

# JUDICIAL COLLEGE - SAMPLE MENU

## NOV 25-27, 2024 (setup on Nov. 24, 2024)

### Attachment 3

Please be advised this is a SAMPLE menu for reference only.

*The vendor shall provide alternative meal options that accommodate food allergies, vegetarians, vegans, and religious restrictions (e.g., Kosher and Halal). All menus come with freshly brewed regular & decaffeinated coffee, assorted teas, bottled water, and assorted soft drinks.*

#### **Breakfast:**

##### **Continental Breakfast Buffet**

Fruit  
Bagels  
Diced Fruit  
Bakery selections: variety of muffins & croissants, Danishes  
Selection of Bagels with butter, jelly, cream cheese  
Selection of chilled juices  
Yogurt bar separate toppings (example: granola and fruit)  
Dairy free & gluten free options  
Coffee/Tea, bottled water

##### **Hot Breakfast Buffet**

Fruit  
Bakery selections muffins (variety of flavors available) & croissants, Bagels  
Chilled juices  
Scrambled eggs  
Pancakes & waffles  
Pork sausage or applewood smoked bacon  
Breakfast potatoes.  
Oatmeal bar separate toppings (example: brown sugar and raisins)  
Yogurt bar separate toppings (example: granola and fruit)  
Dairy free & gluten free options (i.e.: tofu scramble, gluten free bread)

#### **Breaks:**

Whole fruit or cut fruit  
Trail Mix  
Assorted pretzels & chips  
Granola bars  
Cookies/brownies  
Crudité in individual serving cups – grab and go snack  
Kale chips.  
Hummus and chips  
Chocolate covered fruit.  
Candy bars  
Cupcakes  
coffee/tea, bottled water/assorted soft drinks.

#### **Lunch & Dinner Buffet:**

Soup  
Salad – green  
Pasta salad (e.g., orzo feta; primavera)  
Ancient grains salad (e.g., fall harvest salad with farro etc.)  
  
Gourmet sandwiches (3 choices)  
Hot Entrees  
-Chicken, fish, and beef options  
Vegetable  
Dessert (3-4 options)  
Assorted soft drinks, coffee, tea.

**More detailed examples of lunch and dinner options include:**

Build your own Salad - Arugula, spinach (separate bowls), romaine, mixed greens, sliced egg, grape tomatoes, chickpeas, crumbled blue cheese, feta, shaved asiago/parmesan, dried cranberries, cucumbers, shredded carrots, sliced fresh fruit; blueberries; sunflower seeds, with a choice of balsamic/olive oil/red wine vinaigrette and creamy dressing (Ranch, Caesar).

Romaine, toasted almonds, tomatoes, raisins, and creamy cider dressing  
Simple greens salad, red wine vinaigrette

**Soups:**

Butternut squash  
Mushroom bisque  
Corn or potato chowder

**Warm salads:**

Roasted sweet potato salad with anise vinaigrette.  
Shaved Brussel sprout salad, apples, walnuts, and shaved parmesan cheese.  
Toasted Orzo Pilaf with Tender Spinach, Sun-Dried Tomatoes and Parmesan Cheese

**Cold salads:**

Egg salad  
Waldorf Salad  
Tabbouleh

**Hot Entrees:**

Herb rubbed turkey with roasted garlic cream gravy  
Roasted salmon, butter herb sauce.  
Ginger salmon  
Grilled Flank Steak, house made chimichurri.  
Grilled chicken with tomato, lemon, olives in white wine reduction

**Gourmet sandwiches:**

Fresh Grilled Chicken, Arugula, Charred Peppers, Lemon-Artichoke Spread, Focaccia Bread  
Caprese sandwich – mozzarella, basil, pesto, and tomato on ciabatta bread  
Rubin  
Flat breads

**Starch & vegetables:**

Green bean medley  
Vegetable Medley Hash with Zucchini, Eggplant, Potatoes, Rosemary, and Garlic

**Desserts:**

Chocolate Covered Strawberries and other fruit.  
Macaroons  
Red Velvet Cake  
Cheesecake  
Chocolate Cake  
Small tarts  
Mini cupcakes  
Fruit