



DAILY CONFERENCE MENU - C

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)
PASTA PRIMAVERA
ROAST BEEF SANDWICH WITH SCALLION HORSERADISH MAYO ON MULTI GRAIN ROLL
OPEN FACE GOUDA AND BACON SANDWICH WITH BASIL MAYO ON BAGUETTE
TUSCAN WHITE BEAN SALAD
ICEBERG SALAD WITH JULIENNE BEETS AND BLEU CHEESE DRESSING
TROPICAL FRUIT SALAD
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
GARLIC HUMMUS WITH WARM PITA
ASSORTED HOMEMADE COOKIES FROM OUR BAKE SHOP
WARM DELAWARE SOFT PRETZELS WITH MUSTARD DIP
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.