Daytime Menu Selections

for Breakfast, Lunch and Afternoon Breaks



The following menus are based on our most popular selections.
Norris Centers would be delighted to customize a meal plan for your group
to meet a particular dietary need or theme. Just ask us!

Norris MEETINGS & EVENTS CENTERS

Red Oak Ballroom

THE ARK BY NORRIS

Beverage Service and A La Carte Options

BEVERAGE SERVICE

Beverage Service is available either All-Day Service (Morning and Afternoon) or Half-Day Service (Morning or Afternoon), and includes:

- *Morning: regular and decaffeinated Starbucks coffee, hot herbal tea, and assorted fresh fruit juices*

- *Afternoon: regular and decaffeinated Starbucks coffee, hot herbal tea, and a variety of soft drinks*

Any of the A La Carte Options (right column) may be added to your Beverage Service to augment and enhance your event. Just let your Event Service Manager know when you would like us to serve these.



GF - *Gluten Free* • DF - *Dairy Free* • V - *Vegan*

A LA CARTE OPTIONS

Don't need an entire break, or just looking for something extra to add? Any of these may also be added during your event - just let your Event Service Manager know what you want and when.

Beverage Options
- *Bottled Water (each)*
- *Soft Drinks (each)*
- *Regular & Decaffeinated Starbucks Coffee (per gallon)*
- *Assorted fresh fruit juices (per gallon)*
- *Fresh brewed iced tea (per gallon)*
- *Fresh lemonade or limeade (per gallon)*
- *Strawberry or peach iced tea (per gallon)*
- *Tropical fruit punch (per gallon)*
- *Whole, 2% or skim milk (per quart)*

Morning Options
- *Sliced fruit (per person)* GF DF V
- *Assorted pastries (per dozen)*
- *Bagels with flavored cream cheeses (per dozen)*
- *Breakfast Tacos (per item)*
- *Freshly baked cookies (per dozen)*

Afternoon Options
- *Assorted gourmet brownies (per dozen)*
- *Granola, energy and Nutra-Grain bars (each)*
- *Hot jumbo pretzels with mustard (per dozen)*
- *Queso, fresh salsa and tortilla chips (per person)*
- *Assorted petit fours (per dozen)*
- *Mixed nuts (per pound)* GF DF V
- *Assorted trail mixes (per pound)*
- *Popular candy bars (each)*
- *Guacamole (per pint)* GF DF V

Morning Breaks and Breakfast

MORNING BREAKS & BREAKFAST

All morning breaks and breakfasts include: regular and decaffeinated Starbucks coffees, hot herbal teas and assorted fruit juices (except Mini Continental), with a mid-morning beverage refresh. A minimum of 25 attendees is required.

NORRIS MORNING BREAKS

Mini Continental
Assorted fresh pastries and muffins (does not include fruit juice)

Norris Continental
Assorted fresh pastries and muffins, and whole fresh fruit

Deluxe Continental
Assorted fresh pastries and muffins, yogurts, granola and fresh fruit display

Executive Continental
Assorted fresh pastries and muffins, cereal bars, fresh fruit display and breakfast tacos

SIGNATURE BREAKFASTS

Hot Deluxe Breakfast Buffet (GF) (DF)
Assorted pastries and cereal bars, fresh whole fruit, scrambled eggs, bacon, sausage, breakfast potatoes, biscuits and country gravy

Breakfast Taco Bar (GF) (DF)
Scrambled eggs, bacon, sausage, potatoes, refried beans and cheese served with corn and flour tortillas, Pico de Gallo, and green salsa.

French Country Breakfast
Quiche Lorraine and/or Quiche Florentine served with croissants, sliced baguettes, fruit preserves, whipped butter, and fresh seasonal berries.

Tuscany Morning
Mascarpone-mushroom frittata, savory Italian sausage strata paired with sliced melons and a variety of coffee cakes.

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Waffle Skewers Action Station
Mini waffles, chicken breast nuggets on skewers, served with fresh strawberries and blueberries. Topped with whipped cream and powdered sugar. Accompanied by bacon and cheddar cheese egg strata.

Avocado Toast Bar (V)
Artisan toast, smashed avocado, cherry tomatoes, pickled red onion, feta, everything seasoning and hot honey.

Fresh Start Breakfast Buffet
A selection of mini quiches including Lorraine, spinach & feta, and roasted vegetable, paired with a Greek yogurt bar featuring seasonal berries and fresh fruit, assorted granola, local honey and chia seeds.

Brunch Favorites Buffet
Waffles served with warm maple syrup, crispy bacon and fresh seasonal fruit, paired with breakfast empanadas in three varieties: egg & potato; sausage, egg & cheese; and bacon, egg & cheese. Serve with roasted tomato salsa and/or salsa verde.

European Breakfast Buffet
Mini croissants, breakfast breads, seasonal fruit, cheeses, hard-boiled eggs, yogurt and preserves.

Southern Breakfast Buffet
Buttermilk biscuits with country gravy, sausage, bacon, scrambled eggs, warm cinnamon rolls, seasonal fruit and preserves.

MORNING UPGRADES

Build a Breakfast
Add to any Norris Continental Breakfast, or combine several of these options for a custom breakfast

- *Avocado Toast Bar (smashed avocado, diced tomatoes, pickled red onions)*
- *Biscuit Bar (buttermilk biscuits with country gravy, hard-boiled eggs, cheese, sliced ham)*
- *Quiche – Loraine and Florentine*
- *Belgian Waffles – served with Mike's hot honey, variety of fruit syrups, fruit compote and whipped cream*
- *Yogurt Bar w/ Assorted Granola, Berries and Protein Bars*
- *Hot Cinnamon Rolls, Variety of Kolaches*

Afternoon Breaks

AFTERNOON BREAKS

All Norris afternoon breaks include: regular and decaffeinated Starbucks coffees, hot herbal teas and assorted soft drinks, with a mid-afternoon beverage refresh. Requires a minimum of 25 attendees.

NORRIS AFTERNOON BREAKS

The Cookie Jar
Freshly baked assorted cookies and chocolate brownies

Get Popping
Gourmet popcorn - from sweet to savory, spicy or just downright decadent – we truly have a flavor for everyone! Choose up to four of your favorites from our seasonal list.

Grab'n Go Treats
Individual bags of chips, assorted candy bars, boxes of candy and assorted bags of prepackaged nuts

South of the Border with A Twist (V)
Fresh corn tortilla chips, fire-roasted salsa, and guacamole, served with warm queso

High Energy Break
Fresh berries & whole fruit, granola bars, an assortment of low-fat yogurt and dried fruit mix

Old Fashioned Ice Cream Parlor Delights
Root Beer, Cream Soda and Coca Cola served with vanilla ice cream and fresh baked cookies

SIGNATURE BREAK

Graze and Gather Break (GF) (V)
Individual charcuterie cups with artisan cheeses, cured meats, grapes, olives, dried fruit, nuts and gourmet crackers, accompanied by warm spinach & artichoke dip with toasted garlic crostini, Parmesan-herb flatbread crisps, and roasted vegetable antipasto with zucchini, bell peppers and mushrooms.

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Mediterranean Break
Traditional and roasted red pepper hummus, seasonal vegetables, warm pita wedges, marinated olives and feta

Tex-Mex Break (GF) (V)
Warm queso, roasted corn & black bean salsa, guacamole, roasted tomato salsa and a trio of tortilla chips such as sea salt, chili-lime and blue corn. Add mini churro bites for a sweet finish.

Sweet & Salty Break
Kettle popcorn, gourmet pretzels, mixed nuts, chocolate-covered pretzels, brownie bites and assorted bite-size sweets.

Fresh & Fit Break
Seasonal fruit, protein bars, trail mix and infused water. The Greek Yogurt Bar can be added for a more substantial option.

Coffeehouse Break
Mini muffins, cinnamon coffee cake, biscotti, assorted donuts, freshly baked cookies and upgraded coffee service.

Southern Hospitality Break
Warm cinnamon rolls, mini pecan pralines, kettle chips, pimento cheese with crackers and mini cookies.

AFTERNOON UPGRADES

Dirty Soda Bar
A refreshing twist on soft drinks alone - Upgrade with a Dirty Soda bar by adding these refreshing flavor recipes - Orange Creamsicle, Peachy Princess, Mango Colada, Happy Camper, Very Berry Blackberry, or Spin Around Cotton Candy

Cold Lunches

Cold Lunch Menus include beverage service: Starbucks coffee, iced tea and chilled water. Salads are served with garlic knot rolls, butter and a freshly baked cookie. Don't see a favorite? We'd be happy to customize a menu for your group. Just ask! Cold Lunches can also be served plated or buffet. A minimum of 25 attendees is required.

COLD LUNCHES

Boxed Lunch
Prepared assortment of deli sandwiches - roast beef and cheddar, ham and swiss, turkey with bacon, or chicken salad, served with pasta or fruit salad

Sandwich Board
Prepared assortment of deli sandwiches - roast beef and cheddar, ham and swiss, turkey with bacon, chicken salad served with pasta or fruit salad

Fajita Salad
Green chili and lime cilantro marinated strips of skirt steak and chicken breast, mixed greens black bean and corn pico, smoked peppers and onions, pico de gallo, shredded cheddar cheese, sour cream, jalapeños, house-made tortilla strips, fire roasted salsa and cilantro-lime ranch dressing

Southwest Salad Bar (GF) (DF)
Grilled chicken breast, romaine lettuce, black bean salsa, diced tomatoes, sliced avocado, cucumbers, red onions, roasted corn, black olives, jalapeños, feta and cheddar cheeses with south-west Caesar and buttermilk ranch dressings

Grilled Chicken Caesar Salad
Grilled chicken breast, romaine lettuce, shaved parmesan cheese, house-made croutons, with caesar dressing

Greek Salad w/Grilled Chicken (GF) (DF)
Grilled chicken on a bed of crispy romaine lettuce with grape tomatoes, chopped cucumbers, green pepper, red onion and capers tossed in a tangy oil and vinegar dressing

Traditional Cobb Salad and Chicken Tenders
Crispy chicken tenders, fresh iceberg and romaine lettuce with cherry tomatoes, crumbled bacon, diced avocado, minced eggs served with ranch or a chunky blue cheese dressing

Summer Spinach and Chicken Salad
Baked chicken strips, fresh baby spinach with seasonal fruit, chopped nuts and artisanal cheese tossed with an olive oil and balsamic vinaigrette



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Hot Lunches

Hot Lunch Menus include beverage service: coffee, iced tea and chilled water. Selections include field green salad, a starch, a vegetable, garlic knots and butter. *Meals can be served as lunch or dinner, and plated or buffet style.* ***Don't see a favorite? We love to customize our menus - just ask. Requires a minimum of 25 attendees.***

POULTRY

Herb Crusted Parmesan Chicken
Oven roasted chicken breast dredged in province herbs and shredded parmesan cheese finished with goat cheese, sundried tomato and a creamy basil cream sauce

French Hunter's Chicken (GF) (DF)
Slow-cooked bone-in chicken breasts with mushrooms, tomatoes with cognac, white wine and fresh herbs



Mediterranean Chicken
Sautéed herbed chicken breast topped with baby spinach, sundried tomatoes, kalamata olives, artichoke hearts, and feta cheese

Chicken Piccata
Pan seared lightly breaded chicken breast, white wine lemon sauce, sundried tomatoes, capers and herbed fettuccini

Santa Fe Chicken
Chicken breast stuffed with monterrey jack cheese and Hatch chiles, enhanced white wine cream sauce

Chicken Avion Breast with Lemon and Herbs (GF) (DF)
Roasted bone-in chicken breasts with fresh thyme and peppercorns served in a lemon au jus

BEEF, PORK & MORE

Grilled Fajitas
Green chili and lime cilantro marinated strips of skirt steak and chicken breast, flour tortillas, grilled onions Pico de Gallo, shredded cheddar cheese, sour cream and sliced jalapeños

Texas BBQ
Select (2)- BBQ chicken, turkey, slow smoked brisket, spicy beef sausage or baby back ribs (off the bone), select three sides: potato salad, coleslaw, ranch style beans, jalapeno cornbread casserole or macaroni & cheese, served with sliced white and wheat bread, pickles, sliced onions and BBQ sauce.

Sirloin Meatloaf
Oven-roasted sirloin meatloaf basted with a sweet and tangy chipotle glaze

Flat Iron Steak
6 oz. strip steak served with a wild mushroom demi glaze



Petite Filet (GF)
Beef tenderloin medallion wrapped in applewood smoked bacon, wild mushroom demi glaze

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Hot Lunches (Continued)

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Classic Prime Rib with Au Jus & /Horseradish Crème (GF) (DF)
Classic whole boneless prime rib is slow-roasted to perfection served with a horseradish crème.

Brown Sugar Glazed Pork Chops (GF) (DF)
Pan-seared pork chops coated with brown sugar and spices for a savory and sweet glaze

Bacon-Wrapped Pork Tenderloin Medallions
Seasoned pork tenderloin wrapped with applewood smoked bacon slices and baked to tender perfection

Braised Lamb Chops
Garlic-rubbed lamb chops braised with rosemary, oregano and parsley served with garlic mashed potatoes

Garlic-Braised Short Ribs with Rosemary
Bone in beef short ribs slowly cooked in a red wine reduction with carrots, pancetta and rosemary served with garlic mashed potatoes

FISH & SEAFOOD

Honey Garlic Glazed Salmon (GF) (DF)
Seared salmon fillets coated with a sweet and savory mix of honey, garlic, lemon and soy

Baked Mediterranean Snapper or Red Fish (GF) (DF)
Seared and baked red snapper fillets prepared with tomatoes, onion and black olives topped with feta cheese and minced parsley

Lemon Garlic Tilapia (GF) (DF)
Pan roasted tilapia filet, white wine and tomato lemon garlic butter sauce

VEGETARIAN SELECTIONS

Stuffed Portabella Mushroom Cap (GF) (V)
Grilled portabella mushrooms stuffed with feta cheese, slow roasted red peppers and grilled purple onions

Crispy Stuffed Eggplant (GF) (V)
Thinly sliced eggplant served with spinach, artichokes, sundried tomatoes and feta cheese

Spinach and Gorgonzola Ravioli (V)
Served with tomato and pesto sauce

Vegetable Haystack (V)
Mix of fresh seasonal vegetables layered with fresh herbs and pesto

Grilled Cauliflower Steak (GF) (V)
Thick slice of cauliflower, served with chimichurri and garlic mushrooms

Meyer Lemon and Three Cheese Ravioli (V)
With tomato crème and pesto



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Hot Lunch Side Dishes and Desserts

Side Dishes are listed below. Please select from one (1) Starch and one (1) Vegetable to accompany your Hot lunch. Don't see a favorite? We love to customize our menus - just ask. Dessert Selections can be added to any Cold or Hot Lunch, or just served a la carte. A minimum of 25 attendees is required.

HOT LUNCH SIDE DISHES

Starch Selection - Choose One (1)

- *Smashed yukon gold potatoes with garlic and parmesan*
- *Twice baked stuffed red potatoes*
- *Artisanal cheese blend mac n' cheese*
- *Jalapeno cornbread casserole*
- *Oven roasted herb fingerling potatoes*
- *Scalloped Potatoes w/ caramelized onions*
- *Poblano cilantro rice*
- *Creamy risotto*

Vegetable Selection - Choose One (1)

- *Hot honey roasted sweet potatoes*
- *Lemon parmesan grilled asparagus*
- *Oven roasted root vegetables*
- *Roasted brussel sprouts w/ balsamic vinegar and honey*
- *Sautéed green beans w/ lemon and garlic, or chili garlic green beans*
- *Steamed broccoli w/ lemon*
- *Harissa-roasted carrots w/ honey*

DESSERT SELECTIONS

Sweet Treats (Priced Per Person)

- *Triple chocolate layer mousse cake*
- *Carrot cake with a smooth cream cheese icing*
- *Italian cream cake with toasted coconut, pecans and cream cheese icing*
- *Assorted petit desserts: (3 pieces per person) miniature cream puffs, strawberry cream napoleons, chocolate petit fours, vanilla mouse tarts topped with fresh berries*
- *New York style cheesecake drizzled in a decadent chocolate sauce*
- *Mocha mint cheesecake*
- *Salted caramel cheesecake*
- *Tiramisu and fresh raspberries*
- *Assortment of freshly baked cookies and delicious chocolate brownies*

A minimum of 25 attendees is required.
Please choose (1) one dessert per 25 attendees.

