4 sandwich options. Any sandwich can be made gf or vegan.

Grilled Chicken Club

Savory Grilled Chicken Breast paired with Thick Cut Bacon, Mixed Greens, Tomato, Onions, and Swiss Cheese

Caesar Steak Wrap

Creamy Caesar Marinated Shoulder Steak with Fresh Parm, Crisp Romaine and Sweet Red Onions wrapped in a Soft Tortilla

Bacon Caprese Sandwich

Thick Cut Smoked Bacon with Steak Cut Tomatoes, Onions, Buffalo Mozzarella and Fresh Basil

Italian Sub

Stacked Baked Ham, Salami and Pepperoni on a Fresh Baked Roll with Peppers, Onions, Olives and Provolone

Turkey Gouda

Oven Roasted Sliced Turkey Stacked High with Smoked Gouda, Cranberry, Sweet Mayo, Tomato, Onion and Lettuce

Smoked Ham and Cheddar

Mile High Piled Smoked Ham with Lettuce, Tomato, Onion and Cheddar

Roast Beef and Swiss

Slow Roasted Roast Beef, Sliced Thin but Stacked High, with Swiss Cheese and Accoutrements

Steak with Cranberry and Gorgonzola

Seared Tender Steak with Melted Gorgonzola, Sweet Mixed Greens and Cranberry Sauce

Vidalia Chicken Salad Wrap

Home-made Chicken Salad with Crisp Romaine and Vidalia Onion Dressing wrapped Burrito-Style

Ham and Havarti

Sweet Ham, Lettuce, Tomato, Onion and Havarti on a Ciabatta Roll

BLTTA

The Original Bacon, Lettuce, Tomato, Turkey, and Avocado Sandwich

Sides for Sandwiches

Chose 2 for \$2:

Kettle Chips or Boulder Chips

Trail Mix

Popcorn

Pudding or Yogurt

String Cheese

Whole Dill Pickle

Small Side Salad

Pretzels

Chose 1 for \$2:

Whole Fresh Fruit

Vegetable Pasta Salad

Fresh Fruit Salad

Italian Pasta Salad

Dinners Starting at \$18:

Bacon Wrapped Steak

Bacon wrapped steak filets paired with creamy sweet potato mash and roasted asparagus

Stir Fry Bar

Chef staffed live action stir fry bar, assorted chopped fresh veggies with carrots, peas, nappa cabbage, bok choy, broccoli, onion, fresh ginger, garlic. Chicken or steak with teriyaki sauce, soy sauce, served with brown and white rice and eggrolls

Italian Pasta Dinner

Chef staff live action pasta bar, with assorted chopped fresh veggies and your choice of pasta, marinara or alfredo, Italian sausage, Meatballs or chicken with Garlic Bread

Braised Traditional Osso Buco

Braised osso buco topped with gremolata with creamy risotto and sautéed green beans

Steak or Chicken Skewers

Grilled steak or chicken skewers with cous-cous and roasted veggies
Slow roasted Brisket with fingerling potatoes and veggies and fresh baked challah

Gyros

Traditional Gyros with Chicken or Lamb flatbread, falafel, Israeli salad, hummus, feta cheese and shredded lettuce, crispy French fries and chilled grapes

Add Salad Bar

Fresh Spring Mix or Garden Salad with deli meats, shredded and chopped cheeses, Onions, Peppers, Carrots, Tomatoes, Cucumbers, Chickpeas and Kidney Beans, Mandarin Oranges and a selection of dressings.

Add Soup

Homemade hot selections like creamy potato, chicken noodle and vegetable barley

Desserts to complete any meal starting at \$2

Carrot Cake

Lemon Cake

Chocolate Cake

Cherry or Lemon Italian Ice

Fresh Baked Cherry Turnovers

Warm Chocolate Chip Cookies

Warm Brownie or Blondie

Desserts A La Cart Starting At \$2

Baked Goodies: Brownies, Cookies and Cakes

S'mores Bar: graham crackers, chocolate and marshmallows

Banana boat Bar: Foil sheets, bananas, chocolate and marshmallows ready for the fire

Hot Cocoa Bar: Hot chocolate served in warmer with marshmallows and whipped cream on the side

Movie Snacks: assortment of individual popcorn, pretzels and candy

Brownie or Blondie Sundae: Ice cream and chocolate sauce over a brownie with whipped cream

