

# 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 thru Friday”**

Prices based on a 35 person minimum. Price includes necessary silver, china & glassware, guest table linens & our professional staff.  
All menus are subject to a 22% labor fee (\$350 minimum), applicable sales tax & minimal room fee.