

## **BREAKFAST**

### **CONTINENTAL - \$8 per person**

Mini Bagels, Mini Muffins, Mini Croissants  
Cream Cheese, Preserves, Butter  
Hard Boiled Eggs  
Seasonal Fruit  
Orange Juice, Coffee, Tea and Water

### **AMERICAN - \$9 per person**

Scrambled Eggs  
Potatoes O'Brien  
Pancakes, Maple Syrup  
Whole Grain Toast, Preserves, Butter  
Seasonal Fruit  
Orange Juice, Coffee, Tea and Water  
\*Add Bacon for \$2/person

### **COUNTRY - \$10 per person**

Scrambled Eggs  
Grits with Cheese  
Biscuits, Preserves, Butter  
Seasonal Fruit  
Orange Juice, Pellegrino, Coffee, Tea and Water  
\*Add Bacon for \$2/person

### **MORNING OMELET - \$12 per person**

Cheddar Cheese Omelets  
Mushrooms and Diced Tomatoes  
Potato Pancakes  
Whole Grain Toast, Preserves, Butter  
Fresh Fruit Platter  
Orange Juice, Coffee, Tea and Water  
\*Add Bacon for \$2/person

### **FABBRI BREAKFAST - \$14 per person**

Vegetable Frittata  
Grilled Ham Steaks with Pineapple Rings  
Scones with Sweet Butter  
Strawberries, Vanilla Yogurt, Granola  
Croissants, Preserves, Butter  
Orange Juice, Pellegrino, Coffee, Tea and Water  
\*Add Bacon for \$2/person

## **LUNCH**

### **DELI STOP - \$18 per person**

#### **BUILD YOUR OWN MENU**

1<sup>st</sup> STOP: SANDWICH, choose two (2)  
Roasted Turkey with Emmentaler Cheese  
on New York Rye Bread  
Tuna Salad on Whole Grain Bread  
Grilled Chicken Breast with Pesto on French  
Baguette  
Hummus and Tabouli in a Flat Bread Pocket  
Basil Mozzarella and Tomato on a Baguette  
Grilled Vegetable Wraps with Red Pepper Aioli

#### 2<sup>nd</sup> STOP: SALAD OR SOUP, choose one (1)

Garden Salad with Italian Dressing  
Caesar Salad  
Mesculin Salad with Balsamic Vinaigrette  
Couscous Salad  
Pasta Salad with Pesto  
Red Roasted Potato Salad  
Cream of Spinach Soup  
Vegetable Soup  
Red Lentil Soup

#### 3<sup>rd</sup> STOP: DESSERT, choose two (2)

Chocolate Chip Cookies  
Oatmeal Currant Cookies  
Shortbread Cookies  
White Chocolate Macadamia Cookies  
Chocolate Pound Cake  
Walnut Brownies  
Fresh Fruit Platter

All options are served with Coffee, Tea and Water

### **RETREAT SPECIAL - \$20 per person**

Freshly Baked Quiche  
Homemade Soup: Chef's Choice  
Caesar Salad with Homemade Dressing  
Fresh Fruit Platter  
Chocolate Pound Cake with Whipped Cream  
Coffee, Tea and Water

## **LUNCH & DINNER**

### **Chef's Choice**

**By allowing the Chef to choose the lunch items provided, we are able to keep high quality food at reasonable prices.**

#### **CHEF'S LUNCH - \$15 per person**

Soup or Salad: Chef's choice of a homemade soup **OR** Chef's choice of salad. Caesar, Mesculin Greens or Crispy Garden Salad. All dressings are made fresh in our kitchen.

Sandwich: Chef's choice of Ham, Turkey, Chicken Salad, Albacore Tuna Salad or Vegetable. Sandwiches and wraps are served with unprocessed cheeses.

Fruit: Chef's choice according to quality and seasonality.

Dessert: Chef's choice of homemade cookies featuring shortbread, chocolate chip, white chocolate macadamia, oatmeal currant or walnut brownies.

Beverages: Coffee, Tea and Water

#### **CHEF'S DINNER - \$25 per person**

Soup or Salad: Chef's choice of a homemade soup **OR** Chef's choice of salad. Caesar, Mesculin Greens or Crispy Garden Salad. All dressings are made fresh in our kitchen.

Entrée: We provide high quality entrées according to freshness and market value. Chef's choice of a protein, starch and vegetable.

Fruit: Chef's choice according to quality and seasonality.

Dessert: Chef's choice of homemade cookies featuring shortbread, chocolate chip, white chocolate macadamia, oatmeal currant and brownies.

Beverages: Coffee, Tea and Water

## **DINNER**

### **HEARTLAND RANCH - \$30 per person**

Cream of Spinach Soup  
Chicken Medallions with Dijon Sauce  
Sautéed Broccoli with Garlic  
Rice Pilaf  
Baguettes and Butter  
Pound Cake with Whipped Cream and Berries  
Coffee, Tea and Water

### **SEAFARER'S SPECIAL - \$35 per person**

Caesar Salad, Seared Herbal Salmon  
with Red Pepper Aioli  
Green Bean Almondine  
Basmati and Wild Rice Medley  
Assorted Rolls and Sweet Butter  
Fruit Crisp with Whipped Cream  
Coffee, Tea and Water

### **THE CARNEGIE FILET - \$45 per person**

Red Leaf Lettuce Salad with Gilled Pears,  
Honey Glazed Cayenne Walnuts,  
Gorgonzola Cheese  
and a Raspberry Vinaigrette  
Filet Mignon with a Demi-Glace  
Potatoes Au Gratin with Mushrooms  
Vegetable Medley  
Fresh Citrus Fruit Platter  
Chocolate Mousse  
Coffee, Tea and Water