



CONFERENCE WORKING LUNCHES

CONFERENCE WORKING LUNCH # 1: SANDWICHES AND WRAPS

Mixed Green Salad with Balsamic Vinaigrette
Five Bean Salad
Tortilla Wrapped Sandwiches Including:
Cream Cheese, Dill & Cucumber
Marinated Grilled Vegetables with Spinach and Pesto
Baguette Deli Sandwiches Including:
Roasted Turkey, Swiss Cheese, Arugula and Cranberry Mayonnaise
Roast Beef, Sharp Cheddar Cheese, Crispy Onions and Grainy Mustard Mayonnaise
Sliced Seasonal Fruit
Chef's Selection of Dessert

CONFERENCE WORKING LUNCH # 2: MEDITERRANEAN

Greek Green Salad with Oregano Vinaigrette
Grape Tomato and Cherry Bocconcini Salad
Tomato Bruschetta with Crustini's
Toasted Pita Triangles and with Roasted Red Pepper Hummus
Grilled and Chilled Skinless Chicken Breast
Chef's Penne Pasta with Grilled Seasonal Vegetables, Tomato Sauce and Pesto
Sliced Seasonal Fruit
Chef's Selection of Dessert

CONFERENCE WORKING LUNCH # 3: MEXICAN

Green Salad with Sweet Chili and Lime Vinaigrette
Mexican Style Chickpea Salad
Build your own Tacos and Fajitas with Beef and Chicken
with all the fixings: Lettuce, Onions, Peppers & Shredded Cheese
Tortilla Chips with Salsa, Sour Cream and Guacamole
Sliced Seasonal Fruit
Chef's Selection of Dessert

CONFERENCE WORKING LUNCH # 4: TEX MEX

Green Salad with Avocado in a Creamy Chipotle Dressing and Lime Vinaigrette
Creamy Coleslaw
Grilled and Chilled Chicken with a Lime Glaze and Charred Corn Salsa
Ancho Chili Glazed Pulled Pork with Caramelized Apples
Slider Buns, Tortilla Wraps and Nacho Chips with Shredded Cheese, Guacamole,
Salsa and Sour Cream
Sliced Seasonal Fruit
Chef's Selection of Dessert

CONFERENCE WORKING LUNCH # 5: SOUTHWEST

Green Taco Salad with a Spicy Ranch Dressing and Lime Vinaigrette
Cajun Five Bean Salad
Grilled and Chilled Cajun Chicken
Chef's Meat Chili served with Toppings: Sour Cream, Salsa and Cheddar Cheese
Corn Bread
Sliced Seasonal Fruit
Chef's Selection of Dessert

BOXED LUNCH TO GO

- Daily Salad Creation
- Sun Chips
- Choice of Following Wrapped Sandwiches:
- Roasted Turkey and Arugula with Cranberry Mayonnaise
- Smoked Ham and Cheddar Cheese with Honey Mustard
- Grilled Vegetables with Sundried Tomato Pesto
- Fresh Seasonal Whole Fruit
- Assorted Cookies
- Bottled Water

WORKING LUNCH ENHANCEMENTS: (ADD ON \$\$ person)

*Mexican Vegan Taco Filling	\$3.00
*Meatless Chili	\$3.00
*Grilled Chicken Breasts	\$5.00
*Cowboy Cavier with Tortilla Chips	\$6.00
*Pita and Dips (Hummus, Tzatziki and Baba Ganoush)	\$6.00
*A Selection of Imported and Domestic Cheeses with Dried Fruit and Crisps...	\$8.00

\$27 per person for non package guests. Served in a Private Meeting Room. All working lunches include continuous beverages and Pastry Chef’s selection of dessert.
 Additional charge of \$5 per person will be applied for groups of less than 15 people.
 All prices are subject to taxes and gratuities. Prices in effect May 1, 2018 until April 30, 2019.