Kennedy Mountain Campus Tier 2 Menu

Dietary choices and restrictions will be accommodated to the best of our ability. Any menu choice can be customized to adapt to special dietary needs including gluten and lactose free, vegan and vegetarian, 14 allergens free, or any other special situation. Add \$2 per meal for dietary accommodations.

Arrival Snacks Starting at \$12

Charcuterie Board

Assortment of imported and soft cheeses, fig jam and buffalo mozzarella, french bread and crackers, smoked and imported meats, olives and grapes

Grazing Table

Charcuterie board including platters of tomato-basil-mozzarella, brie dip with fruit, hummus and chips, and specialty sweets

Breakfast Starting at \$15

Coffee, tea, juice and fresh fruit provided with all breakfast selections.

Brunch

Muffins, Danish, croissant, crispy potatoes and choices of quiche Lorraine and broccoli-cheddar, with bacon and sausage, assorted salads and deli platter served with artisan rolls

Eggs Benedict

Poached eggs with Canadian bacon on English muffins with hollandaise sauce, served with fresh fruit, hash browns and greens with lemon vinaigrette

The Mountain Peak Breakfast

Scrambled eggs and diced potatoes with sautéed onions and peppers served with your choice of French0 612 2 reW*nBT/F1 12 Tf1 0 0 1 118.8 41738 Tm0 g0 G[C)38 52d092 1(e)4(p)

Mexican Desayuno

Chorizo and scrambled eggs topped with cheese and served with green chili, hash brown potatoes and warm tortillas

Shakshuka

Eggs poached in a sauce of tomatoes, olive oil, peppers, onion, and garlic and spiced with cumin, paprika and cayenne pepper served with lemon arugula salad, warm flatbread or challah, feta and sliced avocado

Breakfast Add-Ons Starting at \$3

Yogurt Bar with granola Scrambled Eggs Danish or Muffins Cereal Bar with Oatmeal packets and assorted milks Fresh Fruit Platter Parfaits Yogurt and fresh fruit

Dining Hall Lunches Starting at \$15:

Grilled Burger Bar

All beef hamburger grilled to perfection. Build your own burger bar with lettuce, tomato, thick sliced bacon, roasted green chilies, sliced cheddar cheese, sautéed onions, toasted sesame buns, BBQ sauce, ketchup with Roasted seasoned wedge potatoes

Beef and Chicken Faj 388.1(B)4(Q sa)4(3n3 344.6 Tm0 g0 G[-15(e)4(f

Grab and Go Lunch Packed at Breakfast

Deli meats and cheese slices laid out with breads for a make your own sandwich

Braised Traditional Osso Buco

Braised osso buco topped with gremolata with creamy risotto and sautéed green beans

Steak or Chicken Skewers

Grilled steak or chicken skewers with cous-cous and roasted veggies Slow roasted Brisket with fingerling potatoes and veggies and fresh baked challah

Gyros

Traditional Gyros with Chicken or Lamb flatbread, falafel, Israeli salad, hummus, feta