

SAMPLE MENU: *Plated Offerings*

Pre-Set Plated Asian Lunch – served in a bento box

Seared Salmon Filet

Seaweed Salad

Cold Sesame Noodle Salad

Mesclun Greens, Carrot Ginger Dressing

Tropical Fruit Salad

Assorted Bread and Rolls

ESTIMATED PRICE PER PERSON: *\$36.00*

Three Course Plated Lunch

*First Course: Upland Cress Salad, St Andre Cheese, Toasted Hazelnuts,
Citrus Vinaigrette*

Main Course: Currant Pecan Glazed Pork Loin, Whipped Maple Potatoes, Haricot Vert

Dessert: Hazelnut Chocolate Cake, Raspberries

Beverage Service

Bread and Rolls, Sweet Butter

ESTIMATED PRICE PER PERSON: *\$75.00*

Three Course Plated Dinner

First Course: Baby Greens, Coach Farms Goat Cheese Blackberry Balsamic Dressing

*Main Course: Mustard Crusted Tuna Loin, Fennel Pepper Cress Salad, Charred
Tomato Vinaigrette*

Dessert: New York Lemon Cheesecake, Fresh Strawberries

Wine and Beverage Service

Bread and Rolls, Sweet Butter

ESTIMATED PRICE PER PERSON: *\$85.00*

BASED ON A MINIMUM OF 25 GUESTS FOR THE BOARD ROOM AND CONFERENCE ROOM AND 75 GUESTS FOR THE AUDITORIUM, MENU AND LABOR INCLUSIVE. 20% STAFFING CHARGE AND SALES TAX MAY APPLY.