

#### Breakfast:

- Freshly brewed house blend coffee and decaffeinated coffee
- Served with Half and Half and 2% milk
- A selection of black, herbal, and specialty teas
- Orange, grapefruit, and cranberry juice
- An assortment of breakfast cereals with whole and 2% milk
- Individual fruit and plain yogurts
- Freshly baked morning pastries with fruit preserves and butter
- Locally and seasonally selected sliced fruit and berries

#### Lunch:

- Baby spinach salad with roasted pecans, poached pears, and Cypress Grove goat cheese with balsamic vinaigrette
- Herbed roasted chicken breast with roasted rosemary potatoes, oyster mushrooms and garlic broccolini and white wine sauce
- Lemon Chiffon Cake or Decadent chocolate mousse with seasonal berries and whipped sweet cream

#### Reception:

- Smoked salmon with cream cheese on cucumber
- Baked raspberry and Brie in puff pastry
- Chicken tandoori with spicy yogurt dip
- Beef sate with peanut sauce
- Anti-pasti Display
  - Fresh buffalo mozzarella with vine ripened tomatoes, fresh basil and extra virgin olive oil
  - Prosciutto with fresh melon
  - Grilled Italian herb marinated vegetables, served chilled
  - Pistachio mortadella and Genoa salami and grilled olive oil artichoke hearts
  - Crostini and crackers
- Viennese Pastry Table
  - Assorted Italian mini tarts, French pastries and macarons
  - Chocolate covered strawberries
  - Mexican Pecan "Wedding" Cookies
  - Mini Assorted Cheesecakes