

	Breakfast	Lunch	Dinner
Monday	French Toast, fruit, toast, hot and cold cereals	Indoor Picnic; Platters and Salads; artisan cured meats, cheese, pickles, crackers, and seasonal salads	Braised Beef, Rice pilaf and cooked vegetables  Pie available after service (at cost)
Tuesday	Hard boiled eggs, yogurt, fruit, toast, hot and cold cereals	Chili– garlic toast, vegetable platter and dip	Pizza variety of flavors including three cheese, salami red pepper, and salami and mushroom, salad Dessert - Panna cotta and caramelized pretzels
Wednesday	Sweet and savory muffins, fruit, toast, hot and cold cereals	BBQ sausage bar - variety of home-made sausages and hand-crafted condiments, and pickles	Southern BBQ pork, crunchy coleslaw, potato salad  Dessert- Deconstructed candy apple
Thursday	Roast potato and egg skillet, fruit, toast, hot and cold cereals	Summer rice bowl - served with fresh vegetables, fried egg and chicken breast	Beef stroganoff, rice pilaf and cooked vegetables  Dessert- Strawberry shortcake
Friday	Open omelette, fruit, toast, hot and cold cereals	Spaghetti bar Tomato basil or Cream sauce Vegetable platter and dip	Ham & scalloped potatoes, cooked vegetables, chef salad with kombucha canola oil dressing Dessert- Cookies
Saturday	Light breakfast (for the early riser) – cereals, toast, fruit and yogurt	Brunch – sausage, pancakes, crepes and fruit with fixings like Syrup, Butter & Nutella	Lasagna, seasonal chef salad  Pie available after service (at cost)
Sunday	Egg bake, fruit, toast, hot and cold cereals	Banquet - Beef wellington, baked beans, potato salad, seasonal chef salad Dessert – S’mores milkshake	