



The Wine Cellar

Wines

Chardonnay

Kendall Jackson
Mondavi
Beringer
Chalk Hill
Far Niente
Cakebread
Grgich Hill

Cabernet

Beringer
Jordan
Cakebread
Caymus
Chalk Hill
Far Niente
Free Mark Abbey
Grgich Hill
Robert Mondavi

Pinot Grigio

Santa Margarita

Pinot Noir

Mondavi

Merlot

Kendall Jackson
Sterling Markham

Champagne & Mixers

Champagne

Dom Perignon
Luis Roeder Cristal
Moet & Chandon
Tatinger
Veuve Clicquot

Bar Mixers

Bloody Mary Mix
Tonic & Club Soda
Assorted Soft Drinks
Fresh Squeezed Juices
Ginger Ale
Imported Beer
Domestic Beer

Sparkling & Still Water

Perrier
Pelligrino
Evian
Dasani
Poland Spring

Suggestions ~ Not Limitations

Continental Breakfast

Cold Continental Breakfast

Breakfast box that includes fresh fruit salad, mini bagel, mini croissant, breakfast pastries, butter, jam and all condiments.

The Light Breakfast

Breakfast box containing cold cereal, yogurt with fresh fruit and a homemade bran muffin with butter and jam.

Danish, Muffin & Croissant Tray

Each tray contains a varied selection of assorted breakfast pastries, homemade muffins and croissants with assorted butters, margarine and jam.

Scone & Buttermilk Biscuit Tray

Assorted country scones and biscuits served with flavored whipped butters and jams.

Bagel Basket

A selection of freshly baked bagels with butter, cream cheese and jam. Flavored cream cheeses are available upon request.

Homemade Breakfast Bread Tray

Daily baked sweet breads that include banana, pumpkin, bourbon-orange, zucchini, carrot, lemon and sour cream coffee cake served with butter and jam.

Smoked Scottish Salmon Tray

Thin sliced Scottish salmon served with red onion, capers, tomato, lemon wedges, cream cheese and your choice of either fresh bagels or Russian black bread.

Smoked Fish Tray

Thin slices of Scottish salmon, smoked Colorado trout and whitefish served with red onion, capers, sliced tomato, lemon wedges, crème fraiche and fresh bagels.

Fresh Sliced Fruit Bowl

A selection of melons, berries, citrus fruits and other seasonal fruits served with Rudy's special dipping sauce.

Swiss Mueslix Breakfast Parfait

With fresh sliced fruits and natural yogurt.



Hot Breakfast

Complete Breakfast

Each breakfast includes a fresh fruit cup, breakfast pastry, homemade muffin, croissant, mini bagel, orange juice and your choice of hot entrée with breakfast meat.

Omelettes

Three egg omelette with filling of your choice; traditional Denver, asparagus and cheddar and herbed Brie are just a few of the fillings you may choose from. Egg substitute is available upon request.

Leek, Tomato, & Basil Frittata

An open-faced omelette topped with braised leek, thick slices of tomato and fresh sprigs of basil. Served with your choice of breakfast meats.

Country Pancakes

Made with whole milk, eggs, unbleached flour and cinnamon, served with real Vermont maple syrup. Your choice of breakfast meats.

Challah French Toast

Thick slices of Challah bread dipped in whole milk, egg, cinnamon and a touch of vanilla, served with real Vermont maple syrup. Your choice of breakfast meats.

Maple Belgian Waffles

Old style waffles with a touch of honey and cinnamon served with real Vermont maple syrup. Your choice of breakfast meats.

Irish Oatmeal

Authentic Irish oatmeal served with raisins, chopped apples and honey.

Santa Fe Breakfast Burrito

Scrambled eggs, Monterey jack cheese, scallions, spicy pork sausage and diced tomato wrapped in a flour tortilla and served with guacamole and salsa.

Apple Cinnamon Crepes

Paper-thin crepes finely wrapped around a mixture of apple, cinnamon and walnuts, served with sour cream and brown sugar.

Breakfast Tenderloin

Petit breakfast tenderloin served with scrambled eggs.

Country Sausage Gravy & Biscuit Breakfast

Fresh baked biscuits topped with country sausage gravy made with heavy cream & country spices, served with scrambled eggs.

Breakfast Meats

The following meats can be selected with any of the hot entrée items: Turkey bacon, turkey sausage, pork sausage links or patties, apple cured bacon, chicken and apple sausage, Canadian bacon, Taylor ham, turkey or corned beef hash.

Box Lunches

Each box contains fresh fruit salad, choice of homemade salad, homemade dessert, cheese and crackers, a piece of whole fruit and all condiments and utensils.

Shrimp cocktail may be substituted in place of the fresh fruit salad for an additional charge.

The Classic Sandwich

Includes two sandwiches of your choice.

New York Deli Style

Includes assorted sliced deli meats and cheeses with breads and rolls on the side so you can build your own sandwich.

Grilled Marinated Chicken Breast

Skinless, boneless chicken breast served on a bed of red leaf lettuce with honey mustard sauce on the side.

Cold Seafood

Contains a South American lobster tail, jumbo shrimp, smoked Colorado brook trout and snow crab claws, all served on a bed of red leaf lettuce.

Cold Filet Mignon

Cold grilled beef tenderloin, served with horseradish sauce.

Barbecue Breast of Chicken

Skinless, boneless chicken breast served with homemade cornbread and coleslaw.

Chicken Teriyaki

Lightly glazed breast of skinless, boneless chicken with scallions and diced red pepper, served on a bed of red leaf lettuce.

Grilled Norwegian Salmon

Served over mixed baby field greens.

Asian Chicken Breast

With julienne vegetables served on a bed of daikon, green cabbage and bean sprouts.

Sushi & Sashimi

An assortment of sushi and sashimi served with wasabi and ginger.

Chicken Paillard

Boneless, skinless chicken breast coated in cornmeal, sautéed and served over arugula and tomato vinaigrette.

Dijon Herb Encrusted Grilled Tuna

Served on a bed of red leaf lettuce with a side of wild rice salad.

Traditional Philly Cheese Steak

Served with peppers and onions on a club roll.

Grilled Vegetable Pita Pocket

Assorted grilled seasonal vegetables with sliced avocado, Bermuda onion and yogurt dill dressing.

Middle Eastern

Tabbouleh, hummus, stuffed grape leaves, feta cheese and Mediterranean olives, served with pita bread.

Braised Turkey Roulade

Fresh roasted turkey breast rolled and filled with mushrooms, breadcrumbs, mixed vegetables and cheese. Served with orange-cranberry relish on the side.

Sliced Steak Santa Cruz

Marinated in lime and onion, served with black bean and corn salsa.

Grilled Chicken & Avocado Club

Grilled chicken breast with avocado, bacon, tomato & swiss cheese served with herb mayonnaise.

Box Lunch Salad Selections

Cobb Salad

Sliced grilled chicken, avocado, cheddar cheese, diced tomatoes, bacon, chopped egg & crumbled bleu cheese served over crisp greens with your choice of dressing.

Chef Salad

Crisp greens topped with smoked turkey breast, baked ham, cheddar & swiss cheese, hard boiled egg wedges & seasonal vegetables, served with your choice of dressing.

Caesar Salad

Crisp romaine lettuce, fresh parmesan cheese, homemade croutons and our famous Caesar dressing, topped with your choice of grilled chicken, grilled tenderloin, jumbo grilled shrimp, grilled vegetables or grilled tuna steak.

Mediterranean Grilled Vegetable Salad

Grilled marinated vegetables, feta cheese, tomatoes, olives, pepperoncini & red onion served over crisp romaine lettuce with vinaigrette dressing. Add marinated grilled chicken, grilled tenderloin or grilled jumbo shrimp.

Spa Tuna Salad

Albacore tuna, extra virgin olive oil, lemon juice, carrots, diced celery and red onion on a bed of baby spinach leaves.

Grilled Tuna Niçoise

Salad of seared tuna, French green beans, hard-boiled egg, niçoise olives, red onion and boiled potatoes.

Snack Trays

Imported Cheese

A variety of imported hard and soft cheese including a selection of imported crackers and breadsticks.

Fresh Sliced Fruit

A selection of melons, berries, citrus fruits and other seasonal fruits served with Rudy's famous dipping sauce.

Vegetable Crudités

A selection of cut vegetable sticks ranging from carrots, celery and Holland peppers to anise, snow peas and jicama, served with an herb dipping sauce.



Fruit & Imported Cheese

A variety of imported hard and soft cheese, a selection of crackers and breadsticks and sliced seasonal fruit.

Cold Canapé

Handmade canapés including smoked salmon rolled in horseradish and dill, liver paté, bouchees, sour cream and caviar cups, and a large selection of other house items we will be happy to describe upon request.

Deluxe Seafood

Includes jumbo shrimp, South American lobster tail, smoked Colorado brook trout and snow crab claws served with cocktail sauce and lemon wedges.

Jumbo Shrimp

Includes all items on our deluxe seafood tray except lobster tail, served with cocktail sauce and lemon wedges.

Boneless Chicken Tenders

Strips of chicken filet either grilled or breaded and fried, served with your choice of dipping sauce.

Marinated Chicken Breast

Boneless and skinless, grilled in our special marinade, served with a ginger teriyaki sauce.

Spicy New York Chicken Wings

Chicken wings baked in a spicy sauce, served with blue cheese dressing, celery and cherry tomatoes.

Layered Mexican Sampler

A dip made of guacamole, fresh homemade salsa, lettuce, refried beans, fresh tomatoes, jalapeño peppers, cheese and sour cream. Served with white corn tortilla chips on the side.

Cajun Shrimp

Grilled prawns served with a spicy Cajun dipping sauce.

Chicken, Beef & Shrimp Satay

An assorted sampling of skewers, served with a spicy Thai peanut sauce.

Middle Eastern Vegetarian Sampler

Served with baba ghanoush, tabbouleh, hummus, stuffed grape leaves, feta cheese, mixed Mediterranean olives and pita bread.

Baja Sandwich Wraps

Assorted sandwiches wrapped in flavored flour tortillas and served with a basil mayonnaise.

Bruschetta & Caponata

Diced tomato, basil and olive oil served with grilled crostini accompanied by a medley of chopped eggplant, onion, tomato, anchovies, olives, pine nuts, capers and vinegar.

Italian Salumeria

With homemade whole milk mozzarella, Parma ham, salami, olives and provolone cheese, served with Italian bread.

Sushi and Sashimi

An assortment of sushi and sashimi served with wasabi and fresh ginger.

Braised Chicken Gallantina with Fruit Chutney

Skinless, boneless breast of chicken stuffed with fresh vegetables, tied, rolled and sliced.

Beluga Caviar with Crème Fraiche

Appetizers

- Shrimp Cocktail
- Mini Lump Crabcakes
- Beef Negamaki
- Grilled Mixed Seafood Kebabs
- Chilled Melon and Sliced Parma Ham
- Mini Chicken and Cheese Quesadillas
- Chicken, Beef or Tuna Satay with Thai Peanut Sauce
- Grilled Portabello Mushroom with Roasted Pepper and Pesto Sauce
- Smoked Scottish Salmon Served with Russian Pumpernickel Bread
- Pate de Foie Gras with Garlic Toast Points and Cornichon
- Gravlax Served with Dill, Crème Fraiche and Lemon Wedges



Soups

- Julienned Chicken and Vegetable Soup
- Lobster Bisque
- Minestrone Milanese
- Cream of Broccoli
- Vegetarian Yellow Lentil
- Potato Leek
- Manhattan Clam Chowder
- New England Clam Chowder
- Butternut Squash
- Roasted Tomato
- Mulligatawny
- Creamy Corn Chowder
- Traditional Italian Wedding Soup
- Cuban Black Bean with Red Onion



Salads

- Romaine and Iceberg with Vegetable Florets
- Caesar Salad
- Endive, Radicchio and Arugula with Champagne Vinaigrette
- Baby Spinach Salad with Warm Bacon Dressing
- Watercress, Endive, Escarole, Chevre and Walnuts with Raspberry Vinaigrette
- Mesclun Greens with Balsamic Vinaigrette
- Arugula, Escarole and Gorgonzola Cheese with Basil Vinaigrette
- Mixed Baby Field Greens with Sliced Pears, Red Onion, Blue Cheese and Balsamic Vinaigrette
- Baby Spinach with Dried Cranberries

Rice & Grains

- Couscous
- Risotto Milanese
- Rice Pilaf
- Wild Rice with Almonds, Scallions and Raisins
- Cajun Dirty Rice
- Basmati Rice
- Jasmine Rice with Saffron
- Confetti Brown Rice
- Vegetable Fried Rice

Potatoes

- Roasted Garlic Mashed Potato
- Potato au Gratin
- Twice Baked Potato
- Roasted Red Bliss Potato with Rosemary
- Mini Potato Pancakes
- Yukon Gold Roasted Potato
- Roasted Cubed Sweet Potato
- Sweet Potato Casserole
- Fingerling Potatoes with Wild Mushrooms

Vegetables

- Baby Belgian Carrots with Honey and Nutmeg
- Grilled Mixed Vegetables
- Oriental Stir-Fried Medley
- Grilled Eggplant with Fresh Mint
- Steamed Asparagus with Chive Butter
- Ratatouille
- Sautéed Spinach with Garlic and Olive Oil
- Swiss Chard Sautéed with Raisins and Pine Nuts

Low Carbohydrate Sides

- Garlic Mashed Turnips
- Pureed Cauliflower Parmesan
- Broccoli and Cheddar Bake
- Asparagus with Hollandaise
- Green Beans Almondine

Pasta & Noodles

- Penne with Fresh Tomato and Basil
- Rigatoni with Vodka Sauce
- Linguine with Seafood Carbonara Sauce
- Fusilli with Sweet and Spicy Sausage Sauce with Fennel
- Grilled Vegetable, Mushroom and Chicken Lasagna
- Vegetarian Lasagna with Béchamel Sauce
- Spaghetti with Bolognese Sauce
- Tagliatelle with Arrabiata Sauce
- Thai Rice Noodles with Coconut Curry Vegetables & Chicken

Any sauce or pasta may be substituted upon request.

Chicken

Grilled Chicken Breast

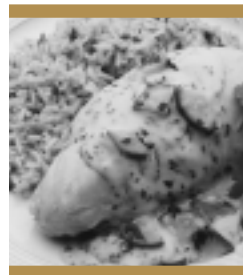
With rosemary, lemon and garlic.

Stuffed Breast of Chicken

With chevre, spinach and roasted peppers.

Stuffed Breast of Chicken

With mushrooms, apples and cornbread.



Sautéed Chicken Breast

With Chardonnay, lemon and capers.

Chicken Dijon

With mustard, cream, shallots and vermouth.

Chicken Cardinale

With roasted red and yellow peppers, mozzarella and Parma ham.

Beef

Seared New York Sirloin

With caramelized Vidalia onions.

Dijon and Herb Encrusted Sirloin Steak

Brie Stuffed Filet Mignon

Wrapped in apple-cured bacon.

Grilled Filet Mignon

With sautéed mixed mushrooms.

Country Style Shepherd's Pie

Seasoned ground beef with gravy, peas, carrots and topped with mashed potatoes.

Steak au Poivre

Topped with a coarsely ground black pepper butter sauce.

Greek Moussaka

Ground beef layered with eggplant and topped with a béchamel sauce.

Pork

Roast Pork Tenderloin

With pears, walnuts and port wine.

Grilled Pork Tenderloin

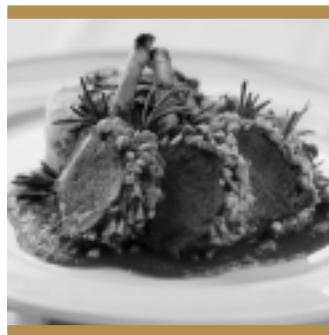
With hoisin sauce.

Cornbread Stuffed Pork Chop

With peaches and herbs.

Thai Pork

With a red curry sauce.



Seafood

Seared Tuna

With wasabi and sesame crust.

Grilled Swordfish

With mustard, wine and herbs, topped with fried shallot chips.

Grilled Salmon

With Caribbean salsa.

Halibut

With dill beurre blanc.

Grilled Red Snapper

With lime ginger marinade.

Filet of Sole

Stuffed with lump Maryland crabmeat.

Baked Chilean Sea Bass

On a bed of sautéed spinach.

Herbed Scrod

With tarragon tomato coulis.

Shrimp Parisian

With shallots, garlic, fresh chopped tomatoes, white wine and cream.

Veal

Veal Marsala

With a mushroom, shallot and Marsala wine sauce.

Veal Saltimbucca

Topped with sage and prosciutto and sautéed in a butter wine sauce.

Veal Piccata

With sauce made from the pan drippings, lemon juice and chopped parsley.

Veal Rollatina

Stuffed with vegetables, Parma ham and Romano cheese.

Veal Scaloppini

With morel mushrooms, cognac and cream.

Veal Milanese

Served on a bed of fresh arugula and chopped tomato.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Desserts

- Assorted Home Baked Cookies
- Double Chocolate Truffle Brownie
- Carrot Cake with Cream Cheese Icing
- Crème Brulee
- Tiramisu
- Creamy Rice Pudding
- Fat Free Rice Pudding
- Miniature Pastries and Petit Fours
- Sorbet and Assorted Ice Creams
- Poached Pears with Raspberry Coulis
- Angel Food Strawberry Shortcake
- Deep-dish Apple Pie
- Lemon Bars
- Assorted Fresh Fruit Tarts
- New York Style Cheesecake
- Fresh Fruit Cobbler

* Ask about our selection of low carbohydrate desserts.



Special Services

- Linen & Laundry Service
- Fresh Flowers & Arrangements
- Glassware & China
- Handwritten & Customized Menus
- A Full Line of Cabin Supplies
- Customized Gift Baskets & Personal Shopping
- Foreign & Domestic Magazines & Newspapers
- Arabic, Kosher, Japanese & Other International Cuisines
- Gluten, Wheat-Free and Organic Products
- Dry Ice

We Welcome all Special Requests!