

**CONTINENTAL BREAKFAST BUFFET SERVICE**

Assorted Muffins  
Fresh Bagels with Flavored Cream Cheeses  
Sweet Butter and Fruit Preserves  
Seasonal Fresh-Cut Fruit  
Freshly Brewed Coffee and assorted Teas  
Chilled orange juice and cranberry juice

**LUNCH BUFFET**

**Beginnings**

Traditional Caesar Salad  
Fresh Chopped Romaine Lettuce, Garlic-Herb Croutons, Shaved Parmesan, House-Made Dressing

**Entrées**

Fresh Herb-Grilled Chicken Breast with Roasted Chicken Jus  
Eggplant Parmesan

**Sides**

Sautéed Seasonal Vegetable Medley  
Roasted Fingerlings with Fresh Thyme

**Dessert**

Chocolate Mousse

**HEART HEALTHY SNACK BREAKS**

**(2 times per day)**

Granola bars, fresh fruit, trail mix and bags of popcorn  
Raw vegetables, pita bread, hummus, assorted soft drinks and waters

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

**Warm**

Cheesesteak Spring Rolls  
Jerk Chicken and Pineapple Brochettes D.F.  
Sausage Stuffed Mushrooms G.F.

**Cold**

Heirloom Tomato - Basil Bruschetta on Crostini VG / D.F.

**PLATED DINNER**

**First Course**

Spinach salad with warm bacon dressing

**Entrée(s)**

Chicken Oscar topped with crabmeat in a citrus beurre blanc  
Prime rib  
Vegetable Gnocchi

**Sides**

Roasted red bliss potatoes with fresh thyme  
Roasted Brussels Sprouts & Baby Carrots

**Dessert**

Meyer Lemon Cake with Lavender Cream