

Guest Count: 17

-Featuring-  
Full Set Up & Breakdown

Breakfast & Lunch

# Executive Board Meeting Breakfast & Lunch

## Breakfast

### EGG AND GRILLED VEGETABLE FRITATTA

Grilled squash, zucchini, peppers, red onion and eggplant layered with a seasoned egg custard then baked until set. Served with a roasted red pepper sauce

### CRÈME BRULÉE FRENCH TOAST

### COUNTRY-STYLE SAUSAGE PATTIES

### HARD BOILED EGGS

### LEMON BLUEBERRY BISCUITS

### FRESH BERRIES

## Lunch

### TOMATO COGNAC SOUP

### GARDEN GEMS SALAD PLATTER WITH GRILLED CHICKEN & ROASTED GARLIC GRILLED SHRIMP

Mixed hearty greens (salad kale, Tuscan black kale, spinach, Brussels sprouts leaves, celery greens), roasted butternut squash, seared Brussels sprouts, roasted purple potato, dried cranberries and salted pistachios served with grilled breast of chicken on one side of the platter and skewers of roasted garlic grilled shrimp on the other side.

Served with a white balsamic vinaigrette, honey-lime vinaigrette, and shaved Pecorino on the side. Garnished with crispy fried shallot rings

### GOURMET BREAD BASKET

### FRESH FRUIT

### DECADENT CHOCOLATE BROWNIES