

**BRUNCH BREAKFAST BUFFET**

Seasonal fruit  
Bacon and Country Link Sausage  
Scrambled Eggs  
Freshly Brewed Coffee and assorted Teas  
Chilled orange and cranberry juices

**LUNCH BUFFET**

**Beginnings**

Artisan cheese board and crackers  
Spinach salad with warm bacon dressing

**Entrées**

Assorted half sandwiches (cold roast beef with horseradish on rye, seafood salad on a croissant, curried chicken salad, veggie wrap)

**Sides**

Homemade potato salad

**Dessert**

Assorted mini-cheesecakes  
Freshly Brewed Coffee and Herbal Tea

**HEART HEALTHY SNACK BREAKS**

**2 times per day**

Bottled water, assorted sodas, bags of low-fat pretzels, popcorn, granola bars and fresh fruit

**HORS D'OEUVRES (4 selections)**

**Warm**

Baby Beef Wellingtons Wrapped in Phyllo  
Grilled shrimp on a skewer

**Cold**

Seared Sesame Tuna Crisp with Asian Cucumber Slaw and Wasabi Cream  
Tuscan White Bean Puree on Pita Triangle with Micro Ratatouille VG

**PLATED DINNER**

**First Course**

Truffled Morel Mushroom Risotto with Jumbo Lump Crab & Shaved asiago

**Entrée(s)**

Panko Pistachio Crusted Red Snapper  
With Lemon - Tarragon Buerre Blanc - Curry - Lentil Cous Cous & Seasonal Vegetable Medley  
Butternut Squash Ravioli with Hazelnut - Sage Brown Butter Sauce - Roasted Roots

Filet Mignon Oscar

**Sides**

Yukon Gold Mashed Potato  
Grilled Asparagus

**Dessert**

Fresh Peach cobbler