

Conference Menu

Wednesday

Breakfast

Sliced Seasonal Fresh Fruit

Assorted Baked Muffins, Pastries and Flaky Croissants

Bagels with Flavored Cream Cheese and Butter Coffee, Decaf and Hot Tea

Assorted Fruit Juices

AM Break

Muffins, pastries and bagels

Coffee and tea

Lunch

Caesar Salad with Romaine, Creamy Caesar Dressing, Garlic Crostini and Shaved Parmesan Cheese

Tossed Cheese Tortellini with Artichokes, Mushrooms and Creamy Alfredo Sauce

Pan Seared Herbed Chicken in Marsala Cream Sauce

Grilled Beef Steak Tips with Chianti Wine and Peppers

Golden Breaded Vegetable Risotto Balls with Marinara Sauce

Chef's Seasonal Vegetables Warm Rolls and Butter Tiramisu

Coffee, Decaf and Hot Tea

PM Break

Assorted Ice Cream Bars and Sandwiches

Dinner

Roasted Red Pepper and Tomato Bisque with Savory Corn Relish

Mixed Salad Greens, Cucumbers, Shredded Carrots, Teardrop Tomatoes and Chef's Choice of Dressings

Marinated Flank Steak with Samuel Adams Beer and Sweet Caramelized Onions

Herb Crusted Chicken Breast with Citrus Orange and Sweet Chili Glaze

North Shore Linguini and Clams with White Wine Clam Sauce, Sweet Peas, Diced Tomatoes and Chopped Smoked Bacon

Honey and Balsamic Roasted Potatoes

Boston Cream Pie

Coffee, Decaf and Hot Tea

Thursday

Breakfast

Sliced Seasonal Fresh Fruit

Assorted Baked Muffins, Pastries and Flaky Croissants

Bagels with Flavored Cream Cheese and Butter Scrambled Eggs with Fresh Chives

Breakfast Potatoes with Peppers and Onions Smoked Bacon or Sausage Links

French Toast with Strawberry Compote and Maple Syrup

Coffee, Decaf and Hot Tea Assorted Fruit Juices

AM Break

Bagels and mini scones

Coffee and tea

Lunch

Homemade Soup

Arugula and Field Greens, Goat Cheese, Candied Walnuts, Cranberries, Teardrop Tomatoes and White Balsamic Vinaigrette Dressing

Tossed Quinoa Salad with Bell Peppers, Corn, Edamame, Black Beans and Fresh Chopped Mint

Pan Seared Chicken Breast with Confetti Tomato, Fresh Herbs and Balsamic Reduction

Braised Sliced Pork with Apple and Bing Cherry Cider Reduction

Gluten Free Oven Baked Boston Cod with Tomato and Sweet Red Pepper Sauce

Kettle Steamed Rice Pilaf with Fresh Chopped Garden Herbs

White Wine and Honey Glazed Carrots Warm Rolls and Butter

Strawberry Short Cake

Coffee, Decaf and Hot Tea

PM Break

Gourmet S'mores

Networking Social

International and Domestic Cheese Board with Assorted Fruits and Nuts

Beef and Vegetable Kabobs

Parmesan and Artichoke Fritter with Marinara

Scallop Wrapped in Bacon with Teriyaki Drizzle

Chicken Marsala Puff Pastry

Vegetable Stuffed Mushroom Caps

Vegetable Spring Rolls with Sweet Chili Sauce

New England Crab Cake with Lemon Aioli

Assorted Cookies, Brownies and Blondies

Friday

Breakfast

Sliced Seasonal Fresh Fruit

Assorted Baked Muffins, Pastries and Flaky Croissants

Greek and Plain Yogurts with Granola and Dried Fruits

Assorted Cereals and Milk

Bagels with Flavored Cream Cheese and Butter Coffee, Decaf and Hot Tea

Assorted Fruit Juices

Lunch

Our Homemade Soup Offering

House Salad, Tossed Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, Balsamic and Ranch Dressings

Pasta Salad with Tomatoes, Artichokes, Black Olives, Baby Spinach, Cheddar Cheese and Dressed with Italian Dressing

French Potato Salad with Diced Shallots, Scallions, Basil, Dijon Mustard Vinaigrette and Chopped Hard Boiled Eggs

Turkey, Ham, Roast Beef, Tuna Salad, Cheddar/Swiss/Provolone cheeses, vegetable wraps

Lettuce, Tomato, Onion, Pickles, Mayonnaise and Deli Mustard

Assorted Rolls / Breads / Wraps

Assorted Cookies and Brownies

Assorted Deli Style Chips
Coffee, Decaf and Hot Tea