



Our team of Executive Chefs' and meeting professionals have thoughtfully curated an all day meeting package for you so that you can worry less and spend more time doing the things you need to do.

All Day Beverage

Refreshed through your meeting. Assorted softdrinks, infused water dispensers, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

Breakfast

Seasonal sliced fruits and berries Assortment of freshly baked pastries and bagels with cream cheese

CHOICE OF FOUR

- Farm fresh scrambled eggs
- Buttermilk pancakes, fruit compote, maple syrup
- Smoked bacon and pork sausage
- Homestyle potatoes
- · Oatmeal, brown sugar, honey
- Cinnamon french toast, maple syrup

Enhancements

BREAKFAST SANDWICH

Bacon, egg, aged white cheddar, grilled vegetables and feta cheese. Served on brioche, English Muffins, Kaiser Rolls

EGGS BENEDICT

Chef attended

Poached egg, Canadian Bacon, on an english muffin served with Hollandaise Sauce and a fresh arugula breakfast salad.

OMELET STATION

Chef attended

Whole eggs, egg whites, ham, bacon, sausage, onions, tomatoes, peppers, mushrooms, spinach, and assorted cheeses

WAFFLES & FRENCH TOAST STATION

Chef attended

Berry compote, roasted apples, cinnamon cream, sliced bananas, peanut butter, chocolate hazelnut sauce and maple syrup

Lunch

Select one or allow us to do the planning for you

THE DELI

Pasta Salad

Potato Salad

Sandwich Boards

Oven Roasted Turkey, Swiss, Sundried tomato, mayo, spinach,

Baguette.

Tavern Ham, cheddar, leaf lettuce, mustard, tomato, rye.

Roast beef, hoarse radish mayo, provolone, kaiser tall.

Accompaniments: Chips, Pickles

Chef selected dessert

THE BISTRO

Creamy Tomato bisque

Cranberry Walnut Salad | Mixed Greens, Goat Cheese, Ginger

Vinaigrette

Smoked chicken, provolone and tomato aioli on sourdough bread

Italian meats, cheese, lettuce, ciabatta

Caprese wrap

Chef selected dessert

THE SOUP & SALAD

Homestyle Chicken Noodle
Fresh mixed greens and hearts of romaine
Sliced grilled chicken, tuna salad
Fresh fruit, assorted breads, rolls

Accompaniments: cucumber | tomato | red onion | cheddar pepper jack | hard-boiled egg | diced ham | julienned turkey applewood smoked bacon | croutons balsamic vinaigrette

Chef selected dessert

THE PLATED LUNCH

Entree counts required two weeks prior

CHOOSE ONE

Citrus Salad | Bibb lettuce, watercress, radicchio, orange, citrus vinaigrette

Caesar Salad | Hearts of Romaine, croutons, house

Caesar dressing

CHOOSE TWO

Chef selected seasonal side

Grilled Salmon

Herb marinated chicken with creamy dijon sauce

Grilled chicken, penne pasta, vodka tomato sauce, parmigiano

reggiano, sweet italian basil

Vegetable Ravioli, Tomato provencal

Chef selected dessert

Morning Break

Select one or allow us to do the planning for you

THE ENERGY BOOST

Grgnola Bars, Protein power balls, mini ginger smoothies, fresh sliced fruit

THE HEALTH NUT

Greek yogurt, fresh berries, dried fruit, honey, nuts, granola, and fresh sliced fruit.

Afternoon Break

Select one or allow us to do the planning for you

7TH INNING STRETCH

Caramel popcorn

Whole pretzels with spicy sustard

Nacho station with jalapéño cheese sauce, pico de gallo, sliced black olives, guacamole and sour cream

MEDITERRANEAN SAMPLER

Roasted sed pepper hummus, classic hummus, pita bread/celery, carrots, cocumber, grilled vegetablés, tortilla chips

CHIPS AND DIP

Tortilla chips, potato chips and vegetable chips. Salsa and guacamole, Creamy jalapeño dip, poblano Cheddar dip and avocado hummus

RENAULT AFTERNOON BREAK

Salted caramel and fudge caramel brownies Warm pretzel bites with spicy and whole grain mustards Bal let of assorted whole fruits

BULD YOUR-OWN TRAIL MIX

Create vous own trail mix Cashews, almonds, pistachios, walnuts, dried banana chips, daed apricots, cranbecries, peas, M&M's, sunflower seeds and granola

