Signature Meeting Package

THE BREAKFAST SPREAD

Fresh Bakery Selection

assorted pastries and breakfast breads

Assorted Seasonal Fruit

(A), (A), (A), (A), (A), (A), (A)

Organic Greek Yogurt

house granola & toasted almonds

Cage Free Scrambled Eggs

Rotating Daily Protein

All Day

breakfast, lunch, morning & afternoon break snacks

Half Day Morning

breakfast & morning break snacks

Half Day Afternoon

lunch & afternoon break snacks

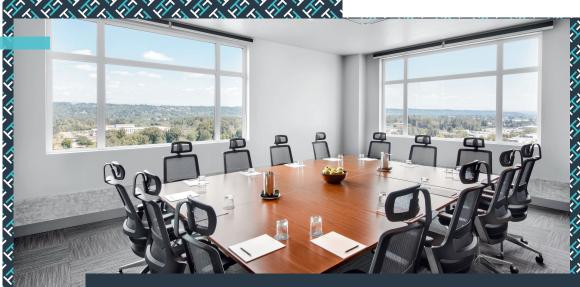
Package Includes

- Dedicated general session meeting space with customized room sets in either U-shape, classroom, or crescent rounds.
- State-of-the-art audiovisual and conference equipment including 4000 lumen LCD projector, projector stand, cables, room-appropriate screen, HDMI cable, and two speaker sound system.
- Beverage service including coffee, tea, soft drinks, water station, and assorted sparkling waters.

Snack Breaks

morning & afternoon

Chef's daily selection of assorted sweets + savories



Menus items are subject to change. Please alert catering manager of food allergies within your group. All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 54% (or 13% of the 24% taxable service charge) of the amount will be distributed to service personnel and 46% (or 11% of the 24% taxable service charge) of the amount will be retained by the property.

LUNCH OF THE DAY

Upgrade Option:

Choose a different day's menu for + \$15.00 per guest.



Mediterranean

- Grilled Cod with a savory mixed olive Relish & lemon-caper sauce
- Roasted Potatoes with fresh parsley Chives, and garlic
- Zucchini & Squash Medley With oregano spice mix
- Arcadian Greens with crisp cucumber
 Feta cheese, kalamata olives & balsamic
 Vinaigrette
- Seasonal rotating dessert

TUESDAY

Build Your Own Taco Bar

- Pulled Achiote Chicken
- Mini Flour Tortillas
- <u>Toppings</u>: iceberg lettuce, pico de gallo Sour cream, cheddar cheese, fresh salsa
- Classic Spanish Rice
- Cumin Pinto Beans
- Roasted Corn Ribs
 Topped with cotija and Tajín
- Seasonal rotating dessert

WEDNESDAY

Fresh & Fit

- · Grilled Chicken Breast with fresh salsa
- Rice Pilaf, dried cranberries & almonds
- Mixed lemon broccoli & cauliflower
- Spinach Salad with mixed berries goat cheese, dried apricots, house vinaigrette
- · Seasonal rotating dessert

THURSDAY

Chinese Take-Out

- · Beef and Broccoli
- Chicken Potstickers
- Steamed Jasmine Rice, toasted coconut
- Garlic fried green beans
- Napa Romaine Salad, mandarin oranges toasted cashews, shredded carrots & sesame dressing
- Seasonal rotating dessert

FRIDAY

Italian Feast

- Beef Meatballs
- · Penne Pasta with butter
- Marinara Sauce
- Alfredo Sauce
- Garlic Breadsticks
- Classic Caesar Salad with croutons, shaved parmesan, dressing on the side
- Seasonal rotating dessert

SATURDAY

Build Your Own Salad Bar

- Arcadian Mixed Greens & Baby Spinach
- <u>Proteins</u>: roasted salmon, diced chicken Breast, diced smoked turkey
- <u>Toppings</u>: garbanzo beans, cheese
 Cucumbers, cherry tomatoes, red onion
- Add-Ons: dried cranberries, blueberries
 Candied pecans, toasted almonds
- <u>Dressings</u>: honey mustard, ranch House Vinaigrette
- Lemon Bars

SUNDAY

Assorted Sandwiches

- Sliced Turkey & Havarti with mayo, lettuce, tomatoes on wheat bread
- Sliced Roast Beef & Cheddar, mayo, mustard, lettuce, tomatoes on sourdough bread
- Sliced Cucumber, cream cheese, and fresh dill on wheat bread
- Classic Chicken Caesar Wraps on flour tortillas
- Assortment of house baked cookies