



# CONFERENCE WORKING LUNCHES

## CONFERENCE WORKING LUNCH # 1: SANDWICHES AND WRAPS

Mixed Green Salad with Balsamic Vinaigrette  
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

## 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
*Grilled Chicken Breasts .....	\$5.00
*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, 2021 until April 30, 2022.**