



WORKING LUNCHES

EXECUTIVE CHEF • CHRIS SMYTHE

Working Lunch #1 ~ Italian Day

(minimum 15 persons for this selection)

Build Your Own Salad: Romaine and Mesclun Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Ricotta Cheese Ravioli with Braised Tomatoes and Arugula Oil

Fire Roasted Pesto Chicken

House Made Sour Dough Garlic Toast

Chef's Choice Dessert & Coffee / Tea and Decaffeinated Coffee

Working Lunch #2 ~ Soup & Sandwich

(minimum 6 persons for this selection)

Build Your Own Salad: Romaine and Mesclun Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Roasted Hot House Tomato Soup

Selection of Grilled Cheese and Artisan Sandwiches

Chef Choice Dessert & Coffee, Tea and Decaffeinated Coffee

Working Lunch #3 ~ Mexican Day

(minimum 12 persons for this selection)

Build Your Own Salad: Romaine and Mesclun Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Build Your Own Fajitas ~
Warm Lemon Garlic Chicken

Cajun Beef and Peppers

Corn Flour Tortillas

Sour Cream and Salsa

Fresh Fruit Salad with Mint Yogurt Dip

Cinnamon Sugar Churros & Coffee, Tea and Decaffeinated Coffee

Working Lunch #4 ~ Pizza Day

(minimum 6 persons for this selection)

Build Your Own Salad: Romaine and Mesclun Greens

Toppings: Cucumbers, Hot House Tomatoes, Pickles, Hot Pepper, Sunflower Seeds, Garbanzo Beans, Spicy Peppers, Pickled Beets, Artichokes, Craisins, Olives, Feta Cheese, Cheddar Cheese

House Made Vinaigrettes and Savory Croutons

Fresh Cheeses and Antipasto

Assorted Thin Crust Pizzas

Chef Choice Dessert & Coffee, Tea and Decaffeinated Coffee

Menu Selections are subject to change seasonally.

Served in meeting room only.

Included in conference package

Non package guests at \$32.00 per person plus gratuity and tax

Prices in effect to May 1, 2017 - April 30, 2018.