

Style #1



"Live" at the Hearth

Rotisserie Chicken Served with Apple Cranberry Compote (GF) or Pomegranate Pan Gravy Grilled Flat Iron Steak with Sweet Potato Hash (GF) or Dark Rum Ginger Demi Broiled Tilapia Fillet with Blood Orange Beurre Blanc (GF) or Roasted Red Pepper Relish (GF)

From the Hot Kiosk

Chive Whipped Yukon Gold Potatoes (GF) Spinach Rice with Onions, Garlic and Tomatoes (GF) Baked Cauliflower with Pepper Jack Cheese (GF) Garlic Roasted Button Mushrooms (GF) Farfalle Pasta Tossed with Al Fresco Sauce Eggplant and Sausage

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Quinoa Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Shortbread Blackberry Cheesecake Bars Nutella Pumpkin Poundcake Red Velvet Swirl Brownies (GF) Bailey's Chocolate Mousse Cups

Warm Dessert: French Apple Cake





Style #2

Soup Du jour

"Live" at the Hearth

Grilled Chicken Breast with Quince Jus or Spiced Red Cabbage Slaw (GF) Iron Seared Grouper with Horseradish Dill Creme Fraiche (GF) or Tomato Caper Sauce (GF) Grilled Hanger Steak with Garlic Jelly (GF) or Shallot Gravy

From the Hot Kiosk

Basmati Rice tossed with Peppers, Onions and Asiago Cheese (GF) Braised Broccolini with Garlic & Organic Olive Oil (GF) Four Cheese Ravioli with Sundried Tomato Sauce & Fresh Parmesan Cheese Farmer's Market Ratatouille (GF) Whipped Butternut Squash with Praline Curst

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Taco Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

M&M Oreo Blondies Neapolitan Trifle Strawberry Pistachio Torte (GF) Chocolate Fudge Cake

Warm Dessert: Turtle Bread Pudding







Soup Du jour

"Live" at the Hearth"

Grilled End Cut Sirloin Steaks with Currant Port Demi-Glace or Frizzled Onions Iron Seared Chicken Breast with Eggplant Parmesan Spread (GF) or Spicy Tomato Fondue (GF) Grilled Swordfish Steaks with Sesame Noodles or Sweet Chili Cream Sauce (GF)

From the Hot Kiosk

Ouinoa and Kale Pilaf with Dried Cherries (GF) Honey Sriracha Roasted Baby Carrots (GF) Rigatoni with Wilted Garlic Spinach, White Beans & Oven Roasted Tomato White Broth Gluten Free Crust-Less Cheesy Zucchini Pie (GF) Creamy Garlic Thyme Potatoes (GF)

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Spinach Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Samoa Cookie Bites Peanut Butter Chocolate Tartlets Red Velvet Cake with Cookies&Cream Frosting (GF) Chai Apple Cheesecake

Warm Dessert: Blueberry Cobbler





Style #4

DINNER

Soup Du jour

"Live" at the Hearth"

Iron Seared Pork Medallions with Beet and Carrot Slaw (GF) or White BBQ Sauce (GF) Roasted Whole Chicken with Curry Pumpkin Sauce (GF) or Local Blue Cheese Herb Dip (GF) Iron Seared Mahi Mahi with Cilantro Orange Sauce (GF) or Adobo Aioli (GF)

From the Hot Kiosk

Italian Mac and Cheese Cajun, Lime Roasted Veggie Medley (GF) Saffron Rice Bake (GF) Tandoori Chickpea Sauté (GF) Green Beans and Crispy Shallots (GF)

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Asian Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Cookies and Cream Cheese Bars White Chocolate Cupcakes with Pistachio Frosting Gingerbread Bundt Cake (GF) Pomegranate Orange Panna Cotta

Warm Dessert: Ginger Pear Almond Cake





Soup Du jour

From the Hot Kiosk

Chef's Choice

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own BLT Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Chef's Choice Selection of Desserts





Sunday

Soup

Du jour

"Live" at the Hearth

Create Your Own Chili (GF) Choice of Beef, Turkey and Ouinoa-Vegetable Chili, Variety of Accompaniments

From the Hot Kiosk

Baked Tortellini in a Basil-Alfredo Sauce Broccoli and Roasted Bell Peppers with Olive Oil & Fresh Herbs (GF) Sautéed Free Range Chicken Breast with Wild Mushroom Ragout Panko Crispy Cod with Ancho Mayo and Tartar Sauce Green Tea Steamed Basmati Rice (GF)

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Autumn Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Chef's Choice Selection of Desserts







Soup Du jour

"Live" at the Hearth

Braised Short Rib with Espresso & Red Wine Sauce and Garlic and Herb Potato Hash (GF) Lemon Herb Marinated Salmon with Bloody Mary Sauce (GF) or O Gremolata (GF) Garlic Thyme Roasted Chicken with Sherry Whole Grain Cream Sauce (GF) or Lingonberry Jam (GF)

From the Hot Kiosk

Olive Oil Roasted Asparagus with Asiago and Garlic (GF) Sweet Curried Quinoa with Tofu and Baby Spinach (GF) Butternut Squash and Wild Mushroom Lasagna Texas Hash Rice with Ground Beef, Peppers, Onions and Cheddar Cheese (GF) Garlic Ranch Mashed Potatoes (GF)

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Thai Noodle Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Chocolate Devil's Food Cake Peanut Butter Cup Cheesecake Brownies Cider Donut Bundt Cake (GF) Chocolate Hazelnut Torte

Warm Dessert: Pumpkin Cream Cheese Crumb Cake





Style #7

Soup Du jour

Du jour

"Live" at the Hearth

Grilled Flank Steak with Honey Whiskey Demi or Chimichurri Sauce (GF) Iron Seared Salt Water Catfish with Tomato and Feta Salad (GF) or Caper Cream Sauce (GF) Grilled Chicken with Brandy Maple Apple Sauce (GF) or Chorizo & Roasted Golden Beets (GF)

From the Hot Kiosk

Roasted Spaghetti Squash with Roasted Plum Tomato, Olives & Feta Cheese (GF) Spicy Roasted Potatoes Topped with Monterey Jack Cheese & Fresh Herbs (GF) Asian Vegetable Stir Fry Roasted Eggplant & Red Curry Cous Cous (GF) Orecchiette Pasta with Sautéed Asparagus, Sundried Tomatoes, Italian Sausage and Fresh Mozzarella with Oil and Garlic

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Greek Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Mini Glazed Lemon Cakes Beer Bacon Pecan Bars Mint Chocolate Chip Brownie Bars (GF) Baked Chocolate Mousse Cake

Warm Dessert: Peanut Butter Stuffed Skillet Cookie







Soup Du jour

"Live" at the Hearth

Grilled Shrimp with Lemon Crab Crème Fraiche (GF) or Honey Ginger Carrot Sauce (GF) Grilled Chicken Sausage with Apple Chutney (GF) or Shallot Demi Grilled Baseball Steaks with Bacon Coffee Jam (GF) or Port Wine Demi

From the Hot Kiosk

Garlic Creamed Swiss Chard with Local Gorgonzola (GF) Dittalini Pasta with Bacon, Mushrooms in Roasted Garlic Wine Sauce Scalloped Sweet Potatoes (GF) Roasted Brussel Sprouts with Cremini Mushrooms (GF) Jade Rice (GF)

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Cobb Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Extra Dark Chocolate Cake Strawberry Swirled Cheesecake Brownies Gingersnap Pumpkin Pie Bites (GF) Blood Orange Gelee

Warm Dessert: Date Walnut English Pudding







Soup Du jour

Live" at the Hearth

Grilled Skirt Steak with Mole Sauce (GF) or Sofrito (GF) Broiled Red Snapper Fillet with Lemon Pepper Remoulade (GF) or Roasted Cherry Tomato Broth (GF) Grilled Chicken with Curry Peanut Sauce (GF) or Onion Orange Marmalade (GF)

From the Hot Kiosk

Sautéed Kale with Tomato, Onions & Garlic (GF) Vegetable Tabbouleh with Zucchini, Yellow Squash & Red Peppers (GF) Roasted Brown Sugar Glazed Yams (GF) Coconut Lentils (GF) Orzo with Artichokes, Black Olives & Sun Dried Tomatoes

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Caesar Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Raspberry Almond Chocolate Chip Cake Peanut Butter Cookie Dough Cheesecake Caramel Pecan Carrot Cupcakes (GF) Vanilla Bean Citrus Poundcake

Warm Dessert: Strawberry Nutella Bread Pudding





Style #10

Soup Du jour

"Live" at the Hearth

Roasted Brisket Keycap Demi or Caramelized Cipollini Onion Relish Iron Seared Chicken with Tangy Roasted Peppers, Onions & Tomato Sauce or Shitake Mushroom Croutons Flounder with Ancho Chile Cream or Roasted Tomato Salsa

From the Hot Kiosk

Mediterranean Veggie Risotto Garlic Sautéed Escarole, Raisins and Parmesan Cheese Herb Tossed Farro with Dried Cranberries, Orange Zest and Toasted Almonds Cavatelli with White Beans, Yellow Pepper, Asparagus & Basil Pesto Sautéed Yellow Squash with Roasted Garlic and Chives

From the Cold Kiosk

Three Types of Organic Greens with Assorted House Made Dressings & Vinaigrettes Chef's Choice of Assorted Salad Toppings Chef's Daily Composed Salads Create Your Own Nicoise Salad Naan Bread Pizza of the Day Sliced Fruit

From the Dessert Kiosk

Chef's Choice Selection of Desserts

