



DAILY CONFERENCE MENU - B

Continuous Morning Buffet

CHILLED ORANGE JUICE
ASSORTED BREAKFAST BAKERIES FROM OUR BAKE SHOP
NEW YORK STYLE BAGELS
SEASONAL SLICED FRESH FRUIT
ASSORTED CEREALS WITH WHOLE & SKIM MILK
ASSORTED LOW-FAT YOGURTS, ASSORTED SPECIAL K & KASHI BARS
BUTTER, MARGARINE, CREAM CHEESE, PRESERVES
COFFEE, DECAFFEINATED COFFEE, TEA CHEST
BOTTLED SPRING WATERS
16.00 per person

ADDITIONS:

SCRAMBLED EGGS WITH CHOICE OF BACON, SAUSAGE OR HAM
Add 6.00 per person

Buffet Luncheon

CHEF'S SPECIAL SOUP OF THE DAY (TERRINE SERVICE)
CHICKEN SCHNITZEL WITH CAPER LEMON SAUCE
PROSCIUTTO, FRESH MOZZARELLA, RED PEPPER MAYO AND ARUGULA ON BAGUETTE
GRILLED EGGPLANT, TOMATO, CUCUMBER & FETA CHEESE ON CIABATTA ROLL
REDSKIN POTATO & GREEN BEAN SALAD WITH WHOLE GRAIN MUSTARD VINAIGRETTE
SPINACH & MUSHROOM SALAD WITH BALSAMIC VINAIGRETTE
MIXED BERRIES WITH VANILLA SAUCE
DESSERTS FROM OUR PASTRY SHOP
COFFEE, DECAFFEINATED COFFEE, TEA CHEST, MILK
ASSORTED SODAS AND BOTTLED SPRING WATERS
25.00 per person

Continuous Afternoon Break

WHOLE FRESH FRUITS OF THE SEASON
WARM DELAWARE SOFT PRETZELS WITH MUSTARD DIP
ASSORTED HOMEMADE MINI BLONDIES
HOMEMADE POTATO CRISPS WITH ONION DIP
TRAIL MIX
COFFEE, DECAFFEINATED COFFEE, TEA CHEST, ICED TEA, LEMONADE
ASSORTED SODAS @ 2.35 EACH
BOTTLED SPRING WATERS @ 2.75 EACH
9.00 per person

Substitutions may incur additional charges.
Please add 5.00 per person for less than 15 guests on lunch menu.

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