

## CORPORATE EVENTS & CONFERENCE MENU

THE BELVEDERE INVITES YOU TO MAKE YOUR FOOD CHOICES. WE ASK THAT YOUR SELECTIONS ARE GIVEN TO US 21 DAYS PRIOR TO YOUR EVENT ALONG WITH YOUR FINAL GUEST COUNT. *THIS MENU IS ONLY OFFERED TO GUESTS UTILIZING OUR MEETING FACILITIES.*

EVENT NAME \_\_\_\_\_ CONTACT PERSON \_\_\_\_\_  
EVENT DATE \_\_\_\_\_ TELEPHONE \_\_\_\_\_  
GUEST COUNT \_\_\_\_\_ TODAY'S DATE \_\_\_\_\_

**MEETING ROOM:** \$500 FULL DAY, 8 HRS; \$350 HALF DAY, 4 HRS

BOARD ROOM STYLE, 16 MAX; CLASSROOM & THEATRE STYLE INCUR TABLE & CHAIR RENTAL CHARGES. FLIP CHARTS, \$35 EACH; PROJECTION SCREEN, \$50 PER DAY; PROJECTOR \$75 PER DAY (IF AVAILABLE)

### BREAKFAST, SNACKS AND BEVERAGES

CONTINENTAL, \$10 PER PERSON: FRESH FRUIT, YOGURT, HOMEMADE GRANOLA, FRESHLY BAKED BREAKFAST PASTRIES AND BREADS. SELECTION OF JUICES. REGULAR AND DECAFFEINATED COFFEE AND TEA.

FULL BREAKFAST, \$25 PER PERSON: ABOVE CONTINENTAL WITH THE ADDITION OF COOKED BREAKFAST MEATS AND EGG DISHES. SAMPLINGS INCLUDE BACON, SAUSAGE, FRITTATA, FRENCH TOAST STRADA OR EGGS BENEDICT.

MID MORNING & AFTERNOON BREAK, \$12 PER PERSON: BASKET OF WHOLE FRESH FRUITS, PRETZELS, NUTS AND FRESH BAKERIES SUCH AS HOMEMADE COOKIES, BROWNIES OR BISCOTTI.

ALL DAY BEVERAGE SERVICE, \$10 PER PERSON: SELECTION OF REGULAR AND DIET SODAS, BOTTLED WATER, SPARKLING WATER, REGULAR AND DECAFFEINATED COFFEE AND TEA.

### LUNCH (LIMITED TO ONE OPTION PER EVENT DATE, \$25 PER PERSON)

#### OPTION 1:

- A SELECTION OF FRESHLY PREPARED SANDWICHES SUCH AS SMOKED HAM AND GRUYERE CHEESE, SOURDOUGH PANINI, SLICED TURKEY BREAST WITH LETTUCE, TOMATO AND CRANBERRY MAYONNAISE ON WHOLE WHEAT BREAD OR TUNA SALAD PITA POCKETS.
- NEW POTATO SALAD OR VEGETABLE PASTA SALAD.
- PRETZELS.

#### OPTION 2:

- CLASSIC CAESAR SALAD WITH EGGLESS CAESAR DRESSING.
- GRILLED CHICKEN BREAST MARINATED IN CITRUS AND HERBS. ACCOMPANIED WITH A ROASTED CORN AND RED PEPPER SALSA AND SERVED WITH OVEN ROASTED RED BLISS POTATOES.
- PLATTER OF SEASONAL GRILLED VEGETABLES, DRIZZLED WITH BALSAMIC VINAIGRETTE AND FETA CHEESE.
- SOUR DOUGH BREAD WITH HONEY WHIPPED BUTTER.

#### OPTION 3:

- MIXED GOURMET GREENS TOSSED WITH VINAIGRETTE DRESSING.
- JUMBO PASTA SHELLS STUFFED WITH SPINACH AND THREE CHEESES AND BAKED IN TOMATO SAUCE. TOPPED WITH FRESH PARMESAN CHEESE.
- PLATTER OF PLUM TOMATOES, FRESH MOZZARELLA, DRIZZLED WITH PESTO VINAIGRETTE AND TOASTED PINENUTS.
- SOURDOUGH BREAD WITH HONEY WHIPPED BUTTER.

ALL OPTIONS ABOVE ALSO INCLUDE

- FRESH FRUIT MEDLEY.
- FRESHLY BAKED COOKIES, BROWNIES OR DESSERT BARS.
- HOMEMADE LEMONADE AND ICE TEA.

**A 20% GRATUITY WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS.**

**NOTES:**