



LUNCH SELECT MENU #1

Maximum 25 guests

Guests are requested to make their appetizer and entrée selection at the AM coffee break.

FIRST COURSE

Braised White Mushroom & Rosemary Soup

Prince of Wales Caesar Salad

Tender Spinach Leaves Salad

Pickled Red Onions, Stilton Cheese, Grain Mustard Vinaigrette

SECOND COURSE

Grilled Pesto Chicken

Kale Salad, Aged Cheddar Cheese, Baby Tomatoes, Toasted Pecans

Ricotta Ravioli

Wild Mushroom Cream, Wilted Spinach and Shaved Pecorino Cheese

Pan Seared Atlantic Salmon

Roast Seasonal Vegetables and Lime Gremolata

Coffee / Tea Service

Additional beverage orders are billed at menu pricing.

Menu selections are subject to change seasonally.

Served in Noble Dining Room only.

Non conference package guests - \$35.00 per person plus 15% gratuity and tax

Valid to April 30, 2021