

DAY MEETING PACKAGES

Package #1- \$90 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
Croissant, Pain au Chocolat, Muffins, Scones
Whipped Butter and Seasonal Preserves
With Coffee, Decaf, Tea and Juice

AM Break

Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken Noodle Soup
Caesar Salad Artisanal Romaine Lettuce, Crisp Pancetta, Peggiano,
Pocaccia Croutons and Caesar Vinaigrette
Israeli Couscous Salad with Arugula, Frisée, Heirloom Cherry Tomatoes, Red Onion, Feta, Cumin Vinaigrette

Sandwiches

Turkey Club, Smoked Bacon, Avocado, Honey Mustard, Citrus a
Eggplant Parmesan Sandwich, Fried Eggplant, Buffalo Mozzarella, Whipped Ricotta,
Aged Balsamic, Pickled Onion and Basil

Dessert

Seasonal Fruit and Berries
Assortment of Cookies

PM Break

Coffee, Decaf, Tea and Water

“My menus are designed to inspire,
with energizing options for meetings
that are creative and results-driven.”

— Mark McEwan

Package #2- \$105 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
Croissant, Pain au Chocolat, Muffins, Scones
Whipped Butter and Seasonal Preserves
Organic Yogurt and Muesli
Assorted Dry Cereals with Condiments, 2% Milk, Skim Milk
(Lactose Free Milk Available Upon Request)
With Coffee, Decaf, Tea and Juice

AM Break

Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken noodle soup, roast chicken, mirepoix and parsley noodles
Mixed greens salad, shaved fennel, heirloom cherry tomatoes, celery hearts,
breakfast radish and champagne vinaigrette
Kale salad, Grilled fig, roasted sunflower seed, orange, feta, yogurt dressing

Entrées

Turkey club, smoked bacon, avocado, honey mustard, citrus aioli,
beefsteak tomato and toasted whole grain
Wild Mushroom Risotto with Black Truffle and 15yr Balsamic
Steelhead trout, quinoa apple salad, endive, roasted grapes,
spiced almonds and cider vinaigrette

Dessert

Seasonal Fruit and Berries
With an Assortment of Soft Drinks and Water

PM Break

Housemade Doughnuts
Assorted Cookies
Lemon Tarts
Mini Cupcakes
With Coffee, Decaf, Tea and Water

Package #3- \$125 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
 Croissant, Pain au Chocolat, Muffins, Scones
 Whipped Butter and Seasonal Preserves
 Organic Yogurt and Muesli
 Frittata with Seasonal Vegetables and Aged Cheddar
 Lemon ricotta pancakes, blueberry compote, whipped mascarpone and candied lemon
 Assorted Dry Cereals with Condiments, 2% Milk, Skim Milk
 (Lactose Free Milk Available Upon Request)
 Home Fries
 Turkey Bacon
 Artisanal Pork Sausage
 With Coffee, Decaf, Tea and Juice

AM Break

Low Fat Muffins
 Fruit Smoothies
 With Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken noodle soup, roast chicken, mirepoix and parsley noodles
 Quinoa Salad with Kolapore Springs smoked trout
 Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano,
 focaccia croutons and Caesar vinaigrette

Entrées

Linguini, lobster, mussels, clams, prawns and shellfish broth
 Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster
 mushroom and natural sauce
 Eggplant arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta,
 aged balsamic, pickled onion and basil

Dessert

Chef's Selection of Cookies and Mini Desserts
 Seasonal Fruit and Berries
 Assortment of Soft Drinks and Water

PM Break

Warm seasoned nuts
 Selection of artisanal cheeses
 Crispy Tortilla with Guacamole and Salsa Fresca
 With Coffee, Decaf, Tea and Water

Package #4- \$150 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
 Croissant, Pain au Chocolat, Muffins, Scones
 Whipped Butter and Seasonal Preserves
 Steal Cut Oatmeal with Traditional Garnish
 Assorted Dry Cereals with Condiments, 2% Milk, Skim Milk
 (Lactose Free Milk Available Upon Request)
 Eggs Benedict with Artisan Ham, Brioche and Hollandaise
 French toast, dulce de leche, apple chutney, roasted walnuts
 and chantilly cream
 Assorted Bagels with Central Epicure Smoked Salmon
 Home Fries
 Turkey Bacon
 Artisanal Pork Sausage
 With Coffee, Decaf, Tea and Juice

AM Break

Wheatgrass Shooters, Fruit Smoothies
 Housemade Granola Bars
 Individual Yogurt Parfait
 With Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken noodle soup, roast chicken, mirepoix and parsley noodles
 Heirloom beet salad, whipped goat cheese, endive, honeycomb,
 walnuts and maple vinaigrette
 Kale salad, Grilled fig, roasted sunflower seed, orange, feta, yogurt dressing

Entrées

Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster
 mushroom and natural sauce
 Heirloom squash ravioli, taleggio crema, pickled pearl onions, pine nut brittle, crisp sage, brown
 butter vinaigrette
 Albacore tuna sweet pea falafel, cous cous salad, pomegranate yogurt, cumin vinaigrette

Sides

Heirloom carrots, pomegranate yogurt, orange, avocado and mint
 Truffle Risotto

Dessert

Chef's Selection of Cookies and Mini Desserts
 Seasonal Fruit and Berries

Assortment of Soft Drinks and Water

PM Break

Artisanal Crackers, Housemade Pita
 Marinated Olives
 Crudités
 Assorted Dips (Baba ghanoush, Tzatziki, Hummus)
 With Coffee, Decaf, Tea and Water