



BREAKFAST SAMPLE MENUS*

Seasoned Scrambled Eggs

Turkey breakfast sausage, cheddar hash brown casserole

Ham & Cheddar Frittata

Diced home Potatoes, clementines & bananas

French Toast Casserole w/Syrup

Pork breakfast sausage, seasonal fruit salad

Maple Bacon Biscuits

Cheddar scrambled eggs, warm cinnamon apples

Broccoli-Cheddar Frittata

Pork breakfast sausage, diced home potatoes

Western Scrambled Eggs

Bacon, cream cheese grits, assorted scones

All breakfasts include:

Assorted cereals with milk

Orange juice & coffee

Buttermilk biscuits w/butter & jellies unless meal includes

French Toast, Maple-Bacon Biscuits or Scones.

Breakfast is served at 8:00 AM



LUNCH SAMPLE MENUS*

Baked Chicken & Cheddar Sandwiches

Creamy coleslaw, potato chips

Smoked Turkey, Cheese & Peach Chutney Sliders

Crisp broccoli slaw w/sunflower seeds & dried cranberries, potato chips

Option: Hawaiian Ham Sliders

Turkey w/Herbed Artichoke-Cream Cheese Wrap

Garden vegetable soup

Option: Classic Club Wrap

Classic Beef & Bean Chili

Served w/cheddar & sour cream, cornbread casserole

Stuffed Baked Potato Bar

Choice of seasoned ground beef or turkey, or BBQ chicken.

Toppings include: cheddar, sour cream, scallions, bacon bits, salsa, steamed chopped broccoli and butter.

Smokey Pulled Pork (sandwiches or plate)

Baked macaroni and cheese, coleslaw

Rotini Pasta Sauté w/Chicken

Breast of chicken and sautéed Italian vegetables, tossed with rotini pasta in a light rosé sauce; garlic breadsticks

Taco Bar

Seasoned ground taco beef, crunchy corn shells and flour tortillas, sour cream, salsa, lettuce and cheddar; sweet sautéed corn

Classic Philly Cheesesteak or Chicken Cheesesteak Sandwich

Sautéed bell peppers & onions, roasted potato wedges, crisp dill pickles

All lunches include:

Garden salad bar, Chef's Choice dessert, iced tea, hot tea, coffee and water.

Lunch is served at 12:00 PM



DINNER SAMPLE MENUS*

Herb-crusted Breast of Turkey w/Pan Reduction Sauce

Long grain & wild rice w/dried cranberries, brown butter-honey carrots

Baked Lemon-Herb Chicken Breast

Savory rainbow potato medley, roasted cauliflower

Classic Pot Roast w/Roasting Jus and Brown Gravy

Parslied new potatoes, green beans w/caramelized Vidalias

Italian Pesto Meatloaf w/Marinara

*Roasted garlic mashed potatoes, roasted broccoli, garlic breadsticks
(Option: Chicken Parmesan)*

Ricotta-stuffed Pasta Shells w/Fire-roasted Marinara

Sicilian meat sauce, zucchini w/balsamic glaze, garlic breadsticks

Slow-roasted Pork Loin w/pan jus

Creamy mashed potatoes, maque choux (sautéed corn, peppers & onions)

Mesquite Chicken & Peppers with Sour Cream & Salsa Verde

El Paso rice, sautéed sweet corn

Tortellini Pasta Sauté

cheese-filled tortellini w/roasted chicken, sautéed Italian vegetables, to include zucchini, artichoke hearts, roasted tomatoes, red peppers & yellow squash, all tossed in a light rosé sauce; garlic breadsticks.

Parmesan-Herb Tilapia w/House-made Remoulade

Golden rice pilaf, lemon broccoli

All dinners include:

*Garden salad bar, warm yeast rolls w/butter or garlic bread,
Chef's Choice dessert, iced tea, hot tea, coffee & water.*

Dinner is served at 6:00 PM

(6:30 PM on Fridays)



* NOTE ON SAMPLE MENUS:

The “Sample Menus” provide a variety of examples that our dining area has prepared in the past. The actual menu selected for the group is totally up to the discretion of the chef. Groups may suggest a particular menu item or two but the conference center reserves the right to make the final decision on all menus. The selection will consider a group’s preference, but also will also consider food availability, current pricing, staff expertise, and preferences of other groups that will be sharing the dining area.