



DAILY CONFERENCE MENU - D

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)

BEEF SLIDERS

PEPPER HAM, BOURSIN CHEESE & ROASTED SHALLOT AIOLI ON PRETZEL ROLL

HUMMUS WRAP WITH CUCUMBER, TOMATO AND WATERCRESS

TRI-COLOR FUSILLI PASTA SALAD, SUN-DRIED TOMATO AND SALAMI, HERB VINAIGRETTE

MESCLUN GREENS, GRAPES, WALNUTS & BLEU CHEESE SHERRY VINAIGRETTE

AMBROSIA 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

WARM DELAWARE SOFT PRETZELS WITH MUSTARD DIP

ASSORTED HOMEMADE MINI BROWNIES FROM OUR BAKE SHOP

CELERY AND CARROT STICKS WITH BLEU CHEESE 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.