Premier Package Menu

Minimum of 20 guarantee required

Includes Continental Breakfast, Mid-Morning Break, Hot Luncheon Buffet, Afternoon Break, Water Station with Mints, and Service.

DF=Dairy Free, GF= Gluten Free, V=Vegetarian

Continental Breakfast

Assortment of Sweet Breakfast Pastries
(Including homemade breakfast breads, homemade muffins, bran muffins, scones, Danish and coffee cake)
Seasonal Fresh Fruit Tray (Vegan, GF, DF)
Assorted Bagels (DF) and English Muffins
Bagel Toppings that include Cream Cheese and Jelly

▪

Choice of One
Hard Cooked Eggs (GF)
Assorted Cold and Hot Cereals
Oatmeal Station with Honey, Raisins, Cinnamon and Sugar (Vegan, DF with no milk)

▪

Choice of One
Egg, Sausage and Cheese Wraps with Cheddar Cheese
Herb Egg Cup (GF) Contains Dairy
Egg White Cup with White Cheddar Cheese (GF)
Vegetarian Spanish Rice, Egg and Quinoa Breakfast Wrap
with tomatoes, green onion and shredded cheddar cheese, in a flour tortilla
Biscuit with Egg and Cheddar Cheese (add Bacon for $.60 per person)

▪

Assorted Juices
Assorted Soda and Dispenser of Iced Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Continuous Refreshment Service is an integral aspect of the Premier package. No need to adhere to limiting time constraints for breaks. The Continental Breakfast will be served outside your meeting room before your event begins. The Mid-Morning Break will be available from approximately 9:30 a.m. to one-half hour before your luncheon. After lunch, beverages are conveniently accessible before your afternoon session begins. The Afternoon Break is available from approximately 2:00 p.m. to 4:30 p.m. This time-frame accommodates a meeting schedule of 8 a.m. to 5 p.m. or equivalent.

Traditional Mid-Morning Break

Choice of Three
Individual Fresh Fruit Rounds
Delicious shortbread topped with sweetened cream cheese, heavy cream and fresh fruits
Trail Mix
Fruit Yogurt (GF)
Granola Bars (Vegetarian, Contains Dairy)
Sliced Assorted Cheeses with Crackers (GF when ordered with GF Crackers)
Cinnamon Elephant Ears
(puff pastry brushed with butter and cinnamon and sugar)
Chocolate dipped Biscotti
Whole Grain Rice Krispie Treat with Dried Fruit, and Dark Chocolate Chips (GF)
Banana Oat Breakfast Cookie with Chocolate Chips (GF)

▪

Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Yogurt Parfait Station Mid-Morning Break

Parfait Station
Vanilla Yogurt with Fresh Toppings (Yogurt is GF)
(Granola, Fresh and Dried Fruit, and Sliced Almonds)

▪

Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Make Your Own Trail Mix

Raisins, M&Ms, Cashews, Almonds, Pretzels, Craisins,
Coconut, Chocolate Covered Raisins, Sunflower Seeds

▪

Buttered and Caramel Popcorn

▪

Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Traditional Afternoon Break

Salty Snack (Vegan upon request)
Assorted Candies and Mini-Candy Bars (GF)
▪
Assorted Jumbo Cookies ***or*** Brownie Bars
▪
Choice of One
Fresh Carrot, Cucumber and Celery Slices with Tarragon Aioli (GF, DF)
or
Meze Trio with Whole Wheat Pita Triangles (Can be made GF with GF Crackers)
(Hummus, Sundried Tomato Parmesan Dip, Black Olive Tapenade)
or
Whole, Fresh Seasonal Fruit (Vegan, GF, DF)
(Gala or Fuji apples, bananas and depending on availability plums, pears and/or nectarines)
or
Sliced Assorted Cheeses with Crackers (Can be made GF with GF Crackers)
▪
Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Themed Afternoon Break Options

Ballpark Break

Freshly Baked Gus' Pretzels (Vegan)
(Served with mustard and nacho cheese dipping sauce)
or
Pretzel wrapped Mini Hot Dog
(Served with mustard dipping sauce)
Roasted Peanuts (DF)
Cracker Jacks (GF)
Mini Candy Bars (GF)
▪
Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Energy Break

Mini Chocolate Bars (GF)
Ces & Judy's homemade
Granola Bites (GF)
or
Assorted Clif bars
▪
Sun Dried Tomato Hummus with
Carrot Sticks and Celery (GF, DF)
Whole Almonds (GF, DF)
Arizona Green Tea (DF,GF)
▪
Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Premier Hot Luncheon Buffet

Choice of One Salad
Located on the Buffet

Mixed Baby Lettuces Salad
Topped with shredded carrots and grape tomatoes (GF, DF)
Chef's Choice of Dressings

Italian Salad
Artichoke Hearts, thinly sliced red onions and shredded Parmesan Cheese
Italian Dressing, tossed

Caesar Salad
Dressed prior to serving topped with Shredded Parmesan and croutons

Baby Spinach Salad
Craisins and Sunflower Seeds (GF, DF)
Chef's Choice of Dressings

Choice of Two Entrées

Chicken Selections

Grilled Lemon Chicken (GF, DF)
With Tomato Jam

Chicken with Apricot Glaze
Filled with Herbs, Butter and Shallots

Chicken with Cognac Mustard Sauce
Filled with Sautéed Spinach and Apples

Chicken Bruschetta (GF)
Red Wine Tomato Sauce and Fresh Herbs, Shredded Mozzarella

Creamy Chicken Pot Pie
Chicken with Mixed Vegetables in a Cream Sauce topped with Pastry Crust

Chicken Marsala (GF)
Wild Mushrooms, Thyme, Marsala and Cream Sauce

Beef Selections

Sliced Fresh Roasted Top Round of Beef (GF, DF)
Mushroom Jus Lie

Herb Marinated Beef Tenderloin Skewers (GF, DF)

Italian Meatballs *with Tomato Basil Cream (GF)*

Premier Hot Luncheon Buffet, Continued

Pork Selections

Cider Brined Bistro Pork Loin*, Herbed Mustard Sauce (GF, DF)*

Bistro Pork Loin Medallions
Marinated in soy and ginger, grilled

Seafood Selections

Mediterranean Salmon Cakes (GF, DF)
Sweet Mustard Aioli

Baked Tilapia (GF)
Tomato Basil Cream

Baked Tilapia (GF, DF on request)
Lemon Relish

Vegetarian Selections

(Please include in your entrée selection)

Cheese Tortellini topped with a Mushroom Cream Sauce

Portabella Mushroom Stuffed with Chickpea and Sun Dried Tomato Hummus (GF, DF)

Roasted Vegetable Lasagna

Polenta Lasagna with Roasted Vegetables (GF)

Tuscan Pasta, with Roasted Tomatoes and Chickpeas
Topped with a rosemary cream sauce

Soft Polenta with Sautéed Portobello
Mushrooms and Wilted Spinach, Chipotle Cream

Creamy Vegetarian Pot Pie
Mixed Vegetables in a Cream Sauce with Pastry Crust

Choice of One Side Dish

Roasted Garlic Whipped Potatoes (GF)
Mixed Grain Pilaf
(with orzo pasta, barley, white and wild rice)
Brown Rice Pilaf with Caramelized Onions (GF)
Herb Roasted Potatoes (GF, DF)
Gemelli Pasta with Kale, Sun Dried Tomato and Herbed Garlic Sauce
Homemade Mac n Cheese
(Bacon and/or Broccoli topping upon request)

Premier Hot Luncheon Buffet, Continued

Choice of Two Vegetables

Butter Glazed Carrots with Toasted Sesame Seeds (GF)
Cauliflower with Scallions and Parmesan Cheese (GF)
Carrot Soufflé *(Light, sweet carrot dish)*
Green Beans Amandine (GF)
Fresh Buttered Broccoli and Carrot Vegetable Medley (GF)
Fresh Buttered Broccoli Spears (GF)
Fresh Buttered Green Beans with Mushrooms (GF)
Roasted Medley of Squashes (GF)
Roasted Green Beans (GF)
Corn with Kale, Tomato with Balsamic Glaze (GF)

Any vegetable except the Carrot Soufflé can be ordered gluten free and dairy free.
Some vegetables available "steamed only" without butter upon request.

Choice of One Dessert

Dessert Buffet with Chef's Choice of
Assorted Dessert Mini Squares and Assorted Mini Cookies
or
Choice of one of the following to be preset or served
Angel Food Cake with Berry Compote
Flourless Chocolate Orbit Cake (GF)
Turtle Brownie
Chocolate Cake Square
Carrot Cake Square
Lemon Square
Seasonal Cheesecake
Seasonal Cake
Gluten Free Dessert available upon request

Luncheon Buffet Includes

Roll and Butter
Iced Water, preset
Freshly Brewed Iced Tea, offered to each guest
Regular and Decaffeinated Coffee, Hot Tea

DF=Dairy Free, GF= Gluten Free, V=Vegetarian

Premier Themed Buffets

These selections can be substituted for the Luncheon Buffet in the EPNEC Package

Southwest Buffet

Mixed Lettuces Salad with a Southwest Twist
With diced tomatoes and black beans, chipotle lime vinaigrette (GF,DF)

▪

(Please Choose Two)
Beef Fajita *with Peppers and Onions* (GF, DF)
Chicken Fajita *with Peppers and Onions* (GF, DF)
Blackened Tilapia (GF, DF)

With shredded cheddar cheese, sour cream and salsa
Served with Tortillas

▪

Vegetarian Black Beans and Butternut Squash Taco (GF, DF)
Cilantro Rice (GF, DF)
Southwest Style Corn

▪

Margarita Cheesecake, preset

▪

Iced Water, preset
Freshly Brewed Iced Tea, offered to each guest
Regular and Decaffeinated Coffee, Hot Tea

Barbecue Buffet

Mixed Lettuces Salad
Topped with Shredded Carrots and Grape Tomatoes (GF,DF)
Chef's Choice of Dressing

▪

Barbecued Pulled Chicken (GF, DF) with Bun
Barbecued Sliced Pork Loin (GF, DF) with Bun

▪

Country Style Green Beans (GF, DF)
Cheesy Corn with Cilantro (GF)
Roasted Garlic Mashed Potatoes (GF)

▪

Mixed Berry Cobbler, served warm on the Buffet
Topped with Vanilla Ice Cream

▪

Iced Water, preset
Freshly Brewed Iced Tea, offered to each guest
Regular and Decaffeinated Coffee, Hot Tea

Premier Themed Buffets, Continued

These selections can be substituted for the Luncheon Buffet in the EPNEC Package

Asian Buffet

Asian Infused Mixed Green Salad, on buffet
With mandarin oranges, shaved Daikon radishes and toasted almonds (GF,DF)
Chef's Choice of Dressings

▪

Skewered Tenderloin Beef Asia (GF,DF)
Chow Fun Chicken
Battered and deep fried chicken pieces with a sweet orange and soy sauce

▪

Fried Rice (GF, DF)
Broccoli Stir Fry (GF, DF)
Broccoli sautéed with garlic and mushrooms with sesame, ginger soy sauce
Vegetarian Egg Rolls

▪

Soy Sauce and Sweet & Sour Sauce

▪

Chef's Choice of Assorted Dessert Bars

▪

Iced Water, preset
Freshly Brewed Iced Tea, offered to each guest
Regular and Decaffeinated Coffee, Hot Tea

Comfort Food Buffet

Mixed Lettuces Salad
Topped with Shredded Carrots and Grape Tomatoes (GF,DF)
Chef's Choice of Dressing

▪

Fried or Roasted Chicken

▪

Meatloaf with a Rich Tomato Sauce Topping

▪

Mashed Potatoes with Gravy

▪

Homemade Mac n Cheese
(Bacon and/or Broccoli Topping upon request)

▪

Fresh Green Beans

▪

Apple Pie

▪

Roll and Butter
Iced Water, preset
Freshly Brewed Iced Tea, offered to each guest
Regular and Decaffeinated Coffee, Hot Tea

Special Meal Requests

Please note that we offer vegetarian, gluten free and dairy free menu items that can be included in your buffet selections reducing the need for special plated meals.

We would be happy to accommodate your special dietary needs with a special plated meal for an upcharge of $8.00 per person.

Please consult your Conference Coordinator for details.