

### Continental Breakfast

\$13/person

#### Fresh Fruit Kabobs

with raspberry yogurt dip

#### Pastry Collection

home-style muffins, mini bagels, fruit danishes, scratch baked breakfast breads, cream cheese & butter.

#### Yogurt & Granola Parfaits

Fruit yogurt layered with fresh berries & crunchy granola on the side

**Freshly Brewed Coffee,  
Chilled Orange Juice & Water**

### Warm Breakfast

\$15/person

#### Scrambled Egg Melt

mushrooms, tomato, spinach, red pepper & swiss cheese

#### Homemade Biscuits

#### Maple Cured Bacon

#### Yukon Gold Breakfast Potatoes

#### Fresh Fruit Platter

sliced whole fruit including honeydew, cantaloupe & pineapple with other in-season fruits

**Freshly Brewed Coffee,  
Chilled Orange Juice & Water**

### House Special

\$18/person

#### Chicken ala Russo

Sautéed chicken, roasted artichokes, fresh mushrooms, sauce Chardonnay

#### Jumbo Stuffed Toasted Ravioli

with marinara

#### Pasta Con Broccoli

Shell noodles, sautéed broccoli, alfredo sauce

#### House Italian Salad

3-cheese blend, scallions, artichoke hearts, red pepper, black olives, roma tomatoes & italian vinaigrette

#### Dinner Rolls

#### Assorted Gourmet Desserts

#### Freshly Brewed Tea & Water

### Light Lunch

\$16/person

#### Fresh Fruit Salad

#### Gourmet Sandwiches

Sandwiches cut in half served on a platter  
Turkey & Provolone on Wheat · Beef & Swiss on White  
Ham & Cheddar on Pretzel · Santa Fe Chicken Wrap  
Chicken Salad on Croissant

#### Classic Caesar Salad

parmesan cheese, hard-cooked eggs, house-made croutons & caesar dressing

#### Bistro Chips

#### Assorted Gourmet Cookies

#### Freshly Brewed Tea & Water

**“Offered Monday thru Friday”**

Prices based on a 35 person minimum. Price includes necessary silver, china & glassware, guest table linens & our professional staff. All menus are subject to a 22% labor fee (\$350 minimum), applicable sales tax & minimal room fee.