



University of Central Florida





breakfast

breakfast collections

All prices are per person and available for 12 guests or more

MINI CONTINENTAL \$9.79

Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

NEW YORKER \$13.99

Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

PEGASUS BREAKFAST \$11.59

Large Butter Croissants, Scones, assorted Muffins, Assorted Individual Yogurt Parfait with seasonal Berries and Granola with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves
\$19.99 per dozen

Fresh Seasonal Sliced Fruit **\$2.99 per person**

Granola Bars **\$1.79 per person**

Assortment of Muffins, Danish and Scones **\$19.99 per dozen**

Assorted Gourmet Mini Danish **\$1.99 per person**



hot breakfast

All prices are per person and available for 12 guests or more

AMERICAN BREAKFAST **\$10.49**

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST BUFFET **\$9.99**

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

SUNRISE SANDWICH **\$10.99**

Breakfast Sandwiches: Bacon, Egg and Cheese on a Croissant & Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and Two Pastries with Condiments, Gourmet Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply

breakfast enhancements

All prices are per person and available for 12 guests or more

LOX AND BAGELS **\$8.99**

Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

YOGURT PARFAIT BAR **\$6.99**

Low-fat Yogurt, Granola, Seasonal Fruit, and Toppings served with Banana Bread Croutons to build your ideal Parfait

HOME-STYLE BISCUITS AND GRAVY **\$2.99**

Egg Whites available on request - nominal fee may apply



lunch & buffet

classic collections

DELI EXPRESS \$10.99

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies

With Choice of Two Salads, Ice Water and Iced Tea

CLASSIC SELECTIONS \$13.99

Please choose three (3) of the following

Deli Sliced Turkey And Swiss On Hearty Wheatberry Bread

Greek Salad Wrap With Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes And Red Onion

Deli Sliced Ham With Honey Mustard Dressing On Ciabatta Bread

Roast Beef With Cheddar Cheese And Horseradish Spread On Whole Grain Ciabatta Bread

Cranberry Chicken Salad In A Spinach Tortilla Wrap

Includes Cookies, Chips, Pickles, Condiments, Choice of Two Salads, Iced Water and Iced Tea.

CLASSIC BOX LUNCH \$9.99

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

Includes Bottled Water or Soda

plated lunch salads

All prices are per person and available for 12 guests or more

TRADITIONAL COBB SALAD \$13.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

CHICKEN CAESAR SALAD \$12.99

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

CHEF SALAD \$12.49

Ham, Turkey, Swiss, and Cheddar over Mixed Greens with Seasonal Fresh Vegetables

VEGETARIAN FIESTA SALAD \$11.89

Black Beans, Roasted Corn and Red Peppers, Sliced Red Onions, Monterey Jack and Cheddar Cheese over Fresh Romaine with Creamy Salsa Dressing

PREMIUM BOX LUNCH

Turkey Fajita Ciabatta with Black Bean Salad \$11.99

Roast Beef with Caramelized Onions and Gorgonzola \$12.99

Grilled Chicken Salad with a Fresh Roll \$11.99

Fresh Caprese on a Basil Focaccia Round \$11.19

Honey Roasted Ham and Baby Swiss on Baguette \$11.99

Includes Assorted Individual Chips, Whole Fruit, Gourmet Dessert, and Bottled Water or Soda



classic collections

THE EXECUTIVE LUNCHEON **\$17.29**

Please choose three (3) of the following

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Turkey Feta Ciabatta with Spinach and Sundried Tomato Aioli

Chicken Caesar Wrap

Grilled Vegetable Wrap

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

Herbed Quinoa Side Salad

Red Skinned Potato Salad



lunch & buffet

buffets

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

HARVEST BOUNTY \$19.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

TRADITIONAL AMERICAN \$15.99

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

TASTY TEX MEX \$15.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

BASIC ITALIAN BUFFET \$15.99

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

CLASSIC PIZZA \$15.49

Classic Garden Salad, Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza; Served with Home-style Kettle Chips, Cookies and Brownies

BAKED POTATO BAR \$16.49

Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling

BBQ PICNIC \$13.99

Grilled Hamburgers and Hotdogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Potato Salad, and Fresh Country Coleslaw; Served with House-made Kettle Chips, Cookies and Brownies

SOUTHERN BBQ \$15.49

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

WOK THIS WAY \$19.29

Asian Slaw, Szechuan Green Beans, Egg Rolls with Sweet Thai Chili Sauce, Vegetable Fried Rice, Cashew Chicken, Beef and Broccoli, and Fortune Cookies



buffet starters

Build Your Own Buffet: Select two starters, one entrée, two sides, and one dessert

BUFFET STARTERS

- Classic Caesar Salad
- Greek Salad With Crumbled Feta
- Traditional Hummus With Toasted Pita
- Roasted Vegetable Platter With Chimichurri Mayo
- Seasonal Fresh Fruit Salad
- Add An Extra Buffet Starter? **\$3.29**

BUFFET ENTREES

- Chicken Cacciatore with Fresh Herbs and Vegetables **\$15.99**
- Grilled Salmon with Parmesan Pesto Sauce **\$18.29**
- Grilled Flank Steak with Black Bean and Garlic Soy Marinade **\$18.49**
- Farfalle with Sun-dried Tomatoes and Sautéed Broccoli **\$14.99**
- Pasta Pagliafino with Peas, Mushrooms & Tomatoes in Chardonnay Cream Sauce **\$15.49**
- Mahi Mahi with Tropical Fruit Salsa **\$18.29**
- Chicken Saltimbocca with a Madeira Wine Sage Sauce **\$17.99**

BUFFET SIDES

- Italian Seasoned Green Beans
- Goat Cheese and Roasted Garlic Mashed Potatoes
- Pan Roasted Vegetables with Herb Vinaigrette
- Toasted Cranberry Apple Couscous
- Tomato Caper Ratatouille
- Marinated Roasted Red Potatoes
- Add an extra Buffet Side? **\$3.29**

BUFFET FINISHES

- Dutch Apple Pie
- New-York Style Cheesecake
- Warm Peach Cobbler
- Spiced Carrot Cake
- Red Velvet Cake
- Add an extra Buffet Finish? **\$2.99**

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (407) 823-2494 to arrange a personal consultation.



served meals

plated meal collections

All prices are per person

*Includes Salad, Entrée, Dessert, Fresh Rolls, Butter, Water, Iced Tea and Coffee Service
All plated meals are described in three courses, with salad and dessert selections listed underneath the entrée plate*

**PETIE FILET MILANO ATOP EGGPLANT CROUTON WITH
MUSHROOM RAGOUT \$29.99**

Artisan Salad and White Balsamic Dressing and 1/2 Mile Chocolate Cake

**ROSEMARY RACK OF LAMB WITH POMEGRANATE DEMI GLACE
\$31.99**

Cucumber Ring Salad with Fresh Baby Greens, Goat Cheese and Pecans
and Crème Brûlée

**FRENCH CUT CHICKEN BREAST STUFFED WITH MUSHROOM
DUXELLE AND BRIE \$22.99**

Arugula and Spinach, Strawberries, Feta, Champagne Vinaigrette
and Lemon Cake

**GRILLED TOFU ON RISOTTO PRIMAVERA &
SUNDRIED TOMATO, GARLIC SAUCE \$20.99**

Baby Green Salad and Fresh Berry Display with Mango Puree

**MEDITERRANEAN CHICKEN WITH CAPERS, TOMATO
AND MUSHROOM SAUCE \$21.99**

Fresh Garden Salad with Grape Tomatoes, Cucumbers, Sliced
Almonds and Carrot Cake

MAHI MAHI WITH PINEAPPLE MANGO SALSA \$27.99

Citrus Salad with Pea Pod, Shiitake, Mandarin Oranges,
Ginger Dressing and Coconut Cake

receptions



receptions

COLD HORS D'OEUVRES

Southwestern Chicken in Phyllo Crisp **\$22.99 per dozen**

Wild Mushroom and Goat Cheese Crostini **\$24.99 per dozen**

Sesame Crusted Ahi Tuna **\$32.99 per dozen**

Bacon Blue Cheese Guacamole with Chips **\$24.99 per dozen**

Shrimp Cocktail **\$34.99 per dozen**

Bruschetta with Crustini **\$22.99 per dozen**

Roasted Red Pepper Hummus with Pita Crisps **\$19.99 per dozen**

Cheesy Onion Delights **\$19.49 per dozen**

HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms **\$27.99 per dozen**

Coconut Shrimp with Tropical Salsa **\$29.99 per dozen**

Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce **\$22.99 per dozen**

Maryland Crab Cakes with Cajun Rémolade **\$32.99 per dozen**

Chicken Tenders with Dipping Sauce **\$27.99 per dozen**

Chicken Ana Capri with Marinara Dip **\$25.99 per dozen**

Crispy Chicken Pot Stickers **\$22.99 per dozen**

Swedish or Barbecue Meatballs **\$22.99 per dozen**

Chicken Wellington with Chardonnay Cream Sauce **\$34.99 per dozen**

All prices are per dozen and available for 2 dozen or more

ADDITIONS

Fresh Garden Crudités served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips

serves 12: \$35.99 24: \$69.99 48: \$139.99

Assorted Mini Sandwiches including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls

serves 12: \$64.99 24: \$124.99 48: \$249.99

Grilled Vegetables with Balsamic Vinaigrette

serves 12: \$27.49 24: \$45.99 48: \$72.99

Classic Cheese Tray served with Gourmet Crackers

serves 12: \$41.99 24: \$66.99 48: \$110.99

Fresh Seasonal Fruit served with Honey Mango Dipping Sauce

serves 12: \$54.99 24: \$87.59 48: \$143.99



receptions

reception stations

*Add one of the following stations to your reception
All prices are per person and available for 12 guests or more*

MEDITERRANEAN \$10.29

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$11.99

Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings served with Sweet Chile Dipping Sauce, and Gourmet Dessert Bars

HAPPY HOUR \$16.59

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

TRADITIONAL CARVING \$16.99

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

breaks

All prices are per person and available for 12 guests or more

ENERGY BREAK \$3.99

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

THE HEALTHY ALTERNATIVE \$8.99

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

CHOCOLATE INDULGENCES \$8.49

Double Chocolate Chip Cookies, Chocolate Dipped Pretzels, Chocolate Strawberries and Brownies

CANDY SHOP \$6.99

Gummies, Shelled Candies, Chocolate Bars, and Other Assorted Sweets



beverages

Regular and Decaffeinated Coffee, Tea **\$21.99 per gallon**

Iced Tea **\$17.99 per gallon**

Lemonade **\$17.99 per gallon**

Fruit Punch **\$17.99 per gallon**

Infused Water **\$8.99 per gallon**

Bottled Water **\$2.29 per person**

Assorted Sodas 20oz **\$2.29**

Bottled Juice **\$2.79**

Assorted Juice (OJ, AJ, Cranberry) **\$22.99 per gallon**

Iced Water **\$2.99 per gallon**

desserts

Assorted Gourmet Cookies **\$12.79 per dozen**

Bakery-fresh Brownies **\$13.99 per dozen**

Multi-Layer Chocolate Cake **\$15.99 each**

Custom Artisan Cupcakes **\$22.99 per dozen**

Chocolate Covered Strawberries **\$22.99 per dozen**



bar services

open bars

We offer open bars by the hour, which includes one bartender per 100 guests. Additional bartenders are available at additional charge of \$39.99 per bartender per hour. There is a minimum purchase of \$349.99 required for open bars.

beer and wine bars

Includes: Beverage Napkins, Cups and Ice

First Hour **\$10.99 per person**

Second Hour add **\$9.99 per person**

Each additional hour is **\$7.99 per person**

Beer: Assorted Domestic and Import Beers

Wine: Trinity Oaks Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Soda: Coke Classic, Diet Coke, Sprite, Ginger Ale

Mixers: Dasani Water

cocktail bar

Includes: Beverage Napkins, Cups, Ice, Lemons, Limes

First Hour **\$13.99 per person**

Second Hour **\$11.99 per person**

Each additional hour is **\$9.99 per person**

Liquor: Tequila, Gin, Rum, Vodka, Whiskey, Bourbon, Scotch

Beer: Assorted Domestic and Import Beers

Wine: Trinity Oaks Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Soda: Coke Classic, Diet Coke, Sprite, Ginger Ale

Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda

cash bars

We offer cash bars for your event with one hour of bartender service. Each additional hour of service is an additional \$39.99 per bartender. There is a \$124.99 set up charge. A minimum of \$349.99 in sales must be met, or balance will be charged.

premium cocktail bar

Includes: Beverage Napkins, Cups, Ice, Lemons, Limes

First Hour **\$14.49 per person**

Second Hour **\$12.49 per person**

Each additional hour is **\$10.49 per person**

Liquor: Jose Cuervo Tequila, Tanqueray Gin, Bacardi Rum, Absolut Vodka, Crown Royal Whiskey, Jack Daniel's Bourbon, Dewar's Scotch

Beer: Assorted Domestic and Import Beers

Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon & Pinot Noir

Soda: Coke Classic, Diet Coke, Sprite, Ginger Ale

Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda

All bar services are stocked with upscale disposable service ware. Enhanced service ware is available at an additional cost.

contact us today

407.823.2494

catering@ucf.com

www.ucfcatering.catertrax.com

Prices effective until 07/01/2016



BREAKS

TOP PICK

THE HEALTHY ALTERNATIVE

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars
\$7.99 per person

ENERGY BREAK

Raise the Bar with an Assortment of Granola, Fruit and Breakfast Bars
\$3.49 per person

CHOCOLATE INDULGENCES

Double Chocolate Chip Cookies, Chocolate Dipped Pretzels and Strawberries, Brownies
\$7.99 Per Person



BEVERAGES

BOTTLED WATER \$2.29

ASSORTED SODAS (16OZ) \$2.29

BOTTLED JUICE (OJ, CRAN-APPLE, APPLE) \$2.79 Per Person

BOTTLED ICED TEA \$2.29 Per Person



CONTACT US TODAY

407-823-2494

catering@ucf.edu

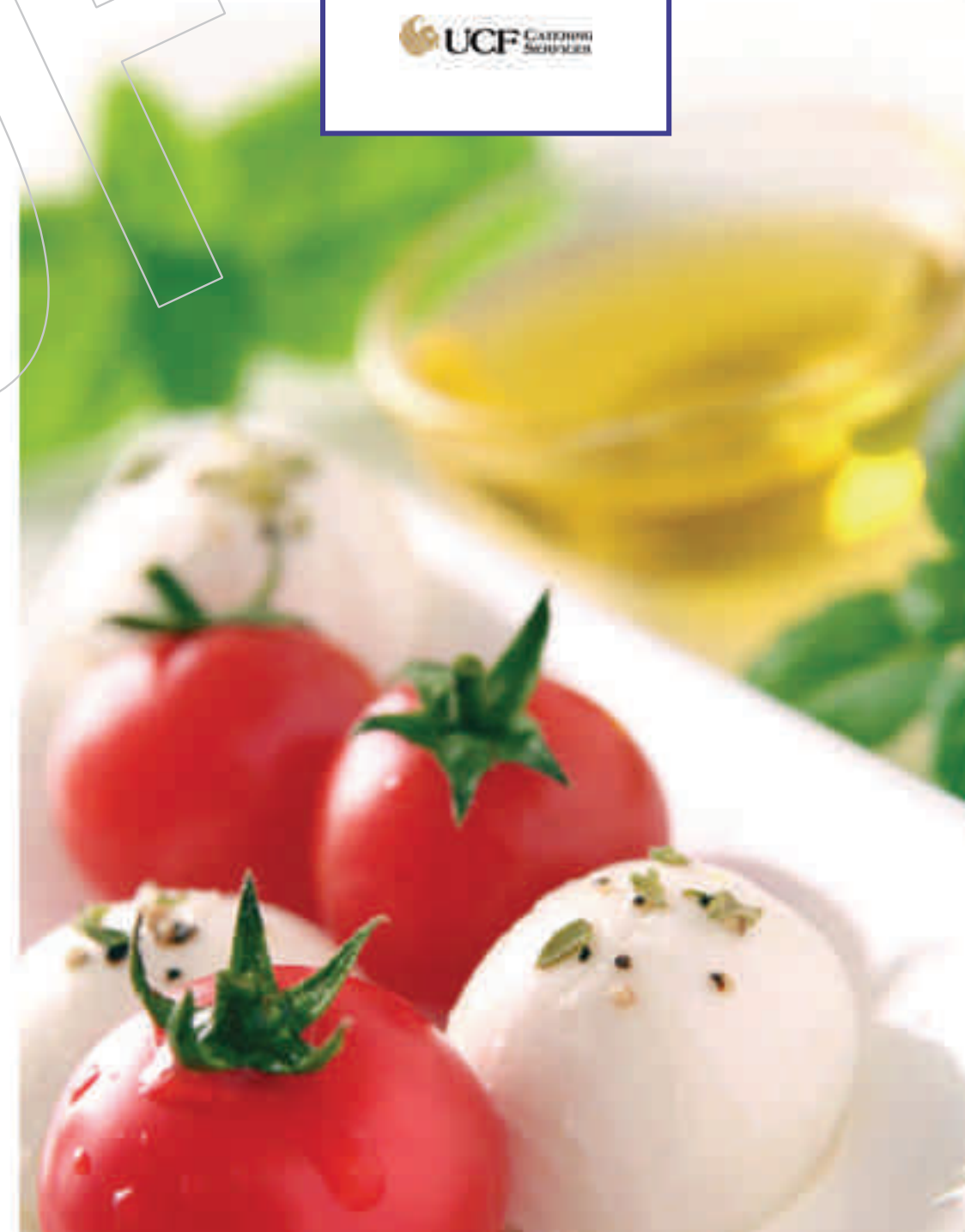
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Prices effective until 07/01/2016

FRESH FOOD

University of Central Florida

ON THE GO





SUNRISE STARTERS

All starters include Gourmet Coffee, Decaf and Hot Tea

TOP PICK

HEALTHY CHOICE

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups
\$7.99 Per Person

QUICK START

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices
\$8.99 Per Person

YOGURT PARFAIT BAR

Your choice of Two Low Fat Yogurts, Granola, Three Seasonal Fruits and Two Toppings; served with Banana Bread Croutons for your ideal Parfait
\$6.99 Per Person (10 ppl minimum)

A LA CARTE

Assorted Bagels
\$19.99 by the dozen

Seasonal Fresh Fruit
\$3.49

Assorted Yogurt Cups
\$3.79

Assorted Muffins (per dozen)
\$21.49 Per Person

Assorted Pastries (per dozen)
\$21.49 Per Person

MEETING ALL DAY



Full Day Classic

Start out with the **Quick Start Breakfast**, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.

For Lunch, enjoy either the **Main Event Sandwich Buffet** or the **Salad Affair Gourmet salad buffet** served with accompaniments and dessert.

Quick Start Breakfast

Sandwiches \$18.29

Salads \$19.29

FAVORITE LUNCH PACKAGES

TOP PICK

The Main Event

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts
Assorted Beverages for \$2.29.
\$10.99

A Salad Affair

Your choice of three (3) selections from our assortment of Premium Entree Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts
Assorted Beverages for \$2.29.
\$11.99

Deli Express

Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; served with Swiss, American and Munster Cheeses, as well as Leaf Lettuce, Sliced Tomatoes, Pickles, Assorted Baked Breads and Rolls
Assorted Beverages for \$2.29.
\$9.99

Classic Box Lunch

Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies
Assorted Beverages for \$2.29.
\$7.99

The Vegetarian

Garden Vegetable and Boursin Sandwich served with Grilled Vegetables, Apricot Almond Cous Cous and a Brownie
Assorted Beverages for \$2.29.
\$10.29

SIDE SALADS

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Red Skin Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

PREMIUM SANDWICHES

New Market Tuna on a Multigrain Roll

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

SALADS

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons

Chicken Chef Salad with Sharp Cheddar Cheese and Ranch Dressing

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing

Traditional Garden Salad with Fresh Iceberg and Romaine Lettuce, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing

