

Continental Breakfast

Freshly Squeezed Orange Juice
Grapefruit Juice
Homemade Croissants, Muffins
and a Selection of Danish
Butter, Marmalade and Preserves
Regular and Decaffeinated Coffee
A Selection of Teas

\$15.00

Enhancements

Sliced Seasonal Fruits and Melons \$5.00
A Selection of Seasonal Berries
Heavy Cream and Granulated Brown Sugar \$6.00
Bagels: Plain, Raisin, Sesame Seed and Cinnamon
with Plain & Flavored Cream Cheese \$4.50
and with Smoked Salmon \$16.00
Homemade Granola or Muesli
with Yogurt \$4.50
A Selection of Cold Cereals
Whole & Skim Milk \$4.50
Oatmeal with Brown Sugar,
Raisins and Cinnamon \$5.00

Eggs

Country Scrambled Eggs \$5.00
Scrambled Eggs with Fine Herbs and
Cheddar Cheese \$6.50
Hard Boiled Eggs \$3.00
Traditional Eggs Benedict \$8.00
Smoked Salmon Benedict \$10.00
Quiches: Lorraine or Vegetarian \$6.50

*Please Add 22% Gratuity and 7.5% Sales Tax to all Food and Beverage
Prices subject to change without Notice*

7/1/2008

Pancakes, etc.

Pancakes with Warm Maple Syrup \$6.50
Belgium Waffles with Warm Maple Syrup \$6.50
Potato Pancakes with Sour Cream
and Apple Sauce \$6.50
French Toast Stuffed with Cream Cheese
and Strawberries \$6.50
Breakfast Biscuit with Sausage Patty
and Cheddar Cheese \$6.50

Breakfast Potatoes

Crispy Hashed Browns \$4.00
Potatoes O'Brien \$4.00
Lyonnaise Potatoes \$4.00

Breakfast Meats

Hickory Smoked Bacon \$5.00
Wisconsin Sausage Links \$5.00
Turkey Sausage \$5.00
Canadian Bacon \$5.00
Corned Beef Hash
with Poached Eggs \$6.50
Virginia Ham \$5.00

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Business Express Lunch

Menu 1

Field Greens with Roast Pear, Candied Walnut,
Bleu D'Auvergne Cheese and Balsamic Vinaigrette
Pesto Grilled Chicken with Sun Dried Tomatoes and Provolone
on Toasted Hoagie Roll
Chocolate Chip Cookies
\$28.00

Menu 2

Classic Caesar Salad
Roast Beef with Horseradish Mayonnaise, Gruyere, Vidalia Onion
and Beefsteak Tomato on Toasted 7 Grain Roll
Brownies
\$32.00

Menu 3

Chef's Selection of Soup
Grilled Shrimp Chopped Salad
Oatmeal Raisin Cookies
\$32.00

Menu 4

Cucumber Salad with Dill and Yogurt
Sliced Smoked Salmon with Toasted Bagels, Shaved Onion,
Tomato and Cream Cheese
Lemon Bars
\$30.00

Menu 5

Chef's Selection of Soup
Crab Salad with Avocado, Tomato and Toasted Brioche
Trio of Mini Pastries
\$36.00

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Afternoon Theme Breaks

The Eiffel Tower

Baked Brie en Croute
Domestic and Imported Cheeses
Sliced Apples and Pears
Mixed Nuts and Assorted Dried Fruits
Regular and Decaffeinated Coffee
A Selection of Teas
\$17.00

The London Bridge Tea

Traditional and Raisin Scones
Lemon Curd, Devonshire Cream and Fruit Preserves
Miniature Pastries and Tea Cookies
Regular and Decaffeinated Coffee
A Selection of Teas
\$15.00

At The Ballpark

Nachos with Jalapeno Cheese Sauce, Salsa,
Guacamole and Sour Cream
Popcorn
Miniature Hot Dogs, Mustard, Ketchup,
Relish, Onions, and Pickles
\$15.00
Non Alcoholic Beer @ \$3.50 each

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Chocolate Delight

White and Dark Chocolate Dipped Pretzels
Chocolate Dipped Strawberries, Bananas, Grape Clusters,
and Dried Apricots
Chocolate Chip Cookies and Brownies
Regular and Decaffeinated Coffee
A Selection of Teas
\$18.00

Tuscany

(Your Choice of Five Items)

Assortment of Cakes
Miniature Crème Brulee
Mousse in Chocolate Cups
Seasonal Sliced Fruit and Berries
Chocolate Dipped Strawberries
Cookies and Brownies
Assorted Miniature Pastries
Assorted Petite Fours
Mini Cannolis
Mini Tiramisu
Mini Fruitti di Bosco
Lemon Tartlette
Chocolate Roulade Cake
Sugar Meringue with Chocolate Drizzle
White and Dark Chocolate Éclairs
Plain and Chocolate Biscotti
Espresso and Cappuccino
\$20.00
~ Additional items at \$4 each~

Meeting Break Selections

Beverages

Flavored Iced Teas	\$3.50 per bottle
Fruit Juices	\$3.50 per bottle
Still and Sparkling Mineral Waters	\$4.00 per bottle
Soft Drinks	\$3.00 per bottle
Red Bull Energy Drink	\$4.25 per bottle

Pastries, etc.

Jumbo Chocolate chip and Oatmeal Cookies	\$28.00 per dozen
Chocolate Brownies	\$30.00 per dozen
Date or Banana Nut Breads	\$ 4.00 per person
Bagels: Plain, Raisin, Sesame Seed and Cinnamon with Plain & Flavored Cream Cheese	\$ 4.50 per person

Snacks, etc.

Seasonal Sliced Fruits and Melons	\$ 5.00 per person
A Selection of Berries, Whipped Cream	\$ 6.00 per person
Whole Fresh Fruit	\$ 2.50 per piece
Plain or Flavored Yogurts	\$ 4.00 each
Chocolate Dipped Fruits	\$ 3.50 per piece
Candy, Granola or Power Bars	\$ 3.50 each
Popcorn	\$15.00 per bowl
Tortilla Chips with Guacamole and Salsa	\$ 9.00 per person

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Dinner Menu

Wild Mushroom Vol au Vent
Mesclun Greens with Tomato and Shallot Vinaigrette
Grilled Veal Chop with Blue Cheese Demi Glace
New York Cheesecake with Marinated Strawberries
\$68.00

Shrimp Remoulade
Asparagus Bisque
Grilled Filet Mignon with Bordelaise
Crème Brûlée
\$70.00

Tomato-Basil Bisque
Roast Bosc Pear Salad with Candied Walnuts and Bleu D'Auvergne Cheese
Wild Striped Bass with Lobster Reduction
White Chocolate Mousse in Dark Chocolate Cup with Berry Sauce
\$55.00

Wild Mushroom Soup Finished with Brie
Spice Crusted Salmon Salad with Field Greens and Raspberry Vinaigrette Dressing
Roast Tenderloin of Beef with Merlot Sauce
Tiramisu Drizzled with Chocolate Sauce
\$69.00

Garden Gazpacho
Classic Caesar Salad
Breast of Chicken Vesuvio Style
Mixed Berries with Chambord in a Dark Chocolate Cup
\$45.00

Lobster Bisque
Field Greens with Candied Walnuts, Crumbled Blue Cheese and Balsamic Vinaigrette
Sliced Roast Pork Tenderloin with Wild Mushroom Sauce
Chocolate Sorbet
\$48.00

Rigatoni with Tomato Vodka Sauce and Reggiano Parmesan
Wedge of Iceberg Lettuce with Cherry Tomatoes and Green Goddess Dressing
Black Sea Bass with Pine Nut Butter
Cheesecake
\$60.00

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