

Executive Meeting Package

Prince William Ballroom



Palmer Room



General Mercer Room



\$135 per person

Full Day Meeting

Room set up for General Session, per client request

Executive Service: 8.5x11" pads, pens, bottled water, mints

Audio Visual Equipment

DLP projector, screen, wireless internet connection,
2 flip charts, polycom, and wireless microphone

Menu:

The Tiger Breakfast Buffet

Sliced Fresh Fruit, Berry Garnish
Fluffy Scrambled Eggs, Breakfast Sausage, Bacon
Country Style Potatoes with Peppers and Onions
Assorted Miniature Bagels, Fresh Baked Breakfast Pastries Including
Regular and Whole Wheat Croissants, Fruit Pastry, Cinnamon Buns,
Muffins, Butter, Fruit Preserves, Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

—OR—

Healthy Start Breakfast Buffet

Sliced Fresh Fruit, Vanilla Yogurt
Fluffy Scrambled Egg Whites, Turkey and Vegetarian Sausage
Oatmeal, Farro or Quinoa (*Select One*)
Whole Wheat English Muffins, Whole Wheat Croissants
Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese
Fresh Orange Grapefruit and Cranberry Juice, Almond Milk
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Morning Break

Granola Bars, Whole Fruit

Luncheon

Client's selection of themed luncheon buffet.
See attached for menu selections.

Afternoon Refreshment Break

(*Select One*)

Cheese Board

Domestic and Imported Cheeses
Sliced Baguette, Water Crackers
Freshly Sliced Fruit, Berry Garnish

Trailblazer

Trail Mix with Assorted Nuts, Dark Chocolate
Whole Fresh Fruit Display
Fresh Vegetable Crudités, Herb Dip
Health Bars
Gatorade, Vitamin Water, V8, Bottled Water

Mediterranean Break

Roasted Red Pepper Hummus
Fresh Tomato Bruschetta
Vegetable Crudite, Tzatziki Sauce
Kalamata Olives, Crostini, Pita Chips

Continuous Refreshments

Freshly Ground Regular and Decaffeinated Lavazza
Coffee, Assorted Teas, Soft Drinks and Bottled Water

*Menus and prices subject to change. Minimum of 10 people per group. Package price includes General Session room rental only.
A fee will apply for additional breakout rooms. 15% gratuity, 6% taxable service charge, and 6.625% New Jersey sales tax will apply.*

Themed Luncheons

Healthy Choice

Soup du Jour

Roasted Beets, Walnuts, Goat Cheese

Garden State Salad Bar

Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans, Edamame, Toasted Pumpkin Seeds, Feta Cheese, Roasted Red Peppers, Quinoa, Kalamata Olives, Cheddar Cheese, Broccoli, Hard Boiled Eggs, Croutons

(Select Two)

Herb Grilled Salmon, Tomato Bruschetta

Roasted Chicken, Rosemary, Lemon, Extra Virgin Olive Oil

Seasonal Quiche of the Day

Chef's Selection of Seasonal Vegetables

Multi-Grain Rolls, Margarine

Berries, Cream

Cape Cod Barbeque

New England Clam Chowder

Dry Rub Beef Kebob

Barbeque Chicken Legs and Thighs

Potato Buns, Lettuce, Tomato, Onions, Pickles, Pepperoncini

(Select One)

Ranch Baked Beans

Creamy Cole Slaw

Classic Potato Salad

Fresh Corn on the Cob

Tossed Salad with Ranch Dressing

Pickle Chips and Picked Red Onion

Blueberry Cobbler, Cinnamon Whipped Cream

Southern Comfort

Seasonal Greens, Cucumber, Grape Tomato, Red

Onion, Shredded Carrots, Dressings

Classic Red Bliss Potato Salad

Mac and Cheese (Classic or Buffalo)

Herb Baked Chicken on the Bone

BBQ Pulled Pork

Chef's Selection of Seasonal Vegetable

Fresh Baked Rolls, Corn Bread, Biscuits

Seasonal Cobbler

Little Italy

Minestrone Soup

Grilled Vegetables, Extra Virgin Olive Oil, Basil Chiffonade

Lemon, Chickpea and Radicchio Salad

Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

(Select Two)

Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary

Sicilian Roast Pork Loin, Peppers, Onions, Potatoes, Sweet Sausage

Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace

Penne ala Vodka, Grated Parmesan Cheese

Parmesan Crusted Baked Salmon, Roasted Tomato Sauce

Seared Tilapia, Artichoke, Lemon, Parsley, Toasted Pine Nuts

Chef's Selection of Seasonal Vegetables, Focaccia Bread

Biscotti, Lemon Bars, Housemade Cannoli

New Orleans

Romaine, Tomato, Green Peppers, Tangy Creole Dressing

Fresh Cucumber and Dill Salad

Blackened Salmon

Creole Chicken, Andouille Sausage

Sautéed Greens

Red Beans, Rice

Fresh Baked Sourdough Rolls, Butter

Warm Bread Pudding, Bourbon Sauce

Philadelphia Street Fare

Antipasto Salad, Balsamic Dressing

Caesar Salad, Croutons, Parmesan Cheese

(Select Two)

Homemade Italian or Vegetarian Meatballs, Marinara Sauce

Sweet Italian Sausage, Sautéed Peppers, Onions, Marinara Sauce

Philly Cheese Steak (Beef or Chicken), Sautéed Peppers & Onions,

Cheese Wiz, Sliced Provolone, Grated Parmesan Cheese,

Sliced Hot Cherry Peppers, Pickles, Italian Hoagie Rolls

Kettle Chips

Ketchup, Mayonnaise

Assorted Dessert Bars

Beverages included with all Themed Lunches

Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Assorted Herbal Teas, Soft Drinks and Bottled Water