

Innovators Meeting Package

\$45.00 PER PERSON

Traditional Continental Breakfast

Assorted Chilled Juices, Sliced Seasonal Fresh Fruit Display
Chef's Selection of Assorted Breakfast Pastries, Muffins and Breads,
Butter and Preserves
Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and
Iced Tea
Assorted Soft Drinks and Spring Water

Midmorning Coffee Refresh

Deli Buffet

Sliced Roast Beef, Turkey Breast and Smoked Ham
Sliced Cheddar, Swiss and Provolone Cheeses
Assortment of Breads and Rolls with Condiments
Coleslaw, Country Potato Salad, Grilled Vegetable Pasta Salad
Mixed Spring Greens with Choice of Dressings
Whole Fresh Fruit
Freshly Brewed Coffee, Iced Tea, Assorted Soft Drinks and Spring Water

Midafternoon Break

Assorted Freshly Baked Cookies and Brownies
Assorted Soft Drinks and Spring Water

Midafternoon Coffee Refresh

Minimum of 25 people.

*Above prices are subject to 6% sales tax and 20% service charge.
Prices and policies are subject to change.*

Hearty Plated Lunches

Choice of Spinach, Caesar or Garden Salad
Chef's Selection of Accompaniments, Assorted Rolls and Butter
Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and
Iced Tea

Stone-Ground Polenta Lasagna \$17.00 per person
Grilled Vegetable Pesto Ricotta Stuffing, Tomato Bean Ragout

Chef's Selection from the Seafood Watch List Market Price
Chef's Pick from the Monterey Bay Seafood Watch List, Prepared Accordingly

Zahtar-Grilled Chicken Breast \$18.50 per person
Curried Roasted Vegetable Couscous, Chef's Selection of Seasonal Vegetable, Natural
Reduction

Caramelized Shallot and Cremini Mushroom-Stuffed Chicken . \$19.00 per person
Marsala Sauce, Chef's Selection of Seasonal Starch and Vegetable

Chili-Rubbed Flank Steak \$24.00 per person
Oven-Roasted Sweet Potato Salad, Mango Sweet Onion Salsa

Grilled Tournedos of Beef Tenderloin \$26.00 per person
Spinach Bacon Farce, Gorgonzola Cheese, Whipped Potatoes, Roasted Garlic
Demi-Glace

**Desserts may be selected from the A La Carte Collection or specialty dessert menus for
an additional charge.**

*If you would like to offer your guests a selection of two lunch entrées in advance,
price will be based on highest-priced entrée.*

*Clients are responsible for providing name cards that identify meal selection,
final count and seating chart seven days in advance.*

*Above prices are subject to 6% sales tax and 20% service charge.
Prices and policies are subject to change.*

Landmark Lunch Buffets

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

Soup and Grilled Cheese Buffet. \$20.00 per person

Tomato Soup, Black Bean Soup, Garnishes Including Sour Cream, Croutons, Tortilla Chips, Cheddar Cheese and Scallions, Pullman Bread with American Cheese, Brioche with Apple Butter and Brie, Parmesan-Crusted Rye with Gruyere and Smoked Bacon, Fresh Basil Panini with Prosciutto and Provolone

Deli-Style Buffet. \$20.00 per person

Sliced Roast Beef, Turkey Breast, Bavarian Ham, Cheddar, Swiss and Provolone Cheeses, Assortment of Breads and Rolls with Condiments, Country Potato Salad, Grilled Vegetable Pasta Salad, Garden Salad with Choice of Dressings, Sliced Fresh Fruits

Salad and Pasta Buffet \$21.00 per person

Garden Salad with Choice of Dressings, Caesar Salad, Marinated Mushroom Orzo Salad, Caprese Salad, Ciabatta, Focaccia, Olive Bread, Cheese Tortellini with Olives and Sun-Dried Tomato in Pesto Cream, Cavatappi Pasta with Sausage, Capers, Artichokes, Roasted Red Peppers, Garlic and Extra-Virgin Olive Oil, Rotini with Marinara and Parmesan

Add Roasted Breast of Chicken \$3.00 per person

The Clocktower Buffet. \$29.00 per person

Mixed Garden Lettuce, Assorted Dressings and Condiments, Grilled Asparagus Salad with Tomatoes, Mandarin Oranges and Feta Cheese, Stone-Ground Mustard Potato Salad, Seasonal Vegetables and Starch

Choice of 2 Entrees:

- Seared Gruyere-Crusted Chicken with Parsley Butter Sauce
- Salmon Tapenade
- Cheese Ravioli with Pesto Cream
- Grilled Flank Steak with Roasted Cipollini Jus

Firestone Buffet. \$31.00 per person

Baby Spinach Salad with Candied Pecans, Crisp Bacon, Spun Carrots, Pickled Red Onion and Apple Cider Honey Vinaigrette; Mini Iceberg Wedge Salad with Roma Tomato, Blue Cheese Dressing and Chopped Egg; Jicama, Cucumber, Cantaloupe Salad with Lime Cilantro Vinaigrette and Seasonal Starch and Vegetables

Choice of 2 Entrees:

- Jerk Chicken with Roasted Peach and Fennel
- Grilled Arctic Char with Saffron Potato Chowder
- Five-Mushroom Beef Tips with Crispy Onions

Desserts may be selected from the A La Carte Collection or specialty dessert menus for an additional charge.

Minimum of 25 guests.

If fewer than 25, add \$3.00 per person.

Menu prices are based on one-hour buffet service.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

The Village Sandwich Board

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea
and served with Grape Clusters and Henry's Health Salad or Potato Salad

Parmesan-Crusted Turkey Sandwich. . \$17.00 per person

Shaved Smoked Turkey, Swiss Cheese, Dijon Aioli,
Tomatoes and Smoked Bacon on Parmesan-Crusted
Avalon Rye Bread

Vegetarian Wrap \$15.50 per person

Fresh Avocado, Roasted Red Peppers, Leaf Lettuce,
Spicy Sprouts, Red Onion, Roma Tomatoes,
Cucumber and Hummus Wrapped in Grilled Whole-
Wheat Lavash

Chicken Caesar Sandwich. \$16.00 per person

Garlic Herb Roasted Chicken Breast on Focaccia
Bread, Topped with Romaine Hearts Tossed in Our
Caesar Dressing and Sliced Ripe Tomato

Bavarian Ham Sandwich. \$16.50 per person

Shaved Smoked Ham with Muenster Cheese, Lettuce,
Tomato, Red Onion and Whole-Grain Mustard on a
Crusty Wee Baguette

Cold-Cut Sandwich \$17.00 per person

Salami, Capicola, Prosciutto, Fresh Mozzarella,
Roasted Tomato, Arugula and Red Pepper Rouille on
Crusty Sourdough

Slow-Roasted Beef Sandwich \$17.50 per person

Shaved Slow-Roasted Beef on a 313 Roll with
Horseradish Boursin Spread, Caramelized Onions and
Bibb Lettuce

Desserts may be selected from the A La Carte Collection or specialty dessert menus for an additional charge.

All sandwiches may be adapted to Box Lunch; add \$3.00 per person.

Box Lunch includes Whole Fruit, Chocolate Chip Cookie, Potato Chips and Bottled Water.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

Liberty Luncheon Salads

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea
Assorted Rolls and Butter

Seasonal Fruit Plate \$15.50 per person
Sliced Fruit and Berries with Cherry Chicken Salad or Tuna Salad. Served with *Greenfield Village*[®] Hobo Bread

Caesar Salad \$16.00 per person
Romaine Hearts with Caesar Dressing, Topped with Focaccia Croutons, Shredded Parmesan Cheese, Cherry Tomatoes and Your Choice of Grilled Chicken Breast, Grilled Salmon Fillet or Gulf Shrimp

Antipasto Plate \$16.50 per person
Marinated Cheese Tortellini, Shaved Cured Meats, Olives and Artichokes, Roasted Peppers, Fresh Mozzarella, Provolone, Parmesan Cheese and Roasted Garlic Vinaigrette

Spinach and Apple. \$16.50 per person
Baby Spinach, Spun Carrots, Cashews, Sliced Strawberries, Crumbled Goat Cheese, Roasted Apple Vinaigrette and Your Choice of Grilled Chicken Breast, Grilled Salmon Fillet or Gulf Shrimp

Hoisin-Barbecued Flank Steak. \$17.00 per person
Barbecued Lean Flank Steak Sliced over Mixed Greens with Mandarin Orange, Red Pepper, Carrot, Scallion, Cucumber and Crispy Wonton Garnish with Toasted Sesame Vinaigrette

Tuna Nicoise Salad. \$17.00 per person
Seared Tuna, Haricot Vert, Steamed Red Potatoes, Teardrop Tomatoes, Boiled Egg, Nicoise Olives and Sun-Dried Tomato Tapenade on Toasted Crouton, Served Over Baby Greens with Balsamic Dijon Vinaigrette

Desserts may be selected from the A La Carte Collection or specialty dessert menus for an additional charge.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.