

ALL DAY MEETING PACKAGE

WITH SIT-DOWN LUNCHEON



CONTINENTAL BREAKFAST

(1.5 Hours)

Sliced Seasonal Fruit *accompanied by yogurt & granola*
Fresh Baked Bagels *with cream cheese, assorted jams & butter*
Assortment of Muffins and Danishes
Assorted Fruit Juices
All Day Coffee and Hot Tea Station

MID-MORNING BREAK REFRESHMENTS

Assorted Soft Drinks
Bottled Water

SIT-DOWN LUNCH

APPETIZER

(Choose one)

Soup Du Jour
Spring Mix Salad
Garden Salad
Caesar Salad

ENTRÉE SELECTIONS

(Choose two entrées)

Chicken Francaise *Lightly egg battered chicken breast in a white wine, lemon and caper sauce*
Chicken Marsala *Pan seared boneless breast of chicken with a sweet marsala wine, mushroom demi-glacé*
Chicken Piccante *with lemon butter white wine sauce*
Chicken Dijon *with Dijon mustard cream sauce*
Chicken Rosemary *with oil and garlic*
Grilled Chicken *over penne and vegetables in a white wine and garlic sauce*
Sliced Virginia Baked Ham *with pineapple glaze*
Sliced Turkey Breast *with sage gravy*
Sliced Pork Tenderloin *with rosemary demi-glacé*
Meatloaf *with shallot bordelaise sauce*
Broiled Tilapia *with lemon butter or bruschetta sauce*
Four Cheese Ravioli *with marinara*
Tortellini Alfredo
Penne *with marinara or vodka blush sauce*
Penne *with grilled vegetables in a white wine and garlic sauce*
Broiled Flounder *in a lemon butter sauce (Additional charge per person)*
Roasted Salmon Filet *with citrus glaze (Additional charge per person)*
Boneless Beef Short Rib *with root vegetable demi-glacé (Additional charge per person)*
Crab Cakes *with red pepper coulis (Additional charge per person)*



Soup Du Jour

Chef's Selection of Starch and Vegetable

CHOICE OF DESSERT

Sherbet
Cheesecake *with raspberry sauce*
Ice Cream *with chocolate sauce*

AFTERNOON BREAK REFRESHMENTS

(Choice of)

BREAK 1:

Fudge Brownies
Assorted Cookies
Soft Pretzels
Assorted Soda

OR

BREAK 2:

Vegetable and cheese display served with assorted dips, hummus and pita
Iced Tea and Lemonade

Entrée availability subject to market fluctuation/availability. All food must be consumed on premise. Outside food and beverage is not permitted.

See Sales Associate for room minimums and requirements. Menu selections required 2 weeks prior to the event and final guest count 7 days prior along with entrée counts.