



# 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: ASIAN (V)**

Green Salad with Mandarin Oranges, Red Peppers Shaved Carrot, Asian Vinaigrette  
Sesame Coleslaw  
Soba Noodle Salad, Schezwan Vegetables, and Sweet Soy Vinaigrette and Cashews  
Vegetable Stir Fry with Marinated Tofu and Fried Rice  
Spring Rolls with Plum Dipping Sauce  
Sambal and Soy Sauce  
Sliced Seasonal Fruit  
Chef's Selection of Dessert



# CONFERENCE WORKING LUNCHESES (CONTINUED)

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## **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
*Five Bean Chili (V).....	\$6.00
*Grilled Chicken Breasts .....	\$6.00
*Cowboy Caviar 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

**\$29 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, 2020 until April 30, 2021.**