



# GOLD PACKAGE LUNCH

## Mid-Morning Break

Assorted Mini Quiche, Assorted Mini Cupcakes  
Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet Market Deli

Fresh Mixed Green Salad, Tomatoes, Carrots & Cucumbers with Ranch & Balsamic Vinaigrette; Picnic Potato Salad and Cole Slaw; Sliced Roast Beef, Turkey, Honey Cured Ham & Genoa Salami; Assorted Domestic & International Sliced Cheeses; Sliced Tomatoes, Red Onions, Leaf Lettuce & Dill Pickles Accompanied with Mayonnaise & Deli Mustard; Assorted Sandwich Rolls & Gourmet Breads; Individual Bags of Chips & Selection of Desserts; and Soft Drinks, Coffee, and Tea

## Afternoon Break

Assorted Fresh Baked Cookies & Brownies  
Including a Refresh of Beverages

***\$85.00++ per guest***

*Add soup of the day \$3++ per guest*

Minimum of 35 guests or a \$150.00 labor fee will be added. 22% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.





# PLATINUM LUNCH PACKAGE

## Mid-Morning Break

Assorted Mini Tart Passion, Frank n/ Blanket  
Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet (select one)

All Lunches Include Coffee, Teas, Soft Drinks, Ice Tea, and Dessert

### Southern BBQ

Mixed green Salad, Potato Salad,  
Cole Slaw, Tender BBQ Brisket, St. Louis  
Style Pork Ribs, Steamed Mixed  
Vegetables, Corn Bread, Apple and  
Peach Cobbler Bars.

### South of the Border

Fiesta Salad with Mixed Greens, Tomatoes,  
Red Peppers, scallions, Black Olives with  
Southwest Ranch Dressing; Pico De Gallo;  
Build Your Own Chicken or Beef Tacos;  
Fajita Vegetables; Spanish Rice; Frijoles  
Refritos; Diced Jalapenos; Guacamole;  
Shredded Lettuce; Shredded Cheddar  
Cheese; Warm Flour & Corn Tortillas;  
Tortilla Chips; & Tres Leches Cake



### Afternoon Break

Assorted Fresh Baked Cookies, Brownies along with Lemon & Raspberry Bars  
Including a Refresh of Beverages & Lemonade

***\$95.00++ per guest***

*Add soup of the day \$3++ per guest*

Minimum of 35 guests or a \$150.00 labor fee will be added. 22% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.



# ELITE LUNCH PACKAGE

## Mid-Morning Break

Mini Pie Variety, Artichoke Beignet

Refresh of Coffee, Teas, and Fresh Juices

## Lunch Buffet (select one)

All Lunches Include, Coffee, Teas, Soft Drinks, Iced Tea, and Dessert

### Asian

Chow Mein Salad (Bean Sprouts, Carrots, Sweet Peppers); Chopped Green Mixed Lettuce Salad with Sweet Tomatoes, Cucumbers, Orange Selections Dressed with a Sesame Seed Dressing; Peppered Beef & Broccoli with Sesame Soy Glaze; Chicken & Green Beans with Toasted Almonds Tossed with an Orange Ginger Glaze; Fried Rice; Assorted Rolls & Butter; Fortune Cookies & Lemon Coconut Layer Cake

### Italian

Caesar Salad & Antipasto Salad; Chicken Parmesan with Fettuccine; Spaghetti with Meat Marinara & Alfredo Sauce & Chicken Marsala; Fresh Mixed Zucchini & Squash Medley; Garlic Bread & along with Tiramisu Cake.

## Afternoon Break

Assorted Fresh Baked Cookies along with Chips with Salsa & Potato Chips with Dip, Vegetable Tray with Dip & Pita Chips with Hummus Including a Refresh of Beverages & Lemonade

***\$115.00++ per guest***

*Add soup of the day \$3++ per guest*

Minimum of 35 guests or a \$150.00 labor fee will be added. 22% Service Charge and Sales Tax will be added to the Conference Price per guest. Price does not include any audiovisual equipment, which can be separately contracted with your Catering Manager.

