

# CONFERENCES





## **Welcome**

**We are committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant Hors d'oeuvres, our conference menus are filled with fresh contemporary ideas.**

**This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful services to provide your guests with a pleasant experience.**

**We pride ourselves in being able to meet everyone's catering needs.**

BREAKFAST À LA CARTE



# BREAKFAST À LA CARTE

## **PASTRIES**

**\$5.00**

*Assorted Freshly Baked Pastries to include:*

Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins

*Served with butter and preserves*

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## **COFFEE AND PASTRIES**

**\$7.00**

*Assorted Freshly Baked Pastries to include:*

Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins

*Served with butter and preserves*

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Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas, Orange and Cranberry Juice



BREAKFAST



# BREAKFAST

## **CONTINENTAL BREAKFAST**

**\$9.00**

*Assorted Freshly Baked Pastries to include:*

Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins

*Served with butter and preserves*

Fresh Seasonal Sliced Fruit and Berries

Orange and Cranberry Juices

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas

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## **DELUXE CONTINENTAL BREAKFAST**

**\$12.00**

*Assorted Freshly Baked Pastries to include:*

Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins

*Served with butter and preserves*

Fresh Seasonal Sliced Fruit and Berries

Assorted Yogurts

Organic Granola Cereal

Breakfast and Granola Bars

Orange and Cranberry Juice

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas

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## **HOT BREAKFAST BUFFET**

**\$15.00**

*Assorted Freshly Baked Pastries to include:*

Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed Muffins

*Served with butter and preserves*

Fresh Seasonal Sliced Fruit and Berries

Scrambled Eggs with Fresh Herbs

Chicken Apple Sausage, Bacon or Traditional Breakfast Sausage

Breakfast Potatoes or Hash Browns

Orange and Cranberry Juice



SERVED BREAKFAST



# SERVED BREAKFAST

## **SERVED BREAKFAST**

**\$17.50**

*Assorted Freshly Baked Pastries to include:*

Croissants, Ginger Scones, Mini Bagels with Cream Cheese and Lemon Poppy Seed

Muffins

*Served with butter and preserves*

### **Please select one:**

Home Fries, Hash Browns, Cottage Fries or Fruit Salad

### **Please select one:**

Scrambled Huevos Rancheros with Black Beans, Salsa and Quesadilla; Wild Mushroom and Parmesan Frittata; Traditional Buttermilk Pancakes with Maple Syrup; Almond Crusted French Toast with Maple Syrup and Tomato Mozzarella Basil Egg Strata

### **Please select one:**

Applewood Smoked Bacon, Chicken Apple Sausage, Turkey Sausage and Maple Cured Pork Sausage

Orange and Cranberry Juices

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas

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## **CURED SALMON STATION**

**\$6.00 pp**

Hard Boiled Eggs, Capers, Caper Berries, Cured Olives, Potato Pancake, Diced Red Onion,

Crème Fraiche and Butter Fried Brioche Toast



LUNCH BUFFETS



# LUNCH BUFFETS

## **DELI BUFFET**

**\$15.00**

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

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## **SANDWICH BUFFET**

**\$15.00**

Assorted Sandwiches and Wraps to include Roast Beef, Turkey, Tuna, Mozzarella & Tomato  
Served with 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

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## **BISTRO OF THE SEA**

**\$21.00**

Arugula Salad, Pancetta, Egg and Truffle Vinaigrette  
Roasted Salmon  
Jasmine Rice  
Grilled Asparagus  
Artisan Rolls  
Classic Brownies



## LUNCH BUFFETS, continued

### **SOUTHERN FLARE BISTRO**

**\$17.00**

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

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### **SALAD AND PASTA BUFFET**

**\$17.00**

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

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### **CLASSIC CHICKEN BISTRO**

**\$17.00**

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



## LUNCH BUFFETS, continued

### **TUSCAN BUFFET**

**\$17.00**

Mediterranean Antipasto Salad  
Grilled Chicken Breast with Asparagus and Tarragon Aioli  
Grilled Tuscan Vegetables  
Orzo Salad with Pine Nuts and Golden Raisins  
Rustic Olive Bread  
Seasonal Sliced Fruit and Strawberries with Balsamic Syrup

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### **PACIFIC COAST BUFFET**

**\$17.00**

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

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### ALL BUFFETS

Iced Tea, Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated  
Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

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### **BOX LUNCHES**

**\$15.00**

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat  
Roast Beef with Chinese Mustard and Arugula on Focaccia  
Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing  
Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia  
Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread  
Fresh Mozzarella with Tomato, Basil and Olive Oil on Ciabatta  
*Box Lunches include Sandwich, Chips, Seasonal Whole Fruit, Cookie and Soft Drink*

BEVERAGE STATIONS



# BEVERAGE STATIONS

## **COFFEE**

**\$3.00**

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

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## **COFFEE AND WATER**

**\$4.00**

Bottled Spring Water  
Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy

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## **COFFEE , WATER AND SOFT DRINKS**

**\$5.00**

Bottled Spring Water  
Assorted Canned Pepsi Soft Drinks  
Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Numi Herbal and Decaffeinated Herbal Teas served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk and Soy Milk

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## **WATER AND SOFT DRINKS**

**\$4.00**

Bottled Spring Water  
Assorted Bottled Pepsi Soft Drinks



SNACKS & BREAKS





# SNACKS & BREAKS

## **SNACKS & BREAKS**

**\$3.99 pp**

KASHI AND GRANOLA BARS

SOFT PRETZELS WITH MUSTARD

ASSORTED COOKIES, BROWNIES AND BISCOTTI

GIGANTIC OTIS SPUNKMEYER COOKIES

GINGER SNAPS, LEMON TEA COOKIES AND WHOOPIE PIES

ASSORTED CANDY BARS

NOVELTY ICE CREAM BARS

ROOT BEER FLOATS WITH VANILLA ICE CREAM

FRESH SLICED FRUIT OF THE SEASON

GOURMET CHEESE TRAY



TRAY PASSED HORS D'OEUVRES



# TRAY PASSED HORS D'OEUVRES

## TRAY PASSED HORS D'OEUVRES

\$19.95 pp

*please select six items*

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### HOT

Potato Wrapped Shrimp, Sweet Chili Sauce  
Korean Short Rib, Fried Noodles in Take Out Container with Chopsticks  
Lobster Bisque, Caviar, Crème Fraiche  
Tomato Soup, Miniature Grilled Cheese  
West Indian Shrimp Cake, Lime Crème Fraiche  
Chicken Samosas Seasoned Lightly with Indian Spices  
Mini Cheeseburger Sliders  
Vietnamese Spring Roll, Nuoc Cham Sauce  
Calamata Olive Tart  
Truffled Risotto Cake, Warm Artichoke Tapenade  
Artichoke Goat Cheese Tartlet  
Creole Chicken, House-made Orange Marmalade  
Fried Oysters, Rémoulade Sauce  
Island Conch Fritters, Sambal Mayo

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### COLD

Coffee Crusted Tenderloin, Yucatan Tomato Chutney  
Pepper-Seared Ahi, Asian Slaw  
Foie Gras Torchon, Butter Fried Brioche Fig-Onion Marmalade  
Bruschetta with Olive Tapenade  
Bruschetta with Eggplant and Roasted Pepper  
Grilled Tenderloin Crostini, Stilton and Caramelized Onion  
Argentine Beef, Chimichurri Sauce  
Lime-Coconut Scallop Ceviche on Hand Fried Tortilla  
Roasted Shrimp, Tarragon-Pernod Aioli



STATIONARY HORS D'OEUVRES



# STATIONARY HORS D'OEUVRES

## FONDUE STATION

\$7.95 pp

### BRIE AND WILD MUSHROOM FONDUE

Cubes of French Bread and Focaccia, Hand Rolled Breadsticks, Sliced Apple, Roasted Rosemary New Potatoes, Julienne Raw Red and Yellow Bell Pepper, Blanched Broccoli Florets, Green Beans

### IRISH CHEDDAR AND STOUT FONDUE

Baby Red Potatoes, Brussel Spouts, Grilled Apple Chips, Cauliflower Florets, Roasted Carrots and Turnips, Grilled Lamb, Toasted Soda Bread

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## NACHO STATION

\$7.95 pp

### HOUSE MADE NACHO CHIPS

Corn and Black Bean Salsa, Roasted Tomatillo Salsa, Yellow Tomato Avocado Salsa, Tomato-Serrano Salsa, Jalapenos, Chopped Black Olives, Hand Ground Guacamole, Sour Cream, Melted Cheddar Cheese, Shredded Chicken, Roast Pork Tacquito

*Add Spicy Shrimp Ceviche "Shooters" with Cilantro and Tortilla Crisps, \$2 PER PERSON*

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## MASHED POTATO MARTINI STATION

\$7.95 pp

### MASH OF YUKON GOLD POTATOES WITH CREAMERY BUTTER

Shredded Szechwan Duck, Ground Mongolian Lamb, Scallions, Sour Cream, Crumbled Blue Cheese, Caramelized Onions, Blanched Broccoli, Shaved Parmesan, Sautéed Kennett Mushrooms, Frizzled Leeks



## STATIONARY HORS D'OEUVRES, continued

### **TASTING TABLE**

**\$7.00**

BAKED BRIE WHEEL WITH APRICOT AND ROSEMARY CHUTNEY  
Individual Crudités of Jicama, Haricot Vert, Wax Bean, Carrot and Cucumber with  
Lemon Crème Fraiche  
Country Pâté with Caper Berries, Gherkins, Cipolini Onion in Balsamic Vinegar,  
Whole Grain Mustard  
Sliced Baguette and Seasoned Lavash

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### **PAELLA STATION**

**\$9.00**

Paella  
Saffron Rice, Chorizo, Shrimp, Chicken, Mussels, Clams, Saffron, White Bean  
Hummus with Flatbreads  
Corn and Potato Salad  
Quinoa Salad  
Black Bean Salad

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### **BRUSCETTA STATION**

**\$7.00**

HERBED CROSTINI, GARLIC CROUSTADES, BRIOCHE TOAST POINTS  
Sicilian Caponata, Roma Tomato and Basil, White Bean Puree with Truffle Oil and  
Parmesan,  
Three Olive Tapenade, Asparagus and Sardine with Lemon, Parsley, and Sea Salt

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### **MEDITERRANEAN STATION**

**\$9.00**

FLATBREADS, LAVASH AND ARTISAN LOAVES WITH GRILLED VEGETABLES  
Baba Ghanoush and Hummus, Olive Bar, Lentil Mint Salad, Feta Cheese, Roasted  
Stuffed Peppers Filled with Pine Nuts and Spices, Classic Greek Salad  
Tomato, Cucumber, Bell Pepper, Onions, Oregano, Olives and Feta  
*Add International Cheeses and Cured Meats, \$5 PER PERSON*

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### **CURED SALMON STATION**

**\$9.00**

TRIO OF GRAVLOX  
Brandy and Dill, Whiskey and Pepper, Aquavit  
Diced Egg Yolk and Whites, Capers, Caper Berries, Cured Olives, Potato Pancake,

TASTING STATIONS



# TASTING STATIONS

\$27.95 pp

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## SOUTHERN COMFORT

Popcorn Shrimp with Spicy Mayonnaise  
Carolina Pulled Pork  
Mashed Potatoes and Gravy  
Creamed Spinach

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## CLASSIC BISTRO

Marinated French Green Beans with Crumbled Goat  
Cheese and Pine Nut Vinaigrette  
Asparagus Salad with Horseradish Vinaigrette  
Braised Boneless Beef Short Ribs  
Creamy Parmesan Polenta

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## CLASSIC ITALIAN

Roman Style Artichoke Salad with Roasted Peppers  
and Parmesan  
Eggplant Parmesan with Vine-ripened Tomatoes  
Cavatappi with Caramelized Vegetable Bolognese  
and Toasted Pine Nuts  
Chicken Francese with Lemon and Capers

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## MEXICAN FLAVORS

Jicama, Bean and Corn Salad with Shrimp  
Traditional Carnitas with Warm Corn and Flour  
Tortillas  
Lobster and Chili Quesadillas  
Dirty Rice

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## ASIAN FLAVORS

Asian Salad, Napa Cabbage, Shredded Carrot,  
Cucumber, Green Onion Sesame Vinaigrette  
Stir Fried Rock Shrimp Lettuce Wraps with Carrots,  
Bean Sprouts, Chopped Peanuts and Thai Peanut  
Sauce  
Pad Thai  
Stir Fried Jasmine Rice with Crunchy Vegetables

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## FLAVORS OF THE CARIBBEAN

Red Beans and Rice  
Jerk Chicken  
Fried Plantains  
Braised Summer Greens Jamaican Style

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## BRASSERIE

Arugula Salad, Pancetta, Egg and Truffle Vinaigrette  
Asparagus Risotto  
Chicken Roulade Of Spinach and Morel Mousse  
with Thyme Jus Lie  
Mashed Clementine Carrots

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## PASTAS

Rigatoni, Sausage, Garlic and Rapini  
Cavatappi, Caramelized Vegetable Bolognese and  
Toasted Pine Nuts  
Grilled Chicken Arrabiata, Penne Pasta with Roasted  
Tomato and Caramelized Eggplant  
Garlic Cheese Bread

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## SOUTHERN FLAVORS

BLT Salad  
Pulled Carolina Pork BBQ  
Artesian Stone Ground Grits  
Biscuits and Cornbread with Honey Butter

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## DESSERT STATION

Bite Sized House-baked Assorted Cookies,  
Brownies, Blondies And Dessert Bars  
Freshly Brewed Aspetto Coffee, Decaffeinated Coffee  
and  
Hot Numi Herbal Teas, Monin Flavored Syrups,  
Whipped  
Cream, Shaved Chocolate, and Rock Candy Sugar

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DINNER BUFFETS



# DINNER BUFFETS

\$24.95 pp

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## ITALIAN BUFFET

Arugula Salad, Pancetta, Egg and Truffle Vinaigrette  
Fire Roasted Peppers with Fresh Mozzarella and  
Marinated Olives  
Penne with Tomatoes, Basil and Garlic  
Fennel Crusted Sea Bass with Tomato Vinaigrette  
Chicken Francese with Lemon and Caper  
Tuscan Style Potatoes  
Breads and Focaccia  
Classic Tiramisu

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## ASIAN BUFFET

Asian Salad, Napa Cabbage, Shredded Carrot,  
Cucumber, Green Onion Sesame Vinaigrette  
Vietnamese Flank Steak with Baby Bok Choy and  
Shiitake Mushrooms  
Roasted Pork Loin with Chinese Five Spice and Honey  
Stir Fried Jasmine Rice with Crunchy Vegetables  
Pad Thai  
Hunan Eggplant  
Chinese Five Spice Chocolate Tarts  
Almond Cookies

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## SOUTHERN BUFFET

BLT Salad  
Macaroni and Cheese  
Buttermilk Fried Chicken  
Braised Boneless Beef Short Ribs  
Artisan Stone Ground Grits  
Creamed Spinach  
Corn Bread  
Strawberry Shortcake

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## AMERICANA BUFFET

Iceberg Lettuce Wedges with Thousand Island  
Dressing  
Carved Roast Sirloin  
Grilled Chicken with Rosemary and Garlic  
Macaroni and Cheese  
Sage and Mushroom Stuffing  
String Bean Casserole  
Buttermilk Biscuits  
Berry Cobbler and Assorted Cakes

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## CLASSIC BISTRO

Marinated French Green Beans with Crumbled Goat  
Cheese and Pine Nut, Champagne Vinaigrette  
Asparagus Salad with Horseradish Vinaigrette  
Sautéed Sea Bass, Lemon and Caper Sauce  
Slow Braised Short Ribs with Mustard and  
Caramelized  
Shallot Glaze  
Truffled Potatoes Gratin  
Bistro French Fries with Parsley and Garlic  
French Baguette  
Sliced Seasonal Fruit and Berries

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## MEDITERRANEAN BUFFET

Tomato Cucumber Feta Salad  
Roman Style Artichoke Salad with Roasted Peppers  
and Parmesan  
Spanish Tarragon Chicken  
Salmon with Fennel, Leeks and Tomato  
Cavatappi with Caramelized Vegetable Bolognese  
and Toasted Pine Nuts  
Mediterranean Couscous and Lentil Salad  
Grilled Ciabatta Bread  
Sliced Seasonal Fruit and Strawberries with Balsamic  
Syrup



SERVED DINNER



# SERVED DINNER

\$32.95 pp

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GRILLED PORK TENDERLOIN OVER SPAETZLE  
Napa Cabbage with Crispy Pancetta and a  
Dried Fruit Demi-glace

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BRAISED BONELESS BEEF SHORT RIBS  
AND ARTISAN STONE GROUND GRITS  
Roasted Root Vegetables Accented with a  
Turmeric Emulsion

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CORIANDER DUSTED CHICKEN AND  
POTATO-GOAT CHEESE GRATIN  
Chanterelle Mushrooms, Fava Beans and Spring  
Onions

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CHICKEN ROULADE OF SPINACH AND  
MOREL MOUSSE WITH THYME JUS LIE  
Mashed Clementine Carrots, Fried Chervil  
Potatoes

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MISO GLAZED SALMON FILET  
WITH THAI BASIL SAUCE  
Basmati Fried Rice and Pan Seared  
Garlic Pea Shoots

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FENNEL CRUSTED SEA BASS WITH  
TOMATO VINAIGRETTE  
Parsnip Mash and Baby Carrots

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FILET MIGNON MADEIRA-PEPPER SAUCE  
Caramelized Shallot, Truffle Potato Gratin, Yellow  
Wax Bean

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STEAK FRITES WITH HERB BUTTER  
Sautéed Exotic Mushrooms with Spinach,  
Crispy Potato Wedges

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FLANK STEAK  
Lobster Macaroni and Cheese, Butter Beans  
with Roasted Tomato and Tarragon

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SKILLET SEARED VEAL CHOP  
Truffle Buttered Gold Potato

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LAVENDER CRUSTED RACK OF LAMB  
Vegetable Ratatouille and Provencal Potato Tart

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**DUET OF:**

GRILLED FLAT IRON STEAK  
Wild Rice Cake, Squash and Tomato Casserole

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SKILLET SEARED CRAB CAKE  
Warm Tarragon Pepper Vinaigrette

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FILET MIGNON  
Caramelized Shallot and Madeira-pepper Sauce

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GRILLED MISO SHRIMP  
Lobster Butter and Asparagus

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BRAISED SHORT RIBS  
Rustic Mashed Potatoes

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KONA KAMPACHI SUSHI GRADE YELLOW TAIL  
Fennel Pollen, Braised Fennel Tomatoes, Leeks,  
Saffron

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BRAISED PORK BELLY  
Field Mushrooms, Artisan Grits

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SEARED DIVER SCALLOP  
Watercress Emulsion

DINNER ACCOMPANIMENTS



# DINNER ACCOMPANIMENTS

## **SALAD** *Please Select One*

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ARUGULA SALAD  
Pancetta, Egg and Truffle Vinaigrette

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DUCK CONFIT SALAD  
Watercress, Poached Pear, Stilton Cheese,  
Pomegranate Vinaigrette

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MIXED FIELD GREEN SALAD  
Warm Goat Cheese Cake, Herb Citrus  
Vinaigrette

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STEAKHOUSE WEDGE  
Tomatoes and Crumbled Blue Cheese Dressing

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HEARTS OF ROMAINE WITH CAESAR  
DRESSING  
Focaccia Crostini, Tomato Compote and Shaved  
Locatelli Cheese

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BABY GREENS TOSSED IN BALSAMIC  
VINAIGRETTE  
Crostini Topped with Olive Tapenade

## **DESSERT** *Please Select One*

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CHOCOLATE LAVA CAKE  
Chocolate Cake with Molten Ganache Center,  
Caramel Crème Anglaise

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STRAWBERRY SHORTCAKE  
Individual Baked Shortcake, Strawberries,  
Whipped Cream

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CHEF'S SEASONAL BREAD PUDDING  
with Flavored Crème Anglaise

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POACHED PEAR  
Wine Poached, Mascarpone Filled Pear,  
Zabaglione

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RICOTTA CHEESE CAKE  
Individual Ricotta Cheese, Citron and Citrus  
Mostarda

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SEASONAL CREME BRULEÉ

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SEASONAL COBBLER



# NOTES

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