

Sample Conference Menu

Lunch Menu

Middle Eastern Delights

Chicken Kabobs (White Meat) Gluten Free

Mini Turkey Meatballs Gluten Free
with Preserved Lemon and Roasted Tomatoes

Zatar Spiced Tofu Gluten Free, Vegan
Presented with tehina Gluten Free, vegan

Mediterranean Cauliflower Gluten Free, Vegetarian
with tehina, pomegranate seeds and cilantro aioli

Pearled Couscous Vegetarian
With turmeric, honey, dried fruit and saffron

Roasted Red and Yellow Beets Gluten Free, Vegan
with an herb oil and toasted walnuts

Moroccan Eggplant Salad Gluten Free, Vegan

Roasted Greek Styled Cod Gluten Free
With sundried tomatoes, garlic confit, Kalamata olives, olive oil

Salade Mazal Gluten Free, Vegetarian
A European blend of mixed greens, hearts of palm, marinated
red and yellow peppers toasted almonds and sun-dried tomatoes.
Presented with Rosemary Vinaigrette on the side

Mini Spanakopita Vegetarian

Basmati Rice with Fava Beans Gluten Free, Vegan
Accented with Dill and Lemon

Rosemary & Sea Salt Focaccia and Pita vegetarian
Presented with hummus, toasted pine nuts, seasoned olive oil (GF, Vegan)

Signature
CATERERS

Sample Conference Menu

Cocktail Reception Menu

Duo of Bruschetta Vegetarian

House made basil pesto and house made sundried tomato pesto
presented on garlic rubbed crostini
Topped with finely diced roasted peppers, tomatoes, fresh basil

Roasted Vegetable Focaccia Vegetarian

Olives, Pickles, Roasted pepper strips
Marinated Mushrooms, Sundried tomatoes
Gluten Free, Vegan

Stuffed Grape Leaves with Cucumber Dill Gluten Free, Vegan

Wild Mushroom Tortellini Salad vegetarian

Capers, arugula, sundried tomato, preserved lemon

Smoked Sausages Gluten Free

Pepperoni

Presented with stone ground mustard, Dijon mustard and
honey mustard Gluten Free, vegan

Bar

Hotel to provide beverages and glassware

Signature to provide bar equipment



Sample Conference Menu

Buffet Dinner Menu Preset on Each Guest Table

Bowls of
Dried Fruits
Selection of Fresh Fruits
Toasted Almonds, Cashews, Pecans

Family Style Sliced Fruit Plate

Three Tier Stand of Dessert
Apricot Rugelach, Apple Crumble Bars, Fig Shortbreads,
Raspberry Mousse Tarts,
Chocolate Diamonds, Tiramisu, Orange-Cranberry Biscotti,
Lemon-Blueberry Cakes, Almond & Sea Salt Chocolate Bark
Buffet

Chicken Tagine Gluten Free
Slow braised bone-in chicken with dried fruits and a dark chicken jus

Basmati Rice with Almonds & Raisins Gluten Free, vegan

Barley & Couscous Salad Vegan
Garnished with red grapes, dried dates and fresh herbs

Braised Figs Gluten Free, Vegan
In a red wine reduction, pomegranate molasses, caramelized onions

Salmon Medallion Gluten Free
Topped with leeks, in a Chenin Blanc sauce

Tu' Beshvat Salad Gluten Free, vegetarian
Spinach, mesclun greens, grapes, pomegranate seeds, cranberries, cashews
Presented with a balsamic fig vignette and a Caesar dressing

Grilled Vegetables with Lemon, Garlic, and Olive Oil Gluten Free, vegan
Yellow squash, zucchini, carrots red and yellow peppers, asparagus
and Portabella mushrooms



Sample Conference Menu

Breakfast Buffet Menu

Baskets of Breakfast Sweets
Assorted mini muffins Vegetarian
Assorted mini scones Vegetarian

Trio of Premade Mini Breakfast Sandwiches
Cream Cheese and Lox on Mini Bagel Vegetarian
Gravlax with Honey Mustard Aioli and Arugula on
Pumpernickel Vegetarian
Scrambled Egg, Veggie Sausage,
Cheddar on English Muffin (served warm) Vegetarian

Hot Cereal Station
Plain oatmeal Vegetarian
Presented with brown sugar, raisins, dried cranberries,
shakers of cinnamon, toasted candied almonds

Hardboiled Eggs

Yogurt Bar Gluten Free except for granola
Vanilla yogurt, strawberry yogurt, mini chocolate chips, raisins,
candied pecans, pumpkin seeds, granola, mixed berries

Fruit Salad

Bar

Hotel to provide beverages and glassware
Signature to provide bar equipment



Sample Conference Menu

Lunch Buffet Menu

Salad Bar

Greens:

Mesculin, Romaine, Baby Kale

Vegetables:

Broccoli, Peppers, Mushrooms, Carrots, Beets, Olives,
Cherry Tomatoes, Red Onion, Cucumbers,
Hearts of Palm, Corn all gluten free

Proteins: all gluten free

Chopped Egg, Marinated Tofu Cubes, Chickpeas, Cheddar, Feta,
Caramelized Pecans, Black Beans, White Tuna Salad, Spicy Almonds,
Pumpkin Seeds, Aged Parmesan all gluten free

Fruits:

Mandarin Oranges, Sliced Apples, Dried Cranberries,
Golden Raisins all gluten free

Dressings:

Raspberry Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette,
Caesar Dressing

Spinach, Red Pepper & Feta Quiche Vegetarian
Smoked Salmon & Leek Frittata Gluten Free

Teriyaki Glazed Salmon Medallions vegetarian
Accented with black and white sesame seeds

Penna A la Vodka Vegetarian

continued...

Sample Conference Menu

Ratatouille Vegan, gluten free

A selection of locally sourced vegetables in a classic tomato-basil ragu

Bowtie Pesto Pasta Vegetarian

Accented with sundried tomatoes, olives, herbs

Soup Bar

Separate station from the rest of the buffet

Moroccan Lentil & Spinach Soup gluten free, vegan

Roasted Tomato Bisque gluten free, vegetarian

Dessert

Sliced Fruit Display

Watermelon, honey dew, pineapple, cantaloupe, grapes, berries

Molten Chocolate Cakes & Chocolate Runny Cake

Presented with scoops of dairy vanilla ice cream

Coffee Station

Hotel to brew coffee and hot water

With dairy creamer, sweeteners, selection of herbal teas

Bar

Hotel to provide beverages and glassware

Signature to provide bar equipment

Sample Conference Menu

Buffet Dinner Menu

Southern Comforts Station
Chicken Tenders

Biscuits with Apple Butter Vegetarian

Red Cabbage Slaw Vegetarian, gluten free
Accented with Mandarin oranges and dried cranberries

Texas Green Bean Salad Vegan, gluten free
Fresh blanched green beans dressed with extra virgin olive oil,
lemon juice, scallions, and cumin

Grilled Spiced Corn on the Cob Vegan, gluten free

Slider Bar

Grilled Mini Mediterranean Beef Burgers gluten free without buns
Grilled Marinated Chicken Medallions gluten free without buns
Grilled Portabella Mushroom Caps Vegan, gluten free without buns
With baskets of Mini Slider Buns and Mini Onion Pockets

Toppings to include:

Sautéed Mushrooms, Caramelized Onions, Fried Onion Straws,
Pickles, Roma tomatoes, Lettuce, Red Onions
Ketchup, Mustard, Mayo, Chipotle Aioli, BBQ Sauce

Shooters of Side Salads to include:

Cole slaw Vegetarian, gluten free
Health Salad Vegan, gluten free

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Pan Asian Station

Tofu in Coconut Yellow Curry Vegan
Accented with mango, red pepper, eggplant and mushroom

Rainbow Chicken

Chicken breast with julienne carrots, snow peas, onions,
bok choy in a garlic glaze

Glass Noodle Salad Vegan

Accented with sesame seeds, bok choy, cilantro, tricolor peppers,
carrots, oyster mushrooms and fresh ginger in a rice vinaigrette

Miso Glazed Salmon vegetarian

Wok Stir Fry Vegetables Vegan

Vegetable Fried Rice vegetarian

Accented with scrambled eggs and bean sprouts

Bar

Hotel to provide beverages and glassware
Signature to provide bar equipment

Coffee Station

Hotel to brew coffee and hot water
With nondairy creamer, sweeteners, selection of herbal teas

Desserts

Mini Trifle Display All vegan, All gluten free

Death by Chocolate

Strawberry Mousse with Fresh Strawberries

Lemon Meringue

English Toffee

Turkish Coffee

Sliced Fruit Presentation

Watermelon, honey dew, cantaloupe, pineapple, grapes, berries