

## MEAL FUNCTIONS (tentative menus) July 18-22, 2011

### **MONDAY *Pointe In Tyme Menu Choices***

**Serve:** 5:30 PM to 7:30 PM

Tomato Gorgonzola Salad

Baby Tomatoes, Iceberg Lettuce and Shaved Red Onions Gorgonzola Dressing

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Roasted Chicken Breast

tomato-artichoke risotto and balsamic butter

or

Arizona Chili-Rubbed Flat Iron Steak

roasted root vegetables and braised greens

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New York Style Cheesecake

topped with Strawberries

**TUESDAY Room:** East Courtyard

### ***Continental Breakfast***

**Serve:** 7:00 AM to 8:00 AM

Freshly Squeezed Orange Juice

Fresh Sliced Seasonal Fruits and Berries

English Muffin with Scrambled Eggs, Canadian Bacon

and American Cheese (5% without meat)

Assorted Cold Cereals Served with 2% and Skim Milk

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

**TUESDAY Room:** Highland Center 1

### ***Salad & Soup***

**Serve:** 12:00 PM to 1:30 PM

Make Your Own Green Salad

Crisp Greens, Romaine, Iceberg and Wild Greens

Condiments Baby Tomatoes, Honey-Roasted Julienne Ham, Croutons, Bacon

Bits, Boiled Eggs, Cheddar and Swiss Cheese, Grilled Chicken,

Olives, Carrots Julienne, Roasted Turkey

Freshly Baked Mini-Rolls

Other Salads

Tuna Salad, Chicken Salad,

Soup

Tomato Basil and Feta Bisque

Chef's Selection of Freshly Baked Cookies

Freshly Brewed Iced Tea

**TUESDAY Room:** Salon GI

### ***Science Olympiad First Quarter Dinner***

**Serve:** 6:00 PM to 7:30 PM

Caesar Salad

Crisp Romaine Hearts, Parmesan Cheese

Baby Tomatoes and Classic Caesar Dressing

Tossed Garden Greens

Carrots, Tomatoes, Cucumbers,

Choice of Dressings

Homeade Lasagna

Meaty Pasta Casserole, with Ricotta & Mozzarella cheeses in a rich marinara sauce

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Chicken Marsala

Seasonal Vegetables

Chef's Choice of Sweet Endings

Iced Tea or Coffee

**WEDNESDAY Room:** East Courtyard **Continental Breakfast**

**Serve:** 7:00 AM to 8:00 AM

Freshly Squeezed Orange Juice

Fresh Sliced Seasonal Fruits and Berries

Assorted Oven Fresh Muffins (including Low Fat)

Assorted Breakfast Breads

Assorted Cold Cereals Served with 2% and Skim Milk

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

**WEDNESDAY Room:** Salon GI **Mexican Fiesta Buffet**

**Serve:** 12:00 PM to 1:30 PM

Crisp Hearts of Romaine Salad

Grilled Zucchini, Roasted Peppers, Cucumber & Avocado Ranch Dressing

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Marinated Char-Grilled Flank Steak Beef Fajitas & Chicken Fajitas

Smothered in Carmelized Peppers & Onions

Mexican Tomato & Black Bean Rice

Refried Beans w/ Cotija Cheese

Served with Warm Tortillas, Pico de Gallo, Guacamole

Sour Cream, and Crisp Tortilla Chips

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Tres Leche Cake

Freshly Brewed Iced Tea

Buffet Service Price is based on 50 guests. For equal to or less than 49 guests, an additional \$8.00 per person will apply

**THURSDAY Room:** East Courtyard **Continental Breakfast**

**Serve:** 7:00 AM to 8:00 AM

Freshly Squeezed Orange Juice

Fresh Sliced Seasonal Fruits and Berries

Breakfast Burrito w/ Scrambled Eggs, Green Chile & Ham w/

Smoked Cheddar Cheese

Wrapped in a Flour Tortilla w/ Fresh Salsa 5% without meat

Assorted Cold Cereals Served with 2% and Skim Milk

Freshly Brewed Pointe and Decaffeinated Coffee and Tea

**THURSDAY Room:** Salon GI **Wrap-It-Up Lunch Buffet**

**Serve:** 12:00 PM to 1:30 PM

Crisp Garden Greens w/ Baby Tomatoes, Olives, Sprouts and Carrots

Choice of Ranch or Vinaigrette

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Thinly Sliced Ham

Fontina Cheese, Shredded Iceberg Lettuce

Sliced Tomatoes, Shaved Red Onions, Horseradish Mayo

Wrapped in a Tomato Tortilla

Angry Chicken Caesar Wrap

Crisp Romaine Greens, Grilled Blackened Chicken, Parmesan

Cheese, Baby Tomatoes

Wrapped in a Chipotle Tortilla

Balsamic-Grilled Vegetable Wrap

Portobello Mushrooms, Carrots, Zucchini, Yellow Squash

Tomatoes, Sprouts & Feta Cheese

Wrapped in a Whole-Wheat Tortilla

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Snickers Brownies

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Freshly Brewed Iced Tea

**THURSDAY Room:** Salon GI  
***Mexican Fiesta Dinner Buffet***

**Serve:** 5:40 PM to 7:10 PM

Fiesta Tortilla Chips and Salsa  
Colorful Mexican Tossed Salad  
w/ Choice of Dressings

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Beef Enchiladas  
Cheese Enchiladas  
Spanish Rice  
Refried Beans

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Churros

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Iced Tea

Buffet Pricing is designed for 1 1/2 hours of food service.

**FRIDAY Room:** East Courtyard

***Continental Breakfast***

**Serve:** 7:00 AM to 8:00 AM

Freshly Squeezed Orange Juice  
Fresh Sliced Seasonal Fruits and Berries  
A Variety of Bagels w/ Assorted Flavored Cream Cheese  
Assorted Cold Cereals Served with 2% and Skim Milk  
Freshly Brewed Pointe and Decaffeinated Coffee and Tea

**FRIDAY Room:** Salon GI

***Pointe Perfect Sandwich Buffet***

**Serve:** 12:00 PM to 1:30 PM

Spinach & Walnut Salad  
Baby Spinach, Sugared Walnuts, Dried Cranberries  
Gorgonzola w/ Balsamic Dressing  
Roasted Yukon Gold Potato Salad  
Chives, Fire-Roasted Peppers, Fresh Herbs  
Whole-Grain Mustard Dressing

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Assorted Pre-Made Sandwiches From Our Deli to Include:

Baked Ham & Cheddar Cheese  
Sliced Tomato, Shredded Lettuce, Shaved Red Onions  
w/ Creamy Horseradish Spread on a Hoagie Roll  
Smoked Turkey  
Fontina Cheese, Arugula & BBQ Spiced Ranch Spread  
on a Kaiser Roll  
Oven Roasted Vegetables  
Marinated in White Balsamic Reduction  
Tarragon Oil w/ Ricotta Salata on Savory Flatbread  
Appropriate Condiments

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Lemon Bars & Raspberry Bars

Buffet Service Price is based on 50 guests. For equal to or less