

# 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 Eggs, Turkey and Vegetarian Sausage  
Hot Oatmeal  
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  
*Egg whites available upon request.*

### *Morning Break*

Granola Bars, Whole Fruit or Yogurts

### *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*

Roasted Beets, Walnuts, Goad 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  
Baked Zucchini & Parmesan Crusted Chicken  
Seasonal Quiche of the Day

Chef's Selection of Seasonal Vegetables  
Multi-Grain Rolls, Butter  
Berries, Cream

## *Petite Sandwich Board*

*(Select Two)*

Tossed Garden Salad, Cherry Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Assorted Dressings  
Mixed Field Greens, Strawberries, Crumbled Goat Cheese  
Caesar Salad, Homemade Garlic Croutons, Parmesan Cheese, German Potato Salad  
Bow Tie Pasta Salad, Artichokes, Olives, Roasted Peppers, Feta Cheese, Herb Vinaigrette

*(Select Three)*

Fresh Mozzarella and Tomato, Roast Beef and Provolone,  
Turkey and Swiss, Ham and Brie, Grilled Vegetable and Tuna Salad.  
Assortment of Miniature Artisan Rolls, Baguettes, Pinwheels.  
Mayonnaise, Mustard, Chipotle Aioli, Horseradish Cream, Fresh Basil Oil

Nassau Inn Chocolate Chunk Cookies  
Homemade Brownies  
Assorted Dessert Bars

## *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*

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*

Mixed Field Greens, Tomato, Red Onion, Hard Boiled Egg, Bacon, Champagne Vinaigrette  
Black 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

