



Conference Center Luncheon Menus

Our Dining Room Luncheon Buffet changes daily and offers an abundance of choices that will satisfy every palate. Our chef selects from the freshest ingredients available and chooses the best options from the market. Three entrees are offered – a Carved Item, a Vegetarian item, and a Chef’s Choice. There are hot and cold accompaniments designed to compliment the menu, as well as fresh bread, assorted beverages and scrumptious desserts. The menu is not finalized until shortly before your event, but below is a sample of what our guest have enjoyed:

A Carved Item: Usually a roasted meat such as Maple Glazed Pork Loin, Pineapple Raisin Glazed Ham, Barbequed Beef Brisket, Roasted Leg of Lamb, Smoked Salmon, and Sage Rubbed Turkey Breast.

Vegetarian Item : Often a pasta or vegetable based dish such as Pasta Melanzane, Roasted Butternut Squash and Barley, Asparagus and Parmesan Frittata, Ricotta Stuffed Pasta Shells, and White Bean and Artichoke Stew.

Chef’s Choice: Grilled Balsamic Chicken, Pan Seared Chicken with Mustard Shallot Jam, Maple Barbequed Salmon, Herb Grilled Chicken with Shitake Thyme Broth, Pesto Grilled Chicken with a Roasted Corn Relish, and Miso and Soy Glazed Cod.

Hot Accompaniments: Sautéed Broccoli Rabe with Roasted Tomatoes, Glazed Petits Carrots, Roasted Red Bliss Potatoes, Risotto Cakes, Garlic Whipped Potatoes, Grilled Vegetable Ratatouille, Wild Rice Pilaf, Grilled Asparagus, and Green Beans and Roasted Peppers.

Cold Accompaniments: Garden Salad, Caesar Salad, Israeli Cous Cous with Tomato Basil and Confetti Roasted Vegetables, Antipasto, Tabouleh, Wild Rice and Cranberry Vinaigrette, Fennel and Apple Slaw, Oranges and Roasted Beet Salad, and Asian Broccoli.

Desserts: Lemon Dessert Bars, Seven Layer Bars, Freshly Baked Pies, Triple Chocolate Torte, Oreo Cookie Bars, Boston cream pie.