

A MESSAGE FROM EXECUTIVE CHEF TODD JACOBS

I AM PROUD TO SAY THAT WHENEVER POSSIBLE, ALL OF OUR SALAD GREENS AND VEGETABLES ARE CERTIFIED ORGANIC AND LOCALLY GROWN. WHEN THE SEAS ALLOW, OUR FISH IS LOCALLY CAUGHT IN THE WILD USING SUSTAINABLE PRACTICES. OUR MEAT COMES FROM A SMALL FARM IN ARIZONA; IT IS GRAZED IN OPEN PASTURES AND GIVEN NO ANTIBIOTICS OR GROWTH HORMONES. OUR CHICKENS COME FROM A FARM IN LANCASTER, PENNSYLVANIA. THEY ROAM OUTSIDE TO FORAGE AND ARE FED A VEGETARIAN DIET, WHICH ALSO DOES NOT INCLUDE ANY ANTIBIOTICS OR GROWTH HORMONES. ALL OF OUR FRUIT, FLOUR AND SUGAR ARE ALSO CERTIFIED ORGANIC. FOR THE ABOVE REASONS, OUR MENU IS SUBJECT TO ADDITIONS AND CHANGES BASED ON MARKET AVAILABILITY. PLEASE ENJOY THE GREAT FLAVOR AND ENERGY PACKED INTO THESE DELICIOUS FOODS!

BREAKFAST MENUS

OPTION 1

CONTINENTAL

FRESHLY BAKED BREAKFAST ROLLS, CROISSANTS, MINI MUFFINS & ASSORTED DANISH
FRESH BAGELS
BUTTER & CREAM CHEESE
ASSORTED CEREALS
SLICED FRESH FRUIT
ORGANIC INDIVIDUAL YOGURTS
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE
TEA & COFFEE

OPTION 2

QUICK STOP

FRESHLY BAKED BREAKFAST ROLLS, CROISSANTS, MINI MUFFINS & ASSORTED DANISH
FARM FRESH SCRAMBLED EGGS
BACON
ROASTED POTATOES
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE
TEA & COFFEE

OPTION 3

SPA BREAKFAST

FARM FRESH SCRAMBLED EGGS
FRESH ORGANIC FRUIT SMOOTHIES
DOMESTIC & TROPICAL ORGANIC FRUIT PLATTER
INDIVIDUAL ORGANIC YOGURTS
BASKET OF FRESH BAKED BREAKFAST ROLLS & CROISSANTS
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE
TEA & COFFEE

OPTION 4

FULL AMERICAN

SLICED FRESH FRUIT PLATTER
FARM FRESH SCRAMBLED EGGS
BACON & SAUSAGE
BASKET OF FRESH BAKED BREAKFAST ROLLS, CROISSANTS, MINI MUFFINS & ASSORTED DANISH
ROASTED POTATOES
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE
TEA & COFFEE

BREAKFAST MENUS CONTINUED....

OPTION 5

ALLEGRIA AMERICAN

OMELET STATION: THREE FARM FRESH EGGS PREPARED TO ORDER BY CHEF,

WITH HOST'S CHOICE OF SIX ITEMS AVAILABLE:

CARAMELIZED ONIONS, WILD MUSHROOMS, HAM, AMERICAN CHEESE, ROASTED RED PEPPERS, CHEDDAR CHEESE,
BACON, SAUTÉED SPINACH, IMPORTED GRUYERE CHEESE, OVEN ROASTED PLUM TOMATO WITH FRESH BASIL

CHOICE OF EGG WHITES - ADDITIONAL \$2.00 PER GUEST

ROASTED POTATOES

BACON & SAUSAGE

BASKET OF FRESH BAKED BREAKFAST ROLLS, CROISSANTS, MINI MUFFINS & ASSORTED DANISH

FRESH BAGELS

BUTTER & CREAM CHEESE

SLICED FRESH FRUIT PLATTER

FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE

TEA & COFFEE

OPTION 6

A NEW YORK BREAKFAST

OMELET STATION: THREE FARM FRESH EGGS PREPARED TO ORDER BY CHEF,

WITH HOST'S CHOICE OF SIX ITEMS AVAILABLE:

CARAMELIZED ONIONS, WILD MUSHROOMS, HAM, AMERICAN CHEESE, ROASTED RED PEPPERS, CHEDDAR CHEESE,
BACON, SAUTÉED SPINACH, IMPORTED GRUYERE CHEESE, OVEN ROASTED PLUM TOMATO WITH FRESH BASIL

CHOICE OF EGG WHITES - ADDITIONAL \$2.00 PER GUEST

BUFFET OF:

CORN FLAKED CHALLAH FRENCH TOAST WITH ORGANIC MAPLE SYRUP

ROASTED POTATOES, HAM, BACON & SAUSAGE

ORGANIC FRESH FRUIT PLATTER

BASKET OF FRESH BAKED BREAKFAST ROLLS, CROISSANTS & MINI MUFFINS

FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE

TEA & COFFEE

ADDITIONAL ITEMS WHICH MAY BE ADDED TO ANY BREAKFAST PACKAGE:

FARM FRESH SCRAMBLED EGGS

CORN FLAKED CRUSTED CHALLAH FRENCH TOAST WITH REAL VERMONT MAPLE SYRUP

SMOKED MAINE SALMON WITH DILL CREAM, TRADITIONAL GARNISH & TOAST POINTS

HAM, BACON OR SAUSAGE

SLICED FRESH FRUIT PLATTER

SLICED VINE-RIPENED TOMATOES & VIDALIA ONION

ROASTED POTATOES

FRESH BAGELS, BUTTER & CREAM CHEESE

OMELET STATION:

THREE FARM FRESH EGGS PREPARED TO ORDER BY CHEF, WITH HOST'S CHOICE OF SIX ITEMS AVAILABLE:

CARAMELIZED ONIONS, WILD MUSHROOMS, HAM, AMERICAN CHEESE, ROASTED RED PEPPERS, SAUTÉED SPINACH,
OVEN ROASTED PLUM TOMATO WITH FRESH BASIL, CHEDDAR CHEESE, BACON, IMPORTED GRUYERE CHEESE

LUNCH MENUS

OPTION 1

NY DELI STYLE LUNCH

- FRESH TUNA SALAD SANDWICH SERVED WITH LETTUCE & TOMATO
 - HONEY GLAZED HAM SANDWICH WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD
 - FREE RANGE CHICKEN SALAD SANDWICH WITH FRESH DILL, SERVED WITH LETTUCE & TOMATO
 - ENDIVE, RADICCHIO & ARUGULA, GORGONZOLA CHEESE & TOASTED WALNUTS WITH WALNUT VINAIGRETTE
- INCLUDES ASSORTED SOFT DRINKS, POTATO CHIPS & HOMEMADE COOKIES*

OPTION 2

BISTRO STYLE LUNCH

- GRILLED VEGETABLE "PAN BAGNA" ON CRISP GARLIC BAGUETTE
 - PANKO CRUSTED FREE RANGE CHICKEN BREAST SANDWICH WITH MELTED GRUYERE, LETTUCE, TOMATO & ONIONS
 - PAN SEARED CERTIFIED ANGUS HANGER STEAK WITH BARBECUED ONIONS & MELTED AMERICAN CHEESE ON CRISP BAGUETTE
 - LOCAL ORGANIC GREEN SALAD, VINE-RIPENED TOMATOES, CUCUMBERS & RED ONION, OIL & VINEGAR
- INCLUDES ASSORTED SOFT DRINKS, POTATO CHIPS & HOMEMADE FUDGE BROWNIES*

OPTION 3

LONG BEACH DELI STYLE LUNCH

- FRESH BAKES BREADS & ROLLS
 - PLATTERS OF SLICED ROAST BEEF, DELI HAM, ROAST TURKEY
 - GENOA SALAMI AND PASTRAMI
 - AMERICAN & SWISS CHEESE
 - MUSTARD & MAYONNAISE
 - PICKLES
 - COLE SLAW & POTATO SALAD
- INCLUDES ASSORTED SOFT DRINKS, POTATO CHIPS & MINI CHEESECAKES*

LUNCH MENUS CONTINUED...

OPTION 4

HOT LUNCH BUFFET

- ORGANIC GARDEN SALAD WITH CRISP CROUTONS & CREAMY HERB DRESSING
- RIGATONI PASTA WITH SWEET ITALIAN SAUSAGE, OVEN ROASTED PLUM TOMATOES & RICOTTA CREAM
- CHARBROILED SALMON WITH LEMON CAPER VINAIGRETTE
- SAUTÉED ORGANIC VEGETABLE MEDLEY
- FRESH BAKED TUSCAN BREADS

INCLUDES ASSORTED SOFT DRINKS, HOMEMADE COOKIES & HOMEMADE FUDGE BROWNIES

OPTION 5

SALAD BAR

TUNA SALAD, EGG SALAD & POTATO SALAD

SLICED SEASONAL MELON

CREATE YOUR OWN SALAD:

ROMAINE LETTUCE & MIXED GREENS

CUCUMBERS, TOMATOES, RED ONIONS, BELL PEPPERS, SUN-DRIED TOMATOES, CHICK PEAS, BROCCOLI, CRAISINS,
BACON BITS, ROASTED BEETS, MARINATED ARTICHOKES, SLICED AVOCADO, WALNUTS & CROUTONS
FETA CHEESE, SHREDDED MOZZARELLA & CRUMBLed GORGONZOLA CHEESE

MARINATED GRILLED CHICKEN

ASSORTED BREADS AND ROLLS

MINI DESSERT TO INCLUDE MINI S'MORES, MINI BANANA NAPOLEANS & MINI PEANUT BUTTER CUPS

INCLUDES ASSORTED SOFT DRINKS, ICED TEA AND LEMONADE

*** MARINATED SLICED STEAK . . . ADDITIONAL*

LUNCH MENUS CONTINUED...

OPTION 6

FORMAL LUNCHEON – 1 COURSE

HOST PRE-SELECTS 3 - GUESTS CHOICE OF ONE

- CRISP TEMPURA BATTERED JUMBO LUMP CRAB CAKE WITH ORGANIC CARROT PUREE
LOCAL ORGANIC TATSOI WITH HAND CUT FRIES
- WARM SPINACH & CRISP BARBECUED DUCK CONFIT
ROAST YUKON GOLD POTATOES, WILD MUSHROOMS & WARM RASPBERRY VINAIGRETTE
- PAN SEARED SHRIMP & SCALLOPS, ORGANIC VEGETABLE STIR FRY, GINGER & SOY IN CRISP ROOT BASKET
- FRESH PENNE PASTA WITH FREE RANGE CHICKEN & SAUTÉED ORGANIC VEGETABLES
SUN-DRIED TOMATOES, GARLIC, LEMON & HERBS
- CRISP PANKO CRUSTED LOCAL MONKFISH WITH CHIPOTLE AIOLI, ASIAN MESCLUN GREENS & PARSNIP CRISPS
- BRAISED BEEF SHORT RIBS WITH MERLOT WINE SAUCE, STEAMED SPINACH & PARSNIP PUREE

OPTION 7

FORMAL LUNCHEON – 2 COURSES

FIRST COURSE - HOST PRE-SELECTS 1

- ORGANIC PEAR & FENNEL SALAD, ORGANIC ARUGULA & PARMESAN SHAVINGS WITH WALNUT OIL
- LOCAL ORGANIC MESCLUN GREENS & CRISP ENDIVE, SUGAR PLUM TOMATOES, DIJON VINAIGRETTE & FRESH CHIVES
- ENDIVE, RADICCHIO & ORGANIC ARUGULA, TOASTED WALNUTS, GORGONZOLA CHEESE & WALNUT VINAIGRETTE

SECOND COURSE - HOST PRE-SELECTS 3, GUESTS CHOICE OF ONE

- CRISP TEMPURA BATTERED JUMBO LUMP CRAB CAKE WITH ORGANIC CARROT PUREE
LOCAL ORGANIC TATSOI WITH HAND CUT FRIES
- WARM SPINACH & CRISP BARBECUED DUCK CONFIT, YUKON GOLD POTATOES
WILD MUSHROOMS & WARM RASPBERRY VINAIGRETTE
- PAN SEARED SHRIMP & SCALLOPS, ORGANIC VEGETABLE STIR FRY, GINGER & SOY IN CRISP ROOT BASKET
- FRESH PENNE PASTA WITH FREE RANGE CHICKEN & SAUTÉED ORGANIC VEGETABLES
SUN-DRIED TOMATOES, GARLIC, LEMON & HERBS
- CRISP PANKO CRUSTED LOCAL MONKFISH WITH CHIPOTLE AIOLI, ASIAN MESCLUN GREENS & PARSNIP CRISPS
- BRAISED BEEF SHORT RIBS WITH MERLOT WINE SAUCE, STEAMED SPINACH & PARSNIP PUREE
- PLATTER OF GRILLED, STEAMED & SAUTÉED ORGANIC VEGETABLES, ROASTED GARLIC WHIPPED POTATOES

LUNCH MENUS CONTINUED...

OPTION 8

BLUE PLATE SEMINAR SPECIAL

*PLANNER PRE-SELECTS THREE SANDWICHES OR SALADS - GUEST CHOOSES ONE.
INCLUDES FRESH FRUIT, POTATO CHIPS, & PICKLE*

SANDWICH SELECTIONS:

- HATFIELD BACON WITH ROMAINE LETTUCE & TOMATO
- OVEN ROASTED TURKEY CLUB WITH HATFIELD BACON, LETTUCE, TOMATO & MAYONNAISE
- PAN SEARED FLOUNDER FILET WITH HOUSE TARTAR SAUCE, LETTUCE, TOMATO & AMERICAN CHEESE
- PAN SEARED CERTIFIED ANGUS HANGER STEAK WITH BARBECUED ONIONS & MELTED AMERICAN CHEESE
 - OPEN FACED GRILLED CHEESE WITH HATFIELD BACON & TOMATO
 - ALL AMERICAN GRILLED CHEESE SANDWICH
- CHICKEN SALAD WITH FRESH DILL SERVED WITH LETTUCE & TOMATO
- FRESH TUNA SALAD SERVED WITH LETTUCE & TOMATO
- OPEN FACED TUNA MELT SERVED WITH SLICED TOMATO & MELTED GRUYERE
- GRILLED VEGETABLE "PAN BAGNA" ON CRISP GARLIC BAGUETTE WITH MELTED MOZZARELLA
- HONEY GLAZED VIRGINIA HAM WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD

SALAD SELECTIONS:

- FRESH TUNA SALAD NICOISE WITH DIJON VINAIGRETTE
 - FREE RANGE CHICKEN SALAD WITH LOCAL ORGANIC MESCLUN, CRISP ENDIVE
VINE-RIPENED TOMATOES, CUCUMBERS & RED ONION
 - CHARBROILED MAINE SALMON & STEAMED VEGETABLES
LOCAL ORGANIC MESCLUN GREENS, CRISP ENDIVE & GARLIC GREEN HERB DRESSING
 - GRILLED BREAST OF CHICKEN WITH CRISP HEARTS OF ROMAINE LETTUCE
VINE-RIPENED TOMATOES, TUSCAN CROUTONS & CREAMY GARLIC DRESSING
 - SLICED TOMATO, AVOCADO AND ORANGE OVER MESCLUN GREENS AND CITRUS VINAIGRETTE WITH:
 - **CHILLED LOBSTER SALAD WITH COGNAC DRESSING
 - **CHILLED SHRIMP COCKTAIL
- **SUPPLEMENTAL CHARGES APPLY*

OPTION 9

ECO-FRIENDLY BOXED LUNCH

PLANNER MUST PRE-ORDER. GUEST CHOOSES ONE. INCLUDES FRESH FRUIT, POTATO CHIPS, & PICKLE.

- OVEN ROASTED TURKEY CLUB WITH HATFIELD BACON, LETTUCE, TOMATO & MAYONNAISE
- FRESH TUNA SALAD SERVED WITH LETTUCE & TOMATO
- HONEY GLAZED VIRGINIA HAM WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD
- HATFIELD BACON WITH ROMAINE LETTUCE & TOMATO
- FREE RANGE CHICKEN SALAD WITH FRESH DILL SERVED WITH LETTUCE & TOMATO
- GRILLED BREAST OF CHICKEN WITH CRISP ORGANIC HEARTS OF ROMAINE LETTUCE
VINE RIPENED TOMATOES, TUSCAN CROUTONS AND CREAMY GARLIC DRESSING
- SLICED TOMATO, AVOCADO & ORANGE OVER MESCLUN GREENS AND CITRUS VINAIGRETTE WITH:
 - **CHILLED LOBSTER SALAD WITH COGNAC DRESSING
 - **CHILLED SHRIMP COCKTAIL

DINNER MENUS

CLASSIC CORPORATE DINNER MENU

FIRST PLATES – HOST PRE-SELECTS ONE:

- CREAM OF LEEK & POTATO SOUP WITH CRÈME FRAICHE & CHIVES
- HEARTS OF ROMAINE LETTUCE WITH CREAMY GARLIC DRESSING, CRISP CROUTONS, TOMATO OIL & PARSLEY PUREE
- ORGANIC MESCLUN GREENS WITH CRISP ENDIVE & DIJON VINAIGRETTE
- FETTUCCINI PRIMAVERA WITH SAUTÉED ORGANIC VEGETABLES & GARLIC CREAM
- PENNE A LA VODKA & ORGANIC GREENS SAUTÉED WITH GARLIC

MAIN PLATES – HOST PRE-SELECTS THREE, GUESTS CHOICE OF ONE:

- PAN SEARED PEPPERCORN CRUSTED HANGER STEAK, SLICED & SERVED WITH GREEN PEPPERCORN CREAM
SAUTÉED SEASONAL ORGANIC VEGETABLES & OVEN ROASTED YUKON POTATOES
- OVEN ROASTED CORIANDER & FENNEL CRUSTED PORK TOP SIRLOIN
CAMELIZED APPLE & SHERRY WINE SAUCE
SAUTÉED ORGANIC VEGETABLE MEDLEY & ROAST GARLIC WHIPPED POTATOES
- BRAISED LAMB SHANK IN RICH LAMB BROTH WITH OVEN ROASTED SEASONAL VEGETABLES
ORGANIC PARSNIP & YUKON POTATO PUREE
- PAN ROASTED FREE RANGE CHICKEN WITH FRESH ROSEMARY
ORGANIC VEGETABLES & OVEN ROASTED GARLIC WHIPPED POTATOES
- CRISP PANKO CRUSTED LOCAL MONKFISH WITH SMOKED RED CHILI AIOLI
ORGANIC GREENS SAUTÉED WITH GARLIC & HAND CUT FRIES
- BROILED MISO CRUSTED LOCAL DAY BOAT FISH
ORGANIC VEGETABLE STIR FRY WITH GARLIC & ORGANIC BROWN JASMINE RICE
- CRISP PAN SEARED TOFU & ORGANIC VEGETABLE STIR FRY WITH ORGANIC BROWN JASMINE RICE

DESSERT – HOST PRE-SELECTS ONE:

- CHOCOLATE SOUFFLÉ
- ORGANIC APPLE CRISP WITH FRESH WHIPPED CREAM
- ICE CREAM TRIO

3 HOURS DELUXE WINE & BEER

ALL DINNERS INCLUDE BREAD SERVICE, COFFEE & TEA

DINNER MENUS CONTINUED...

PERSONAL PLANNER'S PERFECT DINNER MENU:

PLANNER'S CHOICE OF ONE APPETIZER OR SOUP:

- PAN SEARED WILD MUSHROOM CROUSTADE IN CRISP PUFFED PASTRY WITH WILD MUSHROOM COGNAC BUTTER
 - PAN SEARED LOCAL DAYBOAT SEA SCALLOPS WITH BROWN BUTTER AND LEMON THYME
LOCAL ORGANIC MESCLUN GREENS WITH LEMON VINAIGRETTE
- THICK SLICED TOMATOES WITH FRESH MOZZARELLA & ARUGULA, TUSCAN BASIL OIL & BALSAMIC VINEGAR
 - STIR FRY OF SEASONAL ORGANIC VEGETABLES & WILD MUSHROOMS WITH BRAISING GREENS
SERVED IN A CRISP ROOT VEGETABLE BASKET WITH GARLIC, GINGER & SOY
- CRISP MARYLAND JUMBO LUMP CRAB CAKE WITH ORGANIC CARROT & POMMERY MUSTARD PUREE
 - LOCAL ORGANIC TATSOI WITH GINGER SCALLION SOY SAUCE & CRISP RICE NOODLES
 - PENNE A LA VODKA & ORGANIC GREENS SAUTÉED WITH GARLIC
- CREAM OF LEEK & POTATO SOUP WITH CRÈME FRAICHE & CHIVES (*HOT OR CHILLED*)
 - ASPARAGUS & SPINACH BISQUE (*APRIL THROUGH JUNE*)
- LIGHTLY CURRIED PUMPKIN SOUP WITH CRÈME FRAICHE & ANISE TOAST (*SEPTEMBER THROUGH DECEMBER*)
 - VEGETABLE & TOMATO GAZPACHO WITH GUACAMOLE (*JULY THROUGH SEPTEMBER*)
- OVEN ROASTED LOBSTER & PLUM TOMATO BISQUE, LOBSTER TIMBALE WITH FINES HERBS & DICED TOMATO

PLANNER'S CHOICE OF ONE SALAD:

- ORGANIC HEARTS OF ROMAINE LETTUCE WITH CREAMY GARLIC DRESSING, CRISP CROUTONS
TOMATO OIL & PARSLEY PURÉE
 - WARM BABY SPINACH & GRILLED PORTOBELLO MUSHROOMS, SHAVED PARMESAN,
CRISP PANCETTA & WARM BALSAMIC VINEGAR
- STIR FRY OF SEASONAL ORGANIC VEGETABLES & WILD MUSHROOMS WITH BRAISING GREENS
SERVED IN A CRISP ROOT VEGETABLE BASKET WITH GARLIC, GINGER & SOY
- ENDIVE, RADICCHIO & ARUGULA WITH GORGONZOLA CHEESE AND TOASTED WALNUTS & DIJON VINAIGRETTE
 - ARUGULA & FRISEE SALAD WITH MARINATED FENNEL, OVEN DRIED TOMATOES
ORANGE SEGMENTS & CITRUS VINAIGRETTE
- PAN SEARED LOCAL DAYBOAT SEA SCALLOPS WITH BROWN BUTTER & LEMON THYME
LOCAL ORGANIC MESCLUN GREENS WITH LEMON VINAIGRETTE

PLANNER'S CHOICE OF FOUR ENTREES:

- OVEN ROASTED CORIANDER & FENNEL CRUSTED PORK TOP SIRLOIN, CARAMELIZED APPLE & SHERRY WINE SAUCE
SAUTÉED ORGANIC VEGETABLE MEDLEY & ROASTED GARLIC WHIPPED POTATOES
 - GRILLED CHICKEN BREAST PAILLARD WITH TOMATO BASIL VINAIGRETTE
ORGANIC GREENS & SOBA NOODLES SAUTÉED WITH GARLIC
- BROILED MISO CRUSTED LOCAL DAYBOAT FISH, ORGANIC VEGETABLE STIR FRY WITH GARLIC
ORGANIC BROWN JASMINE RICE
 - CHARBROILED FILET MIGNON WITH MADEIRA WINE SAUCE
ORGANIC GRILLED VEGETABLES & ROASTED GARLIC WHIPPED POTATOES
- ROASTED SLICED BREAST OF LONG ISLAND FREE RANGE DUCK & LEG CONFIT
PAN JUICES WITH CABERNET JUICES AND TARTE CHERRIES
ORGANIC VEGETABLE MEDLEY, SAUTÉED GREENS & ORGANIC SWEET POTATO PUREE
 - ATLANTICA BOUILLABAISSE WITH TOASTED TUSCAN BREAD
STEAMED NORTH ATLANTIC FISH & SHELLFISH IN GARLIC SAFFRON BROTH
- STUFFED BREAST OF CHICKEN WITH PORCINI MUSHROOMS, BASIL, SUN DRIED TOMATOES & GROUND PIGNOLI
MARSALA WINE SAUCE, ROASTED GARLIC WHIPPED POTATOES & VEGETABLE MEDLEY
- WARM NAPOLEON OF HERBED GOAT CHEESE & CRISP PUFF PASTRY CARAMELIZED ONION & TOMATO CONFIT
ORGANIC BASIL & RED CHILI INFUSED EXTRA VIRGIN OLIVE OIL
- CRISP PAN SEARED BONELESS LOCAL FLOUNDER WITH FRIED CAPERS, DICED TOMATO & FINE HERBS BEURRE
BLANC STEAMED ASPARAGUS & JASMINE RICE
 - CHARBROILED SALMON WITH LEMON CAPER VINAIGRETTE, ORGANIC GRILLED VEGETABLES & JASMINE RICE
 - PAN SEARED SEA BASS WITH CHILI LIME BEURRE BLANC, CRISP CORN POLENTA & WILD ORGANIC SPINACH
 - PAN ROASTED FREE RANGE CHICKEN WITH FRESH ROSEMARY
ORGANIC VEGETABLE MEDLEY & ROASTED GARLIC WHIPPED POTATOES
- GRILLED AUSTRALIAN FREE RANGE LAMB TOP SIRLOIN, SLICED & SERVED WITH LAMB JUS INFUSED WITH FRESH
GINGER
ORGANIC GRILLED VEGETABLES & OVEN ROASTED NEW POTATOES
 - CHARBROILED CEDAR RIVER FARMS SIRLOIN STRIP STEAK, VIDALIA ONION CONFIT
CRACKED BLACK PEPPER & CABERNET WINE SAUCE, ORGANIC GRILLED VEGETABLES & CRISP DARPHIN POTATO
 - FRESH LINGUINE WITH OVEN ROASTED PLUM TOMATO & BASIL PUREE
BROCCOLI RABE SAUTÉED WITH GARLIC & OLIVE OIL

PLANNER'S CHOICE OF ONE DESSERT:

CLASSIC CRÈME BRULE, BANANA NAPOLEON, CLASSIC NEW YORK STYLE CHEESECAKE, FRUIT SPA PLATTER,
HOMEMADE SORBET OR ICED CREAM, COOKIE PLATTER, CHOCOLATE HAZELNUT TORTE

*ALL DINNERS INCLUDE BREAD SERVICE, COFFEE & TEA
OPTIONS TO ADD BAR PACKAGES ADDITIONAL*

PREMIUM LOBSTER BAKE & RAW BAR BUFFET DINNER

COCKTAIL HOUR

ATLANTICA RAW BAR & BUFFET

- LOCAL LITTLENECK CLAMS, PECONIC BAY OYSTERS, PRINCE EDWARDS ISLAND MUSSELS & SHRIMP COCKTAIL
 - COCKTAIL, MIGNONETTE, & POMMERY MUSTARD SAUCES
 - TUSCAN SEAFOOD SALAD WITH TOMATOES, CAPERS, & FINES HERBS
 - CALAMARI, CONCH, MUSSELS & SHRIMP WITH RED WINE VINAIGRETTE
 - ASIAN STYLE BARBECUED BABY BACK RIBS
 - CHEF'S SELECTION OF SUSHI & SASHIMI
- VINE-RIPENED TOMATOES & FRESH MOZZARELLA WITH TUSCAN BASIL PUREE
- ASSORTED VEGETARIAN SALADS

SEATED LOBSTER DINNER

FIRST COURSE:

- ORGANIC HEARTS OF ROMAINE LETTUCE WITH CREAMY GARLIC DRESSING
CRISP CROUTONS, TOMATO OIL & PARSLEY PUREE

MAIN COURSE:

SERVED FRENCH STYLE TO TABLE

- STEAMED MONTAUK LOBSTER WITH DRAWN BUTTER (ONE PER PERSON)
- SLICED BARBECUED CEDAR RIVER FARMS SIRLOIN STEAK
- GRILLED WHITE SEA BASS WITH CITRUS VINAIGRETTE

VEGETABLE SIDE DISHES:

SERVED FAMILY STYLE TO TABLE

- OVEN ROASTED YUKON POTATOES
- SAVOY COLESLAW
- FRESH CORN ON THE COB
- DAILY VEGETABLE

DESSERT

ORGANIC BERRY SHORTCAKE WITH FRESH WHIPPED CREAM

INCLUDES FRESHLY BAKED ROLLS, SOFT DRINKS, ICED TEA, COFFEE & TEA

THEMED BREAKS

“SUNRISE- EYE OPENER”

STARBUCKS COFFEE PRESENTATION, ASSORTED HERBAL TEAS, & ASSORTED JUICES

“OCEAN WATERS”

STARBUCKS COFFEE PRESENTATION, ASSORTED HERBAL TEAS, ASSORTED JUICES,
ASSORTED SOFT DRINKS, & BOTTLED WATER

“DAY AT THE BEACH”

CHIPS, PRETZELS OR FRESH POPCORN, ALLEGRIA TRAIL MIX, WHOLE FRUIT, & ASSORTED SOFT DRINKS

“THE SNACK ATTACK”

ASSORTED HOMEMADE COOKIES & BROWNIES, ASSORTED CHOCOLATES
ASSORTED SOFT DRINKS, BOTTLED WATER, ICED TEA OR LEMONADE

“BEACH VOLLEYBALL”

A SELECTION OF WHOLE & DRIED FRUITS, NUTS & SEASONAL BERRIES, ASSORTED DARK CHOCOLATES,
ASSORTED VITAMIN WATER & JUICES

\$28.00 PER GUEST

“WALK ON THE SAND”

ORGANIC YOGURT, SEASONAL FRUIT & BERRIES, DRIED FRUITS & NUTS, ASSORTED GRANOLA BARS, DARK
CHOCOLATE, ASSORTED JUICES & BOTTLED WATER

“SKINNY DIPPING”

DISPLAY OF FRESH FRUIT & BERRIES, ORGANIC FRESH VEGETABLES WITH ASSORTED ORGANIC DIPS,
ASSORTED CHEESE & CRACKERS, ICED TEA OR LEMONADE

THEMED BREAKS – CONTINUED...

“THE SUNSET”

ASSORTED FINGER SANDWICHES, ASSORTED HOMEMADE COOKIES & BROWNIES, FRESH FRUIT DISPLAY,
ASSORTED SOFT DRINKS, BOTTLED WATER, ICED TEA OR LEMONADE

“BOARDWALK”

HUMMUS & PITA CHIPS, BABAGANOUSH, STUFFED GRAPE LEAVES, MIXED OLIVES & FETA CHEESE,
ASSORTED SOFT DRINKS & BOTTLED WATER

“MIDDAY KICK”

FRESH POPCORN, CHOCOLATE DIPPED APPLE WEDGES TOPPED WITH NUTS, STARBUCKS COFFEE PRESENTATION,
ASSORTED SOFT DRINKS & BOTTLED WATER

“ENERGIZED & ALERT”

MINI CREAM CHEESE & JELLY SANDWICHES, ASSORTMENT OF CLIFF BARS, ALEGRIA TRAIL MIX, VEGETABLE
CRUDITÉS, ASSORTMENT OF ORGANIC YOGURTS, STARBUCKS COFFEE PRESENTATION & BOTTLED WATER

\$35.00 PER GUEST

“SWEET TOOTH”

ASSORTED HOMEMADE COOKIES & BROWNIES, ASSORTED CHOCOLATES, MINI CHEESECAKES, CHOCOLATE DIPPED
APPLE WEDGES TOPPED WITH NUTS, STARBUCKS COFFEE PRESENTATION & BOTTLED WATER

**ALL BREAKS MAY BE PREPARED WITHOUT NUTS OR NUT BASED PRODUCTS*

SEMINAR PACKAGE # 1

CONTINENTAL BREAKFAST

BASKET OF BREAD, MINI MUFFINS, ASSORTED DANISHES
FRESH BAGELS & ASSORTED CREAM CHEESE
ASSORTED CEREALS
FRESH FRUIT
ORGANIC INDIVIDUAL YOGURTS
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE, TEA & COFFEE

BLUE PLATE SEMINAR LUNCH

PLANNER PRE-SELECTS THREE SANDWICHES OR SALADS -GUEST CHOOSES ONE.

INCLUDES FRESH FRUIT, POTATO CHIPS, & PICKLE

SANDWICH SELECTIONS:

BREAD CHOICES FROM THE ORGANIC BAKERY: MULTIGRAIN, CRISP BAGUETTE, CHALLAH, RYE OR FLOUR TORTILLA WRAP

- HATFIELD BACON WITH ROMAINE LETTUCE & TOMATO
- OVEN ROASTED TURKEY CLUB WITH HATFIELD BACON, LETTUCE, TOMATO & MAYONNAISE
- PAN SEARED FLOUNDER FILET WITH HOUSE TARTAR SAUCE, LETTUCE, TOMATO & AMERICAN CHEESE
- PAN SEARED CERTIFIED ANGUS HANGER STEAK WITH BARBECUED ONIONS & MELTED AMERICAN CHEESE
- OPEN FACED GRILLED CHEESE WITH HATFIELD BACON & TOMATO
- ALL AMERICAN GRILLED CHEESE SANDWICH
- CHICKEN SALAD WITH FRESH DILL SERVED WITH LETTUCE & TOMATO
- FRESH TUNA SALAD SERVED WITH LETTUCE & TOMATO
- OPEN FACED TUNA MELT SERVED WITH SLICED TOMATO & MELTED GRUYERE
- GRILLED VEGETABLE "PAN BAGNA" ON CRISP GARLIC BAGUETTE WITH MELTED MOZZARELLA
- HONEY GLAZED VIRGINIA HAM WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD

SALAD SELECTIONS:

- FRESH TUNA SALAD NICOISE WITH DIJON VINAIGRETTE
 - FREE RANGE CHICKEN SALAD WITH LOCAL ORGANIC MESCLUN, CRISP ENDIVE
VINE-RIPENED TOMATOES, CUCUMBERS & RED ONION
 - CHARBROILED MAINE SALMON & STEAMED VEGETABLES
LOCAL ORGANIC MESCLUN GREENS, CRISP ENDIVE & GARLIC GREEN HERB DRESSING
 - GRILLED BREAST OF CHICKEN WITH CRISP HEARTS OF ROMAINE LETTUCE
VINE-RIPENED TOMATOES, TUSCAN CROUTONS & CREAMY GARLIC DRESSING
 - SLICED TOMATO, AVOCADO AND ORANGE OVER MESCLUN GREENS AND CITRUS VINAIGRETTE WITH:
 - **CHILLED LOBSTER SALAD WITH COGNAC DRESSING
 - **CHILLED SHRIMP COCKTAIL
- **SUPPLEMENTAL CHARGES APPLY**

DESSERT

ASSORTED HOMEMADE COOKIES

SEMINAR PACKAGE # 2

FULL AMERICAN BREAKFAST

FRESH FRUIT PLATTER
FARM FRESH SCRAMBLED EGGS
BACON AND SAUSAGE
BASKET OF FRESH BAKED ORGANIC BREADS, MINI MUFFINS & ASSORTED DANISH
ROASTED POTATOES
FRESH SQUEEZED ORANGE, GRAPEFRUIT JUICE, TEA & COFFEE

ECO-FRIENDLY BOXED LUNCH

PLANNER MUST PRE-ORDER.

*BREAD CHOICES FROM THE ORGANIC BAKERY: MULTIGRAIN, CRISP BAGUETTE, CHALLAH, RYE OR FLOUR TORTILLA
WRAP*

GUEST CHOOSES ONE - INCLUDES FRESH FRUIT, POTATO CHIPS, & PICKLE

- OVEN ROASTED TURKEY CLUB WITH HATFIELD BACON, LETTUCE, TOMATO & MAYONNAISE
- FRESH TUNA SALAD SERVED WITH LETTUCE & TOMATO
- HONEY GLAZED VIRGINIA HAM WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD
- HATFIELD BACON WITH ROMAINE LETTUCE & TOMATO
- FREE RANGE CHICKEN SALAD WITH FRESH DILL SERVED WITH LETTUCE & TOMATO
- GRILLED BREAST OF CHICKEN WITH CRISP ORGANIC HEARTS OF ROMAINE LETTUCE, VINE RIPENED TOMATOES
TUSCAN CROUTONS AND CREAMY GARLIC DRESSING
- SLICED TOMATO, AVOCADO & ORANGE OVER MESCLUN GREENS AND CITRUS VINAIGRETTE WITH:
 - **CHILLED LOBSTER SALAD WITH COGNAC DRESSING
 - **CHILLED SHRIMP COCKTAIL

DESSERT

ASSORTED HOMEMADE COOKIES

HOTEL

SEMINAR PACKAGE # 3

CONTINENTAL BREAKFAST

BASKET OF BREAD, MINI MUFFINS, & ASSORTED DANISH
FRESH BAGELS & ASSORTED CREAM CHEESE
ASSORTED CEREALS
FRESH FRUIT
ORGANIC INDIVIDUAL YOGURTS
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE, TEA & COFFEE

BLUE PLATE SEMINAR LUNCH

PLANNER PRE-SELECTS THREE SANDWICHES OR SALADS -GUEST CHOOSES ONE.

INCLUDES FRESH FRUIT, POTATO CHIPS, & PICKLE

SANDWICH SELECTIONS:

BREAD CHOICES FROM THE ORGANIC BAKERY: MULTIGRAIN, CRISP BAGUETTE, CHALLAH, RYE OR FLOUR TORTILLA WRAP

- HATFIELD BACON WITH ROMAINE LETTUCE & TOMATO
- OVEN ROASTED TURKEY CLUB WITH HATFIELD BACON, LETTUCE, TOMATO & MAYONNAISE
- PAN SEARED FLOUNDER FILET WITH HOUSE TARTAR SAUCE, LETTUCE, TOMATO & AMERICAN CHEESE
- PAN SEARED CERTIFIED ANGUS HANGER STEAK WITH BARBECUED ONIONS & MELTED AMERICAN CHEESE
- OPEN FACED GRILLED CHEESE WITH HATFIELD BACON & TOMATO
- ALL AMERICAN GRILLED CHEESE SANDWICH
- CHICKEN SALAD WITH FRESH DILL SERVED WITH LETTUCE & TOMATO
- FRESH TUNA SALAD SERVED WITH LETTUCE & TOMATO
- OPEN FACED TUNA MELT SERVED WITH SLICED TOMATO & MELTED GRUYERE
- GRILLED VEGETABLE "PAN BAGNA" ON CRISP GARLIC BAGUETTE WITH MELTED MOZZARELLA
- HONEY GLAZED VIRGINIA HAM WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD

SALAD SELECTIONS:

- FRESH TUNA SALAD NICOISE WITH DIJON VINAIGRETTE
 - FREE RANGE CHICKEN SALAD WITH LOCAL ORGANIC MESCLUN, CRISP ENDIVE, VINE-RIPENED TOMATOES, CUCUMBERS & RED ONION
 - CHARBROILED MAINE SALMON & STEAMED VEGETABLES, LOCAL ORGANIC MESCLUN GREENS, CRISP ENDIVE & GARLIC GREEN HERB DRESSING
 - GRILLED BREAST OF CHICKEN WITH CRISP HEARTS OF ROMAINE LETTUCE, VINE-RIPENED TOMATOES, TUSCAN CROUTONS & CREAMY GARLIC DRESSING
 - SLICED TOMATO, AVOCADO AND ORANGE OVER MESCLUN GREENS & CITRUS VINAIGRETTE WITH:
 - **CHILLED LOBSTER SALAD WITH COGNAC DRESSING
 - **CHILLED SHRIMP COCKTAIL
- **SUPPLEMENTAL CHARGES APPLY*

"DAY AT THE BEACH"

CHIPS, PRETZELS OR FRESH POPCORN, ALLEGRIA TRAIL MIX, WHOLE FRUIT, & ASSORTED SOFT DRINKS

SEMINAR PACKAGE # 4

BREAKFAST BUFFET

BASKET OF FRESH BAKED BREADS, MINI MUFFINS, & ASSORTED DANISH
FARM FRESH SCRAMBLED EGGS
BACON & SAUSAGE
ROASTED POTATOES
FRESH FRUIT
FRESH JUICES, TEA, & COFFEE

LUNCH BUFFET

PLANNER PRE-SELECTS THREE SANDWICHES OR SALADS

- OVEN ROASTED TURKEY CLUB WITH HATFIELD BACON, LETTUCE, TOMATO, & MAYONNAISE
- PAN SEARED CERTIFIED ANGUS HANGER STEAK WITH BARBECUED ONIONS & MELTED AMERICAN CHEESE
 - ALL AMERICAN GRILLED CHEESE SANDWICH
- FREE RANGE CHICKEN SALAD WITH FRESH DILL, SERVED WITH LETTUCE & TOMATO
 - FRESH TUNA SALAD SERVED WITH LETTUCE & TOMATO
- GRILLED VEGETABLE "PAN BAGNA" ON CRISP GARLIC BAGUETTE WITH MELTED MOZZARELLA
 - HONEY GLAZED HAM WITH ALL NATURAL SWISS CHEESE & DIJON MUSTARD
- LOCAL ORGANIC GREEN SALAD, VINE-RIPENED TOMATOES, CUCUMBERS & RED ONION, OIL & VINEGAR
- ENDIVE, RADICCHIO & ARUGULA, GORGONZOLA CHEESE & TOASTED WALNUTS WITH WALNUT VINAIGRETTE

SEMINAR PACKAGE # 5

CONTINENTAL BREAKFAST

BASKET OF FRESH BAKED BREADS, MINI MUFFINS, & ASSORTED DANISH
FRESH BAGELS & CREAM CHEESE
ASSORTED CEREAL
FRESH FRUIT
ORGANIC INDIVIDUAL YOGURTS
FRESH JUICES, TEA & COFFEE

LUNCH BUFFET

- ORGANIC HEARTS OF ROMAINE LETTUCE WITH CREAMY GARLIC DRESSING & CRISP CROUTONS
- PENNE WITH SLICED BREAST OF FREE RANGE CHICKEN, SEASONAL VEGETABLES, GARLIC, SUN DRIED TOMATOES, CHICKEN JUS & FINES HERBS
 - GRILLED ORGANIC VEGETABLE MEDLEY
 - FRESH BAKED TUSCAN BREADS