

COMPLETE MEETING PACKAGE PLUS

The VIP Continental

Chilled Orange, Apple, and Cranberry Juice
Sliced Seasonal Fruit, Assorted Breakfast Bakeries
Coffee Cake and Croissants
Preserves and Butter
Coffee, Decaffeinated Coffee, Herbal Teas
Assorted Soft Drinks

Mid-Morning Break

Coffee, Decaffeinated Coffee, Herbal Teas

PM BREAK

Choose One of the Following

Ballpark Break

Mini Franks in a Blanket, Soft Pretzels,
Tortilla Chips with Salsa, Cracker Jacks
Assorted Sodas

Fruit and Cheese Break

Sliced Seasonal Fruit and Cheeses
Assorted Crackers
Bottled Waters

Tex-Mex Break

Tortilla Chips with Sour Cream and Salsa
Chicken Empanada, Salsa and Cheese Quesadilla
Assorted Sodas

Cookie Monster Break

White Chocolate Macadamia Nut Cookies, Oatmeal Raisin Cookies, Chocolate Chip Cookies and Snickerdoodles, served with Milk

“Sweet Tooth” Break

Fresh Seasonal Berries with house made Coulis
Assorted Cookies and Brownies
served with Regular and Decaffeinated Coffees
and Herbal Teas

Ice Cream Day Break

Assorted Ice Cream Novelties to include:
Strawberry Fruit Bar, Strawberry Shortcake,
Chocolate-Chip Cookie Sandwich, King Cone,
Haagen Dazs Bar Vanilla Almond, Starbucks
Mudpie, and Assorted Sodas

‘Good For You’ Break

Hummus with Vegetable Crudite and
Pita Chips, V8 Juice, Bottled Yogurt Smoothies
and Bottled Water

Cinema Break

Soft Pretzels, Popcorn, Chocolate Covered Raisins, Starburst candies and Assorted Sodas

Spa Break

Bottled Yogurt Smoothies, Sliced Fresh Fruit,
and San Pellegrino Sparkling Water

Sweet and Salty Break

M&M’s, Miniature Candy Bars, Snack Mix and
Peanuts with Assorted Sodas and Bottled Water

*All Prices are Subject to a 20% Taxable Service Charge and 6% Sales Tax;
Breaks are for a Half Hour Time Period and Require a 10 Person Minimum; If less than 10 Guests,
a Surcharge will Apply
* No Other Substitutions*



COMPLETE MEETING PACKAGE PLUS

Please make one selection from the following: Buffet Style Lunch, Plated Lunch or Lite Working Lunch

All Lunches Include Coffee, Decaffeinated Coffee, Herbal and Iced Tea

Choose One of the Following

BUFFET STYLE LUNCH

American Sandwich Board

Seasonal Soup du Jour
Chef's Choice of Two (2) Deli Salads
Sliced Roast Beef, Ham and Turkey
Assorted Cheeses, Pickles and Olives
Sliced Tomatoes and Onions
Assorted Deli Breads, Rolls and Condiments

Deli Express

Soup du Jour
Freshly Prepared Deli Sandwiches
(Chef's Choice of Chicken or Tuna Croissant,
Turkey and Swiss on Wheat,
Ham and Cheddar on Rye or
Roast Beef on Kaiser Roll)

Bistro Express

Soup du Jour
Market and Caesar Salads
Roasted Vegetable Frittata
Quiche Lorraine or Quiche Florentine
Escaloped Apples

Soup and Salad

Soup du Jour
Market and Caesar Salads
Chicken and Tuna Salads
Brownies and Blondies
Rolls and Butter

PLATED LUNCH

Baked Salmon Filet

Herb Crusted Filet of Atlantic Salmon
served with Lemon Butter Sauce

Flat Iron Steak

Marinated and served
with a Mushroom Bordelaise Sauce

Lemon Herb Chicken

Boneless Chicken Breast sauteed and topped
with Lemon Herb Sauce

Pork Chasseur

Center Cut Pork Loin served with
Tomato Mushroom Demi-Glace Sauce

Baked Orange Roughy

Finished with Lemon-Butter sauce

Manicotti

Pasta filled with Four Cheeses and topped with
Basil Marinara

Sicilian Chicken

Italian Herb Crusted Breast with Peppers,
Onions, Mushrooms and Marinara Sauce over
Penne Pasta

Apple and Almond Stuffed Chicken

Baked Apple and Almond stuffed Chicken
Breast topped with Supreme sauce

A split entree fee of \$3.50 per person will be applied to each additional selection

All Prices are Subject to a 20% Taxable Service Charge and 6% Sales Tax;

Buffet Lunches and Plated Lunches are for a One Hour Time Period and Require a 15 Person Minimum

If less than 15 Guests, a Surcharge will Apply

** No Other Substitutions*



COMPLETE MEETING PACKAGE PLUS

LITE WORKING LUNCH

California Wrap

Smoked Turkey, Swiss Cheese, Bacon,
Guacamole and Olives in a
Fresh Spinach Tortilla with
Lettuce and Tomato, served with a Deli Salad

Chef's Salad

Julienne of Ham and Turkey, American Cheese
and Swiss Cheese served on a Bed of Fresh
Garden Salad Greens with a selection of
Vinaigrette and Cream Dressings
Served with Rolls and Butter

Signature Vegetarian

Roasted Vegetables on Ciabatta Bread or
Spinach Tortilla with Provolone Cheese and
Pesto Mayonaise, served with a Deli Salad

Grilled Chicken Caesar

Traditionally prepared Caesar Salad topped with
Herb Grilled Chicken and Garlic Croutons

Italian Cold Cut Sub

Assorted Italian Meats and Cheeses with
Lettuce and Tomato with
the selection of Italian or Vinaigrette Dressing,
accompanied with a Deli Salad

Trio Salad

Generous Portion of Tuna, Chicken and
Pasta Salad on a bed of
Fresh Garden Greens with a selection of
Vinaigrette and Cream Dressings
Served with Rolls and Butter

Croissant Sandwich

Chicken or Tuna Salad served on a Croissant
with Lettuce and Tomato, served with a
Deli Salad

Roast Beef Sandwich

Ciabatta Bread with Sliced Roast Beef and
Swiss Cheese, served with a Deli Salad

Citrus Salad

Fresh Spinach with Red Onion, Gorgonzola,
Pignoli, Mandarin Oranges and a side of Raspberry Vinigrette Dressing
Served with Rolls and Butter

*A split entree fee of \$3.50 per person will be applied to each additional selection
All Prices are Subject to a 20% Taxable Service Charge and 6% Sales Tax;
Lite Working Lunches are for a One Hour Time Period and Require a 10 Person Minimum
If less than 10 Guests, a Surcharge will Apply
* No Other Substitutions*



COMPLETE MEETING PACKAGE PLUS

Please make one selection from the following: Buffet Style Dinner, Buffet Style Theme Dinner or Plated Dinner

*All Dinners Include Coffee, Decaffeinated Coffee, Herbal and Iced Tea
Choose One of the Following*

BUFFET STYLE DINNER

Market or Caesar Salad, Chef's Choice of Two Deli Salads,
Seasonal Selections of Rice, Potato and Vegetable, Rolls and Butter and a Dessert Display

Choice of Two

Manicotti with Marinara
Chicken Francaise
Herbed Salmon
Roast Pork Chasseur
Cheese Ravioli Marinara
Maryland Fried Chicken

Tenderloin Stroganoff
Vegetable Lasagna
Seafood Thermidor
Mahi Mahi Tropical
Chicken Marsala
London Broil

BUFFET STYLE THEME DINNER

Southwestern 'Fiesta'

Market Salad, Black Bean Salad,
Sante Fe Pasta Salad, Beef Tacos, Chicken Fajitas,
Flour Tortillas, Cheese Quesadilla,
Fried Jalapenos,
Mexican Rice, Refried Beans, Guacamole,
Sour Cream, Tortilla Chips with Salsa, Shredded
Lettuce, Diced Tomatoes, Olives,
Onions and Cheddar Cheese

Italian

Caesar Salad, Antipasto Display,
Tomato Vinaigrette Salad, Pasta Salad,
Cucumber Salad, Seasonal Fruit Salad,
Cheese Ravioli with Marinara Sauce,
Breast of Chicken Picata, Penne Pasta with Alfredo
Sauce, Italian Sausage with Peppers and Onions,
Rice Romana, Roasted Red Potatoes and
Garlic Bread

Asian

Vegetable Egg Rolls, Beef Terriyaki Pot Stickers,
Egg Drop Soup, Chicken and Shrimp Stir Fry,

Texas Barbeque

Market Salad, Coleslaw, Potato Salad,
Tomato and Cucumber Salad, Barbeque Pork Ribs,
Fried Chicken or Bourbon BBQ Chicken,
BBQ Beef, Baked Potato, Corn on the Cob, West-
ern Style Baked Beans, Muffins and Corn Muffins

Buffet Dinners are for a One Hour Time Period and Require a 50 Person Minimum

\$5.00 surcharge per person for parties under minimum guarantee.

All Prices are Subject to a 20% Taxable Service Charge and 6% Sales Tax.

Prices subject to change without notice.



COMPLETE MEETING PACKAGE PLUS

PLATED DINNER

All dinners are served with a Market Salad

Flat Iron Steak

Marinated and served
with a Mushroom Bordelaise Sauce

Baked Orange Roughy

Baked Orange Roughy finished with
Lemon-Butter sauce

Sicilian Chicken

Italian Herb Crusted Breast with Peppers, Onions,
Mushrooms and Marinara Sauce over Penne Pasta

New York Strip

Center Cut 12 oz. New York Strip seasoned and
chargrilled, glazed with Cabernet Demi-Glace

Chicken Chesapeake

Boneless Chicken Breast filled with Maryland
Style Crab and served with Lemon Butter Sauce

Manicotti

Pasta Filled with Four Cheeses and topped with
Basil Marinara Sauce

Apple and Almond Stuffed Chicken

Baked Apple and Almond stuffed Chicken Breast
topped with Supreme sauce

Eggplant Parmesan

Battered Egg Plant topped with Marinara Sauce
with Provolone Cheese served with Pasta

Herbed Salmon Filet

Fresh Fillet of Atlantic Salmon Crusted with Herbs and
served with a Saffron Butter Sauce

*A split entree fee of \$3.50 per person will be applied to each additional selection
Plated Dinners are for a One Hour Time Period and Require a 15 Person Minimum
\$5.00 surcharge per person for parties under minimum guarantee.
All Prices are Subject to a 20% Taxable Service Charge and 6% Sales Tax.
Prices subject to change without notice.*

