



Business Meeting Food & Beverage Menus

Great minds need to eat.

I have two bowls of confidence for breakfast each morning.

Eric Bristow

In planning your business, workshop or meeting, it is important to put some thought into a shared meal & refreshments.

You will want your guests to return from breaks feeling refreshed and recharged.

We offer an array of menu selections from executive luncheons to interactive chef-driven presentation buffets and our event coordinator will be delighted to assist you in selecting just the right menu to complement the tone and style of your event.



Continental Breakfast

Fresh seasonal sliced fruit display

Chef's choice assorted breakfast breads
(Muffins, mini bagels & sweet breads)

Sweet butter & cream cheese

Variety of yogurt cups

Coffee and tea refreshed for 4 hours

Freshly Brewed Regular and Decaffeinated Coffee

Assorted sweeteners and fresh cream

Assorted hot herbal tea with lemon wedges

Chilled fresh Florida orange juice

Chilled cranberry juice

\$14.95

Bon Appetit Power Breakfast

Served Plated or a minimum of 35 people for buffet

Served from 7am to 9:30am

Scrambled eggs

Sausage patties or Crisp Bacon Strips

Yukon Gold Potatoes Grilled with Red and Green Peppers and Onions

Fresh baked croissants with sweet butter

Freshly Brewed Regular and Decaffeinated Coffee

Assorted sweeteners and fresh cream

Assorted hot herbal tea with lemon wedges

Chilled fresh Florida orange juice

Chilled cranberry juice

\$19.95



1 hour Breakout Pick me up

Assorted Freshly Baked Cookies
Fresh Baked Brownies
Assorted Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee
\$10.95

Sink or Swim Lunch Break

Plated & Served

Chef's choice Soup of the Day
Maine Lobster Roll
Served Open Faced
with
Sliced Seasonal Fresh Fruit
Bon Appétit's Triple Chocolate Mousse
Freshly Brewed Regular and Decaffeinated Coffee
Sweet or Unsweet Tea
\$29.95

Parties of 25 or less may consider enjoying your lunch in our downstairs
Semi-private room (*upon availability*) and order off the menu.
(Must make reservations for Semi-private room 3 weeks in advance)
(Restaurant menu not available in the upstairs private ballroom)

~ Beverages ~

Available per consumption / Inquire for unlimited per person pricing

Bottled Water \$2.25
Assorted Canned Soda \$3.00
(Venue is Coco-Cola contracted)
PowerAde \$3.50