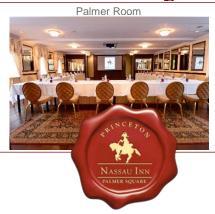
# Executive Meeting Package







\$130 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 6.875% 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