		HOSPITALITY REQUIREMENTS
BUFFET LUNCH		HOSPITALITY RECOMMENTS
-	40 count	Classic Caesar Salad
Monday, 11 a.m 2 p.m.	40 Count	MYO Deli Sandwich with Assorted Breads and Deli Meats
		Crispy Chicken Caesar Wraps
		Seasonal Vegetables with Lemon Herb Butter
		Vegetable Crudité Display with Ranch Dip
		Assorted Cookies
	60 count	Farmers Vegetable Salad
Tuesday, 11 a.m 2 p.m.	60 Count	Crispy Chicken Sandwich
		Assorted Condiments and LTO
		Roasted Vegetable Flatbread
		Broccoli Cheddar Soup
		Vegetable Crudité Display with Ranch Dip
	70	Assorted Cookies Garden Salad
Wednesday, 11 a.m 2 p.m.	70 count	
		MYO Chicken Street Tacos with Pico de Gallo and Cilantro
		Veggie Panini - Zucchini, Roasted Red Bell Peppers, Mushrooms and Provalone Cheese
		Kettle Chips
		Vegetable Crudité Display with Ranch Dip
		Assorted Cookies
Thursday, 11 a.m 2 p.m.	70 count	Leafy Green Salad
		Chicken Marsala in Creamy Marsala Wine with Sauteed Mushrooms and Pearl Onions
		Roasted Yukon Gold Potatoes
		Parmesan Dusted Asparagus Spears
		Vegetable Crudité Display with Ranch Dip
		Assorted Cookies
Friday, 2:30 p.m 5:30 p.m.	85 count	
		Grilled Chicken Skewers with Ginger and Garlic
		Grilled Beef and Mushroom Skewers with Ponzu Dressing
		Stir-Fry Vegetables
		Vegetable Crudité Display with Ranch Dip
		Assorted Cookies
Saturday, 1:30 p.m 4:30 p.m.	85 count	
		Chicken Piccata with Lemon and Capers
		Jumbo All Beef Hotdog
		Baked Mac and Cheese
		Vegetable Crudité Display with Ranch Dip
		Assorted Cookies
Sunday, 1:30 p.m 4:30 p.m.	85 count	Green Leaf Salad with Tomato and Cucumber, assorted dressings
		Blackened Jerk Chicken Breasts with Lime Zest
		Pulled Pork Sliders
		Sea Salt Crisp Potato Wedges
		Vegetable Crudité Display with Ranch Dip
		Assorted Cookies