



CONFERENCE WORKING LUNCHES

CONFERENCE WORKING LUNCH # 1: SANDWICHES AND WRAPS

Tortilla Wrapped Sandwiches Including:
Egg Salad with Green Onion Mayonnaise
Marinated Grilled Vegetables with Spinach and Pesto
Baguette Deli Sandwiches Including:
Roasted Turkey, Asiago, Arugula and Cranberry Mayonnaise
Roast Beef, Swiss Cheese, Crispy Onions and Grainy Mustard Mayonnaise
Bowtie Pasta and Tuna Salad
Mixed Green Salad with Balsamic Vinaigrette
Sliced Seasonal Fruit

CONFERENCE WORKING LUNCH # 2: MEDITERRANEAN

Antipasto Board with Prosciutto Ribbons, Salami, Marinated Artichokes, Pickled Vegetables, Cracked Olives, Melon and Crustini
Chef's Hot Pasta with Grilled Seasonal Vegetables
Toasted Pita Triangles and with Roasted Red Pepper Hummus
Greek Salad with Oregano Vinaigrette
Sliced Seasonal Fruit

CONFERENCE WORKING LUNCH # 3: MEXICAN

Build your own Tacos and Fajitas with Beef and Chicken
Tortilla Chips with Salsa and Guacamole
Grilled Corn and Sweet Potato Salad
Mexican Style Salad with a Lime Vinaigrette
Sliced Seasonal Fruit

CONFERENCE WORKING LUNCH # 4: TEX MEX

Grilled and Chilled Chicken with a Lime Glaze and Charred Corn Salsa
Ancho Chili Glazed Pulled Pork with Caramelized Apples
Slider Buns, Tortilla Wraps and Nacho Chips with Shredded Cheese, Guacamole, Salsa and Sour Cream
Green Salad with Avocado in a Creamy Chipotle Dressing
Cajun Coleslaw
Sliced Seasonal Fruit

CONFERENCE WORKING LUNCH # 5: SOUTHWEST

Chef's Meat Chilli
Grilled and Chilled Cajun Chicken
Corn Bread
Cajun Potato Salad
Green Taco Salad with a Spicy Ranch Dressing
Sliced Seasonal Fruit

BOXED LUNCH TO GO

Daily Salad Creation
Sunchips
Choice of Following Wrapped Sandwiches:
Roasted Turkey and Arugula with Cranberry Mayonnaise
Smoked Ham and Cheddar Cheese with Honey Mustard
Grilled Vegetables with Sundried Tomato Pesto
Fresh Seasonal Whole Fruit
Assorted Cookies
Bottled Water

WORKING LUNCH ENHANCEMENTS:

Add Grilled Chicken \$5

Add Grilled Shrimp \$6

Caesar Salad with Garlic Bread \$8

Classic Shrimp Cocktail \$8

\$27 per person for non package guests. Served in a Private Meeting Room. All working lunches include continuous beverages and Pastry Chef's selection of dessert.

Additional charge of \$5 per person will be applied for groups of less than 15 people.

All prices are subject to taxes and gratuities. Prices in effect May 1, 2017 until April 30, 2018.

