EXCEPTIONAL SERVICE



PREMIUM INGREDIENTS

Continental Breakfast

Fivestar Continental A fresh baked pastry, bagel, fresh sliced seasonal fruit cup, non-fat yogurt, fresh orange juice, and condiments. V / GF

Healthy Start Fresh sliced seasonal fruit cup, non-fat yogurt, healthy muffin, cereal, and low-fat milk. V / GF / HC

Assorted Breakfast Bread Tray A selection of assorted fresh baked pastries, muffins, bagels, croissants, or breakfast breads. Served with condiments.

Scottish Smoked Salmon Sandwich Toasted bagel with Scottish smoked salmon, cream cheese, dill, thinly sliced red onion, sliced egg, and chopped capers. **GF**

Fresh Berry Yogurt Parfait Low-fat Greek yogurt layered with fresh berries, and a side of granola. V / GF / HC

Cold Cereal Selection V / GF / HC

Breakfast Beverages Assorted fruit juices, coffee, tea.

Acai Bowl with Granola

Avocado Toast

Hot Breakfast

Breakfast Meals Available a-la-carte or as a meal. Meal served with your choice of two items: orange juice, whole fruit, fresh fruit cup, yogurt, 2 hard-boiled eggs, toast, bagel, English muffin, croissant, or muffin. **GF**

Breakfast Sandwich Cage free farm egg with your choice of protein, cheese, and bread. GF

Pancakes/French Toast Waffle Sticks With maple syrup and butter. V / GF

Cage Free Farm Fresh 3 Egg Omelet With your choice of fillings: bacon, ham, sausage, turkey sausage, turkey bacon, onions, bell peppers, mushrooms, spinach, feta, cheddar cheese, swiss, or fresh mozzarella. Egg white available. V / GF / HC

Snack Trays

SNACK PACKS

Paleo Berry cup, mini crudité, dried fruit, hard meats, roasted nuts, and granola bar. HC

Gluten Free Fruit cup, mini crudité with hummus, hard meats, dried fruit, sliced cheese, and gluten free crackers.

Chocolate Lovers Chocolate covered strawberries, chocolate covered pretzels, brownie, Ghirardelli chocolate square, chocolate Biscotti, Chef's choice chocolate dipped seasonal fruit. **GF**

Combination Box for On-the-Go Fruit cup, assorted cheeses, crackers, and mini crudité with hummus. HC

Seasonal Fruit Tray A selection of melons, berries, seasonal and exotic fruits served with Fivestar's yogurt dipping sauce. V / GF / HC

Crudité A selection of fresh cut vegetables. Selections would include carrots, celery, sweet peppers, English cucumber along with other seasonal items. Served with hummus and Ranch dipping sauces. V / GF / HC

Domestic and Artisan Cheese Trays Artisan and imported cheeses or combination tray of both artisan/domestic cheeses. Comes with imported cracker basket. GF

> Make a combination tray from any of the above, or all three on one tray.

Charcuterie Tray Includes antipasto meats, assorted spreads, dried fruits, and more. Served with imported crackers and artisan roll. **GF**

Salads with Fresh Greens

Garden Salad With mixed greens. V / GF / HC

Caesar Salad With romaine. GF / HC

Cobb Salad Traditional cobb with romaine and bleu cheese dressing. GF

Greek Salad With romaine. GF / HC

Salads for Box Meals Includes salad, roll, butter, and dessert. GF / HC

Roasted Butternut Squash Salad Goat cheese, butternut squash, roasted sunflower seeds, pumpkin seeds, radishes, charred broccolini, and pickled red onion with citrus vinaigrette

Your choice of protein may be added to any salad.

ADDITIONAL SERVICES

Champagne, Wine, Beer, and Liquor / Dry Ice / Glassware / Fresh Flowers / Fruit Baskets / Gift Baskets

We're happy to accommodate special requests, including children's meals.

V = VEGAN / GF = GLUTEN FREE OPTION / HC = HEALTHY CHOICE / *Please inform Kitchen of any allergies at time of placing order.

Appetizers

COLD

Shrimp Cocktail Served with lemon wedges, cocktail and house bistro sauce. GF / HC

Executive Cold Seafood Tray Includes shrimp, crab and crab claws, Chef's choice seafood, lemon wedges, cocktail and house bistro sauce. **GF / HC**

Smoked Salmon Tray Choice of bagel or toast points. Served with capers, cucumber slices, thinly sliced red onion, sliced tomato, egg slices, lemon wedges, cream cheese, and butter. **GF**

HOT

Crab Cakes With house made remoulade.

Hors D'oeuvres Chef's choice. Call for current selections. GF

Chicken Tenders Baked chicken tenders, with your choice of dipping sauces.

Soup Call for current selection.

Flatbread Pizzas

Pepperoni Sauce, mozzarella, and pepperoni.

BBQ Chicken Mozzarella, BBQ diced chicken, slivered red onions.

Salmon Cream cheese, sliced red onion, capers, Scottish smoked salmon, and fresh dill.

Margarita Sauce, Heirloom tomatoes, fresh buffalo mozzarella, with fresh basil and drizzled with balsamic glaze. HC

Pasta

Sauces: Bolognese, Marinara, Alfredo

Pastas: Penna, Spaghetti, Gemelli, Fettuccini (Penna & Spaghetti available in vegan.)

Vegetable Primavera Over Fettuccini

House Mac N Cheese

Sandwiches

Available a-la-carte, as a Tray, or Box Meal. Box Meal comes with fresh sliced fruit cup or fresh whole fruit, pasta salad, coleslaw, or garden/Caesar salad cheese & crackers, and dessert. May substitute for a mini crudité, or celery with peanut butter.

Classic Sandwich

Choice of Bread: White, whole wheat, multigrain, sourdough, sourdough, rye, or on artisan rolls. **GF**

Choice of Protein: Oven roasted turkey, Bavarian ham, Angus roast beef, pastrami, salami, sliced grilled chicken, tuna or chicken salad.

Choice of Cheese: American, cheddar, muenster, provolone, or Swiss.

Caesar Chicken Wrap Grilled chicken with shaved parmesan cheese, diced tomatoes, and romaine in a tortilla wrap. Served with a side Caesar dressing. **GF / HC**

Hot Dinner Entrees

Hot entrees come plated or boxed. Comes with a house salad, vegetable, starch, appropriate sauces, artisan roll, and butter.

CHICKEN

All-natural, Non-GMO

Marinated Grilled Chicken GF HC / Piccata / Scalloppini Marsala / Grand Marnier Demi-Glace

BEEF

Filet Mignon* GF / Top Sirloin* GF / Ribeye* GF

SFAFOOD

Buffalo Chicken Wrap Buffalo grilled chicken with lettuce, diced tomatoes, cheddar cheese, in a tortilla wrap. Served with a side of ranch dressing. GF / HC

Veggie Wrap Mixture of veggies with hummus in a spinach or pesto tortilla wrap. V / GF / HC

Turkey Avocado Wrap Oven roasted turkey with fresh avocado in a tortilla wrap. GF / HC

Grilled Cheese Classic with melted American cheese. May add ham or bacon. GF

Chilled Dinners Entrees

Chilled entrees come plated or boxed. Comes with a cold salad, fresh sliced fruit, appropriate sauces, cheese garnish, dessert, artisan roll, and butter.

Marinated All-Natural Grilled Chicken Breast Non-GMO / GF

Angus Reserve 30-day Aged Filet Mignon* GF

Seafood Medley Fresh cooked and chilled shrimp, crab and crab claws, and Chef's choice of seasonal item. **GF**

Ahi Tuna Choose from teriyaki sesame or Creole.

Salmon Grilled or poached* GF / HC Shrimp Grilled, poached, BBQ, scampi GF Ahi Tuna Seared Creole or sesame* GF / HC Crab Cakes With house made Remoulade* Seared and cold sliced.* GF / HC

Chilled Salmon Choose from poached or grilled salmon.* GF / HC

*These items are served raw or undercooked, and contain, or may contain raw or undercooked ingredients. Regarding the safety of the items, written information is available upon request. These items may be cooked to customer specifications.

Desserts

Assorted Fresh Baked Cookies V / GF

Fresh Baked Cookie and Brownie Tray GF

New York CheesecakeFlourless Chocolate Cake GF

Chocolate Covered Strawberry Tray GF

Assorted Mini Dessert Tray Chef's choice, petite fours, macaroons, mini dessert cups, tartlets, eclairs.

Assorted Dessert Bars

6" Cakes and Cupcakes

Upon request / Please allow 48-hour notice