

MO MEETING PACKAGES

Packages are designed for groups up to 20 guests

Each Meeting Package includes the following:

Front Projection Screen
LCD Support Package
Flip Chart
Easel
Note Pads & Pencils
Two Wireless Internet Connections

FULL DAY MEETING ONE

Continental Breakfast

Fresh Squeezed Orange and Grapefruit Juice
Display of Sliced Seasonal Fresh Fruit, Melon and Berries

From our Pastry Shop: Croissants, Muffins, Danish and Breakfast Breads
Sweet Butter, Marmalades and Preserves

Bagels and Cream Cheese

Continuous Beverages

(refreshed at each break)

Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas
Soft Drinks
Mineral Waters

Morning Refreshments

Assorted Low-fat Yogurts
Fruit Skewers, Citrus Yogurt Dip

Working Lunch Buffet
select one buffet

Lunch Option One

Salads

Seasonal Greens

Basil Shallot Vinaigrette, Balsamic Vinaigrette & Blue Cheese Dressing

Fire Roasted Corn with Jicama and Avocado

Asparagus, Tomatoes and Buffalo Mozzarella, Balsamic Drizzle

Cavatappi Pasta with Artichoke and Prosciutto

Wraps

Caesar Chicken, Jalapeno Wrap

Moroccan Vegetable, Basil, Roasted Peppers and Hummus, Cilantro Spinach Wrap

Teriyaki Beef, Bean Sprouts, Napa Cabbage, Jicama, Sundried Tomato Wrap

Rock Shrimp Salad, Avocado, Parmesan Rosemary Wrap

Gourmet All Nature Miss Vickie's Potato Chips

Fresh Seasonal Fruit and Berries

Sweet Bites

Key Lime Pie

Apple Almond Pastry Strips

Chocolate Truffle Cake

Lunch Option Two

Tomato Basil Soup

Salads

Tropical Fruit, Fresh Berries and Mint

Seasonal Garden Greens with Selection of Dressings

Asparagus, Tomatoes and Buffalo Mozzarella, Balsamic Drizzle

Roasted Garlic Potato Salad, Cilantro Pepper Dressing

Gourmet Sandwiches

Smoked Turkey, Avocado, Roasted Pepper, Watercress and Herb Mayonnaise on Pretzel Bread

Roasted New York Strip with Cornichons, Horseradish Cream on Ciabatta Roll

Caper Lemon Tuna Salad, Romaine on Focaccia

Southwest Chicken Salad, Bibb Lettuce, Tomato on Herb Focaccia Bread

Appropriate Condiments

Stone Ground and Dijon Mustard

Herbed Mayonnaise

Sweet Bites

Banana Coconut Crunch Cake

Chocolate Hazelnut Bar

Fresh Fruit Tart

Afternoon Refreshments

select one break

Tropical Nectars and Juices
Citrus Watermelon Gazpacho, Lychee Garnish
Sliced Melon and Mango with Lime
Tropical Frozen Fruit Bars
Passion Fruit Tarts
Key Lime Tartlets

or

Traditional Chocolate Chip, White Chocolate
Macadamia Nut
Peanut Butter and Oatmeal Raisin Cookies
Individual Ben & Jerry's Ice Cream Cups
Tropical Frozen Fruit Bars
Individual Sorbet Cups

\$134 per guest

FULL DAY MEETING TWO

Breakfast Buffet

Fresh Squeezed Orange and Grapefruit Juice

Display of Sliced and Whole Seasonal
Fresh Fruit, Melon, Berries and Bananas

Assorted Fruit Yogurts
Selection of Cereals with Whole, Low-fat and Skim Milk

Scrambled Eggs
Roasted Yukon Gold Breakfast Potatoes

Brioche French Toast
served with Berry Compote, Maple Syrup

Crisp Apple Wood Smoked Bacon

From our Pastry Shop: Croissants, Muffins, Danish and Breakfast Breads
Sweet Butter, Marmalades and Preserves

Bagels and Cream Cheese

Continuous Beverages

(refreshed at each break)

Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

Soft Drinks

Mineral Waters

Morning Refreshments

Individual Presentations of Seasonal Fruit and Berries

Homemade Miniature Donuts

Working Lunch Buffet

select one buffet

Lunch Option One

Hot and Sour Soup

Asian Mixed Field Greens, Selection of Dressings, Fried Wontons

Chinese Cucumber Salad

Grilled Tofu, Bean Sprouts, Curry Dressing

Garlic Chicken Salad (Kai-Yang)

Pan Fried Chicken Dumplings

Barbecued Pork Steamed Buns

Shrimp Har Gau Dumplings

Vegetable Spring Rolls

Chinese-Style Stir Fried Shrimp and Scallops with Vegetables

Ginger Black Bean Sauce and Steamed Rice

Condiments

Sweet Chili Sauce, Soy Ginger Sauce

Sambal Sauce and Plum Sauce

Black and White Sesame Custard

Jasmine and Orange Crème Brûlée

Rice Pudding Cake with Macadamia Nuts and Mango Gelee

Lunch Option Two

Tuscan Vegetable Soup, White Bean with Tubetini

Arugula & Romaine, Basil Shallot Dressing

Marinated Antipasto Salad

Vine Ripened Tomatoes, Baby Buffalo Mozzarella, Balsamic Vinaigrette

Chicken Parmesan with Roasted Tomato Sauce

Fontina Cheese and Asparagus

Olive and Sun-dried Tomato Crusted Grouper,

Grilled Fennel Saffron Sauce

Spinach and Roasted Mushroom Cannelloni

Roasted Vegetable Timbale

Italian Bread Basket

Crispy Italian Garlic Breadsticks, Focaccia, Flat Breads

Tiramisu

Mascarpone Cheesecake

Venetian Chocolate Cake

Afternoon Refreshments

select one break

Chef's Selection of Assorted Tea Sandwiches

Scones, Devonshire Cream

Homemade Preserves: Raspberry & Rosewater

Lime & Papaya, Orange & Jasmine

Tea Cookies and Miniature Pastries

or

Julienne Vegetables, Ginger Edamame Dip

Green Tea Shortbread Cookies

House made Granola Bars

Assorted Dried Fruit

\$150 per guest

MORNING HALF DAY MEETING

Continental Breakfast

Fresh Squeezed Orange and Grapefruit Juice
Display of Sliced Seasonal Fresh Fruit, Melon and Berries

From our Pastry Shop: Croissants, Muffins, Danish and Breakfast Breads
Sweet Butter, Marmalades and Preserves

Bagels and Cream Cheese

Continuous Beverages

(refreshed at morning Break)

Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas
Soft Drinks
Mineral Waters

Morning Refreshments

Organic Gourmet Nuts
Assorted Low-fat Yogurts
Blueberry and Banana Protein Smoothies
Assorted Whole Fruit

\$58 per guest