

TIBURON 2025 CHUBB CLASSIC



PLEASE NOTE: GRAB N GO OPTIONS AVAILABLE 10-11 AM DAILY

MONDAY, FEBRUARY 10TH 2025

Breakfast 7:30am-10am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs

Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburon's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 – Cheese White Grits

Media Center Breakfast, 7am-10am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola (Cup)
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Reception Menu, 4:00 pm-7:30 pm

Assorted Cheese and Charcuterie with Fig Jam, Assorted Olives and Lavosh Crackers
Tiburon's Chips & Dips
Roasted pepper-basil hummus, Hand Crushed Guacamoles and Freshly made pico de gallo with crudité vegetables and house spiced corn tortilla chips

Crispy Coconut Shrimp with our famous roasted jalapeno, mango-sesame aioli

Baked Ziti with Sausage, Ricotta and Tomato Pomodoro
Mini Macarons, Fresh Baked Cookies, Blondies and Brownies

Lunch 11am-4pm

Chilled Salad & Fruit Station

Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Broccoli-Bacon and Cheddar Slaw with Dried Cranberries
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Marinated & Grilled Beef Flank Steak
Spicy mango-sesame aioli

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes, Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs, Assorted Cheeses, Chopped Romaine and Artisan Greens with Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Grilled Chicken with supreme sauce, tomato-basil relish
Build Your Own Mashed Potato Bar with Duet of Potatoes and Assorted Toppings
Roasted Brussels Sprouts/ Sweet chili-Sesame/ Hazelnuts

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts, Brownies, Beignets and Mini pastries

Media Center Lunch, 11am-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Daily Salad Bar

Assorted lettuces, 4 toppings and 2 dressings

Hot Meal Buffet (Chafers)

Grilled Chicken with supreme sauce, tomato-basil relish
Garlic and buttermilk whipped potatoes
Wild Rice with Root Vegetables
Roasted Brussels Sprouts / Melted Onions / Hazelnuts
Assortment of pre-packaged Snacks

TUESDAY FEBRUARY 11TH 2025

Breakfast 6:00 am-10am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs

Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburon's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 –Cheese White Grits

Media Center, 6:30am-10:30am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola (Cup)
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Lunch 11am-4pm

Chilled Salad & Fruit Station

Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Sun-Dried Tomato, Basil Rotini Salad with Kalamata Olives
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups
Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Mesquite Rubbed Airline Turkey Breast
Roasted Garlic and Fresh Chive Aioli

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes,
Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs,
Assorted Cheeses, Chopped Romaine and Artisan Greens with
Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Spice Roasted Antarctic Salmon
With Mango Salsa and citrus butter sauce
Wild Rice Blend with root vegetables
Baby Haricot Verts with Basil Marinated Roasted Red Peppers

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts,
Brownies, Beignets and Mini pastries

Media Center Lunch, 11:30am-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Hot Meal Buffet (Chafers)

Antarctic Salmon with Mango Salsa and citrus butter sauce
Wild Rice Blend with root vegetables
Garlic and asiago whipped potatoes
Haricot Verts with Basil Marinated Roasted Red Peppers
Assortment of pre-packaged Snacks

WEDNESDAY FEBRUARY 12TH 2025

Breakfast 5:45am-10:00am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs

Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburon's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 –Cheese White Grits

Media Center Breakfast, 6:30am-10:30am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola (Cup)
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Reception Menu

Assorted Cheese and Charcuterie with Fig Jam, Assorted Olives and Lavosh Crackers
Tiburon's Chips & Dips
Roasted pepper-basil hummus, Hand Crushed Guacamoles and Freshly made pico de gallo with crudité vegetables and house spiced corn tortilla chips

Cheese Steak Egg Rolls with Roasted Pepper and Garlic Aioli
Tortellini with Tomato-Vodka Sauce Asiago and Mozzarella
Mini Macarons, Fresh Baked Cookies, Blondies and Brownies

Lunch 11:00am-4pm

Chilled Salad & Fruit Station

Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Classic Carrot and Cabbage Cole Slaw
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups
Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Applewood Smoked Bacon Carver
Roasted Garlic-Chive Aioli

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes, Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs, Assorted Cheeses, Chopped Romaine and Artisan Greens with Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Smoked BBQ Beef Brisket with Bourbon BBQ sauce
Tiburon's Famous 5-cheese baked mac-n-cheese
Oven Roasted Baby Zucchini with Maple and Garlic
Oven Roasted Sweet Potato Chunks with Sweet-Heat Sprinkle

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts, Brownies, Bignets and Mini pastries

Media Center Lunch, 11:30pm-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Hot Meal Buffet (Chafers)

Smoked BBQ Beef Brisket with Bourbon BBQ sauce
Tiburon's Famous 5-cheese baked mac-n-cheese
Baby Zucchini and Sunburst Squash with Maple and Garlic
Assortment of pre-packaged Snacks

THURSDAY FEBRUARY 13TH 2025

Breakfast 5:45am-10:00am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs

Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburón's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 –Cheese White Grits

Media Center Breakfast, 6:30am-10:30am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola (Cup)
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Reception Menu, 4:00 pm-7:30 pm

Assorted Cheese and Charcuterie with Fig Jam, Assorted Olives and Lavosh Crackers
Tiburón's Chips & Dips
Roasted pepper-basil hummus, Hand Crushed Guacamoles and Freshly made pico de gallo with crudité vegetables and house spiced corn tortilla chips

Jerk Glazed Crispy Breaded Pork "Wings" with buttermilk ranch, celery and carrots
Garlic Roasted Chicken & Rigatoni Alfredo
Mini Macarons, Fresh Baked Cookies, Blondies and Brownies

Lunch 11:00am-4pm

Chilled Salad & Fruit Station

Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Beet Salad with Onions, Feta, Pecans and Basil Vinaigrette
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Carved Mojo Marinated Pork Loin

Bourbon BBQ

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes, Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs, Assorted Cheeses, Chopped Romaine and Artisan Greens with Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Jumbo Shrimp Creole with peppers, onions and stewed tomatoes
Saffron Scented Yellow Rice
Soffrito Simmered Black Beans
Roasted asparagus with garlicky carrots

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts, Brownies, Beignets and Mini pastries

Media Center Lunch, 11:30am-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Hot Meal Buffet (Chafers)

Shrimp Creole with peppers, onions and stewed tomatoes
Saffron Scented Yellow Rice
Soffrito Simmered Black Beans
Roasted asparagus with garlicky carrots
Assortment of pre-packaged Snacks

FRIDAY FEBRUARY 14TH 2025

Breakfast 6am-10:00am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs

Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburon's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 –Cheese White Grits

Media Center Breakfast, 6:30am-10:30am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola (Cup)
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Lunch 11:00pm-4pm

Chilled Salad & Fruit Station

Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Tomato-Mozzarella Caprese Cups with Micro Basil
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties
Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Herb Crusted Roasted Beef
Roasted Pepper Remoulade

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes,
Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs,
Assorted Cheeses, Chopped Romaine and Artisan Greens with
Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Chicken Marsala with mushroom-basil sauce and mozzarella
Spice Roasted Red Potatoes with EVOO and Garlic
Tortellini with Cream Tomato-Roasted Garlic Vodka Sauce
Spice Roasted Heirloom Carrots with Melted Onions and Bacon

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts,
Brownies, Beignets and Mini pastries

Media Center Lunch, 11:30pm-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Daily Salad Bar

Assorted lettuces, 4 toppings and 2 dressings
Hot Meal Buffet (Chafers)

Chicken Marsala with mushroom-basil sauce and mozzarella
Herb, Garlic and Spice Roasted Red Potatoes
Tortellini with Cream Tomato-Roasted Garlic Vodka Sauce
Honey Roasted Heirloom Carrots Bacon and Onions

Assortment of pre-packaged Snacks

SATURDAY FEBRUARY 15TH 2025

Breakfast 6am-10:00am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs
Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburon's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 –Cheese White Grits

Media Center Breakfast, 6:30am-10:30am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola (Cup)
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Lunch 11:00pm-4pm

Chilled Salad & Fruit Station
Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Loaded Potato Salad with Bacon/Cheddar/Scallions
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Herb & Garlic Roasted Turkey Breast with
Roasted Cranberry Aioli

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes,
Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs,
Assorted Cheeses, Chopped Romaine and Artisan Greens with
Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Southwestern-Spiced Pulled Pork Carnitas
Saffron Scented Yellow rice
Chorizo-Bacon scented Charro Beans
Melted Onion, Bacon, and Cumin Braised Green Beans

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts,
Brownies, Beignets and Mini pastries

Media Center Lunch, 11:30pm-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Daily Salad Bar

Assorted lettuces, 4 toppings and 2 dressings

Hot Meal Buffet (Chafers)

Southwestern-Spiced Pulled Pork Carnitas
Saffron Scented Yellow rice
Chorizo-Bacon scented Charro Beans
Melted Onion, Bacon, and Cumin Braised Green Beans
Assortment of pre-packaged Snacks

SUNDAY FEBRUARY 16TH 2025

Breakfast 6:00am-10:00am

Fresh Squeezed Florida Orange and Grapefruit Juices
Cranberry Juice Cocktail
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola and Berries
Hard Boiled Eggs (Cup)
Toast with butter and jam (Drawer)
Plain and Everything Bagels with Cream Cheese (Drawer)
Assorted Muffins and Danish

Daily Omelet Station

8 ingredients, eggs, egg whites and whole fresh eggs

Daily Breakfast Buffet

Scrambled Cage Free Farm Eggs with Assorted Hot Sauces
Tiburon's Famous Sugar Cured Applewood Bacon
Smoked Artisan Sausage Links
Traditional breakfast sausage
Classic "Grumpy" Potato Hash Brown Patties
Belgian Waffles with Real Maple Syrup
Slow Simmered Irish Oats with Dried Fruits
The Cheesiest 5 –Cheese White Grits

Media Center Breakfast, 6:30am-10:30am

Assorted Fruit Juices (individual)
Coffee & Tea
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Cold Cereals with Whole and 2% Milk
Assorted Yogurts with Granola
Otis Spunkmeyer Ind. Wrapped Muffins and Danish

Daily Hot Breakfast Buffet (Chafers)

Gouda scrambled eggs
Applewood Bacon
Duet of Breakfast Sausages
Daily Breakfast Potatoes

Lunch 11:00am-4pm

Chilled Salad & Fruit Station

Fresh Fruit Salad with Berries Individual Cups
Fresh Whole Fruit (Washed and Wrapped)
Spicy Caribbean Cabbage and Carrot Slaw with Scallions
Sandwich, Wrap & Deli Salad Choices

Turkey, Ham L/T and Cheddar on challah slider (Platters)
Roast Beef L/T and Swiss Wrap (Platters)
Individual Tuna Salad and Chicken Salad Protein Cups

Deep River Premium Chips

Mesquite, Maui Onion and Sea Salt Varieties

Daily Carving Station

Applewood Smoked Carved Honey Ham
Roasted Pepper, Basil and Garlic Aioli

Salad Bar

Individual bowls of Tomatoes, Carrots, Artichokes,
Cucumbers, Assorted Olives, Pepperoncini, Hard-Boiled Eggs,
Assorted Cheeses, Chopped Romaine and Artisan Greens with
Ranch, White Balsamic and Caesar Dressings.
Asian Noodles, Bacon Bits and Garlic Croutons

Daily Hot Lunch Buffet

Tiburon's Famous Pickle-Brined Crispy Chicken Tenders
BBQ Pork Loin with Sweet Onions and Grilled Pineapple
Whipped Sweet Potatoes
Vegetable du Jour

The Sweets Station

Assortment of Freshly Baked Cookies, Filled Donuts,
Brownies, Beignets and Mini pastries

Media Center Lunch, 11:30am-3pm

Individually Boxed Salads with Assorted Dressings on Side
Fresh Fruit Salad with Berries (Cup)
Fresh Whole Fruit (Washed and Wrapped)
Turkey and Swiss on challah Platter
Roast Beef and Swiss Lavosh Platter
Mesquite, Maui Onion and Sea Salt Chips (Ind)

Daily Salad Bar

Assorted lettuces, 4 toppings and 2 dressings
Hot Meal Buffet (Chafers)

BBQ Pork Loin with Sweet Onions and Grilled Pineapple
Whipped Sweet Potatoes
Vegetable du Jour

Assortment of pre-packaged Snack