

Menu Selections



Monday, July 13

Breakfast: Orange Juice, Muffins/Donuts, Fresh Fruit, Coffee, Decaf and Tea

Lunch: Florida Cobb Salad — Chopped Lettuce, Bay Shrimp, Grilled Chicken, Crumbled Blue Cheese, Bacon, Tomato with Citrus Vinaigrette, Key Lime Tart, Coffee, Decaf and Tea

Tuesday, July 14

Breakfast: Orange Juice, Danish/Croissants, Fresh Fruit, Coffee, Decaf and Tea

Lunch: Roast Beef Stacker — Tender Sliced Roast Beef with Horseradish Cream and Smoked Goda on Fresh Ciabatta Roll, Relishes and Mediterranean Pasta Salad, Mocha Mousse, Coffee, Decaf and Tea

Wednesday, July 15

Breakfast: Orange Juice, Sticky Buns/Coffee Cakes, Fresh Fruit, Coffee, Decaf and Tea

Lunch: It's a Wrap — Club Mex with Turkey, Pepper Jack Cheese, Bacon, Tomato and Lettuce with Chipotle Lime Aioli in a Whole Wheat Tortilla, Served with Roasted Corn Salad, Chocolate Torte, Coffee, Decaf and Tea

Thursday, July 16

Breakfast: Orange Juice, Bacon, Egg and Cheese Croissant, Assortment of Pastries with Butter, Jams and Jellies, Sliced Fresh Fruit, Coffee, Decaf and Tea

Lunch: Italian Buffet — Antipasto Platter, including Cappacola, Genoa Salami, Portabella, Provolone Cheese, Imported Olives, Pepperoncini, Scallions, and Tomatoes, Torn Romaine with Caesar Dressing, Chicken Breast Piccata, Baked Lasagna, Italian Sausage and Peppers, Tri-Colored Tortellini with Pesto Cream, Italian Breadsticks and Bread, Venetian Dessert, Iced Tea, Coffee, Decaf and Tea

Friday, July 17

Breakfast: Butter Croissants and Assorted Muffins with Butter, Jams and Jellies, Sausage Biscuits, Sliced Fresh Fruit, Coffee, Decaf and Tea

Lunch: Selection of Chef's Hot Soup and Mixed Salad Greens, Sliced Ham, Turkey, Cheddar, and Swiss, Assortment of Vegetables — Shredded Carrots, Sliced Onions, Sprouts, Sliced Cucumbers, Florets of Broccoli and Cauliflower, Bacon Bits, Croutons, Choice of 2 Dressings, Whole Wheat Pitas and Fresh Baked Rolls, Buns and Butter, Assorted Freshly Baked Gourmet Cookies, Iced Tea, Coffee, Decaf and Tea

Entertainment Dinner: Special Buffet: Mixed Greens with 2 Dressings, Pasta Salad, Chicken Marsala, Sesame Soy Salmon, Herb Roasted Potatoes, Fresh Seasonal Vegetables, Fresh Fruit Display, Rolls and Butter, Assorted Pies, Coffee, Decaf and Tea

Saturday, July 18

Breakfast: Ham and Cheese Biscuit, Assortment of Danish Pastries with Butter, Jams and Jellies, Sliced Fresh Fruit, Coffee, Decaf and Tea

Lunch: All-American Hamburgers and Hot Dogs, Potato Salad, Cole Slaw, Fruit Ambrosia, Baked Beans, Relish Tray including lettuce, tomato, onion and pickles, Assorted Buns, Rolls and Condiments, Home-style Fruit Cobblers, Iced Tea, Coffee, Decaf and Tea

Banquet: Chicken Duxelle — Tender Chicken Breast Topped with Duxelle and wrapped in pastry then baked golden brown, OR Roast Sliced Beef — Delicious Roast Sliced Beef with Cabernet Espagnole, OR Vegetarian Option*, Chef's Select Side Accompaniments and Freshly Baked Rolls and Butter, Cheesecake with Fruit Coulis, Iced Tea, Coffee, Decaf and Tea

*More details about the type of vegetarian dish being served will be provided in your confirmation letter.