

Horizons Executive Menu



Breakfast

Pick one

Scrambled eggs

Sausage egg and cheese casserole

Denver egg casserole

Bacon and egg Paella

Breakfast torta

Garden vegetable strata

Pick one

Sausage gravy

Pork link sausage

Turkey sausage

Grilled ham steak

Country ham

Thick cut bacon

Pick one

Cinnamon French toast

Orange French toast

Buttermilk pancakes (fruit on the side)

Belgian waffles

Buttermilk biscuits

Hash browns

Breakfast Potatoes

Lunch Offerings

Includes either potato salad, coleslaw, cucumber salad, quinoa salad, pasta salad and your choice of Route 11 chips



- **Mountain Valley Deli Wraps** - Sliced ham, turkey, roast beef, assorted sliced cheeses, lettuce, tomato, onions, and roasted vegetables and hummus option
- **BLT on Country Hearth Bread** - Cooked, thick slice bacon, fresh garden lettuce and tomatoes served with pesto aeoli
- **Cuban BBQ** - pork on top of smoked ham with melted Swiss cheese served with dill pickle and yellow mustard on pressed rustic French baguette
- **TBA** - Smoked turkey, thick cut bacon, sliced avocado, and Swiss on French baguette
- **California Grilled Vegetable** - Sweet peppers, zucchini, yellow squash, red onion, marinated and grilled served on freshly made hummus stuffed in a spinach wrap
- **Falafel and Cucumber** - Homemade falafel sautéed till a light crunch served on a spinach wrap with fresh sliced cucumbers and homemade cucumber ranch
- **Roasted Pork French Dip** - Roasted pork topped with steamed broccolini, sharp cheddar cheese and melted to perfection served with side of brown gravy
- **Herb roasted chicken breast with roasted potatoes**
- **Tortellini alfredo with chicken and seasonal vegetables**
- **Baked stuffed shells with three cheeses and marinara**
- **Beef and broccoli stir fry with rice**
- **Memphis smoked pulled pork with assorted sauces**
- **Deconstructed nachos**
- **Beef enchiladas with Spanish rice**
- **Lime chipotle carnitas tostada**

Dinner

- **Roasted Pork with Pesto Cream Sauce/Chutney**

Herb roasted pork loin with your choice of sauce

- **Cuban Style Porkchop**

Lean Cuban seasoned pork loin topped with creamy adobo sauce

- **Grilled Flank Steak Chimichurri**

Grilled flank steak served with a freshly made chimichurri sauce

- **Smoked Beef Brisket**

Brisket trimmed and seasoned with special in-house BBQ rub and smoked for 14 hours, served with assorted sauces

- **Ropa Vieja**

Flank steak braised in a tomato and sofrito base

- **Chicken Piccata**

Chicken breast dredged in seasoned flour, sautéed, and topped with traditional garlic lemon butter sauce

- **Breast of Chicken Mountain Valley**

Sautéed Chicken breast topped with sliced tomato, country ham, Swiss cheese and oven baked napped with supreme sauce

- **Herb Roasted Salmon w/ Lemon Dill Sauce**

Salmon fillet seasoned with herbs, roasted, and topped with lemon dill sauce





You may select 1 item out of each option

Vegetable options: roasted asparagus, Italian blend vegetables, vegetable au gratin, garlic sauteed mushrooms, glazed baby carrots, roasted parmesan brussel sprouts, sautéed garlicky green beans, steamed lemon broccoli, braised collard greens, garden quinoa, Mexican street corn, southern green beans.

Starches: horseradish mash potatoes, fresh herb risotto, mashed potatoes, Mexican rice, stir fried rice, lo mein noodles, smoked baked beans, wild rice, rice pilaf, baked potato. Roasted sweet potato, roasted red potatoes, potato dauphinoise, steamed rice

Desserts: cheesecake with mixed berries, tiramisu, chocolate cake, key lime pie, red velvet cake, Boston cream pie, apple cobbler with vanilla ice cream, blueberry pie, banana cream pie, pound cake with berries, raspberry sorbet