



# **FOUNDATION ROOM**

## **Daytime Menus**

### **For Special Events**

## **BREAKFAST MENUS**

*(Minimum guarantee of 30 guests is required)*

### **CONTINENTAL BREAKFAST**

Seasonal Fresh Fruit Platter

Assorted Muffins, Bagels and Danishes with Butter, Jam and Cream Cheese

Assorted Fruit Juices

Regular & Decaf Coffee and an Assortment of Teas

Served with Appropriate Condiments

Add Egg, Bacon & Cheese Sandwich

*(An additional per-Person charge will apply)*

### **SOUTHERN STYLE BREAKFAST BUFFET**

Seasonal Fresh Fruit Platter

Assorted Muffins, Bagels and Danishes with Butter, Jam and Cream Cheese

Scrambled Eggs

Hickory Smoked Bacon

Hashbrowns

Buttermilk Biscuits & Country Sausage Gravy

Assorted Fruit Juices and Bottled Water

Regular & Decaf Coffee and an Assortment of Teas

Served with Appropriate Condiments

Add French Toast with Confectioners Sugar and Syrup

*(An additional per-Person charge will apply)*

### **REFRESHMENT BREAKS, MORNING OR AFTERNOON**

Refresh Juice, Coffee, Tea & Water; Add Assorted Soft Drinks

*(An additional per-Person charge will apply per Break)*

Add Assorted Cookies, Assorted Candy Bars or Brownies to Break

*(An additional per-Person charge will apply per Item, per Break)*

## **SEATED LUNCH MENU #1**

*(Minimum guarantee of 30 guests is required)*

### **SALAD**

Organic Baby Field Greens with Cherry Tomatoes  
Tossed in an Aged Balsamic Vinaigrette and topped with Parmigiano

### **CHOICE OF ENTRÉE**

*(Entrée must be pre-selected & same for everyone for groups of 50 or more)*

Roasted Garlic-Rubbed Free-Range Chicken Breast  
Served with Fingerling Potatoes and Sautéed Swiss Chard

- OR -

Sautéed Herb-Marinated Farm-Raised Salmon Fillet  
Served with Sweet Pepperonata and Lemon-Dressed Watercress

### **DESSERT**

Mixed Seasonal Berries with Chilled Vanilla Whipped Cream

### **BEVERAGE SERVICE**

Assorted Soft Drinks, Coffee & Tea

## **SEATED LUNCH MENU #2**

*(Minimum guarantee of 30 guests is required)*

### **SALAD**

Petite Romaine Leaves brushed with Garlic Caesar Dressing  
Served with Toasted Parmigiano and Herbed Breadcrumbs

### **CHOICE OF ENTRÉE**

*(Entrée must be pre-selected & same for everyone for groups of 50 or more)*

Penne Pasta Tossed with Herb-Roasted Chicken  
With Fresh Tomato-Basil Sauce and Fresh Parmigiano

- OR -

Sautéed Herb-Marinated Farm-Raised Salmon Filet  
Served with Sweet Pepperonata and Lemon-Dressed Watercress

### **DESSERT**

Mixed Seasonal Berries with Chilled Vanilla Whipped Cream

### **BEVERAGE SERVICE**

Assorted Soft Drinks, Coffee & Tea

**SEATED LUNCH MENU #3**

*(Minimum guarantee of 30 guests is required)*

**SALAD**

Petite Romaine Leaves brushed with Garlic Caesar Dressing  
Served with Toasted Parmigiano and Herbed Breadcrumbs

**CHOICE OF ENTRÉE**

*(Entrée must be pre-selected & same for everyone for groups of 50 or more)*

Penne Pasta Tossed with Herb-Roasted Chicken  
With Fresh Tomato-Basil Sauce and Fresh Parmigiano

- OR -

Spice-Rubbed Loin of Ahi Tuna  
With Balsamic-Braised Sweet Peppers and Lemon-Dressed Watercress

- OR -

Pan-Roasted Angus Medallion of Beef Tenderloin  
With Organic Fingerling Potatoes, Baby Haricots Verte and Aged Cabernet Reduction

**DESSERT**

Chilled Dark Chocolate Mouse  
With Grand Marnier-Marinaded Strawberries and Fresh Marinaded Berries

**BEVERAGE SERVICE**

Assorted Soft Drinks, Coffee & Tea

## **BUFFET LUNCH MENU #1**

*(Minimum guarantee of 30 guests is required)*

### Deli Meat Platter

With Sopprasetta Salami, Capicola and Black Forest Hams, Roasted Turkey Breast

### Deli Cheese Platter

With Sharp Cheddar, Jalapeno-Monterey Jack, Smoked Provolone

### Condiment Platter

With Sliced Red Onions, Romaine Lettuce, Roma Tomato, Pepperoncini, Mayo, Dijon Mustard

### Assorted Chips

### Miniature Pastries & Petit Fours

Assorted Soft Drinks, Coffee & Tea

## **BUFFET LUNCH MENU #2**

*(Minimum guarantee of 30 guests is required)*

Organic Mesculin Greens with Cherry Tomatoes & Aged Balsamic Vinaigrette

Chopped Romaine Salad with Caesar Dressing & Herbed Parmigiano Breadcrumbs

Penne Pasta with Sweet Manila Clams & Sautéed Rock Shrimp  
With Seasonal Vegetables in a Tomato-Herb Broth

### Grilled Garlic-Rubbed Chicken Breast

Served atop Baby Fingerling Potatoes & Caramelized Onions

### Farm-Raised Salmon Filets

With Spinach and Lemon-Oregano Vinaigrette

### Miniature Pastries & Petit Fours

Assorted Soft Drinks, Coffee & Tea