**Savory Sandwich Buffets**

Savory Sandwich Buffets are served outside your conference room at your specified time.

**SAVORY SANDWICH BUFFET**

$12.95 pp

(Minimum of 5 people)

**Select 3**

- Grilled Vegetables in Pita
- Vegan Tomato, Cucumber, and Hummus in Pita
- Mozzarella, Basil, and Roasted Red Pepper on French Bread
- Tuna Salad with Lettuce and Tomato on Whole Wheat
- Roast Beef, Pastrami, and Muenster on Pumpernickel
- Triple Ham and Swiss with Lettuce, Tomato, and Mustard on Marble Rye
- Turkey BLT on Croissant
- Turkey with Honey Dijon on Nine Grain Bread
- Turkey, Ham, and Swiss with Russian Dressing on Kaiser Roll
- Grilled Chicken with Romaine, Tomato, and Lemon Mayo on Hard Roll
- Vegan Avocado, Grilled Portabello, and Edamame Hummus on Gluten Free Hoagie Rolll

**Select 1**

- Red Bliss Potato Salad
- Pasta Salad

**Includes**

- Assorted Soda and Bottled Water
- Soft Baked Cookies and Brownies
Gourmet Sandwich Buffets are served outside your conference room at your specified time.

GOURMET SANDWICH BUFFET

(Minimum of 5 people)

[Select 3]
- Turkey Waldorf with Granny Smith Apples and Walnut Aioli on Croissant
- Roasted Portobello with Sun Dried Tomato Pesto and Provolone on Focaccia
- Pastrami with Coleslaw, Swiss, and Russian Dressing on Pumpernickel
- Roast Beef with Arugula, Shaved Parmesan, and Horseradish Mayo on Multi Grain Kaiser Roll
- Grilled Chicken Breast with Goat Cheese, Roasted Red Peppers, and Mesclin Greens on Whole Wheat
- Crabmeat Salad with Avocado, Romaine, and Scallion Remoulade on Croissant
- Mediterranean Tuna Niscoise Salad with Mixed Greens on Kalamata Olive Bread
- Tuna Salad with Lettuce and Tomato on Ciabatta Roll
- Smoked Ham with Roasted Asparagus and Fontina on Ciabatta Roll
- Fresh Mozzarella & Artichoke Spread with Romaine Leaves on French Bread
- Curried Egg Salad on Nine Grain Bread
- Spicy Southwestern Chicken Salad with Manchego Cheese and Romaine on Sun Dried Tomato Roll

[Select 1]
- Soba Noodle Salad with Pea Pods, Carrots, and Soy Scallion Vinaigrette
- Asian Slaw
- Waldorf Salad with Apples, Walnuts, and Celery
- Harvest Blend Rice Salad with Sun Dried Fruits and Almonds
- Marinated Mushroom Salad
- Pineapple Coleslaw
- Balsamic Marinated Seasonal Grilled Vegetable Salad
- Red Bliss Potato Salad
- Quinoa Salad
- Mediterranean Couscous Salad
- Mixed Greens with Tomato, Cucumber, and Assorted Dressing Packets

(Includes)
- Assorted Soda and Bottled Water
- Soft Baked Cookies and Brownies
Wrap Sandwich Buffets are served outside your conference room at your specified time.

WRAP SANDWICH BUFFET .......................................................................................................................................................... $14.95pp
(Minimum of 5 people)

(SELECT 3)
**Athens** with Kalamata Olives, Tomatoes, Red Onions, and Feta Cheese
**Roasted Vegetables** with Marinated Eggplant, Zucchini, Squash, Red Peppers, Brie, and Mixed Greens
**Sonoma** with Grilled Vegetables, Jasmine Rice, Mango Salsa, and Goat Cheese
**Japanese Eggplant** with Avocados, Roasted Red Peppers, and Hummus
**Italian Tuna** with Lettuce and Tomatoes
**Portobello** with Grilled Portobello Mushrooms, Roasted Red Peppers, Provolone, Mixed Greens, and Italian Dressing
**Fisherman** with Fried Fillet of Sole, Tomatoes, Mixed Greens, and Tartar Sauce
**Beefy** with Roast Beef, Cheddar Cheese, Watercress, Sautéed Onions, and Ginger Sesame Dressing
**Smoked Turkey** with Cucumbers, Tomatoes, and Lemon Mayo
**Thai Chicken** with Marinated Chicken Strips, Chopped Lettuce, Carrots, and Lemongrass Dressing
**Santa Fe Chicken** with Spicy Seasoned Chicken, Peppers, Onions, Avocados, and Cilantro Salsa
**Chicken BLT** with Bacon, Lettuce, and Tomatoes
**Oriental Chicken** with Teriyaki Chicken, Mandarin Oranges, Bok Choy, and Ginger Sesame Dressing
**Mediterranean Chicken** with Lemon Grilled Chicken, Basmati Rice, Red Beans, Olives, Onions, and Sun Dried Tomatoes
**Basil Parmesan Chicken** with Basil Grilled Chicken Strips, Lettuce, and Tomatoes
**Chicken Caesar** with Romaine and Tomatoes
**Madras** with Curried Chicken Salad, Grapes, Raisins, Green Onions, and Mixed Greens
**Vegan** Collard Green Wrap with Roasted Sweet Potato and Chipotle Black Beans

(SELECT 1)
Red Bliss Potato Salad
Pasta Salad

(Includes)
Assorted Soda and Bottled Water
Soft Baked Cookies and Brownies
BETWEEN THE BREAD

BOXED LUNCH .................................................................................................................................................................................. $14.95 pp

(Minimum of 10 people)

(Select 3)
Sliced Roasted Turkey
Ham and Swiss
Sliced Roast Beef
Mozzarella and Roasted Red Pepper
Grilled Chicken Breast with Romaine
Peanut Butter and Jelly
Tuna Salad

(Select 1)
Hard Roll
Whole Wheat Bread
White Bread
9 Grain Bread
Pita
Rye Bread

(Includes)
Potato Chips
Lettuce, Tomato, and Pickle
Cookies
Bottled Water
Condiments

ADDITIONAL SELECTIONS
Replace Bread Selection with Croissant ............................................................................................................................................... $1.25 pp
Pasta Salad .......................................................................................................................................................................................... $1.25 pp
Potato Salad .......................................................................................................................................................................................... $1.25 pp
Apple or Orange ................................................................................................................................................................................... $2.00 pp
Fruit Salad Cup ................................................................................................................................................................................... $1.50 pp
Conference lunch buffets are served in our main dining room in a conference dining atmosphere. All entree, vegetable, salad, and dessert selections are planned and prepared daily by our executive chef.

**CONFERENCE LUNCH BUFFET**

(\textit{Minimum of 20 people and $100.00 server charge for every 25 people})

$18.50/pp

Two Entrees \textit{(1 meat, 1 vegetarian pasta)}

- Fresh Vegetable
- Starch
- Two Salads

Dinner Rolls and Butter

Assorted Soda and Bottled Water

Coffee and Tea Service

Dessert of the Day

\textit{FOR EXAMPLE}

- Grilled Chicken with Mango Salsa
- Wild Mushroom Ravioli

- Asparagus
- Herb Roasted Potatoes
- Mesclun Greens and Tomatoes with Balsamic Vinaigrette
- Black Bean and White Corn Salsa

Dinner Rolls and Butter

Assorted Soda and Bottled Water

Coffee and Tea Service

Cheesecake and Seven Layer Cake
BBQ

Minimum of 50 people. Grill cook and server included for a two hour event

Hamburgers
Veggie Burgers
All Beef Hot Dogs
Vegetarian Baked Beans
Sauerkraut
Cole Slaw
Red Bliss Potato Salad
Relish Tray with Lettuce, Tomato, and Onion
Sliced American Cheese
Condiments
Cookies and Brownies
Assorted Soda and Bottled Water

ADDITIONAL SELECTIONS

Grilled Chicken Breast................................................................................................................................. $4.25pp
BBQ Beef Ribs.................................................................................................................................................... $4.80pp
Buffalo or BBQ Chicken Wings......................................................................................................................... $12/dozen
Pulled Pork....................................................................................................................................................... $4.80pp
Sweet Italian Sausage, Peppers, and Onions................................................................................................. $4.25pp
Four Cheese Baked Pasta................................................................................................................................. $4.80pp
Baked Macaroni and Cheese......................................................................................................................... $4.80pp
Mixed Green Salad with Dressing Packets................................................................................................. $1.25pp
Individual Bags of Chips or Pretzels.............................................................................................................. $1.25pp
Sliced Watermelon....................................................................................................................................... $1.25pp
10lbs. of Ice.................................................................................................................................................. $7.80

PIZZA (16" PIES)

Minimum order of 4 pizzas. Server is required at $100.00

Plain.............................................................................................................................................................. $13.50
One Topping................................................................................................................................................ $19.50
Assorted Soda and Bottled Water................................................................................................................ $2.00pp
PASTA BUFFET

$18.50pp

(Minimum of 20 people. Server included for a two hour event)

Select 2
Cheese Tortellini Alfredo
Four Cheese Baked Pasta
Tri Color Rotini with Fresh Vegetable Aioli
Stuffed Shells Florentine
Penne with Broccoli and Cashews
Orecchiette with Ham and Tomatoes
Fussili with Meatballs
Rigatoni with Sausage and Sundried Tomatoes
Cheese Lasagna
Baked Macaroni and Cheese
Penne Vodka
Rotini Pomodoro

DESSERTS

Select 1
Assorted Layer Cakes
Fruit Pies
Brownies
Bakeshop Cookies
Seasonal Fruit Salad

(Includes)
Caesar Salad
Garlic Bread
Green Beans
Assorted Soda and Bottled Water
Appropriate Plastic and Paper Products

(China service is available at $3.75pp and requires an additional server at $100.00)

ADDITIONAL SELECTIONS

Grilled Chicken Breast.................................................................$4.25pp
Chicken Parmesan.................................................................$4.75pp
Italian Sausage, Peppers, and Onions.......................................................$4.25pp
Fried Chicken Eighths...........................................................$4.50pp
Hearty Soup of the Day..........................................................$3.00pp
Added Dessert Selection ...........................................................$4.95pp
**PLATED MEALS**

*(Included) Freshed baked dinner rolls and butter, Chef’s choice of vegetable and starch, coffee and tea service, china and linen service. $100.00 server charge for every 14 people.*

*(Select 2 entrees-client is charged for higher priced item)*

<table>
<thead>
<tr>
<th>POULTRYENTREES</th>
<th>$23.00pp</th>
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<tbody>
<tr>
<td>Chili-Lime Roasted Chicken Breast</td>
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<tr>
<td>Gluten Free Chicken Gremolata with Parsley, Garlic, and Lemon Zest</td>
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<tr>
<td>Chicken Nicoise with Olives, Capers, Tomatoes, and Artichoke Hearts</td>
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<tr>
<td>Chicken Francese</td>
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<tr>
<td>Tequila Almond Chicken Breast with Avocado Salsa</td>
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<tr>
<td>Gluten Free Grilled Chicken Breast with Seasonal Salsa</td>
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<tr>
<td>Rice and Seasoned Breadcrumb Stuffed Half Chicken</td>
<td>$27.75pp</td>
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</tbody>
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<thead>
<tr>
<th>BEEF, LAMB, AND PORK ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced or Tournedo of Beef Tenderloin</td>
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<tr>
<td>Marinated Flat Iron Steak</td>
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<tr>
<td>Pork Loin with Mango Chutney</td>
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<tr>
<td>Boneless Braised Beef Short Ribs</td>
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<tr>
<td>Duck Breast with Hoisin-Plum Glaze</td>
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<tr>
<td>Lamb Chops</td>
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</tbody>
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<thead>
<tr>
<th>SEAFOOD ENTREES</th>
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<tbody>
<tr>
<td>Chipotle Crusted Tilapia with Avocado Salsa</td>
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<tr>
<td>Pan Seared Sesame Crusted Salmon</td>
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<tr>
<td>Roasted Black Sea Bass with Tomato Coulis</td>
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<tr>
<td>Macadamia Nut Crusted Mahi Mahi</td>
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<tr>
<td>Grilled Swordfish with Tarragon Butter</td>
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<tr>
<td>Chilean Sea Bass</td>
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</tbody>
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<thead>
<tr>
<th>VEGAN AND VEGETARIAN ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Polenta Cakes with Wild Mushroom Ragout</td>
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<tr>
<td>Fusilli with Sage and Lemon Cream</td>
</tr>
<tr>
<td>Vegan Orzo and Red Lentil Stuffed Portabello</td>
</tr>
<tr>
<td>Lentil Curry with Eggplant and Tomato over Basmati Rice</td>
</tr>
<tr>
<td>Vegan Himalayan Red Rice with Zucchini and Shiitake Mushrooms</td>
</tr>
</tbody>
</table>
PLATED MEALS (cont.)

FIRST COURSE
(Select 1)
Soup du Jour
Caprese Salad with Fresh Basil, Tomato, and Mozzarella with Balsamic Vinaigrette
Leaf and Berry Salad with Seasonal Vinaigrette
Jumbo Lump Crab Cake with Scallion Remoulade
Baby Spinach with Orange Segments, Candied Pecans, Red Onion, and Feta with Honey Vinaigrette
International Trio of Shrimp Maui Spring Roll, Cheese Steak Wonton, and Corn and Edamame Quesadilla

DESSERTS
(Select 1)
Chocolate Tiramisu
Seasonal Berry Tart
Seasonal Fruit Crostada
Gateau Marjolaine (Hazelnut Torte)
Chocolate-Raspberry Mousse Tear Drop
Gluten Free White Flourless Chocolate Cake
Fried Crème Puffs with Whipped Cream and Seasonal Berries
Italian Cheesecake
Apple Blossom

ASSORTED SODA AND BOTTLED WATER........................................................................................................... $2.00 pp