



CONFERENCE WORKING LUNCHES

MONDAY AND FRIDAY CONFERENCE WORKING LUNCH: 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 and Grainy Mustard Mayonnaise
Sliced Seasonal Fruit
Chef's Selection of Dessert

TUESDAY CONFERENCE WORKING LUNCH: 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

WEDNESDAY CONFERENCE WORKING LUNCH: 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

THURSDAY CONFERENCE WORKING LUNCH: 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
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	\$5.00
*Grilled Chicken Breasts	\$8.00
*Pita and Dips (Hummus, Tzatziki and Baba Ganoush)	\$8.00
*Selection of Imported and Domestic Cheeses with Dried Fruit and Crisps	\$10.00

\$38 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, 2025 until April 30, 2026.