

The Executive Package

Includes the Following:

- *Full Continental Breakfast*
- *Morning Refreshment Break*
- *Luncheon in Separate Room*
- *Afternoon Refreshment Break*

Continental Breakfast:

Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water, Juices, and an Assortment of Danish, Bagels, Croissants, Muffins and Sliced Fresh Fruit.

AM Refreshment Break:

Coffee, Tea, and Brewed Decaffeinated Coffee, Assorted Sodas & Bottled Water. Refresh of above food items if needed.

Luncheon in Separate Room:

Please see attached menu choices. Plated luncheon available upon request.

PM Refreshment Break:

Assorted Sodas, Bottled Water, Coffee, Tea, Brewed Decaffeinated Coffee, and a Choice of Two of the Following Food Items:

- | | |
|--|---|
| <i>* Seasonal Fruit Kebobs</i> | <i>* Assorted Granola Bars</i> |
| <i>* Brownies</i> | <i>* Hagen Dazs Bars</i> |
| <i>* Homemade Assorted Cookies</i> | <i>* Assorted Miniature Chocolate "Bites"</i> |
| <i>* Old Fashioned NY Style Pretzels</i> | <i>* Popcorn & Dry Roasted Peanuts</i> |

Minimum of 15 People

Package also includes:

Free use of Copy Machine

Private Meeting Room / Based on Availability

Food & Beverage Upgrades Available upon Request

7% Sales Tax & 20% Service Charge Not Included

Lunch Menu Choices

#1

Luncheon Deli Buffet

***Lavishly Displayed Platters of Roast Beef * Virginia Ham* Turkey Breast* Chicken Tarragon* Variety of Cheeses* Tomatoes* Onions* Pickles* Condiments* Assorted Breads
Chef's Selection of Three Salads***

Choice of one of the following Hot Chafing Dishes:

Tortellini Carbonara

Fried Honey Dipped Chicken

Scallopine of Chicken Mediterranean

Penne Primavera

Penne Filetto di Pomodoro

Scallopine of Chicken Marsala

Beef Tenderloin Forrestieri

Dessert:

Bread Pudding & Chef's Choice of Seasonal Dessert

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

#2

Tex Mex Buffet

Display of Cold Salads:

Cucumber & Dill, Mixed Greens-Ranch Dressing, Chic Pea Salad

Hot Entrees in Chafing Dishes:

Large Soft Shell Tortillas, served with Sauteed Onions & Peppers, Grilled Marinated Chicken Breast, Grilled Marinated Sirloin Strips

Accompanied with Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Salsa, Guacamole, and Sour Cream.

Dessert:

Bread Pudding & Lemon Tartlets

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

#3

Oriental Buffet

Display of Cold Salads:

Mixed Greens-Citrus Vinaigrette Dressing, Oriental Salad with Sesame Seeds

Hot Entrees in Chafing Dishes:

Oriental Stir Fried Chicken & Vegetables, Beef & Broccoli, Vegetable Egg Rolls, Fried Rice, Sweet & Sour Sauce, Spicy Mustard, and Soy Sauce for Dipping.

Dessert:

Fortune Cookies, Fruit Kebabs

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

#4

Italian Buffet

Display of Cold Salads:

Artichoke & Hearts of Palm Salad, Classic Caesar Salad, Mozzarella & Tomato Salad

Hot Entrees in Chafing Dishes:

Meatballs Parmesan, Grilled Breast of Chicken Francaise, Ratatouille, Tortellini Alfredo and Garlic Bread

Dessert:

Cheese Cake, Cannolis

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

#5

Hot Buffet

Display of Cold Salads:

Grilled Marinated Vegetables, Tre Colore Salad, Chicken Waldorf Salad, Assorted Rolls

Hot Entrees in Chafing Dishes:

Scalloped Chicken Savoy, Sliced Tenderloin with Shitake Mushrooms, Demi Glaze, Salmon Dijonnaise, Fresh Vegetable, Oven Roasted Potatoes

Dessert:

Chef's Choice

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

#6

Picnic Buffet

Display of Cold Salads:

Cole Slaw, Pasta Salad Primavera, Potato Salad, Tuna Salad Nicoise, Assorted Breads

Hot Entrees in Chafing Dishes:

Fried Honey Dipped Chicken, Vegetable au Gratin, Pepper Steak, Spinach Quiche.

Dessert:

Chef's Choice of Fruit Pie

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

#7

California Buffet

Display of Cold Salads:

Golden State Mixed Seasonal Lettuce with Tomato Bruschetta Napa Valley Vinaigrette, Palm Springs Orange Salad with Radicchio and Basil, Cool Cucumber Gazpacho Salad, Sesame Grilled Chicken with Black Bean Salad, Cilantro Dressing, Calistoga Wild Rice Salad with Mango, Tomato & Scallions

Bowls of Tortilla Chips and Pita Chips with Guacamole

Hot Entrees in Chafing Dishes:

Pacific Salmon with Dijon Sauce, Oven Roasted Chicken with Tomato Artichoke Fondue

Dessert:

Assortment of Light Desserts

Soft Drinks, Iced Tea, Coffee, Tea, Decaf

***Breakfast Up Grades for Executive Package
Based on Minimum Guarantee Only***

Assorted Low Fat & Regular Yogurts

\$2.25 per person

Assorted Individual Cold Cereals

\$3.50 per person

Assorted Breakfast Bars

\$2.25 per person

Chafing Dishes added to Continental Breakfast

Egg & Ham \$3.25 per person

Egg & Bacon \$3.25 per person

With or without Cheese

Served on Toasted English Muffins if Desired

Full Buffet Breakfast in Separate Room

\$15.00 per person

Full Breakfast in Meeting Room

\$10.00 per person

Plated Breakfast in Separate Room

\$12.00 per person

Prices do not Include 7% Sales Tax & 20% Service Charge

*Please note: Continental Breakfast, Buffet Breakfast or Plated Breakfast to be ready
prior to 7:00am a \$250.00 Surcharge will apply*