



H O R I Z O N

ACTIVE RESORT LIVING

EL CIELITO

— CONTINENTAL BREAKFAST —

HOMEMADE GRANOLA BOWL

FRESH BERRIES AND BANANAS (LOWFAT MILK, ALMOND OR COCONUT MILK)

OATMEAL BAR

— STEEL CUT OATMEAL AND A TOPPING BAR —

OVERNIGHT COOKED STEEL CUT ORGANIC OATS WITH A DOZEN TOPPING AVAILABLE

FRESH BAKED MUFFINS AND ASSORTED DANISH

TOAST, BAGELS & ENGLISH MUFFINS

SEASONAL FRESH FRUIT WITH MINTED NONFAT HONEY YOGURT

HARD BOILED ORGANIC EGGS

CEREAL BAR

COFFEE, JUICES, TEA



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— WEEKLY SUNDAY BRUNCH MENU —

FLORENTINE FRITTATA

FRESH SPINACH, SLICED POTATOES, GREEN ONION, DICED TOMATOES,
ORGANIC EGGS WITH ROMESCO SAUCE

COCONUT BANANA PANCAKES

WITH FRESH SLICED BANANA AND TOASTED COCONUT

MANGO CURRY CHICKEN SALAD

ON A BED OF FRESH SPINACH WITH CHEESE TORTELLINI

TROPICAL FRUIT AND YOGURT PARFAIT

MANGO, PINEAPPLE, STRAWBERRIES, GRANOLA AND
LOW FAT PASSION FRUIT YOGURT

GETAWAY OMELET

HAM OR BACON, PEPPER JACK CHEESE, GRILLED PINEAPPLE,
SKILLET RED POTATOES, FRESH FRUIT (ORGANIC EGGS)

AVOCADO & EGGS

HALF AVOCADO, SCRAMBLED EGGS, GRILLED VEGGIES
(THIS IS A KETO ENTRÉE)

BRUNCH BURRITOS

EGGS, BEANS, POTATOES, SALSA, TOMATOES, GREEN ONION, SWISS CHEESE,
FRUIT SALAD, HOUSE MADE RANCHERO SAUCE



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— LUNCH MENU —

GRILLED VEGGIE SANDWICH

SEASONAL GRILLED VEGGIES, CHIMICHURRI SAUCE AND SWISS CHEESE (PICK A SIDE)

FLATBREAD OF THE DAY

CHANGES DAILY

SOUP OF THE DAY

HOT OR COLD DEPENDING ON THE SEASON. CHOWDER ON FRIDAY.

BEEF BURGER SLIDERS

HAND MADE SLIDERS, (1 TO 3), WITH LETTUCE AND TOMATO,
CAMELIZED ONIONS, SECRET SAUCE (PICK A SIDE)

HOUSE MADE CAESAR SALAD

HAND TORN ROMAINE, CAESAR DRESSING, PARMESAN CHEESE, CROUTON
ADD A PROTEIN (GRILLED CHICKEN, CARNE ASADA, GRILLED TOFU)

GRAIN BOWL

QUINOA SALAD, HOUSE MADE HUMMUS, BELL PEPPERS, RED ONION, CUCUMBERS,
SLICED AVOCADO, COCONUT RANCH DRESSING

CHICKEN TOSTADA SALAD

FLOUR TORTILLA, WITH RICE AND BEANS, SHREDDED LETTUCE, CHEESE, DICED TOMATO,
GRILLED CHICKEN BREAST, LOWFAT SUGAR FREE TOMATO VINAIGRETTE, GUACAMOLE AND SOUR CREAM

AUNT PAMMIE'S SPINACH AND STRAWBERRY SALAD

POPPY SEED DRESSING, FRESH STRAWBERRIES AND HAND PICKED SPINACH,
RED ONION, SLICED ALMONDS AND FETA CHEESE

FETTUCINI CARBONARA

CLASSIC ITALIAN WITH A PARMESEAN CREAM SAUCE, GREEN PEAS AND BACON

TURKEY CLUB WRAP

SHREDDED LETTUCE, DICED TOMATO, RED ONION, BACON, MAYO, SWISS CHEESE,
WRAPPED IN A FLOUR TORTILLA (PICK A SIDE)

ADOBE EGG SALAD SANDWICH

HARD BOILED EGGS MIXED WITH CELERY, ONION, A TOUCH OF MUSTARD,
SWEET PICKLE RELISH AND TURMERIC (PICK A SIDE)

— AVAILABLE SIDES —

FRIES • ONION RINGS • POTATO SALAD • PASTA SALAD
CHOPPED VEGGIE SALAD • SLICED TOMATO • FRUIT



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— DINNER MENU —

STARTERS

VEGETABLE POT STICKERS WITH GINGER TAMARI DIPPING SAUCE

SEARED CHINESE DUMPLINGS (3) WITH CHEF MADE DIPPING SAUCE

HUMMUS AND CRUDITÉ

FRESH VEGGIES (CELERY, CARROT, BELL PEPPER, BROCCOLI, CAULIFLOWER
AND OUR OWN TURMERIC GARLIC HUMMUS

PETITE CHARCUTERIE PLATTER

SLICED MEATS AND CHEESES, OLIVES AND GRILLED FLATBREAD

HOMEMADE PANKO ONION RINGS

EXTRA CRISPY AND COOKED TO ORDER, WITH A CHIMMICHURI SAUCE

TRADITIONAL ONION SOUP WITH CROUTON AND MELTED CHEESE

LOTS OF ONIONS, A TOUCH OF BRANDY AND SHERRY WITH A HOMEMADE CROUTON
AND MELTED SWISS AND MOZZARELLA CHEESES

SOUP OF THE DAY

HOT OR COLD DEPENDING ON THE SEASON. CHOWDER ON FRIDAY.

PETITE GREEN'S OR CAESAR SALAD

ENTRÉE

GRILLED SALMON

WITH SAUTÉED SPINACH, ROASTED TOMATOES AND CHIMICHURRI SAUCE

SHOYU CHICKEN

BONELESS THIGHS MARINATED HAWAIIAN STYLE WITH FRESH GINGER, GARLIC, TAMARI, RICE WINE VINEGAR
SERVED WITH STEAMED RICE, GRILLED PINEAPPLE AND SUMMER SQUASH

PORK TONKATSU

BREADED PORK FILET WITH TERIYAKI SAUCE, STEAMED RICE AND SEASONAL VEGGIES

TURKEY ADOBO

BONELESS TURKEY BREAST WITH A LATIN INSPIRED ADOBO SAUCE (MILD RED CHILI AND TOMATO)
SEARED BABY CARROTS AND ROASTED RED PEPPER STUFFING

VEGETARIAN LASAGNA

HOUSE MADE WITH FRESH RICOTTA, SPINACH, MUSHROOMS, SQUASH, PEPPERS, REAL MOZZARELLA, AND PARMESAN

ANCIENT GRAIN STUFFED PORTABELLA MUSHROOM

STUFFED WITH QUINOA, MILLET AND VEGGIES, TOPPED WITH MELTED MOZZARELLA

SEARED MEATLOAF

WITH DIRTY MASHED POTATOES, SAUTÉED GREENS, GRAVY, AND HOUSEMADE WHOLE CRANBERRY SAUCE

ROASTED CAULIFLOWER

BRAISED, THEN COATED WITH A COCONUT CURRY GLAZE AND ROASTED
(PLEASE ALLOW A FEW EXTRA MINUTES FOR THIS DISH)



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— DESSERT SELECTIONS —

CRÈME CARAMEL

DOUBLE CHOCOLATE CAKE

FRESH FRUIT

GLUTEN-FREE, VEGAN CUPCAKE

CHEESECAKE

FRESH FRUIT COBBLER



— BEVERAGE SERVICE —

COKE • DIET COKE • GINGER ALE • SPRITE • ROOT BEER • ICED TEA
LEMONADE • SODA WATER • TEA • COFFEE



— GRAB AND GO —

VEGGIE STICKS AND HUMMUS

SMALL SALADS

HALF DELI SANDWICHES AND WRAPS

MUFFIN, COOKIES, WHOLE FRUIT

SNACKS (CHIPS, PRETZELS, ETC.)

YOGURT PARFAITS