

# 2022 GONDOLA CLUB MENU

<i>V - Vegetarian</i>	<i>NF - Nut Free</i>
<i>DF - Dairy Free</i>	<i>VG - Vegan</i>
<i>GF - Gluten Free</i>	

## SATURDAY OCTOBER 1<sup>ST</sup>

### **Breakfast**

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Red Chile Pork Posole - *NF*

**Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream**  
**VG/V/NF/DF**

### **Dinner**

- Salsa Sampler with fresh tri color tortilla chips and a trio of house made salsas - *GF/VG/NF/DF*
- Garden Green Salad Station with fresh vegetables and assorted dressings  
*GF/NF/DF*
- Dinner Rolls with Butter Chips - *NF*
- Tequila Lime Grilled Chicken Breast - *NF/DF*
- Chipotle/Raspberry Crusted Porkloin - *NF/DF*
- Cilantro Rice - *GF/V/NF/DF*
- Roast Poblano Mac & Cheese - *V/NF/DF*
- “Elote” Street Corn, cojita cheese - *GF/V/NF*

**Carving Station- Carved Herb Crusted Prime Rib served with Au Jus, Horseradish Cream Sauce, sweet & spicy pepper relish - *GF/NF/DF***

- Assorted desserts - *V*

## SUNDAY OCTOBER 2<sup>ND</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- New Mexican chilaquiles. Fried tri color tortilla chips simmered with red and green chile sauce and topped with queso fresco - *GF/V/NF*

**Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream** *VG/V/NF/DF*

### Dinner

- Salsa Sampler with fresh tri color tortilla chips and a trio of house made salsas - *GF/VG/NF/DF*
- Garden Green Salad Station with fresh vegetables and assorted dressings - *GF/NF/DF*
- Dinner Rolls with Butter Chips - *NF*
- Asiago Crusted Chicken - *NF*
- BlackPepper Grilled Sirloin of Beef - *NF/DF*
- Roasted Herb and Garlic Red Potatoes - *V/NF/GF/DF/VG*
- Tri Color Three Cheese Tortellini with a Green Chile Cream Sauce - *V/NF*
- Steamed Green Beans - *V/GF/DF/VG*

**Carving Station- Cilantro and Lime Marinated Porkloin served with Au Jus** - *NF/DF*

- Assorted desserts - *V*

## MONDAY OCTOBER 3<sup>RD</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Breakfast Enchilada Casserole- corn tortillas, red and green chile, scrambled eggs, shredded cheddar/monterey jack cheese - *GF/V/NF*

**Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream *VG/V/NF/DF***

## TUESDAY OCTOBER 4<sup>TH</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Pork Tamale Baked Breakfast Casserole- Pork Tamales topped with scrambled eggs, cheese, and red/green chile - *GF/NF*

**Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream *VG/V/NF/DF***

## WEDNESDAY OCTOBER 5<sup>TH</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Red Chile Pork Posole - *NF*

Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream *VG/V/NF/DF*

## THURSDAY OCTOBER 6<sup>TH</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Baked Frittata- Eggs, Spinach, Goat Cheese, Sundried Tomatoes topped with a toasted pinon - *V*

Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream *VG/V/NF/DF*

## Dinner

- Salsa Sampler with fresh tri color tortilla chips and a trio of house made salsas - *GF/VG/NF/DF*
- Garden Green Salad Station with fresh vegetables and assorted dressings - *GF/NF/DF*
- Dinner Rolls with Butter Chips - *NF*
- Asado de Chile Colorado- Baked Red Chile Pork Chops - *NF/DF*
- Grilled Green Chile Chicken Breast with a Green Chile Cream Sauce *NF*
- Chile Relleno- Roasted Chile stuffed with cheese and lightly battered and fried - *V/NF*
- Spanish Rice - *V/DF/NF*
- Pinto Beans - *V/DF/NF*
- Calabacitas - *V/VG/DF/NF*

## Carving Station- Braised Beef Brisket with Chimichurri & pepper relish - *GF/DF/NF*

- Assorted desserts - *V*

## FRIDAY OCTOBER 7<sup>TH</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Carne Adovada - *NF/DF*

Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream *VG/V/NF/DF*

## Dinner

- Salsa Sampler with fresh tri color tortilla chips and a trio of house made salsas - *GF/VG/NF/DF*
- Garden Green Salad Station with fresh vegetables and assorted dressings - *GF/NF/DF*
- Dinner Rolls with Butter Chips - *NF*
- Asiago Crusted Chicken - *NF*
- Grilled Side of Atlantic Salmon with black bean corn salsa - *NF*
- Tri Color Three Cheese Tortellini with a Green Chile Cream Sauce  
*V/NF*
- Roasted Garlic and Herb Potatoes/Sweet Potatoes - *V/VG/NF/DF/GF*
- Grilled Lemon Asparagus - *GF/VG/NF/DF*
- Roasted Baby Top Carrots Tossed with a Honey Butter - *GF/V/NF*

### Carving/ Action Station- Chef Carved New York Strip served with Mushroom

Demi - *GF/NF/DF*

- Assorted desserts - *V*

## SATURDAY OCTOBER 8<sup>TH</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Chicken Tamale Baked Breakfast Casserole- Chicken Tamales topped with scrambled eggs, cheese, and red/green chile - *GF/NF*

**Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream** *VG/V/NF/DF*

## Dinner

- Salsa Sampler with fresh tri color tortilla chips and a trio of house made salsas - *GF/VG/NF/DF*
- Garden Green Salad Station with fresh vegetables and assorted dressings - *GF/NF/DF*
- Dinner Rolls with Butter Chips - *NF*
- Apple Cider Brined Pork Chops- Grilled Pork Chops brined in apple cider and herbs, topped caramelized onions/apples - *NF*
- Butter Poached Cod - *NF*
- Herb Wild Rice - *V/NF/DF*
- Cheesy Garlic Mashed Potatoes - *NF/V*
- Roasted Garlic Lemon Pepper Broccoli - *V/NF*

## Carving Station – Citrus Brined Turkey served with cranberry orange chutney *NF/DF*

- Assorted desserts - *V*

## SUNDAY OCTOBER 9<sup>TH</sup>

### Breakfast

- House brewed coffee, assorted teas, sweeteners, cream, and dairy substitutes
- Assorted chilled juices - *GF/VG/NF/DF*
- Fresh Baked Cinnamon Rolls & Apple Fritters - *V*
- Grab & Go Fruit Cups - *GF/VG/NF/DF*
- Fresh scrambled eggs topped with shredded cheddar/monterey jack cheese - *GF/V/NF*
- Traditional pork sausage - *GF/NF/DF*
- Thick cut applewood smoked bacon - *GF/NF/DF*
- Country Fried Potatoes with onions and garlic - *GF/VG/NF/DF*
- Green and Red Chile - *GF/VG/NF/V/DF*
- Red Chile Pork Posole - *NF*

Healthy Oatmeal Bar with assorted nuts, dried fruit, brown sugar, cream *VG/V/NF/DF*