

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
- Plated Dinners

RECEPTION

- Late Night Munch
- Cocktail Reception

RULES & REGULATIONS

FACILITIES

- Room Capacity Charts
- Room Diagrams

AUDIO & VISUAL EQUIPMENT RENTALS

LUNCH BUFFETS

Minimum 25 people
Served 10:30am – 2:00pm

Classic Working Lunch

Chef's Soup of the Day

Traditional Caesar Salad

Assorted Sandwiches on a selection of Breads and Wraps

Assorted Wraps

Choice of four (4)

Ham

Turkey

Roast Beef

Tuna

Egg Salad

Chicken Salad

Vegetarian

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$17.00 per person

Gourmet Luncheon Buffet

Chef's Soup of the Day

Choice of one (1)

Traditional Caesar Salad

Mixed Greens with a Variety of Dressings

Vegetable Tray with Dip

Assorted Sandwiches on a selection of Breads

Assorted Wraps

Choice of four (4)

Ham

Turkey

Roast Beef

Tuna

Egg Salad

Chicken Salad

Vegetarian

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$18.00 per person

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AUDIO & VISUAL EQUIPMENT RENTALS

Deluxe Deli Bar Working Lunch

Chef's Soup of the Day

Traditional Caesar Salad

Mixed Greens with a Selection of Dressings

Vegetable Tray with Dip

Build Your Own Sandwich with Artisan Breads

Choice of five (5)

Ham

Turkey

Roast Beef

Tuna

Egg Salad

Chicken Salad

Toppings: Cucumbers, Tomatoes, Lettuce, Onions, Pickles, Sliced
Cheese, Red Peppers, Condiments

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.00 per person

**Ask your Catering Specialist for any of the
à la carte items and added value coffee breaks.**

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AUDIO & VISUAL EQUIPMENT RENTALS

THEMED LUNCH BUFFETS

Minimum 20 people
Served 10:30am – 2:00pm

Eastern Buffet

Pho Noodle Salad
Asian Broccoli Slaw

Choice of one (1)

Ginger Beef
Chicken Stir Fry

Jasmine Rice

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

Home On The Range

Choice of one (1)

Chef's Soup of the Day
Mixed Greens with House Dressing
Traditional Caesar Salad

Choice of one (1) – approximately one (1) bun per person

Pulled Pork

Chicken

Beef

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

The Italian Table

Garlic Bread
Traditional Caesar Salad
Mixed Greens with Italian Dressing

Choice of one (1)

Chicken Penne with Alfredo Sauce
Baked Lasagna (Vegetarian or Meat Sauce)

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

Add \$3.00 per person for both Entrées

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AUDIO & VISUAL EQUIPMENT RENTALS

Mediterranean Table

Fresh Flat Bread with Tzatziki
Greek Pasta Salad
Mixed Greens with Greek Dressing

Choice of one (1)

Skewers of Grilled Chicken
Skewers of Grilled Pork

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

Add \$3.00 per person for both Entrées

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AUDIO & VISUAL EQUIPMENT RENTALS

EXECUTIVE LUNCH BUFFET

Minimum 35 people
Served 10:30am – 2:00pm

Freshly Baked Rolls and Butter

Choice of two (2) starters

Chef's Soup of the Day
Traditional Caesar Salad
Mixed Greens with Dressing
Greek Pasta Salad
Marinated Vegetable Salad
Country Potato Salad
Asian Broccoli Slaw
Tomato Feta Salad
Waldorf Salad
Quinoa Veggie Salad

Choice of one (1) starch

Herb Roasted Potatoes
Jasmine Rice
Wild Rice Medley
Mashed Potatoes
Scalloped Potatoes
Quinoa

Fresh Seasonal Vegetables

Choice of one (1) entrée

Grilled Chicken Breast (Lemon Herb, Home-Made BBQ, Teriyaki, or Fire Roasted Tomato Citrus Sauce)
Maple Glazed Dijon or Blackened Salmon
Roast Beef with Horseradish and Demi-Glaze
Hunter-Style Chicken Cacciatore
Vegetarian Chili Stuffed Pepper (1 per person)
Pasta Primavera
Bacon Wrapped Pork Loin with Mushroom Sauce or Bacon Jam
Baked Lasagna (Vegetarian or Beef)
Country Cabbage Rolls
Honey Mustard Glazed Ham
Roasted Turkey, Stuffing, Gravy, Cranberry Sauce

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$23.75 per person

Add \$3.00 per person for additional Main Entrée

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**AUDIO & VISUAL
EQUIPMENT RENTALS**

PLATED LUNCHES

Minimum 25 people

Served 10:30am – 2:00pm

All Plated Lunches are served with your choice of Soup of the Day or Mixed Greens, Chef's choice of Potato, Seasonal Grilled Vegetables, and Freshly Baked Rolls and Butter.

Includes a platter of Chef's Signature Desserts, Freshly Brewed Coffee, and Assorted Teas.

Only one (1) entrée selection for the entire group.

Grilled Chicken Breast

Choice of Lemon Herb, Home-Made BBQ, Teriyaki, or Fire Roasted Tomato Citrus Sauce

\$19.50 per person

Roasted Pork Loin

Choice of Mushroom Sauce or Bacon Jam

\$19.50 per person

Baked Ham with Honey Mustard Glaze

Scalloped Potatoes

\$19.50 per person

Baked Salmon

Maple Dijon Glaze Topped with Fresh Fruit Salsa

\$20.50 per person

Fire Steak Sandwich (One Steak Temperature Only)

Garlic Toast

\$23.50 per person

Quick Serve

(All items in the Quick Serve Lunches are served at the same time.)

Chicken Lemon Dill Pasta Salad..... \$17.00 per person

Grilled Chicken Spinach Salad, Garlic Toast..... \$17.00 per person

Baked Lasagna, Traditional Caesar Salad, Garlic Toast.....\$20.00 per person