

MEETING PLANNER PACKAGES

These packages include your function room set to your event specifications, media package (LCD projector, screen, high speed internet access), note pads, pens and hydration station. 15 people minimum.

THE ESSENTIALS

BREAKFAST (maximum duration of 60 minutes)

Fresh Seasonal Fruited Yogurts
Individual Fruited Yogurts
Individual Breakfast Cereals
European Breakfast Pastries
Hot Filled Breakfast Croissants

CONTINUOUS REFRESHMENT BREAK SERVICE

Freshly Brewed Regular, Decaffeinated Coffee and a Selection of Hot Herbal Teas
Fruit and Power Juices
Whole Fresh Fruits
Granola Bars

LUNCH BUFFET CHOICE (maximum duration of 90 minutes)

Morty's Deli Counter
Live Action "It's A Wrap"
¡EN VIVO! Lunch Buffet
Soup, Salad, Pasta Bar

AFTERNOON

Make your own Trail Mix
(raw almonds and walnuts, raisins and cranberries, banana chips, sunflower seeds, chex cereal, pretzels, M&M's)
Choice of ONE: Mini Candy Bars, Assorted
House-made Chocolate Bark OR Brownie Dessert Bites
Choice of ONE: Soft Pretzel Bites with Dipping Sauce, Hummus and Grilled Pita OR Vegetable Crudités with Herb Dip
\$70.00 per person

THE EXTENDED

This includes the ESSENTIALS, as well as a 1 hour Cocktail Reception of:

(2) Two Drinks per person (House Brand Liquor, House Wine and Imported & Domestic Beers)

Imported & Domestic Cheese Display with Artisan Crackers
Maryland Crab Dip with Toasted Baguette Slices

Choice of THREE Appetizers:

- Curry Chicken Salad
- Spicy Tuna Tartar on Crispy Wonton
- Roast Beef Bruschetta with a Horseradish Crème
- Caprese Salad Cup of Baby Tomato, Mozzarella, Aged Balsamic
- Shrimp Tempura
- Teriyaki Beef Satay
- Vegetable Spring Rolls with Sweet Chili Sauce
- Pulled BBQ Pork Sliders with House Cole Slaw

\$125.00 per person

THE OVERNIGHT

This includes the ESSENTIAL, as well as the below Dinner Buffet (maximum duration of 90 minutes) and (1) ONE Deluxe Sleeping Room (single occupancy Sunday through Thursday) and two Suite upgrades (based on availability)

Mixed Greens with Assortment of Toppings and Dressings OR Classic Caesar Salad

Soup Du Jour

CHOICE OF TWO ENTRÉES

- Skirt Steak with a Mushroom Demi-Glace
- Sautéed Breast of Chicken with Shallot Gravy
- Vegetable Lasagna
- Grilled Salmon with Citrus Beurre Blanc
- Baked Cod with a Creamy Dill Sauce
- Chicken Scaloppini with a Lemon Caper Sauce
- Cheese Manicotti with a Marinara Sauce

Chef's Selection of Accompaniments, Warm Rolls and Creamy Butter

Chef's Dessert Display

Freshly Brewed Regular and Decaffeinated Coffee with flavored Creamers and Hot Herbal Tea

\$219.00 per person