

# SUMMER MENU

*Seasonal Flavors are heating up!*

*\*Pricing is Per Person unless otherwise noted.*

## BREAKFAST

**Healthy Jump Start | \$13.95**

Individual No Crust Quiche, Turkey Sausage, Sliced Seasonal Fruit, Muffins and Hard Boiled Eggs

**Donut Holes | \$9.00 / dozen**

Cinnamon & Sugar, Glazed or Jelly Filled

## SANDWICHES

**Standard Box Lunch | \$11.95**

**Executive Box Lunch | \$12.95**

**Individual | \$7.95**

**Baja Chicken Wrap**

Smoked Chicken Breast, Pepper Jack Cheese, Roasted Red Peppers, Fresh Cilantro and Spinach with Chipotle Mayonnaise

**Pesto Caprese (V)**

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

## BUFFET

**GF Build Your Own Protein Bowl | 14.50**

**CHOICE OF PROTEIN:** Seasoned Beef, Chicken or Tofu (Select One)

**TOPPINGS:** Seasoned Quinoa, Spinach, Diced Tomatoes, Cheddar Cheese and Cilantro Lime Yogurt Sauce

*Served with Home Made Corn Bread Muffins*

## SALADS

**Standard Box Lunch | \$11.95**

**Executive Box Lunch | \$12.95**

**Side Salad | \$3.50**

**GF Summer Chopped Salad**

Chopped Lettuce with Diced Tomatoes, Scallions, Marinated Chicken, Crisp Bacon, Tortilla Strips and Crumbled Bleu Cheese with Tangy Lime Vinaigrette

**BLT Salad**

Romaine, Bacon, Tomatoes, Red Onion and Croutons with a Honey Mustard Vinaigrette

## HORS D'OEUVRES

**GF Teriyaki Marinated Shrimp**

**Wrapped in a Snow Pea Pod | \$2.25**

Finished with Black and White Sesame Seeds

**GF Grilled Blackberry Chicken | \$2.25**

With Blackberry Preserves & Goat Cheese on a Fresh Endive Leaf

**GF Fruit Skewers (V) | \$1.75**

Stemming from a Melon Base

## DESSERTS

**Rice Krispie Treats | \$1.50 (V)**

half dipped in chocolate with red, white and blue sprinkles.

**Fresh Fruit Tartlets | \$1.50 (V)**



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*Eat Smart.*