



All Day Meeting Package

(20 or more guests)*

BREAKFAST:

Assorted seasonal fresh fruit, bagels with cream cheese and preserves and assorted fresh pastries and miniature muffins

LUNCH:

Buffet Lunch, includes:

Pasta Salad du jour (\$2 pp) *or Victoire Salad, Mixed Greens, Tomato, Lemon-shallot Vinaigrette*

Assorted Executive Sandwich Display (select two):

Smoked Turkey Salad *Grapes, Apples, Walnuts, Curry Aioli and Baby Greens*

Chicken Club *Bacon, Tomato Fondue, Baby Greens and Parmesan Aioli*

Roast Beef *Gruyere, Shaved Red Onion and Horseradish Aioli*

Grilled Seasonal Vegetables *Black Olive Tapenade, Parmesan and Baby Greens*

Seasonal Fresh Fruit Display

House Made Gaufrettes, "Waffle Cut" Potato Chips

Chef's Assortment of Specialty Cookies and Bars

Plated Lunch (select two):

Maple Glazed Salmon Salad, Mixed Greens, Cranberry, Orange, Shallot

Chicken Chopped Salad, Mixed Greens, Chicken, Bacon, Egg, Blue Cheese and Champagne Vinaigrette

Hamburger, Bacon, Tomato Fondue, Aioli, Pommes Frites

Walleye Sandwich, Remoulade, Arugula, Pommes Frites

Potato Gnocchi, Caramelized Onion, Fromage Blanc and Fresh Vegetables

AFTERNOON SNACKS:

House Made Flour Tortilla Chips with Fresh Guacamole and Salsa *or* Assorted Specialty Cookies and Bars

* Pricing includes room rental, linen and audio/visual equipment costs. Pricing does not include tax, set-up and service fees or gratuity.



Executive All Day Meeting Package

*(20 or more guests)**

BREAKFAST:

Seasonal Fresh Fruit Display, Bagels with Cream Cheese and Preserves, Assorted Danish and Miniature Muffins, Hash Browns and Farm Fresh Scrambled Eggs

LUNCH:

Buffet

Hearts of Romaine Caesar *Romaine, Caesar Dressing, House Made Croutons*

Assortment of Fresh Seasonal Fruits and Cheeses

Blackened Prime Rib Roast *Garlic Jus and Horseradish Crème Fraiche*

or **Herb Crusted Salmon** *Creamed Leeks and Smoked Tomato Marmalade*

or **Asiago Chicken** *Sundried Tomato, Basil Oil and Artichoke Ragout*

Pommes Au Fromage *Cheddar Cheese Infused Mashed Potatoes*

Oven Roasted Ratatouille *Zucchini, Roasted Squash, Red Onion and Peppers*

Fresh Multi-Herb Rolls

Plated (select two)

Duck Confit Salad *Frisee, Lardons, Roasted Shallot Vinaigrette*

Prime Rib Sandwich *Caramelized Onion, Horseradish Crème Fraiche, Gruyere Cheese*

Lobster BLT *Pan Seared Lobster Cake, Bacon, Tomato, Arugula, Vanilla Aioli on Brioche (add \$3 per guest)*

New York Strip *6 oz. Filet, "Jo-Jo" Potatoes, Sour Cream, Mushroom Glace Di Viand (add \$3 per guest)*

Potato Gnocchi *Caramelized Onion, Fromage Blanc and Fresh Vegetables*

AFTERNOON SNACK:

Fresh Vegetable Crudite with Buttermilk Ranch Dip and Chef's Assortment of Petit Fours

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