

Cafe Seasonal Menus: Spring
Menus are representative only and are subject to change

BRUNCH

WARM WELCOME

Cinnamon buns

ENTRÉE SELECTIONS

CLASSIC EGGS BENEDICT

Poached eggs, Canadian bacon, and toasted English muffins topped with hollandaise sauce;
served with home-style potatoes and seasonal fruit

EGGS FLORENTINE

Poached eggs, spinach, and toasted English muffins topped with hollandaise sauce;
served with home-style potatoes and seasonal fruit

BROCCOLI AND MUSHROOM QUICHE

Individually baked quiche with broccoli, mushrooms, and Swiss cheese; accompanied by fresh fruit

PERFECT PANCAKES

Delightful heart-shaped pancakes lightly dusted with powdered sugar and served with warm maple syrup and a fruit kabob

FRENCH TOAST STACKS

A classic recipe reaches new heights! French toast sticks topped with whipped cream and caramelized apples;
served with warm maple syrup, sausage links, and seasonal fruit

FRESH FRUIT PLATTER

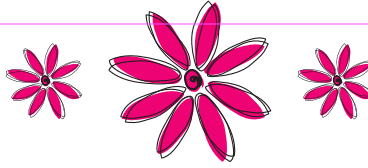
Abundant seasonal fruits and berries served with vanilla yogurt, granola, and a warm blueberry muffin

SWEET SURPRISES

Chocolate Mousse Flowerpot and a seasonal sugar cookie

Before placing your order, please inform your server if anyone in your party has a food allergy.
Reservations are recommended. To make a reservation, please [book online](#) or call 877-247-5223.





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LUNCH & DINNER

WARM WELCOME

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FIRST-COURSE

A family-style platter featuring soft pretzel bread with honey mustard, cheddar cheese triangles, grapes, crisp vegetables with ranch dipping sauce, and mini quiche

ENTRÉE SELECTIONS

TIC-TAC-TOE PIZZA

BEST-EVER CHICKEN TENDERS

Served with a salad skewer and side of macaroni and cheese

MACARONI WITH LOTS OF CHEESE!

Served with a fresh fruit skewer

PICNIC TIME

A mini hot dog and bitty hamburger, served with sweet potato fries and a fresh fruit skewer

TRIPLE-STACK GRILLED CHEESE

Served with a cup of creamy tomato soup

ROASTED BEET SALAD

Roasted red and golden beets, mixed greens, grilled chicken, and goat cheese tossed in white balsamic vinaigrette

POACHED CHICKEN-SALAD SANDWICH

Poached chicken with apricots, cranberries, cherries, raisins, onions, and peppers;
served on a multi-grain roll topped with roasted-pepper aioli

LEMON CHICKEN WITH SPRING VEGETABLES

Lightly breaded chicken breast topped with mushrooms, parsley, lemon, and capers;
served with fingerling potatoes and baby carrots

SEARED TILAPIA WITH PINEAPPLE RELISH

Panko-crusted tilapia served over brown rice with julienned vegetables and fresh pineapple relish

PASTA PRIMAVERA

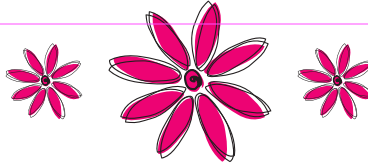
Linguini with broccoli, mushrooms, carrots, and sun-dried tomatoes; tossed in olive oil, white wine, and garlic

SWEET SURPRISES

Chocolate Mousse Flowerpot with an individual cake and a seasonal sugar cookie

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The American Girls Tea®

WARM WELCOME

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SAVORIES

Julie's chocolate chip scones with Devon cream

Addy's apple and tea cranberry bread

Josefina's turkey sandwich with cranberry mayonnaise on wheat bread

Rebecca's cucumber sandwich with Boursin cheese on white bread

Kit's ham, American cheese, and tomato served on wheat bread, topped with a cheese heart

Kaya's chicken salad on a mini homemade cornbread muffin, garnished with a slice of green apple

SWEET SURPRISES

Molly's victory garden chocolate mousse flowerpot

Ruthie's fruit tartlets

Chocolate tea cup with vanilla pudding

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