



Enjoy Your Meal



Multilingual
QR Menu



Menu



SPRING/SUMMER
2026

To Start the Day

Design Your Own Omelet

Choose egg or egg whites with
shredded cheddar or vegetables

Eggs

Scrambled | Hard boiled | Fried

Avocado Toast

Wholegrain bread, olive oil and basted egg

Brioche French Toast

Served with sour cherry compote and maple syrup

Buttermilk Pancakes

Served with mixed berry compote and maple syrup

Cereals

Steel cut oats | Cream of rice | Cream of wheat
Assorted dry cereals

Whole Fruit

Fresh grapes | Orange | Apple | Banana

Breakfast Parfait

Plain Greek yogurt stacked with fresh strawberries,
blueberries and granola

Yogurt Cups

Strawberry | Blueberry | Peach | Vanilla | Plain | Greek

Fresh Fruit Bowl

Honeydew | Cantaloupe | Pineapple | Strawberries | Grapes

Fresh Fruit and Cottage Cheese

Cantaloupe | Honeydew | Pineapple | Grapes
Seasonal berries | Low-fat cottage cheese

Breakfast Accompaniments

Turkey bacon | Turkey sausage | Country style home fries
English muffin | Freshly baked croissants | Freshly baked muffins
Bagel | Toast

Natural Jam, Jelly and Spreads

Strawberry jam | Concord grape jam | Peanut butter

Smoothies

Green Monster

Kale, pineapple, mango, banana, ginger, almond milk,
parsley and pumpkin seeds

Mango Strawberry

Mango, strawberries and coconut milk

Banana Almond

Banana, almond and Greek yogurt

Always Available Menu

Presented by Executive Chef Thushan Don
featuring Chef Silvestre Moran

Staten Island B.E.C.

Fried egg with cheese
Choice of turkey bacon or sausage patty,
served on a warm croissant or English muffin

Chef Specialties

Fresh Catch of the Week

Chef's handpicked fish-of-the-week seared and served with lemon beurre blanc

Plant-Based Meatballs

Housemade cauliflower meatballs served with
roasted red bell pepper sauce and Parmesan cheese

Roasted Breast of Chicken

Rosemary, garlic marinated chicken breast, green beans,
mashed sweet potatoes and roasted chicken gravy

Falafel Veggie Bowl

Falafel, roasted vegetables, rice, tomato, lettuce and garlic sauce

Accompaniments

Fresh broccoli | Carrots | Green beans | Steamed Jasmine rice
Whipped Yukon Gold potatoes | Penne pasta marinara | Penne with butter

Beverages

Coffee

Regular | Decaf

Teas

Regular | Decaf

Hot Chocolate

Classics

Milk

Whole milk | Low fat | Skim | Almond | Soy | Oat milk

Teas

Juice

Apple | Orange | Cranberry | Diet cranberry | Prune

Soda

Diet Ginger Ale | Seltzer

On the Lighter Side

Soups

Chicken Pastina Soup

Tender chicken breast and fresh vegetables simmered
in a housemade broth with pastina and fresh herbs

Creamy Tomato Basil Soup

Stewed tomato with vegetable broth, fresh basil and cream

Cream of Chicken Soup

Tender chicken and vegetables simmered in cream

Broths

Chicken | Vegetable

Salads

Chopped Salad

Fresh spring greens, tomato, cucumber, kalamata olive, garbanzo beans,
Shiitake mushroom, roasted red pepper and basil vinaigrette

Chickpea Salad

Chickpeas, tomato, cucumber, red onion and Mediterranean vinaigrette

Farro Bowl

Freshly cooked farro grain, zucchini, avocado, cucumber, cherry tomato
and red wine vinaigrette

Caesar Salad

Romaine greens, Parmesan, focaccia croutons and Caesar dressing

Add to any Entree Salad

Seared chicken breast | Fresh catch of the week

Sandwiches

Turkey Cobb Wrap

Fossil farms free range roasted turkey, provolone, tomato, avocado,
cage free egg, mixed greens and Dijon mayonnaise

Caprese Focaccia

Sliced tomato, baby arugula, mozzarella cheese and fresh basil, drizzled
with balsamic reduction, served on focaccia

Create Your Own Sandwich

Proteins: Applegate turkey breast, tuna salad, chicken salad, grilled chicken
breast, hummus | *Toppings:* Grilled vegetables with tomatoes, lettuce,
housemade pickles, red onion | *Cheese:* American, cheddar or
Swiss cheese | *Breads:* White, wheat or gluten-free bread

Finishing Touch

Pudding

Regular or sugar-free | Chocolate | Vanilla

Chocolate Chip Cookies

Häggén-Dazs® Ice Cream

Vanilla | Chocolate | Strawberry

Sugar-Free Ice Cream

Chocolate | Vanilla