Corporate Package

$38.00

CONTINENTAL BREAKFAST (1½ hours service time)

Assorted Juices
Variety of Fresh Baked Breakfast Pasteries
Seasonal Fresh Fruit, Yogurt
Coffee
Bottled Beverages and Water

MID-MORNING BREAK

Coffee, Iced Tea, Bottled Beverages and Water

LUNCH (choice of Buffet or Entrée) (Add Soup $2.00/Chili $2.50)

Buffet

Choice of two salads: Fresh Fruit, Dill Potato, Mustard Potato, Tossed Caesar, Cole Slaw or Garden
Sliced Turkey, Sliced Ham, Salami, and choice of Tuna Salad or Chicken Salad
Assorted Sliced Cheeses
Bakery Fresh Breads
Relish Tray, Kettle Chips
Coffee and Iced Tea

Entrée

Fresh Garden Salad
Choice of one:
Hot:
Chef Chollet's 30-Mile Pot Pie
Beef Steak Chasseur with Tomato, Sweet Peppers and Onion Sauce served over Egg Noodles
Sirloin Teriyaki Kabobs with Teriyaki Sauce served over Steamed Rice
Southwest Grilled Chicken with Black Bean Salsa
Chicken Breast Supreme with Mushroom Cream Sauce served with Rice Pilaf
Broiled Tilapia Fillet with Lemon Butter and Capers served with Oven-browned Potatoes
Chicken Crepes with a Light Velouté Sauce
Grilled Herb-encrusted Chicken Breast au jus served with Rosa Marina, Baby Spinach and Toasted Pine Nuts
Choice of Vegetable**:** Green Beans, Steamed Vegetable Medley, Sautéed Fresh Spinach or Roasted Vegetable Medley
Chilled:
Crab and Shrimp Stuffed Tomato served on Spring Greens with Egg Slices, Olives, Cucumbers and Carrots
Pecan-encrusted Chicken Breast served on Spring Greens with Cherry Tomatoes, Goat Cheese, Red Onion and Chef's Honey Mustard Dressing
Coffee and Iced Tea

AFTERNOON BREAK

Coffee, Iced Tea, Bottled Beverages and Water
Choice of Three: Assorted Cookies, Brownies, Granola Bars, Popcorn, Goldfish or Pretzels

21% service fee applies to all catering

Prices subject to change
9/12