

VISITING TEAM MENUS

Available at Morris Inn only // Priced per person

Team Breakfast Buffets

BASIC BREAKFAST

\$25

Assorted breads, sliced seasonal melon, Greek yogurt, granola, berries, scrambled eggs, breakfast potatoes, applewood smoked bacon, pork sausage, coffee, assorted tea, orange juice, cranberry juice, grapefruit juice / *gluten, dairy, egg, soy*

Turkey bacon and chicken sausage available at an additional charge of \$2 per guest

HEALTHY EATS

\$44

Assorted artisanal breads and bagels, sliced seasonal melon, Greek yogurt, granola, berries, sweet potato hash browns with smoked chicken, turkey bacon and chicken sausage, hard boiled eggs, coffee, assorted tea, orange juice, cranberry juice, grapefruit juice / *gluten, dairy, egg, soy*

Individual frittatas, choice of 2

- Traditional Denver
- Florentine
- Lorraine
- Roasted Seasonal Vegetables

SOUTHERN

\$44

Assorted muffins and croissants, coffee cake, sliced seasonal melon, Greek yogurt, granola, berries, scrambled eggs, sweet potato hash, applewood smoked bacon, pork sausage, biscuits and gravy, chicken and waffles with hot honey, biscuits with assorted jams and preserves, fried apples, honey butter, grits with cheddar, coffee, assorted tea, orange juice, cranberry juice, grapefruit juice / *gluten, dairy, egg, soy*

Turkey bacon and chicken sausage available at an additional charge of \$2 per guest

Team Meal Options

AMERICAN DELI

\$32

Smoked turkey, honey ham, roast beef, roasted chicken, sliced tomatoes, red onions, assorted pickles, green leaf lettuce, aged cheddar, Swiss, muenster, assorted rolls and breads, mayonnaise, mustards / *gluten, dairy, egg*

DINNER BUFFET

\$52

Salads, choice of 2

- Chicken Waldorf Salad, shredded chicken breast, crisp celery, diced apples, halved grapes, toasted pecans, creamy honey-apple dressing / *gluten, dairy, egg, tree nut*
- Caesar, Romaine, blanched garlic, Parmesan, sourdough crouton, creamy Caesar dressing / *gluten, dairy, egg*

Add protein for an additional fee: grilled chicken \$4, steak medallions \$6, roasted salmon \$5

- Mixed Green Salad, Halved heirloom cherry tomatoes, shaved red onion, sliced cucumber, carrot ribbons, meyer lemon-thyme vinaigrette

Pastas, choice of 2

- Penne / *gluten*
- Spaghetti / *gluten*
- Fettuccine / *gluten*
- Tortellini / *gluten, dairy*
- Bucatini / *gluten*
- Stuffed Ravioli / *gluten, dairy*

Sauces, choice of 2

- Pomodoro
- Bolognese
- Pesto / *dairy*
- Alfredo / *dairy*
- Roasted Eggplant Bechamel / *gluten, dairy*

Starches, choice of 1

- Mashed Potatoes, Garlic, creme fraiche / *dairy*
- Sweet Mashed Potatoes / *dairy*
- Spicy Fried Potatoes
- Creamy Polenta / *dairy*
- Dauphinoise Potato / *dairy*
- Risotto / *dairy*
- Baked Potato
- Baked Mac-N-Cheese / *dairy*

Vegetables, choice of 2

- Grilled Asparagus, Lemon and tarragon butter / *dairy*
- Haricot Vert, Roasted garlic
- Mushroom Medley, Caramelized shallots
- Mexican Style Corn "Elotes" / *dairy*
- Crispy Brussel Sprouts / *dairy*
- Glazed Baby Heirloom Carrots
- Roasted Broccolini

Proteins, choice of 2

- Grilled Chicken
- Steak Medallions
- Roasted Salmon / *fish*
- Chicken Vesuvio
- Carved Bourbon-Mustard Ham
- Carved Prime Rib
- Carved Herb Turkey

Dessert, Choice of 2

- Double Chocolate Mousse Cake / *gluten, dairy, egg, soy*
- NY Cheesecake / *gluten, dairy, egg, soy*
- Fudge Brownies / *gluten, dairy, egg, soy*
- Fruit Tart / *gluten, dairy, egg, soy*



three leaf
CATERING BY NOTRE DAME