



CONFERENCE BBQ DINNER

CHEF · MARK LONGSTER

FROM THE BAKERY

Artisan Bread Basket

FROM THE GARDEN

Romaine Salad with Bacon, Parmesan and Buttermilk Dressing

Baby Greens with Seeds, Dried Fruit, Mandarin Oranges and Raspberry Vinaigrette

Tomato and Pearl Bocconcini with Balsamic Vinaigrette

Cajun Red Skin Potato Salad

HOT OFF THE GRILL

Lemon Oregano Chicken Breast

Rosemary Rubbed Beef Striploin Steak with Onion Jam

Grilled Salmon on Wilted Spinach and Arugula with Pesto Drizzle

Grilled Pork Ribs with Bourbon BBQ Sauce

Twice Baked Potato with Sour Cream, Chive and Cheddar Cheese

Chili and Lime Buttered Corn on the Cob

FOR DESSERT

Pastry Chef's Selection of Desserts

Coffee and Tea

Included in the conference package. \$75.00 per person for non-package guests. Minimum of 30 guests. Should numbers fall below 30 guests, you will be charged for minimum required. Rose Garden and Rain Room rental \$250.00. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2025 until April 30, 2026.