



EXCEPTIONAL SERVICE

FIVESTAR

PREMIUM INGREDIENTS

Gourmet

Continental Breakfast

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

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

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

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

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

Breakfast Beverages Assorted fruit juices, coffee, tea.

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**

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

Breakfast Sandwich Cage free farm egg with your choice of protein, cheese, and bread. **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 dipped potato chips, additional chefs choice chocolate covered fruits and chocolate items.. **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**

Finger Sandwiches

Appetizers

COLD

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

Executive Cold Seafood Tray Includes shrimp, a whole split lobster tail, Chef's choice seafood, lemon wedges, cocktail and house bistro sauce. **GF / HC**

Scottish 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**

Canapes Chefs choice. Call for current selections. **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

Salads with Organic 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**

Asian Salad

Southwest Salad

Salad for Boxed Meal Includes salad, roll, butter, and dessert. **GF / HC**

Fivestar Salad Mixed greens with red onion, dried cherries, fresh strawberries, bleu cheese, candied pecans, raspberry balsamic dressing.

Your choice of protein may be added to any salad.

Sandwiches

Available a-la-carte, as a Tray, or Executive Box Meal. Executive 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, carved ham, Angus roast beef, corned beef, 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**

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 pesto tortilla wrap. **GF / HC**

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

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 / Roast Duck Breast

BEEF

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

Single Bone Lamb Chops* With mint sauce **GF**

SEAFOOD

Salmon Grilled or poached* **GF / HC**

Shrimp Grilled, poached, BBQ, scampi **GF**

Ahi Tuna Seared Creole or sesame* **GF / HC**

Baked Chilean Sea Bass* **GF**

Rainbow Salmon Skewers* **GF / HC**

Red Snapper Baked with a piccata sauce* **GF**

Crab Cakes With house made Remoulade*

Baked Salmon in Parchment* **GF / HC**

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, lobster tail, and Chef's choice of seasonal item. **GF**

Ahi Tuna Choose from teriyaki sesame or Creole. 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 Cheesecake

Flourless Chocolate Cake **GF**

Chocolate Covered Strawberry Tray **GF**

3" Individual Desserts
Call for current selection **GF**

Assorted Dessert Bars

Assorted Mini Dessert Tray

Chef's choice, petite fours, macaroons, mini dessert cups, tartlets, eclairs.

6" Cakes and Cupcakes

Upon request / Please allow 48-hour notice
GF (Upon request)

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.