

**Meeting Packages**



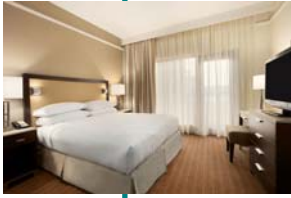
**Basic Meeting Package.....\$40.00 pp**

- Meeting Room
- All Day Beverage Service
- Basic Meeting Room WiFi
- Flip Chart & Markers



**Bronze Meeting Package.....\$57.00 pp**

- Meeting Room
- Mid-Morning Break
- Mid-Afternoon Break
- All Day Beverage Service



**Silver Meeting Package.....\$68.00 pp**

- Meeting Room
- Continental Breakfast
- Mid-Morning Break
- Mid-Afternoon Break
- All Day Beverage Service



**Gold Meeting Package.....\$102.00 pp**

- Meeting Room
- Mid-Morning Break
- Lunch Buffet
- Mid-Afternoon Break
- All Day Beverage Service



**Platinum Meeting Package.....\$114.00 pp**

- Meeting Room
- Continental Breakfast
- Mid-Morning Break
- Lunch Buffet
- Mid-Afternoon Break
- All Day Beverage Service



***\*All Prices Inclusive of Tax & Gratuity***  
***\*\*See Break Calendar for AM & PM Break Selections***

## Lunch Buffets (Choose One)



### Southern Comfort

Chesapeake Crab Soup

Texas Caviar - Black Eyed Peas, Peppers, Onions, Fresh Cilantro,  
Roasted Red Onion Vinaigrette

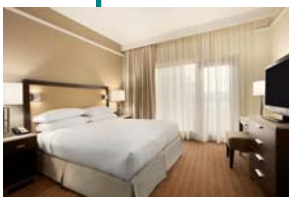
Mixed Greens, Carrots, Tomatoes, Buttermilk Ranch, Vinaigrette Dressing  
Coleslaw



Fried Chicken with Country Gravy

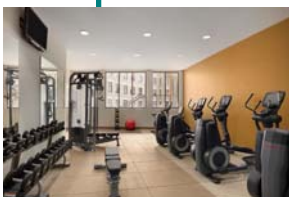
Carolina Pulled Pork Barbeque, Mini Brioche Rolls

Chesapeake Crab Cakes, Mustard Thyme Buerre Blanc



Homemade Macaroni & Cheese

Baby Vegetables , Honey Thyme Butter



Strawberry Shortcake Parfait

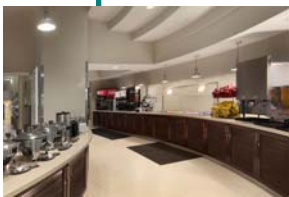
Bread Pudding with Bourbon Vanilla Sauce

### Asian Flavors

Oriental Spring Rolls with Sweet and Sour Sauce

Spinach Salad with Mandarin Oranges, Sliced Almonds, Crispy Chow Mein  
Noodles, Ginger Vinaigrette

Asian Cole Slaw



Vegetable Lo Mein

Chicken and Cashew Stir-Fry with Snow Peas, Baby Corn, and Red Peppers

Beef with Mushrooms and Broccoli

Fried Rice



Fortune Cookies

Coconut Cake



## Lunch Buffets (Continued)



### Southwest

Tortilla Soup

Southwestern Salad, Roasted Corn, Black Beans, Cumin, Peppers, Onions  
Avocado Ranch Dressing

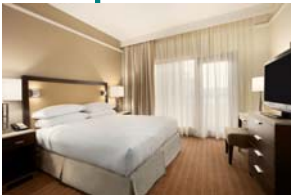
Grilled Santa Fe Shrimp and Hominy Salad



Fajita and Taco Station

Seasoned Ground Beef, Grilled Chicken, and Grill Flank Steak  
Black Beans and Spanish Rice

Hard Corn Taco Shells and Warm Flour Tortillas



Lettuce, Tomatoes, Onions, and Black Olives

Shredded Jack and Cheddar Cheeses

Salsa Fresco, Guacamole, and Sour Cream

Tres Leches Cake

Texas Sheet Cake



*Optional Fajita and Taco Station Attendant | \$150.00 each*



### The Mediterranean

Pasta e Fagioli Soup

Individual Caprese Salads

Arugula Salad with Feta Cheese, Egg, Pine Nuts, and Oven Roasted Peppers



Roasted Chicken with Grilled Lemon Garlic Crust

Grilled Salmon with Artichokes and Olives

Linguini with Taleggio Cream Sauce

Gnocchi with Trebbiano and Clam Broth

Oven Roasted Ratatouille



Tiramisu

Miniature Cannolis