



Breakfast Options

There will be a 20% service charge for all parties of 50 or more and/or for orders placed less than 5 business days before event or meeting.

Morning Beverage Stations come with all breakfasts and include bottled water, canned sodas, orange juice, coffee and selection of hot teas. If you wish to have beverages in your room after breakfast is removed, please order an **In-Room Afternoon Beverage Station (\$3 per person)**.

Light Start Breakfast (\$8 per person)

Includes **morning beverage station** plus your choice of any **two** items below.

Continental Breakfast (\$10 per person)

Includes **morning beverage station** plus your choice of any **three** items below.

- ✓ *Assorted Mini Beignets (white chocolate cream, dark chocolate cream, chocolate hazelnut)*
- ✓ *Assorted Mini Muffins (chocolate, cinnamon with apple filling)*
- ✓ *Assorted Pastries and Danishes*
- ✓ *Bagels with Cream Cheese and Peanut Butter (includes whole wheat and oat bran bagels)*
- ✓ *Breakfast Breads*
- ✓ *Cinnamon Rolls*
- ✓ *Fresh Fruit Tray*
- ✓ *Yogurt Parfait Bar (plain and vanilla organic yogurt, Splenda, Fiber One and Kashi Cereal, fresh fruit, assorted nuts and honey)*

Hot Breakfast (\$10 per person) – Includes **morning beverage station** plus your choice **one** item below. Minimum order of 10 required.

- ✓ *Egg, Ham and Cheese Casserole with bacon on the side.*
- ✓ *Egg, Mushroom and Spinach Casserole with bacon on the side. (vegetarian option)*
- ✓ *French Toast Bake with bacon on the side.*

For more information or special catering requests contact: The Aileron Client Support Team at customerservice@aileron.org or 937-669-6500.



Lunch Options

There will be a 20% service charge for all parties of 50 or more and/or for orders placed less than 5 business days before event or meeting.

Boxed Lunch Sandwiches (\$12 per person) - includes beverages from our Café.

Buffalo Chicken Wrap – Tender grilled chicken breast tossed in house-made buffalo sauce with lettuce, tomato, red onion and cheddar-jack cheese with ranch dressing on the side. Served with fresh fruit salad and pretzels. Gluten free available upon special request.

Cheesy Roast Beef Sandwich – Thinly sliced roast beef piled high on caraway seed rye bread with bleu cheese dressing spread, American cheese, lettuce, tomato and red onion. Served with fresh fruit salad and pretzels. Gluten free available upon special request.

Grilled Chicken Caesar Wrap – Tender grilled chicken sliced thin and wrapped in a whole-wheat tortilla with cheese, creamy Caesar salad dressing, romaine lettuce and diced tomatoes. Served with fresh fruit salad and pretzels. Gluten free available upon special request.

Ham & Cheese Sandwich with Cheesy Potato Soup – Ham and cheese piled on a whole wheat roll. Served with cheesy potato soup with bacon bits, fresh fruit salad and pretzels.

Spinach Veggie Wrap – Whole wheat tortilla stuffed with spinach, cucumbers, tomatoes, bell peppers and topped with a cream cheese garlic dill sauce. Served with fresh fruit salad and pretzels. Gluten free available upon special request.

Tuna Salad Sandwich – Fresh tuna salad prepared daily topped with lettuce and tomato, served on whole wheat bread. Served with fresh fruit salad and pretzels. Gluten free available upon special request.

Turkey Club – Thin slices of Bowman Landes roasted turkey breast with Swiss cheese, bacon strips, lettuce, tomato and mayonnaise on whole wheat bread. Served with fresh fruit salad and pretzels. Gluten free available upon special request.

Boxed Lunch Salads (Half \$9 per person or Deluxe \$15 per person) - Includes beverages from our Café. Gluten-free available upon special request.

Chef Salad – Crisp mixed greens topped with roasted turkey, baked ham, crisp bacon, Swiss cheese, hardboiled egg slices, seasonal vegetables and your choice of dressing. Gluten free available upon special request.

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Chicken Taco Salad – Fresh Salad greens tossed with black beans, corn, green peppers, tomatoes, cilantro, green onions, avocado, tortilla strips and diced chicken. Served with chipotle ranch dressing. Gluten free available upon special request.

Fiesta Steak Salad – Crisp mixed greens topped with mesquite grilled steak with cheddar jack cheese, croutons, egg wedges, bacon bits, peppers, crisp tortilla strips and corn salsa. Served with Chipotle Ranch dressing. Gluten free available upon special request.

Grilled Chicken Salad – Crisp mixed greens topped with tender chicken breast with cheddar-jack cheese, croutons, egg wedges, bacon bits, tomatoes, cucumbers and peppers. Gluten free available upon special request.

Grilled Salmon Salad – Crisp mixed greens topped with tender grilled salmon, cheddar-jack cheese, croutons, tomatoes, cucumbers and peppers. Gluten free available upon special request.

Harvest Salad – Fresh mixed greens with celery, apple slices, pecans, dried cranberries and feta cheese. Served with raspberry vinaigrette dressing. Gluten free available upon special request.

Spinach Salad – Fresh spinach tossed with hard boiled eggs, sliced mushrooms, red onions, bacon and strawberries. Served with raspberry vinaigrette dressing. Gluten free available upon special request.

Light Lunch Buffets (\$15 per person) – *Beverages included from the dining room or café.*

BBQ Chicken– Boneless, skinless chicken breasts smothered in homemade BBQ sauce and served with mixed greens salad, cornbread, home-style green beans and parsley red potatoes. Minimum order of 6 required.

Deli Sandwich Buffet with Soup – A variety of fresh sandwiches prepared daily that could include roast beef, turkey, ham, tuna salad and egg salad on French breads and topped with Swiss, lettuce and tomatoes. Mustard and mayonnaise served on the side with Mike-sells potato chips and choice of soup (*Beef Vegetable, Cheesy Potato, Chicken Noodle, Chicken Tortilla, Cream of Mushroom, Italian Wedding, Tomato, Traditional Creamy Potato Soup, Turkey Chili or Vegetable*). Wraps or gluten-free available upon special request.

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Gluten Free Option – Served with parsley red potatoes, fresh vegetable of the day and mixed greens salad. No minimum order required. Your choice of on item below.

- ✓ Marinated grilled chicken breast
- ✓ Roasted lemon pepper chicken breast
- ✓ Lemon grilled salmon
- ✓ Cabbage rolls

Home-Style Meatloaf – Thick cut, home-style meatloaf made with tomatoes, onions and green peppers. Served with mashed potatoes, green beans and mixed greens salad. Minimum order of 6 required.

Prosciutto and Cheese Stuffed Chicken Breast – Tender chicken breast stuffed with prosciutto and cheese, roasted and topped with a light cream sauce. Served with fresh vegetable of the day, parmesan roasted red potatoes and mixed green salad. Minimum order of 6 required.

Soup, Salad and Baked Potato Bar – Choice of one soup (*Beef Vegetable, Cheesy Potato, Chicken Noodle, Chicken Tortilla, Cream of Mushroom, Italian Wedding, Tomato, Traditional Creamy Potato Soup, Turkey Chili or Vegetable*), mixed greens salad and baked Idaho potatoes with all the toppings. Minimum order of 6 required.

Tortellini Alfredo – Cheesed filled tortellini in creamy alfredo sauce with grilled chicken served on the side. Served with mixed greens salad and garlic bread.

Corporate Lunch Buffets (\$17 per person) – *Beverages included from the dining room or café. Minimum order of 6 required.*

Beef Tips – Tender beef tenderloin tips in a mushroom & onion demi glaze. Served with mixed greens salad, fresh vegetable of the day and your choice of egg noodles or mashed potatoes. Minimum order of 6 required.

Build Your Own Grilled Chicken or Salmon Salad Buffet Served with Chicken Noodle Soup– Crisp lettuce, cheddar-jack cheese, croutons, egg wedges, bacon bits, peppers and your choice of tender grilled chicken breast, grilled salmon or both. Served with chicken noodle soup. Minimum order of 6 required.

Campus Buffet – Want to make it easy and have the chef decide? This buffet will feature a different daily entree and comes with a soup of the day and mixed greens salad bar with deluxe toppings and dressings on the side. Minimum order of 6 required.

Fajita Bar – Build your own fajita with seasoned steak, chicken or both. Toppings include sautéed vegetables, Mexican rice, Mexican beans, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, salsa, green onions, Mexican cheese dip and tortilla chips. Minimum order of 6 required.

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Honey Glazed Ham – Honey glazed ham served with mashed potatoes, home-style green beans, mixed greens salad and bread with butter. Minimum order of 6 required.

Pasta Bar – Penne pasta with two sauces (Marinara and Alfredo), grated parmesan cheese, mushrooms, olives, peppers and sun-dried tomatoes with grilled chicken on the side. Served with mixed greens salad and garlic bread. Minimum order of 6 required.

Roasted Turkey Breast – Roasted turkey breast served with baked sweet potatoes, home-style green beans, stuffing and rolls. Minimum order of 6 required.

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A la Carte Side Items (\$3 per person)

- ✓ Baked Beans
- ✓ Homemade Soup (Beef Vegetable, Cheesy Potato, Chicken Noodle, Chicken Tortilla, Cream of Mushroom, Italian Wedding Soup, Tomato, Turkey Chili, Vegetable,)
- ✓ Mixed Greens Salad
- ✓ Pasta Salad
- ✓ White Cheddar and Bacon Macaroni & Cheese

Beverage Only Options

Beverage stations include bottled water, canned sodas, orange juice, coffee and selection of hot teas.

In Room Morning Beverage Station (\$3 per person)

In Room Afternoon Beverage Station (\$3 per person)

All Day Beverage Station (\$5 per person)

***Beverage stations are priced at a flat rate per person for unlimited consumption while on campus.**

Snack Options

Healthy Snacks A la Carte (\$4 per person)-*Snacks will be placed in your room at lunch time.* Your choice of one of the following:

- ✓ Fresh Fruit Tray
- ✓ Vegetable Tray with low fat Ranch and Hummus
- ✓ ½ Fresh Fruit and ½ Vegetable Tray with low fat Ranch and Hummus

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Snacks (\$3 per person)-*Snacks will be placed in your room at lunch time.* *Your choice of one of the following:*

- ✓ Cheesecake Bites
- ✓ Chocolate Pudding Parfaits with Whipped Topping
- ✓ Jell-O Parfaits with Berries and Whipped Topping
- ✓ Lemon Bars
- ✓ Peanut Butter Brownies
- ✓ Turtle Brownies

Snacks- Pick 2 (\$3 per person)-*Snacks will be placed in your room at lunch time.* *Your choice of two of the following:*

- ✓ Bier Cheese with Soft Pretzels
- ✓ Chips & Salsa
- ✓ Chocolate Brownie Bites
- ✓ Chocolate Chip Cookies
- ✓ Cookie Assortment
- ✓ Mixed Nuts
- ✓ Pita Chips with Hummus
- ✓ Potato Chips with Ranch Dip
- ✓ Pretzels

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