

## ***Deluxe Continental Breakfast***

*Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice*

\*\*\*

*Sliced Seasonal Fresh Fruits and Berries*

\*\*\*

*Assorted Cold Cereals  
Whole Milk and Skim Milk*

\*\*\*

*Assorted Individual Regular*

\*\*\*

***\*(Choice of Two)***

*Challah Thick French Toast served with Warm Maple Syrup*

*Waffles with Fresh Berries and Vanilla Whipped Cream*

*Scrambled Eggs*

*Sausage*

*Bacon*

*Breakfast Potatoes*

\*\*\*

***Breakfast Bakeries To Include...***

*Freshly Baked Croissants, Assorted Muffins,  
Freshly Baked Danish Pastries, New York Style Bagels  
Jams and Jellies*

\*\*\*

***Smoked Salmon Display***

*Display of Sliced Smoked Scottish Salmon, Gravlox, Pastrami Cured Salmon  
Traditional Garnishes to Include: Chopped Capers, Lemon Wedges,  
Grated Egg White and Yolk, Minced Red Onion and Crème Fraiche  
Basket of Russian Black Bread  
(Additional Cost)*

*Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee,  
Imported and Herbal Teas*

***Mid-Morning Coffee Service***

*Refresh Breakfast Bakeries  
and  
Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee  
Herbal and Imported Teas*

\*\*\*

*Assorted Regular and Diet Soft Drinks and Sparkling Waters*

\*\*\*

***\*Afternoon Refreshment Service***

*Assorted Fresh Baked Cookies and Brownies*

\*\*\*

*Basket of Whole Fresh Seasonal Fruit*

\*\*\*

*Display of Wholesome Granola Bars*

\*\*\*

*Basket of Miniature Bags of Popcorn, Potato Chips and Snack Mix*

\*\*\*

*Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee  
Herbal and Imported Teas*

\*\*\*

*Assorted Regular and Diet Soft Drinks  
And Sparkling Waters*

## **Executive Buffet Lunch**

### **Salads:**

#### **(Choice of Three)**

*Tossed Salad of Baby Spinach, Shaved Red Onion, Crushed Cashew Nuts in a Citrus Vinaigrette*

*Marinated Cucumber, Tomato, Red Onion Salad with Crumbled Feta Cheese  
and Red Wine Vinaigrette*

*Farfalla Pasta Salad with Smoked Chicken and Roasted Vegetables*

*Red and Green Leaf Caesar Salad with Herb Croutons*

*Frisse and Mesclun Salad with Shaved Bosque Pear, Blue Cheese and Hazelnut Vinaigrette.*

### **Entrees:**

#### **(Choice of Three)**

*Grilled Medallions of Beef with Portobello Mushroom, Garlic Confit and Cabernet Sauce*

*Roasted Turkey Breast with Herb Roasted Potatoes and Sage Gravy*

*Grilled Salmon over Braised Leeks, Pearl Onions and Celery Served with Champagne Sauce*

*Marinated Chicken Breast with Roasted Peppers, Artichokes and Basil Puree*

*Penne Pasta with Asparagus, Sautéed Wild Mushroom and Sweet Garlic Cream Sauce*

*Spinach Ravioli in a Vodka Sauce*

### **Accompaniments:**

#### **(Choice of Two)**

*Wild Rice with Dried Fruits and Nuts*

*Herb Roasted Yukon Gold Potatoes*

*Green Beans Almandine*

*Seasonal Vegetable Fricassee*

### **Desserts:**

*Chef's Selection of Assorted Mini Pastries*

# **Chateau Spa Lunch**

## ***Create Your Own Entrée Salad***

*Chef's Selection of Soup*

### ***Garnishes to Include:***

*Red and Yellow Tear Drop Tomatoes, Sliced Cucumbers, Shaved Red Onion,  
Shredded Carrots, Mandarin Orange Slices, Cashew Nuts,  
Crumbled Goat Cheese, Herb Croutons, Sliced Hard Boiled Eggs*

### ***Greens to Include:***

*Mesclun, Baby Spinach and Romaine*

### ***Other Bites:***

*Pepper Crusted Sliced Tuna*

*Pesto Marinated Shrimp*

*Grilled Sliced Chicken Breast*

### ***Desserts***

*Chef's Selection of Assorted Mini Pastries*

# **Pleasantdale Deli**

*Mixed Greens with Choice of Three Dressings*

*Country Style Red Bliss Potato Salad*

*Vine Ripe Tomato, Red Onion and Green Bean Salad with Oregano Vinaigrette*

*Egg Salad*

## ***To Be Sliced and Displayed on Platters:***

*Oven Roasted Beef Sirloin*

*Smoked Turkey Breast*

*Black Forest Ham*

*American, Swiss and Provolone Cheese*

## ***Condiments and Breads to Include:***

*Sliced Tomato, Red Onion and Lettuce*

*Sliced Pickles and Peperoncini*

*Mayonnaise, Mustard and Honey Mustard*

*Kaiser Roll, White, Wheat and Rye Bread*

## ***Dessert***

*Chef's Selection of Assorted Mini Pastries*

# **Harry's Deli**

*Mixed Greens with Choice of Three Dressings*

*Country Style Red Bliss Potato Salad*

*Vine Ripe Tomato, Red Onion and Green Bean Salad  
with Oregano Vinaigrette*

*Chef's Selection of Homemade Soup*

## ***Assorted Pre-Made Sandwiches to Include:***

*Smoked Turkey Breast with Roasted Red Pepper, Provolone Chees,  
Sliced Tomato and Lettuce on White Bread*

*Sliced Oven Roasted Beef with American Cheese  
Sliced Tomato, and Lettuce on a Kaiser Roll*

*Sliced Black Forest Ham with Swiss Cheese  
Sliced Tomato, and Lettuce on Rye Bread*

*Portobello Mushroom, Asparagus, Roasted Peppers,  
Boursin Cheese Spread in a Flour Spinach Tortilla Wrap*

## ***Condiments to Include:***

*Mayonnaise, Horseradish Mayonnaise, Honey Mustard, Deli Mustard*

## ***Dessert***

*Chef's Selection of Assorted Mini Pastries*

# **Little Italy**

## ***Soup***

*Vegetable Minestrone Soup*

## ***Salads***

*Vine Ripe Tomato and Marinated Mozzarella Salad Tossed in Pesto Vinaigrette*

*Red and Green Caesar Salad with Herb Croutons*

*Anitpasto Platter of Roasted Peppers, Marinated Artichokes and Peperoncini*

## ***Entrees***

*Marinated Chicken Breast Served over a Ragout of Onions, Roasted Tomatoes and Olives with a Roasted Garlic Jus*

*Seared Atlantic Salmon with Braised Fennel and White Wine Saffron Sauce*

*Wild Mushroom Ravioli Tossed Asparagus in a Light Garlic Cream Sauce*

## ***Dessert***

*Chef's Selection of Assorted Mini Pastries*