

Breakfast

Starting your Morning out Right

Breakfast Choices: Select one item from each category

Also included: Selection of cold cereals, individual packets of oatmeal, fruit juices, milk, regular & decaf coffee, hot tea

Main Dishes

Frittatas (includes cheese & meat varieties)
Denver Scrambled Eggs with sausage, peppers, mushrooms & onions
Southwestern Scrambled Eggs
Cheesy Scrambled Eggs
Smoked Salmon Platter
Pancakes with butter & syrup
Sweet Potato Pancakes with butter & syrup
Crepes with Whipped Cream & Berries
Eggs Benedict
Breakfast Burritos made with Chorizo sausage, eggs & cheese
Huevos Rancheros
French Toast
Biscuits & Sausage Gravy

Meats

Bacon
Sausage
Ham Steaks
Turkey Bacon
Turkey Sausage
Corned Beef Hash
Grilled Pork Chops
Petit Sirloin Steaks

Potatoes and the Like

Potatoes O'Brien
Hashbrown Potatoes
Roasted Potatoes
Potato Slices with garlic & onions
Cheese Grits
Hashbrown Casserole

Fresh Fruit Options

Sliced Fresh Melon Platter
Citrus Fruit Salad
Tropical Sliced Fruit Platter
Berries & Sweet Cream
Assortment of Whole Fruit

Breads

Toaster Bar with White & Multigrain breads, butter and jam
Fruit Muffins
Danish
Biscuits with butter & jam
Bagels with Cream Cheese
English Muffins with butter & jam
Sour Cream Doughnuts
Croissants

Lunch

From Light to Luscious - You Choose!

Soups - Choose One

Loaded Potato
New England Clam Chowder
Beef Vegetable
French Onion
Tomato Basil
Broccoli & Cheese
Potato Leek
Cream of Mushroom
Chilled Gazpacho
Black Bean
Virginia Ham & White Bean
Chicken Noodle
Tortilla (Chicken or Vegetarian Broth)

Entrees - Choose Two

(with the exception of Fajitas & Build Your Own Sandwich Platter)

Chicken Caesar Salad
Caesar Salad with Grilled Flank Steak
Fresh Spinach Salad with Grilled Shrimp
Chop House Salad - *Greens with Grilled Steak, Bleu Cheese, Roasted Corn & Onions*
Quiche Lorraine
Chicken Piccata
Barbeque Chicken Breasts
Grilled Chicken Breast with Tomatillo Salsa
Turkey Meatballs in Marinara over Penne Pasta
Cioppino - *San Francisco Stew with Mussels & Cod in a Fresh Tomato Sauce served with White Rice*
Cashew Shrimp
Jambalaya
Mahi Mahi with Honey Pablano Cream
Blackened Wild Salmon with Creole Sauce
Sesame Crusted Tuna
Barbeque Salmon with Fresh BBQ Sauce
Lamb Curry
Lasagna Bolognese
Chinese Pepper Steak with White Rice
Teriyaki Ribeyes
Roasted Ribeyes with Chimmichurri - *a Cilantro & Garlic Vinaigrette*
Build Your Own Sandwich Platter, including roast beef, turkey, ham, tuna salad, chicken salad & vegetarian
Fajitas - *Chicken, Beef, Shrimp, served with lettuce, tomato, cheese, sour cream & salsa*

Vegetarian Entrees - Choose One

Penne Primavera
Eggplant Parmesan
Vegetarian Lasagna
Vegetarian Fajitas
Chile Rellenos
Penne Alfredo
Cheese Quesadillas
Mozzarella Stuffed Portabellas
Caprese Napoleon with Pesto

Side Dishes

Starches, Vegetables and Dessert Selections

Lunch & Dinner Choices: *Please select one item from each for the vegetable and starch lists.
Iced Tea, Lemonade, Water, Coffee & Tea Will Accompany Your Meal*

Vegetables

Ratatouille – *Red Onion, Eggplant, Zucchini & Yellow Squash*
Peas and Carrots
Fresh Green Beans
Mushroom Ragout
Caponata – *Italian Grilled Veggies with Peppers, Onions & Olives*
Steamed Asparagus
Sautéed Broccoli
Cauliflower Risole
Curried Cauliflower
Ginger Snow Peas
Roasted Corn Cobettes
Southern Wax Beans
Sweet Sesame Sugar Snap Peas
Roasted or Steamed Seasonal Vegetables
Sautéed Broccolini
Glazed Carrots
Roasted Sweet Corn & Red Peppers
Spaghetti Squash with Tomato Ragout
Tomato Provencal – *Broiled Halved Tomatoes with Breadcrumbs & Fresh Parmesan*

Starches

Quinoa with Cranberries
Lentil Ragout
Roasted Potatoes
Mashed Potatoes
Twice Baked Potatoes
Baked Potato Bar
Stuffed Sweet Potatoes
Roasted Fingerling Potatoes
Macaroni & Cheese
Poblano Cheddar Pasta
Risotto Milanese
Sassafras Rice
Wild Rice Pilaf
Red Beans & Rice
White Rice
Fried Rice
Jasmine Rice
Jamaican Style Rice & Peas
Minnesota Wild Rice Salad – *Wild Rice, Vinegar, Fresh Vegetables*

Desserts for Lunch and Dinner

Please make one selection:

Fruit Salad with Sweet Yogurt Sauce
Seasonal Sorbet with Fresh Berries
Raspberry Mousse in Chocolate Cup
Strawberry Shortcake (in season)
Bananas Foster
Wild Berry Trifle
Cheesecake
Key Lime Pie
Pumpkin Pie
Apple Pie

Blueberry Pie
Peach Pie
Carrot Cake with Cream Cheese Frosting
Coconut Cake
Chocolate Cake
Chocolate Bread Pudding
Peach-Berry Crumble
Tiramisu
Fondue Station
Ice Cream Sundae with Assorted Toppings

Dinner

A Delicious, Relaxing Way to End your Day

Salads - Choose One

Caesar Salad
Southwestern Caesar Salad
Mixed Greens with Sliced Pears, Walnuts
& Crumbled Bleu Cheese
Broccoli Salad with Red Onions & Raisins
House Tossed Salad with Assorted Dressings

Spinach with Sliced Apple, Candied Craisins
& Feta Cheese
Mozzarella Caprese, Plum Tomatoes with
Fresh Mozzarella & drizzled Basil Pesto
Greek Salad

Dinner Entrees - Choose Two

Penne Shrimp Scampi
Mexican Mahi Mahi with Tomato Salsa
Coconut Crusted Mahi-Mahi with Honey Lemon
Butter
Blackened Snapper with Lemon Butter
Pecan Encrusted Tilapia
Ahi Tuna with Soy Dipping Sauce
Crab Cakes with Red Pepper Remoulade
Grilled Salmon with Artichoke & Red Pepper
Salsa
Chicken Kiev
Chicken Cordon Bleu
Chicken Saltimbocca

Chicken Sausage with Onions & Peppers
Turkey Picatta with Lemon & Capers
Grilled Lamb Chops with Mint Lamb Jus
Pork Chops with Mushroom Cream
Pork Tenderloin with Brandy Demi-glace
Grilled New York Strip with Barbeque
Demi-glace
Chili-Lime Rubbed Strip Steak
Braised Beef Shortribs
Marinated Tenderloin with Port Wine
Demi-glace
Herb Crusted Beef Tenderloin with Brandy
Demi-glace

Vegetarian Entrees - Choose One

Wild Mushroom & Goat Cheese Ravioli with
butter & Parmesan Sauce
Eggplant Parmesan
Stuffed Artichokes
Cheese Ravioli with Tomato Sauce
Vegetarian Penne Carbonara
Italian Marinated Portobello Steaks with
Parmesan/Garlic Butter

Veggie Jambalaya
Bruschetta – *Crusty bread with tomatoes, black olives
& fresh mozzarella*
Stuffed Shells
Vegetarian Baked Ziti
Vegetable Quesadillas
Stuffed Peppers Vegetarian Style
Vegetable Stir Fry

Special Cookout on the Veranda Menu (dinner only)

Grilled Snapper & Tuna
Barbequed Chicken
Pulled Pork w/NC and Memphis Sauces
Accompanied by Cole Slaw & Kaiser Rolls
Veggie Kebabs
Fresh Field Greens with a variety of toppings

Southwestern Black Bean & Corn Salad
Watermelon Slices
Rolls and Butter
Ice Cream Sundae Bar with an
assortment of toppings

After Dinner, gather around the campfire and toast marshmallows for s'mores

Plated Dinner Service

Create a more formal atmosphere for your guests

Let us serve you

Appetizers

Crab Bisque with Lump Crab Meat & Fresh Chives
Pan Seared Crab Cake with Field Greens & Red Pepper Remoulade
French Onion Soup with Croutons & Gruyere Cheese
Field Greens with Virginia Peanuts, Bleu Cheese & Dijon Vinaigrette
Caesar Salad with Croutons & Parmesan Cheese
Tomato & Mozzarella Napoleon

Entrees



Pan Seared Scallops with Rice Pilaf & Asparagus
Filet Mignon with Haricots Verts & Twice Baked Potatoes
Baked Salmon with Orzo & Spinach
Pork Tenderloin with Sweet Potatoes, Swiss Chard & Mustard Crème
Chicken Florentine with Whipped Potatoes & Broccolini
Blackened Red Snapper with Brown Rice & Roasted Peppers
Sesame Crusted Tuna with Soba Noodles & Bok Choy
Lamb Shank with Polenta & Green Beans

Desserts

Crème Brûlée
Cubana Coffee Toffee Crunch
New York Style Cheesecake with Berry Coulis
Lemon Panna Cotta
Homemade Cookie Plate
Apple Crisp with Vanilla Ice Cream

*All meals are served with warm homemade bread and butter
Iced Tea, Lemonade, Water, Coffee & Hot Tea*

*We will be happy to provide wine for your dining pleasure
at an additional cost.*

 **Hors d'oeuvres and Wine** 

Individual Serving Items

Duck and Fig Skewers
Duck Quesadillas
Cheese Quesadillas
Mini Crabcakes
Chicken Satay
Coconut Chicken Tenders
Smoked Salmon Roulade (rolled with herbed Crème Fraiche)
Tomato and Mozzarella Napoleons
Sesame Crusted Tuna with Soy Dipping Sauce
Vegetable Kabobs
Scallops Wrapped in Bacon
Beef Tips on Bleu Cheese Toast
Goat Cheese Gujeres

Platters

Assorted International Cheeses with Fruit and Crackers
The above listed Cheese Platter with Meats
Crudité with Assorted Dips

Beverages

Chardonnay, Sauvignon Blanc, Pinot Grigio
Cabernet, Shiraz, Merlot, Pinot Noir, Zinfandel
Domestic and Imported Beers

The Carter Hall Conference Center
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