



*Corporate Breakfast,
Lunch, & Break Menu*



Morning Breakfast MORNING BREAKFAST

CORPORATE CONTINENTAL BREAKFAST

Assorted Homemade Muffins and Bagels with Whipped Butter and Cream Cheese
Two Breakfast Juices, Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Teas with Sliced Lemon, Sugar, and Cream
\$12 PER PERSON

Add Scramble Eggs, Country Bacon, Breakfast Sausage, Home Fries
\$8 PER PERSON
SALES TAX AND SERVICE FEE INCLUDED

Breaks BREAKS

MID MORNING BREAK

Assorted Whole Fresh Fruit
Two Breakfast Juices, Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Teas with Sliced Lemon, Sugar, and Cream
Beverage Station, Ice Tea, Lemonade, Fruit Infused Water
\$7 PER PERSON
SALES TAX AND SERVICE FEE INCLUDED

AFTERNOON BREAK (COOKIE BREAK)

Assorted Gourmet Cookies and Brownies
Fresh Cut Seasonal Fruit
Beverage Station, Ice Tea, Lemonade, Fruit Infused Water
\$7 PER PERSON
SALES TAX AND SERVICE FEE INCLUDED

ROOM RENTAL IS DETERMINED ACCORDING TO GUEST COUNT AND FOOD MINIMUM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cold Luncheon Buffet

COLD LUNCHEON BUFFET

CHOOSE ONE

SOUTHWESTERN BUFFET

Assorted Wrapped Sandwiches (Chicken Salad, Caesar Salad, Italian, and Grilled Vegetables with Feta Cheese) Wrapped in a Soft Whole Tortilla
Chef's Selection of Two Cold Salads
Chef's Selection of Dessert and Beverages

LAND LOVER'S BUFFET

Petite Dinner Rolls Stuffed with Roast Beef, Ham, Turkey, and Chicken Salad
Creamy Cole Slaw, Pasta Salad,
Chef's Selection of Dessert and Beverages

SLICE OF NEW YORK

Assorted Cold Meats and Cheeses, Sliced Rolls and Bread
Assorted Relishes and Condiments
Creamy Cole Slaw and Potato Salad
Chef's Selection of Dessert and Beverages

MOUNTAIN SALAD

Breast of Chicken with Roasted Walnuts and Apples in a Light Raspberry Vinaigrette with Mesclun Greens and Goat Cheese
Served in a Crispy Vegetable Tortilla Shell
Penne Pasta Salad with Diced Red and Green Peppers, Red Onions, Basil, Parsley and Mint
Petite Dinner Rolls with Whipped Butter
Chef's Selection of Dessert and Beverages

CALIFORNIA COSTAL SALAD

Chunky Chicken Salad in a Carved Cantaloupe Shell with Blanched Toasted Almonds and Sliced Seedless Grapes, Carrot and Celery Sticks, Assorted Fresh Seasonal Fruit
Petite Dinner Rolls with Whipped Butter
Chef's Selection of Dessert and Beverages

\$24 PER PERSON

SALES TAX AND SERVICE FEE INCLUDED

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Hot Luncheon Buffet HOT LUNCHEON BUFFET

CHOOSE ONE

THE COURTHOUSE

Vegetarian Lasagna in White Sauce, Baby Field Greens with Split Cherry Tomatoes, Carrot Curls, Cucumbers, Assorted Dressings, Chef's Selection of Dessert and Beverages

CITY HALL

Chicken Crepes with Mornay Sauce, Fresh Vegetables, Spinach Salad With Mushrooms, Red Onions, Sliced Hard Cooked Eggs tossed in a Warm Bacon Vinaigrette, Dinner Rolls with Whipped Butter
Chef's Selection of Dessert and Beverages

SCHOOL HOUSE

Grilled Chicken Marsala, Five Vegetable Style Rice, Fresh Vegetables, Dinner Rolls with Whipped Butter
Chef's Selection of Dessert and Beverages

FOUNDERS BUILDING

Lemon Rosemary Chicken, Mixed Wild Rice, Fresh Vegetables, Dinner Rolls with Whipped Butter
Chef's Selection of Dessert and Beverages

THE COUNTRY CLUB

Beef Pot Pie with Country Vegetables, Parsley Buttered Potatoes, Fresh Garden Salad, Dinner Rolls with Whipped Butter
Chef's Selection of Dessert and Beverages

MEETING HOUSE

Sliced Hot Roast Beef Served on Baby Kaiser Rolls, Roasted Garlic Mashed Potatoes, Vegetable,
Chef's Selection of Dessert and Beverages

\$24 PER PERSON

SALES TAX AND SERVICE FEE INCLUDED