

# USA Olympic Team Trials

## Lunch Offerings

Lunch Hours: 11:30 a.m. – 2:30 p.m. ET

### Daily Lunch Offerings (All Days)

Fresh Fruit to Include:

- Watermelon, Strawberries, Pineapple, Cantaloupe, Honeydew, Blueberries, Blackberries

Garden Bar to Include:

- Romaine, Spring Mix, Baby Spinach
- Shredded Carrots, Cucumbers, Grape Tomatoes, Red and Yellow Bell Peppers, Broccoli, Red Onions, Croutons
- Diced Turkey, Diced Ham, Hard Boiled Eggs, Tofu and Chickpeas
- Mozzarella, Parmesan and Cheddar
- Italian, Ranch, and Balsamic Dressings

Rotating Daily Soup

- Tomato Bisque, Broccoli Cheddar, Chicken with Wild Rice, Minestrone or Loaded Potato

Pasta Bar to Include:

- Pesto, Alfredo, Marinara
- Cavatappi and Penne
- Diced Grilled Chicken
- Zucchini, Squash, Red Bell Peppers, Spinach, Tomatoes
- Mozzarella, Parmesan

Deli Platter to Include:

- White, Wheat, Marble Rye Bread
- Turkey and Ham
- Lettuce, Tomato, Sliced Onion, Pickles, Banana Peppers
- Cheddar, Swiss and Pepper Jack Cheeses
- Mayonnaise, Mustard, Dijon

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## Dinner Offerings

All Dinners will include Fresh Fruit Display, Garden Bar, Baked Rustic and Sweet Potato Bar, Freshly Baked Assorted Dinner Rolls and Signature Desserts

Dinner Hours: 7:30 – 11:00 p.m. ET

### **Dinner #1 – June 14**

Spit Pea and Ham Soup  
Charred Broccolini w/ Orange Zest  
Au Gratin Potatoes  
Sliced Beef Sir Loin Rosemary Demi  
Artic Char w/ Honey Lemon

### **Dinner #2 – June 15**

Baked Potato Soup  
Harissa Roasted Carrots  
Roasted Garlic Red Skin Mashed Potatoes  
Chili Lime Cod  
Blackened Chicken Quarters

### **Dinner #3 – June 16**

Chicken Enchilada Soup  
Sautéed Green Beans  
Spanish Rice  
Beef Barbacoa Served w/ Warmed Tortillas and Traditional Condiments  
Roasted Red Snapper Pineapple Salsa

### **Dinner #4 – June 17**

Clam Chowder  
Honey Siracha Baby Carrots  
Butter Thyme Heirloom Marble Potatoes  
Lemon Thyme Salmon Filets  
Roasted Chicken Cacciatore

### **Dinner #5 – June 18**

Vegetable Garden Soup  
Honey Glazed Hand Carved Carrots  
Mac & Cheese  
BBQ Brisket Burnt Ends  
Lemon Pepper Chicken Quarters

### **Dinner #6 – June 19**

Roasted Red Pepper & Gouda Bisque  
Roasted Fingerling Potatoes  
Sautéed Broccolini  
Striped Bass w/ Ginger Scallions Oil  
Beef Pot Roast with Stewed Potatoes and Vegetables

### **Dinner #7 – June 20**

Minestrone Soup  
Parmesan Florentine Rice Pilaf  
Seasonal Roasted Vegetables  
Sicilian Griddled Whitefish  
Tuscan Beef Strip

### **Dinner #8 – June 21**

Corn Chowder  
Ranch Roasted Potatoes  
Braised Collard Greens  
BBQ Grilled Breast of Chicken  
Jalapeno Citrus Glazed Salmon

### **Dinner #9 – June 22**

White Bean Chicken Chili  
Boursin Mashed Potatoes  
Roasted Root Vegetables  
Shrimp Scampi  
Grilled Beef Tri Tip