



CONFERENCE WORKING LUNCH

CHEF RANDY DUPUIS

MONDAY: THE SANDWICH BOARD

Chef's Spinach Salad
Dill Pickles
Creamy Coleslaw
Shaved Turkey with Dijonaise and Bibb Lettuce on Cranberry Foccacia
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread
Tuna Salad on Sunflower Bread
Assorted Pastries and Squares
Fresh Sliced Fruit

TUESDAY: ASIAN THEMED

Chef's Baby Greens Salad with Mandarin Dressing
Devilleed Eggs
Sesame Vegetable Salad
Vegetable Spring Rolls
Steamed Rice
Chicken Stir-fry
Sliced Beef with Peppers and Black Bean Sauce
Bok Choy with Coconut
Sesame Broccoli
Assorted Pastries and Squares
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
Thai Coconut Curry Chicken Salad with Mixed Greens in a Wrap
Roasted Portobello 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, 2010 until April 30, 2011.



THURSDAY: LITTLE ITALY

Caesar Salad
Pickled Jardinière
Balsamic Grilled Vegetable Platter

Thin Crust Pizzas:

Artichoke and Black Olive with Asiago
Three Cheeses,
Pepperoni with Smoked Provolone

Pastas:

Vegetable Fusilli with Rose Sauce and Asiago
Penne Rigate with Meat Sauce and Parmesan

Garlic Ciabatta Bread
Bruschetta Mix
Assorted Pastries and Squares
Fresh Sliced Fruit

FRIDAY: THE SANDWICH BOARD

Chef's Iceberg Salad
Mixed and Marinated Olives
Tomato and Red Onion Salad
Spicy Shrimp Salad with Alfalfa Sprouts on a Wrap
Shaved Roast Beef, Spiced Mustard and Cheddar Cheese on an Baguette
Sliced Cucumber and Watercress with Cream Cheese on Granary Bread
Assorted Pastries and Squares
Fresh Sliced Fruit

BOXED LUNCH TO GO

Creamy Coleslaw
Celery and Carrots with Dip
Smart Food Popcorn
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
Mini Baby Bell Cheese
Fresh Seasonal Whole Fruit
Assorted Cookies

Choice of Soft Drink, Bottled Water or Fruit Juice

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