



# CONFERENCE WORKING LUNCH

CHEF RANDY DUPUIS

## MONDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes  
Relish Platter  
Creamy Coleslaw  
Shaved Turkey Breast on Cranberry Focaccia with Honey Mustard  
and Watercress Sprouts  
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread  
Atlantic Salmon Salad on a Swiss Bun  
Assorted Pastries and Squares  
Fresh Sliced Fruit

## TUESDAY: SOUTHWESTERN CANTINA

Tossed Salad with Two Vinaigrettes  
Relish Platter  
Nacho Salad  
Assorted Tortillas  
Spanish Rice and Refried Beans  
Sliced Chicken with Cajun Spice  
Sliced Beef with Chili Spice  
Roasted Sweet Peppers and Onions  
Tomato Salsa, Guacamole, Sour Cream, Grated Cheddar, Shredded Lettuce  
Diced Tomatoes, Diced Scallions, Black Olives and Pickled Jalapenos  
Mango Mousse cake and Nanaimo Bars  
Fresh Sliced Fruit

## WEDNESDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes  
Relish Platter  
Greek Salad  
Shaved Virginia Ham, Aged Cheddar and Grainy Dijon on Organic Sunflower Bread  
Roasted Chicken, Smoked Provolone, Roasted Red Peppers and Sundried Tomato  
Mayonnaise on Rosemary Focaccia  
Roasted Portabello Mushroom, Shaved Red Onion and Porcini Mayonnaise on French  
Baguette  
Assorted Pastries and Squares  
Fresh Sliced Fruit

**\$27 per person for non-package guests. Price includes coffee, tea, fruit juice, bottled water and soft drinks. Additional charge of \$5 per person will be applied for groups of less than 15 people. Private rooms may be arranged based on availability. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.**



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## THURSDAY: LITTLE ITALY

Tossed Salad with Two Vinaigrettes  
Relish Platter  
Balsamic Grilled Vegetable Platter  
Thin Crust Pizza - Veggie, Cheese and Pepperoni  
Cheese Cannelloni with Rose Sauce  
Lasagna with Meat Sauce  
Garlic Bread with and without Cheese  
Bruschetta  
Tiramisu and Assorted Pastries  
Fresh Sliced Fruit

## FRIDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes  
Relish Platter  
Potato Salad  
Italian Deli Meat, Oregano Marinated Roasted Red Peppers and Mozzarella Cheese on a Paposeco Roll  
Roast Beef, Sweet Pea Shoots and Horseradish Aioli on a Multigrain Bun  
Grilled Vegetables Twisted in a Sundried Tomato Wrap  
New York Cheesecake and Assorted Pastries  
Fresh Sliced Fruit

## BOXED LUNCH TO GO

Creamy Coleslaw  
Celery and Carrots with Dip  
Pringles  
Choice of the Following Prepared Sandwiches:  
Shaved Virginia Ham, Aged Cheddar and Grainy Dijon on Organic Sunflower Bread  
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread  
Shaved Turkey Breast on Cranberry Focaccia with Honey Mustard and Watercress Sprouts  
Fresh Seasonal Whole Fruit  
Assorted Cookies  
Mini Baby Bell Cheese  
Choice of Soft Drink, Bottled Water or Fruit Juice

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