

# Menu

## DAY 1

### LUNCH

#### CHICKEN MEDITERRANEAN

Spinach, Artichokes, Fetta Cheese, Tomato Cream Sauce,  
Penne Pastaal Fresca, Mediterranab Vegetables

#### MANCHEGO PEAR SALAD

Spinach, Arugula, Dried Cranberries, Balsamic Vinaigrette

#### PETITE DESSERT STATION

### RECEPTION

Hosted Beer & Wine Bar  
Tray Passed Hors D'Oeuvres

### DINNER

#### ROASTED CHICKEN

Garlic Herbed Cream Cheese, Lemon Zest & Fresh Herbs  
Oven Red Rose Potatoes, String Beans

#### CALIFORNIA SALAD

Baby Greens, Granny Smith Apples, Grilled Red Onion,  
Sunflower Seeds Goat & Feta Cheese, Herbed Citrus Vinaigrette

#### PLATED MANGO PANNA COTTA (DESSERT)

Mango Sauce, Fresh Berries

## DAY 2

### BREAKFAST

#### CHEF'S CHOICE HOT BREAKFAST BUFFET

One Hot Egg Entrée, One Breakfast Meat, Fresh Fruit Salad,  
Potatoes ,Breakfast Breads