



Breakfast

The Continental: **\$8.95**

*Bakery Basket including assorted freshly baked muffins and European Style Danishes
Assorted bagels with cream cheese, sweet butter and preserves
Fresh Fruit Plate: Cantaloupe, honeydew, grapes, bananas & strawberries
Freshly brewed coffee, orange juice, and assorted teas*

The Whitney Grand: **\$14.95**

*Build your own omelet bar: Farm Fresh eggs
Choice of- Onions, peppers, tomatoes, spinach, jalapeño, salsa, cheddar cheese
Pick the items you want & we will make a fabulous omelet for you.
Country Side Breakfast potatoes: shredded potatoes with parmesan cheese
Cinnamon French toast with **real** Hamel, **Minnesota maple syrup**
Bakery Basket including assorted freshly baked muffins and European Style Danishes
Assorted bagels with cream cheese, sweet butter and preserves
Fresh Fruit Plate: Cantaloupe, honeydew, grapes, bananas & strawberries
Freshly brewed coffee, orange juice, and assorted teas*

Lunch

**Additional hot buffet options available, contact our Sales Dept. for details*

Country Picnic Lunch: **\$15.95**

*Spring greens salad with tomato, cucumber, onion, carrot & Red-wine vinaigrette.
Deli platter containing: shaved Black Forest Ham, Turkey breast, Roast beef.
Assortment of rolls, bread with leaf lettuce, sliced tomato, Bermuda onion & pickle
Mayonnaise, mustard, horseradish sour cream
Cole slaw
Potato chips
Fudge brownies*

Soup & Salad Buffet: **\$12.95**

*Spring green salad with tomato, cucumber, red onion, carrot & Red-wine vinaigrette
Classic creamy Caesar salad made with imported parmesan cheese
Tomato basil soup
Sliced French baguette*



Lunch (Cont.)

Box Picnic Lunch: \$13.95

Freshly prepared deli sandwiches served in a lunch box; choose from:

Herb Chicken & Havarti

Herb marinated chicken breast, Havarti cheese, leaf lettuce & vine ripened tomato on a hoagie roll.

Roast Beef & Cheddar

Shaved beef with Vermont cheddar cheese, leaf lettuce & vine ripened tomato on a hoagie roll.

Marinated Mushroom & Grilled Asparagus with Provolone

Marinated portabella mushrooms, grilled and chilled asparagus with Italian provolone cheese on multigrain bread.

Turkey & Cranberry

Shaved turkey breast & cranberry mayonnaise, with Swiss cheese, leaf lettuce & vine ripened tomato multigrain bread.

Chicken Caesar Wrap

Herb marinated chicken, Romaine lettuce, imported parmesan cheese, creamy Caesar dressing with diced tomatoes wrapped in a whole wheat flour tortilla.

Bag of chips

Brownie/ cookie

Mustard, Mayo

Mediterranean Lunch Buffet: \$15.95

Penne pasta salad

Greek salad with cucumber, red onion, red & green pepper, feta cheese and lemon-oregano vinaigrette

Deli platter containing sliced salami & Italian roast beef.

Assortment of rolls & bread

Mayonnaise, mustard, horseradish sour cream, leaf lettuce, sliced tomato, Bermuda onion, pickle & olive

Bistro Salad Bar: \$10.95

Spring greens salad with: tomato, Bermuda onion, carrot, red pepper, cucumber, sliced French bread.

Dressing includes blue cheese, Balsamic vinaigrette, French

Sliced French baguette

Dressings: Red Wine Vinaigrette, Apple Cider Vinaigrette, Italian Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Ranch and French



Breaks

Fruit & Cheese Plate: **\$7.50**

*Chefs' selection of imported & domestic cheeses
French baguette crostini*

An assortment of fresh cut fruit: cantaloupe, honey dew, pineapple, & grapes on the vine

Snack Attack: **\$7.95**

*Vegetable crudités platter with southwestern dip, ranch & blue cheese
Tri-colored tortilla with roasted tomato salsa, sour cream & guacamole
Marinated olives & pickles*

Bakery Buffet: **\$7.50**

*Assorted pastries
Fudge brownies
Oatmeal/ chocolate chip cookies
Fresh brewed coffee.*

Beverages

**Breakfast packages include drinks unless noted*

*Fresh Brewed Coffee: **\$29.00 per gallon***

*Sodas: **\$2.00 per can***

*Bottled Water: **\$2.25 each***

*Freshly Brewed Ice Tea: **\$9.00 per carafe***

*****A la carte options available, contact sales department for details*****

**Prices are per person, 6.65% sales tax and 19.5% gratuity
are not included. Package price includes an assortment of drink
choices: soda, lemonade, coffee, milk, juice, etc...*

**Advance reservations required*

**Changes made with approval*



Special Event Menu

We are pleased to offer groups a selection of the finest cuisine prepared fresh from our Bistro Suite Restaurant and served in one of our beautifully appointed dining areas.

Our special event menu offers the choice of the following:

- *1 Hot Entrée**
- *2 Hot Sides** (one of which can be a pasta dish)
- *1 Salad**
- *1 Cold Side** (can be two salads)
- *Dessert of our choice**; usually a brownie display or cookies

Entrée Items:

Grilled BBQ Chicken
Grilled Chicken with whole grain mustard cream sauce.
Roasted Pork loin with caramelized apples
Teriyaki Glazed Chicken
BBQ Brisket
Grilled Flank Steak with Roasted Garlic Au Jus
Roasted Bistro Steak with Au Jus

Pasta Side:

Pesto Pasta with Roasted Tomatoes
Pasta Primavera
Pasta Marinara
Three cheese ravioli with Roasted garlic and parmesan cream sauce
Pasta with garlic and parmesan cream sauce
Fettuccini Alfredo
Baked Penne Marinara
Baked Pasta Gratin



Sides:

*Baked Parmesan and cheddar Hash browns
Potato Gratin
Rosemary Roasted Baby Red Potatoes
Sweet Potato Hash
Basmati Rice Pilaf
New Orleans Dirty Rice
Buttery Corn on the Cob
Green beans with Parmesan
Steamed Broccoli
Vegetable Stir-fry
Vegetable Ratatouille*

Salads/ Cold sides:

*Greek salad with mixed baby greens, cucumber, red and green pepper,
fresh oregano, feta cheese our house made Greek herb dressing.
Classic Caesar salad with creamy dressing, imported parmesan cheese,
garlic croutons & crisp romaine lettuce.
Spinach salad with toasted almonds, strawberries, Bermuda onion,
& shaved parmesan cheese.
Coleslaw with shaved cabbage, carrots, and our tangy coleslaw dressing
perfect for the summertime.
Cold Italian pasta salad with penne pasta, olives, fresh herbs, roasted tomatoes
with lemon and extra virgin olive oil.
Assorted mix of domestic and imported artisan cheeses accompanied by fresh fruit
Seasonal fruit plate*

Dessert

*Cookies
Brownies
Vanilla Cheesecake*

** All Buffet events meal are accompanied by sliced artisan French baguettes*

**Price per Person: \$19.95 includes soft drink/ juice/ milk or
coffee**

(6.65% tax and 19 % service are excluded from the price)