

# MEETING PACKAGES

*Complete meeting packages include room rental from 8 am to 5 pm, tables, chairs, linens, standard a/v equipment, service staff, breakfast, lunch, snack and all day beverage service including water, regular and decaffeinated coffee, iced and hot tea*

## OPTION 1 - 52.95 PP

### CONTINENTAL BREAKFAST

*Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip*

OR

### YOGURT PARFAIT BUFFET

*Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries*

### DELI LUNCH BUFFET

*Lunch is prepared in individual boxes or buffet style with sandwich, your choice of pasta salad or fruit salad and potato chips*

### SAVORY ITALIAN PANINI

*Ham, salami, mozzarella and mild banana peppers with herb seasoning on ciabatta bread*

### THE CLUB

*Smoked ham, roasted turkey, maple bacon, cheddar, lettuce, tomato, red onion with mayonnaise on ciabatta bread*

### THE ROASTY TOASTY

*Herb-rubbed roast beef, cheddar, lettuce, red onion with horseradish mayonnaise on marble rye*

### CHICKEN SALAD

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds with lettuce and sliced tomato on a fresh baked croissant*

### CHIPOTLE TURKEY

*Roast turkey breast, provolone, lettuce, tomato, red onion with chipotle mayo on ciabatta bread*

### HOLD THE MEAT WRAP

*Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red pepper hummus wrapped in a tortilla*

## AFTERNOON SNACK

*Assorted cookies and brownies*

*15 person minimum package guarantee before 4pm. 25 person minimum package guarantee after 4pm.*

*If minimum is not met, a 50 fee will be required.*

*Soda or juice available upon request for an additional 2.25 pp*

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## OPTION 2 - 56.95 PP

### CONTINENTAL BREAKFAST

Assorted breakfast pastries including muffins, danishes, croissants and bagels with assorted cream cheese, served with seasonal fresh fruit with strawberry cream cheese dip

OR

### YOGURT PARFAIT BUFFET

Strawberry and vanilla yogurt, sliced almonds, granola, mini chocolate chips, fresh strawberries, blueberries and raspberries

### LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

### CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

### BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

### CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

### SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

### ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

### CHILI LIME CHICKEN

Grilled marinated chicken with lime, cilantro, garlic, and honey

### HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken pieces baked in our lemongrass, soy and honey seasoning

### FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with a red sauce

### ASIAN FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki glaze

### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### PORK SCALLOPINI

Roasted pork in a heavy cream sage sauce

### LASAGNA PRIMAVERA

Delicate pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

### GRILLED AUKRA NORWEGIAN SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

### CHEF CARVED MEATS WITH NO SAUCE

Choice of One

Top round roast with mushroom sauce,

Pork loin with apple cranberry relish

Roast turkey with gravy








Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp

## SIDES

Choice of Two

Wild Rice Pilaf   
 Chef's Roasted Seasonal Vegetables     
 Roasted Garlic Mashed Potatoes    
 Vegetable Orzo Pasta Salad   
 Gourmet Macaroni & Cheese   
 Quinoa   

Parsley New Potatoes    
 Fresh Green Beans with Bacon    
 Oven Roasted Brussel Sprouts     
 Honey Glazed Carrots    
 Sautéed Summer Squash   

Penne Pasta with Marinara  , Alfredo  or Pesto  

Au Gratin Potatoes   
 Smashed Red Skin Potatoes   
 Southern Style Corn    
 Cilantro Lime Rice     
 Roasted Root Vegetables   

## AFTERNOON SNACK

Choose two: Fresh vegetables with roasted red pepper dip, seasonal fresh fruit, cookie and brownie platter, or assorted granola bars

15 person minimum package guarantee before 4pm. 25 person minimum package guarantee after 4pm.

If minimum is not met, a 50 fee will be required. Soda or juice available upon request for an additional 2.25 pp

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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# BROOKSHIRE

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## OPTION 3 - 59.95 PP

### HOT BREAKFAST (SELECT 1)

#### BREAKFAST SANDWICH

Your choice of bacon, egg and cheddar, or sausage, egg and cheddar breakfast sandwich served with potatoes and seasonal fresh fruit with strawberry cream cheese dip

#### BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, peppers, onions and sausage or bacon wrapped in a tortilla served with potatoes and seasonal fresh fruit and strawberry cream cheese dip

#### ALL AMERICAN BREAKFAST SAMPLER

Scrambled eggs, crisp bacon and sausage, potatoes, assorted breakfast pastries and seasonal fresh fruit with strawberry cream cheese dip

### LUNCH BUFFET

Choice of one entree and two sides, mixed green salad with house made vinaigrette and ranch dressing, rolls with honey butter and assorted cookies

#### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

#### CHICKEN MARSALA

Traditional Marsala wine reduced mushroom sauce

#### BLACKENED CHICKEN

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Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

#### CHILI LIME CHICKEN

Grilled marinated chicken with lime, cilantro, garlic, and honey

#### ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

#### HONEY LEMONGRASS BAKED CHICKEN

Bone-in chicken pieces baked in our lemongrass, soy and honey seasoning

#### FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with a red sauce

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#### GRILLED AUKRA NORWEGIAN SALMON

Choice of mildly flavored lemon dill sauce or fresh pineapple mango salsa

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Choice of One

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Pork loin with apple cranberry relish

Roast turkey with gravy












Pineapple glazed ham

USDA prime rib of beef with hickory au jus and horseradish additional 2 pp










### SIDES

Choice of Two

Wild Rice Pilaf  
 Chef's Roasted Seasonal Vegetables     
 Roasted Garlic Mashed Potatoes    
 Vegetable Orzo Pasta Salad   
 Gourmet Macaroni & Cheese   
 Quinoa   

Parsley New Potatoes    
 Fresh Green Beans with Bacon   
 Oven Roasted Brussel Sprouts     
 Honey Glazed Carrots    
 Sautéed Summer Squash   

Penne Pasta with Marinara  , Alfredo  or Pesto  

Au Gratin Potatoes   
 Smashed Red Skin Potatoes   
 Southern Style Corn    
 Cilantro Lime Rice     
 Roasted Root Vegetables   

### AFTERNOON SNACK

Choose two: Fresh vegetables with hummus, seasonal fresh fruit, cookie and brownie platter, or assorted granola bars

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