Welcome to APOV’s Research Clinic and Focus Group Facility

MENUS

All meals include dessert and are made fresh by our catering partners who care as much about you as we do.

We will design a menu to fit your tastes and budget.

All meals are served at your pre-determined time either plated or buffet-style, whichever you prefer.

We will customize menus or individual meals to meet special dietary needs or tastes.

Want a juice bar? How about a gourmet coffee bar? Maybe an ice cream sundae bar for dessert? We can do it...making your long research days fulfilling (and filling!)

You eat with your eyes first... our presentation is sure to whet your appetite!

Thanks for letting us serve you.
Breakfast and Brunch

Made-to-Order Omelet Station
With all the fixins. Add side options, fruit, choice of bread. Egg White and Egg Beaters available, too!

Eggs Benedict
Traditional, Cali style and Tex-Mex

Belgium Waffle Bar and French Toast
With all the toppings! Add scrambled eggs and breakfast meat for a complete meal

Migas con Carne
Brisket or Shredded Beef with Toppings and Salsa

Loaded Breakfast Burritos
Homemade and delicious! Choice of meats and vegetarian

Machaca and Eggs
Served with beans, rice and flour tortillas

Quiche Soufflé
Lorraine, Spinach Asiago, Bacon Cheddar, Roasted Vegetable

Continental and American Pastries
Assorted Bagels, Pastries, Fresh Fruit, Yogurt

Breakfast Side Options Include
Pork and Turkey Sausage Links
Bacon (pork and/or Turkey)
Brisket Steaks
Polish Sausage and Jalapeno/Cheddar Polish
Crispy Hash Browns
Mexican Patatas Brava’s
Waffle Fries
Butcher Block Sandwich Bar and Wraps

**Sandwich Bar**
Hard Salami/Sliced Chicken/Cold Roast and Smoked Turkey
Provolone, Sharp Cheddar, Fresh Mozzarella and Gouda
Served with:
Assorted Breads and condiments, including lettuce, tomato, onion, pickles
Add avocado, bacon, sprouts, veggie options

**Assorted Wraps in Flavored Tortillas**
Original, Jalapeno-Cheddar, Spinach, Roast Tomato
Choice of any above Meats and Cheese

**Crudité Platter**
Carrot, Celery, Asparagus, Baby Tomatoes, Rainbow Cauliflower and Cucumber
Served with Herb dipping sauce and Vinaigrette

**Deluxe Cobb Salad**
Crisp Romaine with Assorted Toppings and Dressings

**Caesar Salad**
Choice of Grilled or Blackened Chicken, Thin Brisket or any Cold Meats

**Black and Blue Cheese Brisket Chopped Salad**
Fried Crunchy Onions and Cheddar Croutons
Assorted Dressings

**Asian Flair**
All served with choice of steamed white or brown rice
Teriyaki Chicken, Orange Chicken, Kung Pao Chicken, Broccoli Beef, Fish Fillet
Romaine Salad with Ginger Carrot Dressing
Add: Veggie Spring Rolls, Chow Mein, Fried Rice
American Style Barbecue and Grill
Choose the main dish and add assorted side dishes to compliment the meal

Seasoned Sliced Brisket

¼ Pound Char Grilled Burgers with Toppings

½ Smoked Chicken

Spice Rubbed Pork Shoulder

Marinated Chicken Breast

Assorted Sausages
Polish, Jalapeno Cheddar, Traditional Hot Link

Fresh Turkey Breast

Saint Louis Style Ribs by the Rack

Sides options:
Traditional Cole Slaw
Texas Baked Beans
Jalapeno Beans
Mustard Potato Salad
Creamy Mac and Cheese
Creamed Spinach
Baked Potato Casserole
Black Pepper Bacon Green Beans
Caesar Salad, Green Salad, Chopped Salad with choice of dressings

Want something special? Just ask!
Mexican and Spanish Meals
All Entrées come with Mexican Potato Casserole and Jalapeno Beans
Delicious Salsa and Fresh Chips

Adobo Chicken Salad
Service with Guacamole, Sour Cream, Jalapeno Beans and topped with Tortilla Strips

Burritos
with choice of Smoked Brisket, Chile Pork Verde, Smoked Spice Chicken
individual or build-your-own

Red and Green Chile Tostadas
with choice of Smoked Brisket, Chile Pork Verde, Smoked Spice Chicken
served with all the fixin’s and Blue or Yellow Tortillas

Pressed Sandwich Cubano Sandwiches
Smoked Pork Shoulder, Thin Slice Sausage,
Mustard Mayo, Cheese and Pickle

Brisket and Chicken Fajitas
Tender and Slow Roasted Brisket and/or Chicken Breast with Pepper and Onions

Green Chile Tri-Tip Steak
Flame grilled and served with Mexican Potato Casserole and Mexican Caesar Salad

Smoked Pork Street Tacos
with Chipotle Relish and lightly dusted fried Onions
Served with sides of your choice: Salad, Beans, Mexican Potato Casserole
And Chips and Salsa

American Italiano
All serviced with Garlic Parmesan Rolls and Garden Salad

Baked Ziti with Meat Sauce

Cheese Ravioli’s

Traditional, but awesome, Spaghetti (or mostaccoli or manicotti…) with meat sauce and homemade meatballs.

Fettucini Alfredo (add chicken, shrimp or vegetables)

House-made Beef Lasagna – piled high with deliciousness

Chicken Pancetta Creamed Penne

Lemon Chicken on Rigatoni

Chicken Rigatoni with Mushrooms

Bowtie Bolognese

Italian Sausage and Onions with Penne

White Lasagna with Smoked Chicken

Traditional style Lasagna Bolognese

Shredded Pork Milanese with Parmesan Potatoes

Grilled Beef Brisket Spaghetti

Don’t see what you want…just ask!

Add homemade Canoli’s….you won’t be sorry!