

## BREAKFAST

*exclusive of tax, gratuity and administrative fee*

### CONTINENTAL BREAKFAST

*\$21.00 per person*

Muffins

Assorted Pastries

Croissants

Bagels & Cream Cheese

Seasonal Fruit

Includes Orange Juice, Grapefruit Juice, Coffee and Hot Tea

### PRAIRIE AVENUE BREAKFAST TABLE

*\$38.00 per person*

Egg Scramble

*Chives, Vermont Cheddar Cheese*

Cinnamon Raisin French Toast

*Maple Syrup and Whipped Cream*

Bacon, Sausage or Turkey Sausage

Breakfast Potatoes with Onion or Potato Hash with Chives, Bacon, Cheese

Seasonal Fruit

Breakfast Breads

*Assorted Muffins, Pastries, Croissants*

Includes Orange Juice, Grapefruit Juice, Coffee & Hot Tea

### BREAKFAST ENHANCEMENTS

Smoked Salmon \$6

*Bagels, Cream Cheese, Capers, Tomatoes, Eggs, Onion*

Yogurt Parfait Bar \$5

*Vanilla or Plain Yogurt, Assorted Berries, Granola*

### COCKTAIL ENHANCEMENTS

Mimosas \$16 (2 hours) \$8 for each additional hour

Firehouse Punch Bowl \$55 (Serves 6)

Bloody Marys \$22 (2 hours) \$10 for each additional hour

# PRAIRIE AVENUE LUNCH TABLE

\$35.00 per person  
*exclusive of tax, gratuity and administrative fee*

## STARTERS

Caesar Salad

Grilled Seasonal Vegetable Platter

## MAIN COURSE

(SELECT THREE)

Rigatoni Pasta

*Vegetarian Marinara or Meat Sauce*

Marinated Boneless Chicken Breast

*Lemon, Thyme, Chicken Au Jus and Spinach*

Grilled Scottish Salmon

*Cannellini Beans, Roasted Tomatoes*

Marinated Skirt Steak

*Nob Onions, Roasted Shallots*

## DESSERT

Assorted Mini Desserts

## PALMER LUNCHEON PLATED

\$25.00 per person  
*exclusive of tax, gratuity and administrative fee*

### STARTER

Caesar Salad  
*Tomatoes, Parmesan Crostini*

### MAIN COURSE

(SELECT TWO)

CFH Burger  
*Beef Short Rib & Pork Belly, Goat Cheddar Cheese*

Marinated Chicken Breast  
*Lemon, Thyme, Au Jus*

Scottish Salmon  
*Sautéed Organic Salmon, Lemon Butter Sauce*

Rigatoni Pasta  
*Vegetarian Marinara or Meat Sauce*

### COMPLEMENTS

(SELECT TWO)

Mashed Potatoes

Marble Potatoes

Asparagus

Root Vegetables

Roasted Cauliflower

### DESSERT

Key Lime Pie  
*Oreo Cookie Crust*

# KIMBALL LUNCHEON PLATED

\$37.00 per person  
*exclusive of tax, gratuity and administrative fee*

## STARTERS

(SELECT ONE)

Seasonal Mixed Green Salad  
*Seasonal Greens, Goat Cheese, Apples, Caramelized Pecans, Sherry Vinaigrette*

Soup of the Day

## MAIN COURSE

(SELECT TWO)

Airline Chicken Breast

*Lemon, Thyme, Au Jus*

Scottish Salmon

*Sautéed Organic Salmon, Lemon Butter Sauce*

Marinated Skirt Steak

*Soy Marinade*

Rigatoni Pasta

*Vegetarian Marinara or Meat Sauce*

## COMPLEMENTS

(SELECT TWO)

Robuchon's Buttered Potatoes

Marble Potatoes

Asparagus

Root Vegetables

Roasted Cauliflower

## DESSERT

(SELECT ONE)

Key Lime Pie

*Oreo Cookie Crust*

Rum Cheese Cake

*Graham Cracker Walnut Crust, Raspberries*