

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 and decaf coffee, hot tea, water

Main Dishes

- Frittatas *includes cheese/veggie and meat varieties*
- Denver Scrambled Eggs *Eggs with sausage, peppers, mushrooms & onions*
- Southwestern Scrambled Eggs
- Cheesy Scrambled Eggs
- Scrambled Eggs *with fresh spinach, mushrooms & feta cheese*
- 3-Cheese Quiche
- Bagel Platter *with lox, sliced tomatoes, ham, cream cheese, onions & capers*
- Buttermilk Pancakes *with butter & syrup*
- Eggs Benedict
- Breakfast Burritos *made with chorizo sausage, eggs & cheese*
- Huevos Rancheros
- French Toast topped *with pecan syrup*

Meats

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

Potatoes & 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
- Fresh Berries
- Tropical Fruit Platter
- Assortment of Whole Fruit

Breads

- Toaster Bar *with white & multigrain breads, butter & jam*
- Danish
- Homemade Biscuits *with butter & jam*
- Bagels with cream cheese
- English Muffins *with butter & jam*
- Croissants
- Cinnamon Rolls
- Scones

Lunch, From Light to Luscious - You Choose!

Side Dish Selections Following Dinner Choices

■ Soups - Choose One

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

■ Entrees - Choose Two (*with the exception of Fajitas & Build Your Own Sandwich Bar*)

- 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*
- Chicken or Beef Taco Salad *with guacamole and sour cream*
- Cobb Salad *with Roasted Turkey*
- Quiche Lorraine
- Southern Fried Chicken Sandwiches *on buns with pickles, honey mustard & mayo*
- Tuna Melt *on English muffins with swiss cheese*
- Turkey Burgers *with fresh avocado & alfalfa sprouts*
- Salmon Cake *with cilantro lime crema*
- Shrimp *with penne pasta in vodka sauce*
- Mahi Mahi *with black bean salsa*
- Sesame Crusted Tuna *with soy dipping sauce*
- Barbeque Salmon
- Lasagna Bolognese
- Teriyaki Ribeyes
- Roasted Ribeyes *with chimichurri, a cilantro & garlic vinaigrette*
- Build your own Sandwich Bar: *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*

Dinner, A Delicious, Relaxing Way to End Your Day

Side Dish Selections Following Dinner Choices

■ Salads - Choose One

Baby Arugula *with prosciutto & parmesan*
Caesar salad
Mixed Greens *with sliced pears, walnuts & crumbled bleu cheese*
House Tossed Salad *with assorted dressings*
Spinach *with sliced apple, candied raisins & feta cheese*
Mozzarella Caprese, *plum tomatoes with fresh mozzarella & drizzled basil pesto*
Greek Salad

■ Entrees - Choose Two

Flounder Imperial
Penne Shrimp Scampi
Scallops Oscar
Tilapia Picatta
Blackened Snapper *with lemon butter*
Ahi Tuna *with soy dipping sauce*
Crab Cakes *with red pepper remoulade*
Grilled Salmon *with artichoke & red pepper salsa*
Feta Crusted Haddock
Chicken Cordon Bleu
Chicken Saltimbocca
Roasted Sliced Turkey *with cranberry stuffing*
Grilled Lamb Chops *with mint lamb jus*
Pork Chops *with mushroom cream*
Pork Tenderloin *with brandy demi-glace*
Chili Lime Rubbed Strip Steak
Braised Beef Shortribs
Marinated Beef Tenderloin *with port wine demi-glace*
Herb Crusted Beef Tenderloin *with brandy demi-glace*
New York Strip *au poivre*

Special Cookout on the Veranda

Grilled Snapper
Barbequed Chicken
Petit Sirloin Steaks
Shrimp Kebabs
Veggie Kebabs
Fresh Field Greens *with choice of dressing*
Grilled Sweet Corn
Red Bliss Potato Salad
Purple Cabbage Cole Slaw *with raisins*
Watermelon Slices
Rolls & Butter
Ice Cream Sundae Bar *with an assortment of toppings*

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

■ Vegetarian Entrees - Choose One

Wild Mushroom & Goat Cheese Ravioli Parmesan
Eggplant Parmesan
Cheese Ravioli *with tomato sauce*
Stuffed Shells
Vegetarian Stuffed Peppers
Italian Marinated Portobello Steaks *with parmesan/garlic butter*
Veggie Jambalaya
Bruschetta
Gnocchi Jardiniere
Vegetable Quesadillas
Stuffed Peppers
Vegetable Stir Fry

Side Dishes

Lunch and Dinner Choices: *Please select one item from each of the Vegetable, Starch and Dessert groups.
Iced Tea, Lemonade, Water, Coffee & Tea Will Accompany Your Meal*

■ Vegetables

Ratatouille
Peas & Carrots
Fresh Green Beans
Mushroom Ragout
Caponata
Steamed Asparagus
Cauliflower Risole
Curried Cauliflower
Ginger Snow Peas
Roasted Corn Cobettes
Southern Wax Beans
Sweet Sesame Sugar Snap Peas
Roasted Seasonal Vegetables
Sautéed Broccolini
Glazed Carrots
Roasted Sweet Corn & Red Peppers
Spaghetti Squash *with tomato ragout*
Tomato Provençal

■ Starches

Roasted Potatoes
Mashed Potatoes
Twice Baked Potatoes
Baked Potato Bar
Stuffed Sweet Potatoes
Roasted Fingerling Potatoes
Baked Macaroni & Cheese
Poblano Cheddar Pasta
Risotto Milanese
Wild Rice Pilaf
Red Beans & Rice
Jasmine Rice
Jamaican Style Rice & Peas
Minnesota Wild Rice Salad
Wild rice, vinegar, fresh vegetables
Asian Soba Noodle Salad
Couscous

■ Desserts for Lunch and Dinner

Fruit Salad *with sweet yogurt sauce*
Seasonal Sorbet *with fresh berries*
Raspberry Mousse in Chocolate Cup
Strawberry Shortcake
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 Bar *with assorted toppings*

Plated Dinner Service

Create a more formal atmosphere for your guests by letting us serve you

■ **Appetizers**

Crab Bisque with Lumb Crabmeat & 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
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 Creme
Chicken Florentine with Whipped Potatoes & Broccolini
Blackened Red Snapper with Brown Rice & Roasted Potatoes
Sesame Crusted Tuna with Soba Noodles & Bok Choy
Lamb Shank with Polenta & Green Beans

■ **Desserts**

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

*All plated meals are served with warm homemade bread and butter
Iced tea, lemonade, water, coffee & hot tea also accompany your meal*

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

Please feel free to view current dinner menus at Village Square Restaurant

You may choose any of these menu items if you wish. See www.villagesquareresaurant.com

■ *Hors d'oeuvres and Wine* ■

Hors d'oeuvres

Duck and Fig Skewers
Duck Quesadillas
Cheese Quesadillas
Mini Crabcakes
Chicken Satay
Coconut Chicken Tenders
Smoked Salmon Roulade (rolled with herbed Creme 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
Assorted International Cheeses with Fruit and Crackers
The Above with Meats
Crudite with Assorted Dips

Beverages

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

The Carter Hall Conference Center

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