

# CORPORATE RETREATS

## Beverages

Coffee (per cup)	<b>1.99</b>
Coffee (2 liter) – 12 cup carafe	<b>23.95</b>
Coffee 50 cup urn	<b>99.50</b>
Tea (per bag)	<b>1.99</b>
Punch (per liter) (non alcoholic)	<b>8.95</b>
Milk or Chocolate milk (per person)	<b>1.99</b>
Soft Drinks Canned	<b>2.95</b>
Perrier	<b>3.25</b>
Bottled Water Dasani	<b>2.95</b>
Juice (per liter) (orange, apple)	<b>9.95</b>
Berry and Yogurt Smoothies	<b>5.25</b>
Whole Fruit (bananas, apples, oranges)	<b>1.75</b>
Fruit Salad	<b>3.75</b>
Sliced Fresh Fruit & Berries	<b>5.50</b>
Fresh Fruit Skewers with honey yogurt (2 per person)	<b>5.75</b>
Individual Yogurts	<b>2.25</b>
Bagel and Cream Cheese	<b>4.25</b>
Croissants	<b>3.25</b>
Fresh Baked Muffins	<b>2.95</b>
Danish	<b>2.95</b>
Cookies	<b>3.25</b>
Poppyseed Roll	<b>2.95</b>
Scones or Biscuits	<b>2.95</b>
Banana Bread	<b>2.95</b>
Chocolate Brownies	<b>3.75</b>

## Morning Smoothie Breakout

**(minimum 20 people)**

Mixed berry and yogurt smoothies  
Selection of fresh baked muffins  
Sliced fresh fruit and berry platter  
Freshly brewed coffee, decaffeinated coffee and tea  
• **14.50 per person**

## Afternoon Cookie Breakout

**(minimum 20 people)**

Assortment of fresh baked cookies  
Selection of canned soft drinks  
Sliced fresh fruit and berry platter  
Freshly brewed coffee, decaffeinated coffee and tea  
• **11.00 per person**

## Food Allergy Concerns?

Please talk to our events office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.



## Continental Breakfast

**(minimum 20 people)**

Coffee, decaffeinated coffee and tea  
Selection of freshly baked pastries and muffins  
Orange and apple juice

• **12.00 per person**

## Deluxe Continental Breakfast

**(minimum 20 people)**

Coffee, decaffeinated coffee and tea  
Selection of freshly baked pastries and muffins  
Fresh fruit platter  
Yogurt, granola and milk  
Orange and apple juice

• **15.00 per person**

## Breakfast Buffet

**(minimum 20 people)**

Coffee, decaffeinated coffee and tea  
Orange and apple juice  
Selection of freshly baked pastries and muffins  
Preserves and butter  
Fresh fruit platter  
Scrambled eggs  
Bacon  
Sausage  
Hashbrowns

• **19.00 per person**

## Executive Breakfast Buffet

**(minimum 20 people)**

Coffee, decaffeinated coffee and tea  
Orange and apple juice  
Selection of freshly baked pastries and muffins  
Preserves and butter  
Fresh fruit platter  
French toast with berry compote and syrup  
Eggs benedict with ham and hollandaise sauce  
Bacon  
Sausage  
Hashbrowns

• **23.50 per person**

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## Lunch

### Soup and Sandwich Buffet

(minimum 20 people)

Assortment of premade sandwiches to include: ham, turkey, chicken salad, grilled vegetable, roast beef, tuna and egg salad on a variety of breads, rolls and wraps

#### Soup (select one)

Chicken noodle  
Creamy chicken and rice  
Beef barley  
Cream of tomato and fennel  
Wild rice and mushroom bisque  
Carrot and ginger  
Minestrone  
Black bean with cilantro crème fraiche and tortilla crisps  
Curried cauliflower and crème fraiche

Assortment of fresh baked cookies  
Coffee, decaffeinated coffee and tea

• **17.00 per person**

Add Tossed or Caesar Salad

• **2.50 per person**

### Gourmet Sandwiches and Soup

(minimum 20 people)

An assortment of gourmet sandwiches and wraps to include but not limited to; smoked salmon with caper aioli and cucumber, Black forest ham with gruyere, roast beef with caramelized onions and blue cheese, bbq chicken and bacon club, smoked turkey and grilled vegetable with hummus

#### Soup (select one)

Chicken noodle  
Creamy chicken and rice  
Beef barley  
Cream of tomato and fennel  
Wild rice and mushroom bisque  
Carrot and ginger  
Minestrone  
Black bean with cilantro crème fraiche and tortilla crisps  
Curried cauliflower and crème fraiche

Assortment of fresh baked cookies  
Coffee, decaffeinated coffee and tea

• **21.00 per person**

Add Tossed or Caesar Salad

• **2.50 per person**

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## Lunch Buffet

(minimum 20 people)

### Roasted Chicken Lunch

Assorted rolls and butter  
Caesar salad  
Tossed salad  
Seasonal fresh vegetable medley  
Rosemary and sea salt roasted potatoes  
Roasted herb marinated chicken breast with a mushroom and roast shallot sauce  
Fresh sliced fruit and berry selection  
Coffee, decaffeinated coffee and tea  
• **19.00 per person**

### Rosemary Salmon Lunch

Assorted rolls and butter  
Caesar salad  
Tossed salad  
Wild rice pilaf  
Seasonal fresh vegetable medley  
Cedar plank roasted salmon on a rosemary Chardonnay cream sauce  
Fresh sliced fruit and berry selection  
Coffee, decaffeinated coffee and tea  
• **23.00 per person**

### Italian Pasta Lunch

Garlic toast  
Minestrone Soup  
Caesar salad  
Lasagna with meat sauce  
Antipasto, grilled asparagus, portobello mushrooms, red pepper, red onion, artichoke hearts and mozzarella  
Fresh sliced fruit and berry selection  
Coffee, decaffeinated coffee and tea  
• **21.00 per person**

### Greek Lunch

Assorted rolls and pitas with butter  
Lemon chicken Soup  
Greek Salad  
Spanikopita  
Lemon Oregano Potatoes  
Roast Chicken with Tzatziki  
Fresh sliced fruit and berry selection with Greek yogurt and honey  
Coffee, decaffeinated coffee and tea  
• **23.00 per person**

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