

~ \$69.00 per person ~

Unlimited Beverage Service
Morning Service

Freshly Baked Muffins, Buttery Croissants and Danishes Sliced Seasonal Fresh Fruit and Bananas Chilled Orange and Cranberry Juice Peet's Regular and Decaffeinated Coffee International and Herbal Teas

Mid-Morning Service

Selection of Granola, Protein and Trail Mix Bars
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

A Choice of one Lunch Buffet Choose A, B or C

Afternoon Service

Selection of Freshly Baked Cookies and Fudge Brownies
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Option to upgrade to American breakfast Additional \$10.00 cost will apply

~American Breakfast~

Scrambled Eggs
Country Potatoes with Diced Onions and Bell Peppers
Buttermilk Pancakes with Warm Maple Syrup
Choice of One Breakfast Meat:
Bacon or Sausage
Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruit and Bananas









Gateway Meeting Package Lunch Buffet Option A



~ Deli Buffet ~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

*House Salad

Field Greens served with Mandarin Oranges, Blue Cheese and Candied
Walnuts Tossed in Balsamic Vinaigrette
*Contains nuts

Classic Red Potato Salad

Red Potatoes with Celery, Mayonnaise and Onions

Grilled Vegetable Pasta Salad

Grilled Seasonal Vegetables Pasta Salad Tossed with Olive Oil and Balsamic Vinaigrette

Platter of Assorted Meats

To include Grilled Chicken, Turkey, Roast Beef and Ham

Imported and Domestic Sliced Cheese

American, Monterey Jack, Swiss, Cheddar and Provolone

Variety of Garnishes:

Tomatoes, Lettuce, Pickles, Pepperoncini, Roasted Red Peppers

Assortment of Whole Grain, Sourdough and Dutch Crunch Bread

Served with:

Assorted Bags of Chips Whole Pieces of Seasonal Fresh Fruit Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea









Gateway Meeting Package Lunch Buffet Option B



Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard-Boiled Egg and Crumbled Blue Cheese

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

*Mixed Field Greens

Field Greens with Pears, Candied Pecans and Blue Cheese
*Contains nuts

Farro and Grilled Vegetable Salad

Diced Fresh Grilled Vegetables and Farro, Tossed in Citrus Vinaigrette

Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa Mixed with a Light Dijon Honey Dressing

Roasted Red Potato and Chive Salad

Quartered Roasted Red Potatoes with Chopped Fresh Chives and Peppercorns and Coated in Olive Oil and Red Wine Vinegar

A Platter of Grilled Chicken Breast

Dressings: Choice of Two

Classic Blue Cheese, Balsamic Vinaigrette, Ranch, Thousand Island

Served With:

Freshly Baked Rolls and Butter Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea











~ Pasta Buffet ~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan cheese and Housemade Garlic Croutons

*House Salad

Field Greens served with Mandarin Oranges, Blue Cheese and Candied Walnuts Tossed in Balsamic Vinaigrette *Contains nuts

Marinated Fresh Vegetable Salad

Roma Tomatoes, Mushrooms, Zucchini, Celery and Olives Tossed in House Vegetable Marinade

Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa and Diced Beets Mixed with a Light Dijon Honey Dressing

Penne Pasta Primavera

With Sweet Basil, Olive Oil, Fresh Vegetables and Garlic

Penne Ala Pesto

In a Light Pesto Cream Sauce with Diced Grilled Chicken *Contains nuts

Meatless Lasagna

With Fresh Tomato, Ricotta and Mozzarella Cheese

Served with:

Freshly Baked Garlic Bread Selection of Freshly Baked Cookies Freshly Brewed Tropical Iced Tea











Morning Service

Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruit and Bananas
Chilled Orange and Cranberry Juice
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Mid-Morning Service

Selection of Granola, Protein and Trail Mix Bars
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Afternoon Service

Selection of Freshly Baked Cookies and Fudge Brownies
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Option to upgrade to American breakfast Additional \$10.00 cost will apply

~American Breakfast~

Scrambled Eggs

Country Potatoes with Diced Onions and Bell Peppers Buttermilk Pancakes with Warm Maple Syrup Choice of One Breakfast Meat:

Bacon or Sausage

Freshly Baked Muffins, Buttery Croissants and Danishes Sliced Seasonal Fresh Fruit and Bananas









Simply Grand Meeting Package Hot Lunch Buffet



Includes all Cold Items

~Cold~

Marinated Fresh Vegetable Salad

Tossed in House Vegetable Marinade Seasonal Vegetables

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied Walnuts Tossed in Balsamic Vinaigrette *Contains nuts

Mozzarella, Tomato, and Cucumber Salad

Fresh Grape Tomatoes, Diced Cucumbers, Ciliegine Mozzarella and Sweet Basil Drizzled with Balsamic Vinaigrette

Choose Two Entrees

~Hot~

Roast Pork Loin

Roasted and Served with a Semi Sweet Apple Glaze

Grilled Vegetable Ratatouille

A Medley of Grilled Seasonal Vegetables Sautéed with Garlic, Fresh Herbs, and San Marzano Tomatoes, with Fresh Steamed Jasmine Rice

See next page









Simply Grand Meeting Package



Roasted Eggplant Parmesan

Layers of Grilled, Breaded Eggplant, Mozzarella Parmesan Cheese and Fresh Herb Homemade Red Sauce

Chicken Toscano (Bone-In)

Served with a White Wine Butter Sauce, Diced Tomatoes, Artichoke Hearts and Black Olives

Stuffed Chicken Medallions

Boneless Chicken Breast Stuffed with Spinach and Cheese, Baked then Topped with a Light Béchamel Sauce

Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms, Marsala Wine, Diced Tomatoes and Olives

Charbroiled Tri-Tip

Marinated in a Blend of Spices, Charbroiled and Served "London Broil" style

Additional \$5.00cost/person will apply

Oriental Chicken or Beef Stir Fry

Boneless Chicken OR Sirloin Steak Stir-fried with Peppers, Onions, Carrots, Sesame Seeds and Tossed with a Teriyaki Glaze

Stuffed Sole

Grilled and Stuffed with Shrimp and Dungeness Crab and Topped with Melted Cheese and a Light Lemon Butter Sauce

Served With:

Seasonal Vegetables
Penne Pasta Pomodoro
Freshly Baked Rolls and Butter
Assorted Desserts
Freshly Brewed Tropical Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas





