

MENU

BREAKFAST:

Hand Cut Fresh Seasonal Fruit
Fresh-Cracked Scrambled Eggs
Apple Wood Smoked Bacon
Texas-Style French Toast with Maple Syrup
Red Bliss Roasted Potatoes
Fresh Baked Assorted Bagels with
Natural Fruit Preserves, Whipped Cream Cheese, and Chive Cream Cheese
Freshly Baked White and Wheat Toast
Freshly Baked Assorted Muffins and Danish
Individual Boxed Cereals (Frosted Flakes, Cheerios, Rice Krispies) and Milk
Fresh Squeezed Juices: Orange Juice, Grapefruit Juice, and Cranberry Juice
Organic Columbian Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

LUNCH:

Antipasto with Eggplant, Roasted Red Peppers, Marinated Mushrooms, Italian Meats, Olives, Cheeses, and Artichoke Hearts
Chicken Piccata with capers, lemon, and white wine sauce
Veal Marsala with Mushroom Sauce
Orzo with a melody of Vegetables
Italian Bean Salad with Roasted Garlic Vinaigrette
Freshly Baked Assorted Dinner Rolls
Wandis, Assorted Biscotti and Mini Italian Pastries
Organic Columbian Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

DINNER:

Lobster Bisque
Dinner Salad with Champagne Vinaigrette
Penne Pasta Salad with Pesto
Roasted Garlic Mashed Potatoes
Roasted Asparagus with Green Goddess Dressing
Soy and Honey Glazed Salmon with Baby Bok Choy & Black Sesame Seeds
Carving Station:
Roast Prime Rib of Beef with Au Jus Sauce
Chocolate Truffle Torte and New York Style Cheesecake with Fresh Fruit
Freshly Baked Assorted Dinner Rolls
Organic Columbian Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

Vegetarian and Children's meals available on request.