



CONFERENCE LUNCH BUFFET

CHEF RANDY DUPUIS

For specific buffet items, please ask your coordinator for the seasonal menu created by the Chef.

STARTERS

Rolls and Flavored Butters

Crudités with Garlic Dip and Roasted Vegetable Hummus

Selection of Deli Meats

Relish, Pickles and Olive Tray

A Selection of our Unique Salads

ENTREES

“Made to Order” Pasta Station

Fire Roasted Thin Crust Pizzas

Chef’s Choice Meat Selection (Beef, Chicken, Pork or Lamb)

Catch of the Day

House-made Pasta Dish

Potato or Rice Dish

Seasonal Fresh Vegetable

DESSERTS

Seasonal Fruit

Assorted Cakes and Pastries

Squares and Cookies

Coffee or Tea

\$27 per person for non package guests. The lunch buffet is available in the Cannery Restaurant between 11:30am and 2:00pm, and is included in the Conference Package. Private Rooms can be arranged based on availability without a Pizza or Pasta Bar and with a minimum of 30 guests. All prices are subject to taxes and gratuities. Price in effect May 1, 2008 until April 30, 2009.