



Corporate Meetings

Let us make your next business lunch or celebration a hit.

With cuisine fit for a king or CEO, our chefs and attentive servers will ensure that everyone from guests to clients are satisfied and prepared for the business at hand.

EXECUTIVE PACKAGES

CONTINENTAL BREAKFAST

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Fresh Sliced Fruit and Berries
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$13 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Fresh Sliced Fruit and Berries
Assorted Yogurts
Granola Cereal
Breakfast and Granola Bars
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$15 PER PERSON

MORNING SNACK

Kashi and granola bars
\$4 PER PERSON

CONTINUOUS COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks
Regular Coffee, Decaffeinated Coffee and Assorted Teas
served with raw sugar, Equal, Sweet & Low, half and half, milk

\$7.5 PER PERSON FOR 3 TO 5 HOURS
\$13 PER PERSON FOR 6 TO 12 HOURS

LUNCH

Buffet Lunch
\$20 PER PERSON

Served Two Course Lunch
\$24 PER PERSON

Served Three Course Lunch
\$30 PER PERSON

AFTERNOON SNACK

Fresh sliced fruit of the season
\$4 PER PERSON

Assorted cookies, brownies and biscotti
\$4 PER PERSON

Ginger snaps, lemon tea cookies and whoopie pies
\$4 PER PERSON

Soft pretzels with mustard
\$3 PER PERSON

Assorted candy bars
\$3 PER PERSON

Novelty ice cream bars
\$4 PER PERSON

Root beer floats with vanilla ice cream
\$5 PER PERSON

Gigantic otis spunkmeyer cookies
\$4 PER PERSON

Make your own trail mix
wasabi peas, dried fruits, nuts, snacks, and rice crackers
\$4 PER PERSON

House made tortilla chips
salsa, guacamole, sour cream, melted nacho cheese
\$5 PER PERSON

PACKAGES \$44 - \$67 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

2 COURSE LUNCH ENTREES

THAI CHICKEN SALAD
thai-style grilled chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

SALAD NICOISE
seared fresh tuna, marinated potatoes, green beans, egg, nicoise olives and mixed field greens

CHICKEN ARRABIATA
grilled chicken tossed with penne pasta with roasted tomato and caramelized egg plant

BRAISED BRISKET
hominy and grits with succotash

(please select one from above)

2 COURSE DESSERTS

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING
flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

(please select one from above)

Regular coffee, decaffeinated coffee and assorted teas, served with
raw sugar, equal, sweet & low, half and half

\$24 PER PERSON

3 COURSE LUNCH SALADS

MIXED FIELD GREEN SALAD
warmed goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE
tomatoes and crumbled blue cheese dressing
HEARTS OF ROMAINE WITH CAESAR DRESSING
focaccia crostini, tomato compote and shaved locatelli cheese

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE
crostini topped with olive tapenade

(please select one from above)

3 COURSE LUNCH ENTREES

BRAISED BONELESS BEEF SHORT RIB AND ARTISAN STONE GROUND GRITS
roasted root vegetables accented with a turmeric emulsion

CORIANDER DUSTED CHICKEN AND POTATO-GOAT CHEESE GRATIN
chanterelle mushrooms, fava beans and spring onions

CHICKEN ROULADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIA
mashed clementine carrots, fried chervil potatoes

MISO GLAZED SALMON FILLET WITH THAI BASIL SAUCE
basmati fried rice and Pan Seared Garlic Pea Shoots

(please select one from above)

3 COURSE DESSERTS

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING
flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

(please select one from above)

Regular coffee, decaffeinated coffee and assorted teas served with
raw sugar, Equal, Sweet & Low, half and half

\$30 PER PERSON

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham, Tuna Salad
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

Add chicken salad, \$2 PER PERSON

BISTRO OF THE SEA

Arugula Salad, pancetta, egg and truffle vinaigrette
Roasted Salmon
Jasmine Rice
Grilled Asparagus
Artisan Rolls
Classic Brownies

ALL AMERICAN BUFFET

Lemon Herb Marinated Barbecued Chicken
Prime Beef Hamburgers
served with Sliced Cheese, Sliced Tomatoes, Sliced Onions, Lettuce
Ketchup, Mustard, Mayonnaise and Relish
Old Fashioned Cole Slaw
Potato Salad
Cornbread
Apple Cobbler

SOUTHERN FLARE BISTRO

BLT Salad
Buttermilk Fried Chicken
Mashed Sweet Potatoes
Collard Greens and Black Eyed Peas
Corn Bread
Pecan Bar

SALAD AND PASTA BUFFET

Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette
Fork Shredded Tuna with Green beans, Potatoes and Olives
Penne Pasta with Tomato and Fresh Basil
Rigatoni with Chicken and Artichoke Pesto
Garlic Cheese Bread
Macaroons and Biscotti

CLASSIC CHICKEN BISTRO

Panzanella
Lemon Herb Marinated Chicken
Smashed Garlic Potato
Cauliflower with roasted Tomato Tarragon
Artisan Rolls
Chocolate Chip Cookies

TUSCAN BUFFET

Arugula Salad, pancetta, egg and truffle vinaigrette
Grilled Chicken Breast with Asparagus and Tarragon Aioli
Grilled Tuscan Vegetables
Orzo Salad with Pine Nuts and Golden Raisins
Rustic Olive Bread
Sliced Fruit and Strawberries with Balsamic Syrup

PACIFIC COAST BUFFET

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette
Grilled Miso Salmon with Romaine, Pickled Ginger
Ponzu Grilled Vegetables
Udon Noodles with Thai Peanut Dressing
Sticky Rice Pudding

ALL BUFFETS \$20 PER PERSON

(please select one buffet)

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with
raw sugar, Equal, Sweet & Low, half and half, milk

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

Lunch Buffets require a minimum of 20 guests.

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