



MARCH 21 - 23, 2019

COUCH RESERVATIONS MENU

MORNING BUFFET 7:30 - 11:30 AM

- Individual Juices, Water, Coffee and Tea
- Fresh Fruits and Berries
- Individual Yogurt Parfaits with House Granola and Strawberries
- New York Style Bagels and Lox Station with Old School Garnish (Toaster Available)
- Smashed Avocado Toast with Campari Tomatoes, Shaved Radish and Cracked Black Pepper
- Bacon, Egg and Cheese Sandwiches with Sriracha Ketchup
- Chorizo and Scrambled Egg Burritos with Salsa and Sour Cream
- Assorted Flavored District Donuts

AFTERNOON BUFFET 12:30 - 4:30 PM

- Chilled Shrimp Cocktail with Bloody Mary Cocktail Sauce and Lemons
- Chopped Chicken Caesar Salad with Creamy Parmesan Dressing
- Warm Spinach and Artichoke Dip with Pita Chips
- Beef and Red Bean Chili with Pickled Jalapenos, Cheddar Cheese, Sour Cream and Chives
- Meatball Parmesan Hoagies with Melted Mozzarella on Italian Sub Rolls
- Buffalo Style Chicken Wings with crudités, Ranch and Blue Cheese Dressing
- Loaded Nacho Bar with All the Fixins
- Beer Braised Brats with Brown Mustard and German Pretzel Rolls
- Slow Cooked Beef Brisket with Kansas City BBQ Sauce and Jalapeno Corn Bread
- Good Humor Ice Creams, Cookies and Brownies

EVENING SERVICE 5:00 - 9:00 PM

- Warm Soft Pretzels with Beer Cheese Sauce and Yellow Mustard
- Freshly Popped Popcorn
- Loaded Nacho Bar with All the Fixins
- Hebrew National Hot Dog Cart with accompaniments

