



2021 PCA MENUS

Please notate on your order how many, if any, vegetarian, gluten free, or vegan meals

Please contact Renee Simpson, Director of Catering Sales with any questions:
rsimpson@Levyrestaurants.com

Plated Breakfasts

TUESDAY, June 29th (\$20++)

Orange Juice, Coffee, Tea And Water

Sliced Fruits

Muffins

Cage Free Scrambled Eggs, Grilled Ham, Roasted Red Potatoes

WEDNESDAY, June 30th (\$20++)

Orange Juice, Coffee, Tea And Water

Sliced Fruits

Breakfast Breads

Cage Free Scrambled Eggs, Sage Scented Sausage, Breakfast Potatoes With Cheddar

THURSDAY, July 1st (\$20++)

Sliced Fruits

Muffins

Cage Free Scrambled Eggs, Applewood Smoked Bacon, Roasted Yukon Gold Potatoes

Orange Juice, Coffee, Tea And Water

FRIDAY, July 2nd (\$21++)

Orange Juice, Coffee, Tea And Water

Sliced Fruits

Breakfast Breads

Cage Free Scrambled Eggs, Turkey Sausage, Breakfast Potatoes

Plated Lunches

MONDAY, June 28th (\$28++)

Caesar Salad, Croutons, Shaved Parmesan, Classic Caesar Dressing
Baked Cannelloni, Pomodoro Sauce, Provel Cheese
Turtle Cheese Cake, Toasted Pecans, Chocolate And Caramel Sauce

TUESDAY, June 29th (\$32++)

Hill Chop Salad-Romaine, Grape Tomatoes, Artichokes, Green Olives, Red Onions, Shredded Parmesan,
Balsamic Vinaigrette
Herb Roasted Chicken Breast, Pesto Orzo Pasta, Grilled Roma Tomatoes, Asparagus
Tiramisu, Fresh Berries

WEDNESDAY, June 30th (\$29++)

Mixed Greens Salad, Cucumbers, Tomatoes, Carrots, Herb Ranch
Lemon And Rosemary Grilled Chicken Breast, Roasted Yukon Gold Potato Wedges, Truffle Parsnip Puree,
Haricot Verts
Goey Butter Cake

THURSDAY, July 1st (\$30++)

Chop Salad, Garbanzo Beans, Carrots, Black Olives, Tomatoes, Red Wine Vinaigrette
Roasted Porchetta, Parmesan Polenta, Tomato Ragout, Sautéed Spinach
Rustic Apple Tart, Bourbon Caramel Sauce

Plated Dinner

TUESDAY, June 29th (\$28++)

Classic Caesar Salad, Herb Croutons, Shaved Parmesan

Rolls And Butter

Meat Cannelloni, Tomato Pomodoro Sauce, Parmesan Cheese, Roasted Zucchini And Red Peppers

Goey Butter Cake With Whipped Cream

WEDNESDAY, June 30th (\$32++)

Field Greens Salad, Mandarin Oranges, Cranberries, Toasted Almonds, Poppyseed Dressing

Rolls And Butter

Bistro Steak, Steakhouse Demi

Truffle Mac And Cheese

Haricot Verts

Rustic Apple Torte, Bourbon Caramel Sauce

THURSDAY, July 1st (\$29++)

Mixed Greens Salad, Herb Ranch, Balsamic Dressing

Rolls And Butter

Herb Seared Chicken Breast, Mushroom Jus

Garlic Mashed Yukon Gold Potatoes

Roasted Asparagus

Cheesecake With Strawberry Compote