EXPERIENCE UNIQUE CULINARY DELIGHTS!

Our Executive Chef and culinary team present guests with three extraordinary meals each day. Your group will be seated together in one or more of our three dining rooms. You will enjoy sunny views by day and the warmth of our fireplaces and candlelit tables by night. Our award-winning menus and dining services are just part of what makes our Complete Meeting Package (CMP) a great value and your stay a memorable one!

**Meal Service** begins with dinner on the day of your arrival and ends with lunch on the day of your departure.
- Breakfast is served from 8:00–9:00 a.m.
- Lunch is from 12:00 noon–1:00 p.m.
- Dinner is at 6:30 p.m.
- Whole fresh fruit, coffee, tea, and iced water is available in the Main Lodge Lobby from 6:00 a.m. until 6:00 p.m.

**Special Dietary Needs** can be accommodated in most cases. Vegetarian options are available at every meal, and with advance notice, we try to accommodate other special dietary needs.

**Coffee, Iced Tea, Lemonade, and Iced Water** are offered with lunch and dinner. Breakfast includes coffee, juices, milk, and iced water.

**Social Hours** are an important part of every conference, encouraging networking and fun outside of formal meetings. We provide each group with a social room to relax, talk informally, and get to know each other better.

**Alcoholic Beverages** cannot be sold by the Conference Center, however, you may bring them in for your dinner meals and social hours. Your Conference Coordinator can also assist you in selecting wine for your menus and arrange to have it delivered. We provide glasses and ice for Social Hours.

**Breakfast**, served buffet style, includes:
- Fresh juices
- Sweet rolls and muffins
- Seasonal fruits
- Yogurt bar
- Hot and cold cereal
- Bacon, sausage, scrambled eggs, and egg whites
- Daily featured item such as Eggs Benedict

**Lunch**, usually a buffet but occasionally a served meal, includes:
- Main course entrée
- Salad
- Side dishes
- Dessert

**Dinner**, a four-course served meal, includes:
- Main course entrée
- Soup and salad
- Side dishes
- Dessert

**Additional Food and Beverage** items may be ordered for receptions and social hours at an additional charge. Read on, and imagine the possibilities — your Conference Coordinator will be happy to assist you.

SEE ENHANCED MENU ORDER REQUEST FORM ON FOLLOWING PAGES >
ENHANCED MENU ORDER REQUEST
PRICED PER PERSON. SEVEN (7) DAY ADVANCE NOTICE REQUIRED.

MORNING BREAK ENHANCEMENTS
For an additional charge, order refreshments to accompany the complimentary coffee service included in the CMP.

- Continental Breakfast ........................................... $16.75
  - Assorted Muffins and Breakfast Breads with Butter, Margarine, and Jams
  - Bagels and Cream Cheese
  - Fresh Cut Fruit
  - Yogurt and Toppings
  - Milk and Juice
  For how many people? _____

- Yogurt & Granola Parfaits ................................. $4.75
  Greek Yogurt layered with Wildberry Compote and Granola
  For how many people? _____

- Fresh Baked Breakfast Bread ......................... $8.75
  A variety of house-prepared Pastries, Sweet Breads, and Muffins
  For how many people? _____

- Maple Pecan Rolls (served hot) ....................... $8.75
  For how many people? _____

- Cinnamon Crumble Coffee Cake ...................... $8.75
  For how many people? _____

- Blueberry Bread Pudding ............................... $8.75
  served with warm Maple Syrup
  For how many people? _____

- Sun-dried Tomato & Spinach Strata ................. $8.00
  (minimum 20 guests)
  For how many people? _____

- Croque Tartine Parisienne ......................... $6.00
  Egg-topped Ham and Cheese Breakfast Sandwich
  For how many people? _____

- Smoked Salmon ................................................... $8.50
  served with Bagels, Cream Cheese, Pickled Red Onion, Tomato, and Lemons
  For how many people? _____

- Breakfast Burritos ........................................... $9.00
  - Meat — Scrambled Eggs and Cheese. Choice of Ham, Bacon, Sausage, or Chorizo (circle one)
  For how many people? _____

- Vegetarian — Scrambled Eggs, Cheese, Peppers, Tomato, and Onion
  For how many people? _____

- Sliced Seasonal Fruit ....................................... $4.50
  For how many people? _____

- Cookie & Fruit Combo ..................................... $9.50
  For how many people? _____

- Popcorn .......................................................... $4.00
  For how many people? _____

- Bottled Naked Juice® ....................................... $4.00
  For how many people? _____

- Bottled Water ................................................... $3.75
  For how many people? _____

- Assorted Soda .................................................. $3.75
  For how many people? _____

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ENHANCED MENU ORDER REQUEST
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AFTERNOON BREAK IDEAS
Select an energizing treat to keep the inspiration and ideas flowing as your meeting sessions wind down in the afternoon.

- Home-style Cookies .................................................. $5.50
  Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, and Sugar Cookies
  For how many people? ____

- Liz’s Fabulous House-Baked Brownies ........ $6.50
  For how many people? ____

- Liz’s Assorted House-Baked Dessert Bars ...... $6.50
  For how many people? ____

- Kind® Bars ............................................................. $3.00
  For how many people? ____

- Assorted Haggen Daz® Ice Cream Sandwiches, Drumsticks & Frozen Fruit Bars .................... $3.50
  For how many people? ____

- Sundae Break .......................................................... $8.00
  Premium Vanilla Ice Cream with Caramel Sauce, Chocolate Sauce, Strawberries, Brownie Bites, Wildberries, Chopped Nuts, and Whipped Cream
  For how many people? ____

- Kettle-Style Potato Chips ................................. $3.50
  with Ranch and French Onion Dip
  For how many people? ____

- Pita Chips ................................................................. $3.50
  Choice of Garlic or Red Pepper Hummus (circle one)
  For how many people? ____

- Crostini & Dip ............................................................. $3.50
  Choice of Tomato Basil Dip, Spinach Artichoke Dip, or Black Olive and Cannellini Bean Dip (circle one)
  For how many people? ____

- Crostini & Hot Spinach Artichoke Dip ........ $8.50
  (minimum 20 guests)
  For how many people? ____

- Crostini & Hot Lobster Artichoke Dip .......... $12.50
  (minimum 20 guests)
  For how many people? ____

- Tortilla Chips & Dips ............................................ $3.50
  Home-style Tortilla Chips. Choice of two dips: House Salsa, Tomatillo Salsa, Chipotle Salsa, Black Bean and Corn Salsa, or Guacamole (circle two)
  For how many people? ____

- The Veranda Package ............................................. $12.00
  - Vegetable Crudités with Two Specialty Dips
  - Domestic Cheeses
  - Fresh Seasonal Fruit
  - Crackers and French Bread
  For how many people? ____

- The Fireside Package ............................................. $19.00
  - All items in The Veranda Package
  - Two (2) selections of House-made Appetizers
  For how many people? ____

- Fresh Vegetable Crudités Platter ...................... $7.50
  A colorful selection of crisp garden-fresh vegetables with choice of one (1) dip: French Onion, California Green Onion, Sun-dried Tomato, or Ranch (circle one)
  For how many people? ____

- Grilled Vegetable Display ................................. $8.50
  Grilled Marinated Asparagus, Red Pepper, Carrot, Zucchini, and Portobello Mushroom with Balsamic Reduction
  For how many people? ____

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Social Hour Packages, Cont.

- **Charcuterie & Cheese** ........................................ $15.50
  Select Cured Meats and Imported Cheese with Olives, Figs, Cornichons, Grain Mustard, and French Baguette
  For how many people? ______

- **Antipasti Assorti** ................................................. $9.50
  An array of Italian Meats and Cheeses, Olives, Artichokes, Peppers, and Herb Garlic Crostini
  For how many people? ______

- **Imported & Domestic Cheese Platter** ....................... $8.50
  Selection of Cheeses, Fresh Berries, Dried Fruit, Assorted Crackers, and Sliced Baguette
  For how many people? ______

House-Made Appetizers
An exciting display of buffet-style appetizers can be created by combining items from the selection below.
*All items require a 20-person minimum order.*

**Cold Selections** (choose 2)................................. $8.00
- Heirloom Tomato Caprese Crostini with Balsamic Glaze
- Prosciutto & Shaved Fennel Crostini
- Smoked Salmon & Lemon Dill Cream Cheese Crostini
- Creamed Goat Cheese, Prosciutto & Tomato Crostini
- Baked Figs with Goat Cheese, Bacon & Roasted Walnut

- **The Tavern Package** .......................................... $4.50
  An assortment of cocktail snacks such as Pretzels, Nuts, and Cracker Mixes served with one (1) Chef’s Choice of Chips and Dip
  For how many people? ______

- **The Lakeside Package** ........................................ $7.50
  A sweet selection of seasonal items such as assorted Petit Fours and Chocolate-dipped Strawberries
  For how many people? ______

- **Imported & Domestic Cheese Platter** ....................... $8.50
  Selection of Cheeses, Fresh Berries, Dried Fruit, Assorted Crackers, and Sliced Baguette
  For how many people? ______

**Hot Selections** (choose 2)................................. $8.00
- Caramelized Onion & Apple Tartlet
- Salmon Cakes with Tomato Chutney
- Pancetta Stuffed Mushrooms
- Miniature Quiche
- Baked Garlic-herb Potato with Bacon

- **Seared Ahi Tuna with Asian Slaw on Crisp Wonton**
- **Garlic-roasted Artichoke wrapped in Prosciutto**
- **Cream Cheese Tartlet with Caramelized Pear Relish**
- **Goat Cheese & Sun-dried Tomato Jam Tartlet**

- **Hot Selections** (choose 2)................................. $10.00
  - Crab Cakes with Remoulade
  - Grilled Beef Tenderloin Fromage Tartlet

- **Hot Selections** (choose 2)................................. $10.00
  - Baked Spinach & Artichoke Tartlet
  - Roasted Wild Mushroom Fromage Tartlet
  - Pear & Brie En Croûte
  - Roasted Vegetable Caprese Stuffed Mushroom with Balsamic Glaze

- **Hot Selections** (choose 2)................................. $10.00
  - Pan-fried Scallops with Citrus Coulis
  - Pancetta-wrapped Scallops