

MENU

MORNING BREAK:

*Hand Cut Fresh Seasonal Fruit
Fresh Baked Assorted Bagels with
Whipped Cream Cheese and Butter
Freshly Baked Breakfast Pastries
Freshly Baked Assorted Muffins
Assorted low-fat yogurts with granola
Coffee, Tea, and a variety of Juices*

LUNCH:

Soup and Salad:

*Cream of Broccoli and Aged New York Cheddar Soup
Salad Bar with Choice of Balsamic Vinaigrette
Honey Mustard or Creamy Garlic Dressings*

Entrée Station:

*Filet En Croute Accompanied by a Classic Béarnaise Sauce
and Red Wine Demi Glaze*

Entrée Buffet:

*Oven Roasted Salmon Glazed with a Hoisin Sauce
Chicken Marsala with Shiitake, Portabella and Button Mushrooms -
Finished with a Rich Marsala Sauce
Pan Seared Asparagus Sautéed in Tarragon Butter
Roasted Tri-Colored Fingerling Potatoes with Herbed Olive Oil
Medley of Summer Squash and Zucchini
Freshly Baked Assorted Dinner Rolls*

Vegetarian meal:

Cholay - Made with Curried Chickpeas, Tomatoes, and Fresh Cilantro

Desert Station:

*Crème Brûlée Presentation-
Choice of Caramelized Raspberry, Chocolate, and Traditional Crème Brûlée -
Assorted Mini Viennese Pastries*

AFTERNOON BREAK:

*Specialty - Presentation of Assorted fresh baked Mini Cupcakes
Coffee, Tea, and Various Infused Waters*