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# PRIVATE PLATED LUNCH MENU

Executive Chef – Andrew Loft

This Three Course menu is included in the Conference Package

\*Appetizer, 01 Entrée and Dessert – **\*ONE CHOICE FOR THE ENTIRE GROUP\***

**Non-Package Guests - \$38 per person**

**\*\*For ANY Additional Course – there is a \$8 surcharge per person**

**\*\*46.00 per person plus tax and gratuities with choice of entrée**

*Kindly note that pre-selected entrée choices must be submitted to the Hotel 7 days prior to event and are to be identified with place cards*

## **APPETIZERS** *\*Please select one dish for group prior to arrival*

**Smoked Tomato and Red Pepper Bisque**

*Cheese Croutons*

**-OR-**

**Fresh Cut Greens**

*Marinated Tomatoes, Shaved Pecorino, Radish, Garlic Crouton with Citrus Dressing*

## **ENTREES** *\*Please select one dish for group prior to arrival*

**Chicken Supreme**

*Honey and Thyme Glazed with Natural Jus*

**-OR-**

**Roast Salmon Filet**

*White Wine – Tarragon Cream*

**-OR-**

**Grilled Pork Tenderloin**

*BBQ Glazed and Sauced*

**-OR-**

**Chef's Seasonal Vegetarian Creation**

*\*All Mains are served with a side of Chef's Seasonal Vegetables and Roasted Fingerling Potatoes*

## **DESSERT**

**Our Pastry's Chef's Select Dessert of the Day**

## **COFFEE and TEA**

*All prices subject to taxes and gratuities*

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