

Half & Full Day

Corporate Meetings



Half Day ▶ 8am - 2pm

All Day Beverage
Continental Breakfast
AM Break

Choice of Buffet Lunch:

- Greens and Grains Lunch
- Upscale Sandwich Lunch
- Curated Grain Bowls Lunch
- Hot Buffet Lunches

Full Day ▶ 8am - 5pm

All Day Beverage
Continental Breakfast
AM Break

Choice of Buffet Lunch

- Greens and Grains Lunch
- Upscale Sandwich Lunch
- Curated Grain Bowls Lunch
- Hot Buffet Lunches

PM Break

Cocktail Reception ▶ 5pm - 6pm

1 Hour

Eight Passed Hors d Oeuvres

Passed Petit Fours

**Seated Lunch Options Available Upon Request*

ALL DAY BEVERAGE PACKAGE

Coffee and Tea

Regular & Decaf Coffee

Skim, 2%, whole milk, half & half, almond & soy milk, sugar, splenda, sugar in the raw

Cold Beverages

Assorted Soda's

Honey Hibiscus Iced Tea

Citrus Infused Water

A M B R E A K

Assorted Rugelach

House Made Granola Bars

Peanut Butter Protein Balls

peanut butter, chocolate chips, rolled oats, honey, chia seeds

Pot de Creme

chantilly cream, fresh mint

Hand Fruits

P M B R E A K

Packaged Snacks

White Cheddar Popcorn

Pretzels, Kettle Chips

Chickpea Puffs, Mixed Nuts

Hand Fruits

Charcuterie Cones

Peanut Butter Protein Balls

peanut butter, chocolate chips, rolled oats, honey, chia seeds

Fresh Baked Chocolate Chip Cookies

Chocolate Bark

CONTINENTAL BREAKFAST OFFERINGS

Gourmet Mini Muffins

blueberry crumb, banana nut, corn, morning glory with carrot shavings, raisins, pecans

Cornetti (Mini Croissants)

almond, plain, chocolate

Overnight Oats - Individuals (GF & DF)

topped with berries, bananas and homemade granola

Greek Yogurt Parfait

homemade granola, seasonal berries

Fresh Fruit Cups

chantilly cream

Assorted Mini Scones

blueberry, chocolate

Mini Danish

cheese, pecan, cinnamon raisin, almond

CONTINENTAL BREAKFAST MENU UPGRADES

Mini Bagel Smoked Salmon Bites

Avocado Toast (Vegan)

avocado, lemon ricotta, pickled red onion,
sea salt flakes, red pepper flakes on the side

Chef's Board

artisan charcuterie and farmhouse cheese selections, pickled mustard seeds,
house jam, local honey, crostini and crackers

Ancient Grain Salad (V) (GF)

ancient grains, smoked bing cherries, butternut squash, kale, pine nuts, ricotta, herb vinaigrette

HOT BREAKFAST OPTIONS

Offered as an add-on to the Continental Breakfast menu

Entree Selection - select 2

Individual Mini Quiche

bacon and cheddar

sausage and gruyere

Eggs Benedict

English muffin, maple brined Canadian bacon, poached egg, hollandaise sauce

Crunchy French Toast

brown sugar & cinnamon crust

Tuscan Frittata

three cheese, spinach tomato & mushroom

Breakfast Meats - select 2

Millionaire's Bacon maple glaze

Country Club Sausage Links

Turkey Bacon

Turkey Sausage

Vegan Breakfast Sausage Link (Vegan)

Breakfast Sides - select 2

Home Fry Potatoes

Creamy Cheese Grits

Corn Beef Hash

Hash Brown Potatoes

Vegetarian/ Vegan Options - select 1

Vegetable Breakfast Burrito (V)

scrambled eggs, onion, bell pepper, spinach, monterey cheese

Crispy Tofu Burrito (Vegan)

garlic parsley potatoes & tomato chutney

Tofu Scramble (Vegan)

Vegan Quiche (Vegan)

CHEF'S STATION UPGRADES

Omelet Station

Omelette Chef

Homemade Omelets, toppings to include:

smoked salmon, mushrooms, broccoli, tomato, onions & peppers

cheeses: swiss, mozzarella, cheddar

meat: bacon, ham

egg whites

Tofu Scramble (Vegan)

Home Fried Potatoes

Waffle Station

Waffle Chef charged

Homemade Waffles

with fresh strawberry, banana, or mixed berries

drizzle topping: chocolate, caramel sauce, fresh whipped cream

GREENS AND GRAINS LUNCH

Protein Selections - select 2

Grilled Chicken

Garlic Chili Roasted Salmon

Grilled Shrimp

Seared Tuna

Vegan Selections - select 1

Falafel

Tofu

Salads - select 2

Radicchio, Boston Bib & Mesclun

hot house cucumber, vine ripe beefsteak tomato, sliced red onion, sweet balsamic

Baby Spinach Salad

gorgonzola, candied walnuts, fresh strawberry, creamy, strawberry vinaigrette

Classic Caesar Salad

romaine, shredded parmesan, garlic croutons, classic house made caesar dressing

Mixed Green Salad

sun dried cranberry, candied walnuts, crumbled blue cheese, creamy balsamic dressing

Tri-Color Salad

olive oil & fresh lemon preserve vinaigrette

Arugula Salad

wild strawberries, mandarin oranges, toasted walnuts & champagne vinaigrette

Baby Greens Salad

cucumber, avocado, fresh ginger & soy sauce dressing

Grains - select 1

Quinoa

Quinoa and Wild Rice Blend

Millet

Farrow

Dessert - select 1

Petit Fours

Pecan Diamonds

Raspberry and Lemon Shortbread
Squares

UPSCALE SANDWICH LUNCH

Panini Sandwiches - select 3

Fresh Roasted Turkey

pepper jack cheese, pickled red onions,
chili honey, avocado

Rare Roast Beef

provolone, red onion,
red peppers aioli

Italiano

ham, salami, provolone, tomato and
red onion, oil and vinegar

Amalfi

grilled chicken, provolone, roasted red peppers,
baby spinach, balsamic

Swiss Club Panini

oven roasted turkey, Swiss, tomato and
bacon topped with honey Dijon

CBA Panini

grilled chicken, cheddar, bacon and avocado
topped with ranch dressing

Prosciutto di parma

shaved fresh reggiano parmesan cheese, arugula,
aged balsamic drizzle

Green Market Panini

grilled vegetables, roasted red peppers, fresh
mozzarella, balsamic

Spicy Mushroom Panini

spicy mushroom, fresh mozzarella, arugula, sun
dried tomato tapenade

Caprese

fresh mozzarella, tomato, basil,
aged balsamic drizzle

Wraps - select 3

Southwestern Roast Beef Wrap

roast beef, peppers, onions, cheddar cheese, red
pepper aioli

California Wrap

grilled chicken, tomato, avocado, roasted red
pepper, ranch dressing

Caesar Wrap

grilled chicken, romaine lettuce, grated parmesan
cheese, creamy caesar

Mediterranean Wrap

grilled chicken, baby spinach, roasted red peppers,
tomatoes, black olives, feta cheese,
balsamic vinaigrette

Veggie Wrap (v)

grilled yellow squash, grilled zucchini, grilled
eggplant, roasted red peppers, tomatoes, black
olives, baby spinach, balsamic vinaigrette

Tuna Wrap

white Albacore Tuna,
celery and mayonnaise

Mykonos Wrap (v)

romaine lettuce, tomatoes, cucumber, red onions,
green peppers, kalamata olives,
feta cheese, hummus

UPSCALE SANDWICH LUNCH CONTINUED

Side Salads - select 1

Red Bliss Potato

mayo based, carrots, onion.
Can't go wrong with Tradition.

Three Potato

red bliss, sweet potato, idaho

Penne Pasta

ciliegrine mozzarella, grape tomato, basil & balsamic

Crunchy Veg Salad

broccoli, carrots, cauliflower, raisins, sun dried
cranberry, red onion, sunflower seeds, cider mayo
vinaigrette

Penne Pasta

sundried tomato tapenade

Wholesome Grains - select 1

Mediterranean Quinoa

tomato, spinach,, parsley, feta, garlic vinaigrette

Mediterranean Orzo Salad

peppers, onions, tomato, kalamata olives,
chickpeas, parsley, feta

Panzanella Salad

crispy ancient grain bread, grape tomatoes, red
onion, arugula, chickpeas, balsamic reduction

Israeli Cous Cous

slivered almonds, craisins, honey cider vinaigrette

Dessert - select 1

Petit Fours

Pecan Diamonds

Raspberry and Lemon

Shortbread Squares

CURATED GRAIN BOWLS LUNCH

Bowl Selections - select 2

Garlic Chili Bowl

Baby Spinach, Shredded Cabbage, Pickled Red Onion, Zatar, Roasted Carrots, Wild Rice, Cilantro Sprigs, Garlic Chili, Roasted Salmon, Lime Wedge, Harissa Agave Vinaigrette

Roasted Harrisa

Sesame Crusted Tahini Glazed Carrots, Pickled Onions, Quinoa Pilaf, Harissa Agave Vinaigrette

Southwest Bowl

brown rice, peppers & onions, shredded cheddar, roasted corn, tortilla strips, green chili aioli

Power Bowl

avocado, sweet potato, edamame drizzled w/ sweet onion vinaigrette

Summer Bowl

Roasted Corn and Farro Salad, Crisp romaine and Baby Arugula Blend, Lemon Tarragon Vinaigrette

Cobb Bowl

brown rice, hard-boiled egg, bacon, tomato, avocado, red onion, bleu cheese dressing

Taqueria Bowl

brown rice, black beans, red onion, tortilla strips, salsa verde

Mediterranean Bowl

quinoa, cucumbers, grape tomatoes, feta cheese, garbanzo's, olives, and lemon tahini dressing served w/ warm pita

Protein Selections - select 2

Grilled Chicken

Garlic Chili Roasted Salmon

Grilled Shrimp

Seared Tuna

evoo, sea salt, lime juice

Vegan - select 1

Falafel

Tofu

HOT BUFFET LUNCHES

Italian

Rosemary Chicken Francese / Sautéed Broccoli / Gemelli Pomodoro / Caprese
Italian Cookies and Pastries

French

Mustard Chicken Breast / Seared Salmon with Capers & Tomato / Haricot Vert
/ Roasted Potatoes
Magnifique Salad w/ crisp haricot vert & mixed olives
French Petit Fours

Mexican

Adobo Chicken/ Chipotle Grilled Flank/ Cilantro Lime Rice & Beans/ Chips &
Salsa/ Flour Tortillas
Grilled Corn & Tomato Salad
Individual Flans, Red Velvet Tres Leche

Mediterranean

Chicken Kebabs/ Falafel/ Greek Orzo Salad/ Grilled Zucchini & Eggplant
Fresh Pita/ Tzatziki & Hummus
Baklava, Almond Cookies