



Small Group Menus

- Breakfast & Lunch Specials -

Continental Breakfast

\$13/person

Fresh Fruit Kabobs
with raspberry yogurt dip

Pastry Collection
home-style muffins, mini bagels,
fruit danishes, scratch baked breakfast breads,
cream cheese & butter

Yogurt & Granola Parfaits
Fruit yogurt layered with fresh berries & crunchy
granola on the side

**Freshly Brewed Coffee,
Chilled Orange Juice & Water**

Warm Breakfast

\$15 person

Scrambled Egg Melt
mushrooms, tomato, spinach, red pepper & swiss
cheese

Homemade Biscuits

Maple Cured Bacon

Yukon Gold Breakfast Potatoes

Fresh Fruit Platter
sliced whole fruit including honeydew, cantaloupe &
pineapple with other in-season fruits

**Freshly Brewed Coffee,
Chilled Orange Juice & Water**

House Special

\$18/person

Chicken ala Russo
Sautéed chicken, roasted artichokes, fresh
mushrooms, sauce Chardonnay

Jumbo Stuffed Toasted Ravioli
with marinara

Pasta Con Broccoli
Shell noodles, sautéed broccoli, alfredo sauce

House Italian Salad
3-cheese blend, scallions, artichoke hearts,
red pepper, black olives, roma tomatoes & italian
vinaigrette

Dinner Rolls

**Assorted Gourmet Desserts
Freshly Brewed Tea & Water**

Light Lunch

\$16/person

Fresh Fruit Salad

Gourmet Sandwiches
Sandwiches cut in half served on a platter
Turkey & Provolone on Wheat
Beef & Swiss on White
Ham & Cheddar on Pretzel
Santa Fe Chicken Wrap
Chicken Salad on Croissant

Classic Caesar Salad
parmesan cheese, hard-cooked eggs, house-made
croutons & caesar dressing

Bistro Chips

**Assorted Gourmet Cookies
Freshly Brewed Tea & Water**

Offered Monday - Friday

Prices based on 35 person minimum. Price includes necessary silver, china, & glassware, guest table linens & our professional staff.

Prices are subject to 22% labor charge (\$350 minimum), applicable sales tax & room fee.

- Additional menu selections available per request -