

\$45 INCLUSIVE MEETING PACKAGE

(Package price includes all tax and gratuity)

DELUXE CONTINENTAL BREAKFAST

Freshly Brewed Coffee and Tea

Orange Juice, Sliced Fresh Seasonal Fruit, Assorted Muffins, Pastries and Croissants

MID-MORNING BREAK

Refresh of Coffee and Tea

Assorted Sodas

PLATED LUNCH

(Your choice of one entrée for entire group)

Grilled Chicken Caesar Salad

with Rolls and Butter

Club Sandwich

with Roasted Yukon Potato Salad

Turkey Croissant Sandwich

with Penne Pasta Salad Primavera

Roast Beef on a Kaiser Roll

with Herbed Red Potato Salad

Dessert

Carrot Cake

Cheese Cake

Chocolate Cake

AFTERNOON BREAK

Assorted Jumbo Cookies

Assorted Sodas

Price does not include a \$50.00/day meeting room set up fee.

Prices as of March 3, 2008

\$48 INCLUSIVE MEETING PACKAGE

(Package Price includes all tax and gratuity)

DELUXE CONTINENTAL BREAKFAST

Freshly Brewed Coffee and Tea

Orange Juice, Sliced Fresh Seasonal Fruit, Assorted Muffins, Pastries and Croissants

MID-MORNING BREAK

Refresh of Coffee and Tea and Assorted Sodas

BUFFET LUNCH

(Minimum Guarantee of 20 guests)

CORNER DELI BUFFET

Assorted Sliced Deli Meats, Assorted Breads

Assorted Gourmet Cheeses

Garden Greens Salad, Potato Salad, Relish Tray

Carrot Cake or Chocolate Cake

LITTLE ITALY BUFFET

Caesar Salad and Garden Greens Salad

Penne, Tortellini, and Fusilli Pastas with Marinara, Garlic Cream Sauces & Pesto

Chicken Scaloppini

Assorted Mini Desserts

RANCHEROS MEXICAN BUFFET

Tortilla Greens Salad, Chips and Salsa

Chicken Fajitas, Traditional Taco Seasoned Beef, with Corn and Soft Tortillas

Ranchero Refried Beans, Spanish Rice, Corn & Green Chili Bisque

Assorted Mini Mexican Desserts

SOUP & SALAD BUFFET

Tossed Greens Salad, Caesar Salad, Chicken Salad, Tuna Salad & Dijon Egg Salad

Choice of Soup, Assorted Artisan Breads and Flakey Croissants

Sliced Fresh Fruits

Build your own Berry Shortcake

All Served with Coffee and Iced Tea

PACKAGE CONTINUED ON FOLLOWING PAGE

\$48 INCLUSIVE MEETING PACKAGE: CONTINUED

OR
THREE COURSE PLATED LUNCHESES

TOSSED GARDEN SALAD
With Assorted Dressings, Artisan Rolls and Butter

Your Choice of Entrée:

ROASTED STATLER CHICKEN
with Wild Mushroom Risotto and Chianti Vinaigrette and Seasonal Vegetable

NAPA VALLEY CHICKEN PASTA
with Artichoke Heats, Wild Mushrooms and Asiago Cheese Sauce

TOP SIRLION
with Garlic Mashed Potato, Caramelized Shallots, Tomato Demi Glace and Seasonal Vegetable

DESSERT
Chocolate Cake
Cheesecake with Fruit Coulis
Carrot Cake

All Served with Coffee and Iced Tea

AFTERNOON BREAK
Assorted Jumbo Cookies
Assorted Sodas

Price does not include a \$50.00/day meeting room set up fee.

Prices as of March 3, 2008