

MEETING PACKAGES

Complete meeting packages include room rental from 8 am to 5 pm, tables, chairs, linens, standard a/v equipment, service staff, breakfast, lunch, snack and all day beverage service including water, regular and decaffeinated coffee, iced and hot tea

OPTION 1 - \$48.95 PP

CONTINENTAL BREAKFAST

Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip

DELI LUNCH BUFFET

Lunch is prepared in individual boxes or buffet style with sandwich, your choice of pasta salad or fruit salad and potato chips

SAVORY ITALIAN PANINI

Ham, salami, mozzarella and mild banana peppers with herb seasoning on ciabatta bread

THE CLUB

Smoked ham, roasted turkey, maple bacon, cheddar, lettuce, tomato, red onion with mayonnaise on ciabatta bread

THE ROASTY TOASTY

Herb-rubbed roast beef, cheddar, lettuce, red onion with horseradish mayonnaise on marble rye

CHICKEN SALAD

Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds with lettuce and sliced tomato on a fresh baked croissant

CHIPOTLE TURKEY

Roast turkey breast, provolone, lettuce, tomato, red onion with chipotle mayo on ciabatta bread

HOLD THE MEAT WRAP

Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red pepper hummus wrapped in a tortilla

AFTERNOON SNACK

Assorted cookies and brownies

*25 person minimum package guarantee. If minimum is not met, a \$50 fee will be required
Soda or juice available upon request for an additional \$1.95 pp*

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OPTION 2 - \$52.95 PP

CONTINENTAL BREAKFAST

Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip

LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

SLOW ROASTED ROSEMARY CHICKEN

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

CHEF CARVED MEATS

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy

Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish for an additional \$2 pp

SIDES

Choice of Two

Wild Rice Pilaf, Parsley New Potatoes, Penne Pasta with Marinara or Alfredo Sauce, Au Gratin Potatoes, Chef's Roasted Seasonal Vegetables, Fresh Green Beans, Chive or Roasted Garlic Mashed Potatoes, Oven Roasted Brussel Sprouts, Smashed Red Skin Potatoes, Vegetable Orzo Pasta Salad, Honey Glazed Carrots, Southern Style Corn, Macaroni & Cheese

AFTERNOON SNACK

Choose two: Fresh vegetables with hummus, seasonal fresh fruit, cookie and brownie platter, or assorted granola bars

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OPTION 3 - \$55.95 PP

HOT BREAKFAST (SELECT 1)

BREAKFAST SANDWICH

Your choice of bacon, egg and cheddar, or sausage, egg and cheddar breakfast sandwich served with potatoes and seasonal fresh fruit with strawberry cream cheese dip

BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, peppers, onions and sausage or bacon wrapped in a tortilla served with potatoes and seasonal fresh fruit and strawberry cream cheese dip

ALL AMERICAN BREAKFAST SAMPLER

Scrambled eggs, crisp bacon and sausage, potatoes, assorted breakfast pastries and seasonal fresh fruit with strawberry cream cheese dip

LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

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GRILLED SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

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*Choice of
Top round roast with mushroom sauce,
Pork loin with apple cranberry relish
Roast turkey with gravy
Pineapple glazed ham
USDA prime rib of beef with hickory au jus and horseradish
for an additional \$2 pp*

SIDES

Choice of Two

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