

Eric P. Newman Education Center
EPNEC Package

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

Continental Breakfast

Assortment of Sweet Breakfast Pastries
(Including Homemade Breakfast Breads, Homemade Muffins, Danishes and Coffee Cake)
Seasonal Fresh Fruit Tray
Assorted Bagels and/or English Muffins
Bagel Toppings that include flavored and plain cream cheese and jelly

Your choice of one:

Oatmeal
Hard Cooked Eggs
Assorted Cold Cereals

Your choice of one:

Fresh baked custard French Toast
Egg, Sausage and Cheese Wraps

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

Option: Add Smoked Salmon to breakfast, \$3.25 per person
Option: Add Hot Biscuit Sandwich with Egg, Sausage and Cheese, add \$4.00
Option: Add Croissant Sandwich with Egg, Sausage and Cheese, add \$4.50

Mid Morning Break

Fresh Fruit Pizza
Or
Individual Fresh Fruit Rounds
(Delicious shortbread topped with sweetened cream cheese, heavy cream and fresh fruits)

Your choice of two

Fruit Yogurt
Sliced Assorted Cheeses with Crackers
Granola Bars
Trail Mix

Assorted Soda and Bottled Waters
Refresh Coffees and Hot Tea

Eric P. Newman Education Center
EPNEC Package *Continued*

Afternoon Break

Salty Snack
Assorted Jumbo Cookies or Brownie Bars
Assorted Candies
Mini-Candy Bars

Your choice of one

Whole Fresh Seasonal Fruit
(Gala or Fuji apples, bananas and depending on availability plums, pears and nectarines)
Or
Anti Pasta Platter
(Salami, Olive Salad, Tuscan Bean Salad with Grilled Pita Triangles and Marinated Cheese
Tortellini)

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

Continuous Refreshment Service is an integral aspect of EPNEC packages. No need to adhere to limiting time constraints for breaks. The Continental Breakfast will be served outside your meeting room one-half hour before your meeting 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 approximately from 2 to 4:30 p.m. This time-frame accommodates a meeting schedule of 8 am to 5 pm or equivalent service time.

Eric P. Newman Education Center
EPNEC Package Luncheon Buffet *Continued*

Choose One Salad:

Pre-set Mixed Baby Lettuces Salad
Topped with Shredded Carrots and Grape Tomatoes
Chef's Choice of Dressings

Pre-set Romaine and Leaf Lettuces Salad
Topped with Black Olives, Thinly sliced Red Onions and Shredded Mozzarella Cheese
Chef's Choice of Dressings

Pre-set Baby Spinach Salad
Sunflower Seeds and Craisins
Chef's Choice of Dressings

Caesar Salad (on the Buffet, dressed and tossed at the last minute)
Topped with Shredded Parmesan and Croutons

Choose Two Entrees:

Chicken Entrees

Southwest Chicken

(Marinated Chicken Tenderloins in a flavorful sour cream sauce topped with salsa and cheese)

Chicken Marsala

(Suggested side dish is Rice Pilaf)

Skewered Mediterranean Chicken with Grilled Tomatoes and Onions

(Suggested side dish is Rice Pilaf)

Herb Crusted Chicken with Citrus Cream Sauce

Chicken Parmesan with Marinara Sauce

Stir Fry Chicken with Fresh Vegetables

Ancho Chile Glazed Chicken with Orange Saffron Aioli

Beef Entrees

Beef Skewers Asia

(Beef Tenderloin marinated in Asian spice and grilled)

Sliced Fresh Roasted Top Round of Beef, Bordelaise

Traditional Beef Pot Roast with Gravy

Roasted Pork Loin, Apple Demi Glaze

Spicy Meatballs in a Tomato Sauce (all beef)

(Suggested side dish is Mediterranean Pilaf)

Traditional Beef Lasagna

Vegetarian Entrees

Tuscan Pasta, with Roasted Tomatoes and Chick Peas

(Tossed with Rosemary, Roasted Garlic Cream Sauce)

Roasted Vegetable Lasagna

Creamy Spinach Lasagna

Cheese Tortellini with Sundried Tomato and Pesto Cream

Vegetable Paella

Eric P. Newman Education Center
EPNEC Package Luncheon Buffet *Continued*

Seafood Entrees

Lemon Pepper Tilapia (surcharge of \$2.50 per person)
Salmon Cakes with Citrus Chipotle Aioli (surcharge of \$1.25 per person)

Choose One Side Dish:

Horseradish Whipped Potatoes
Buttermilk and Chive Mashed Potatoes
White and Wild Rice Pilaf
Potatoes Baked with Tomatoes and Onions
Brabant Potatoes
(Browned Potatoes with Garlic, Worcestershire Green Onion and Parsley Sauce)
Seasoned Gemelli Pasta tossed with Tomato and Spinach

Choose Two Vegetables:

Brown Sugar and Butter Glazed Carrots
Roasted Medley of Squashes
Fresh Buttered Green Beans with Mushrooms
Fresh Buttered Broccoli Spears
Fresh Buttered Broccoli and Carrot Vegetable Medley
Broccoli with Cheese Sauce
Green Beans Aglio Olio
Creamy Parmesan Spinach
Southern Baked Corn
Country Style, slow cooked Green Beans with Onions
Carrot Soufflé
Some vegetables available “steamed only” 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.

Dessert Selections:

Dessert Buffet with Chef’s Choice of Assorted Dessert Bars

Or

Choose one of the following to be preset or served:

Home-baked Apple Pie	Carrot Layer Cake
Home-baked Cherry Pie	Lemon Layer Cake
Chocolate Tuxedo Mousse Cake	Layered Strawberry Shortcake
White Chocolate Raspberry Cheesecake	Home Made Pumpkin Squares

Or

Buffet of Whole Desserts (Chef’s Choice) and guests serve themselves.

Ask about our Homemade Chef’s Selection of the Week.

Eric P. Newman Education Center
EPNEC Package – Themed Buffets

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

Southern Comfort

Choose one green salad from the Salad Selections
Roasted Pork Loin with Sweet and Spicy Barbecue Sauce
Southern Chicken Casserole
(With Mixed Vegetables and topped with seasoned bread crumbs)
Buttermilk and Chive Creamed Potatoes
Country Style Green Beans
Southern Baked Corn
Mixed Fruit Cobbler (must be on the buffet)
Or
Layered Strawberry Shortcake

EPNEC Classic

Choose one green salad from the Salad Selections
Sliced Fresh Roasted Top Round of Beef, Bordelaise
Herb Encrusted Chicken Breast with Light Citrus Cream
Horseradish Whipped Potatoes
Molasses Glazed Carrots
Roasted Vegetables
Tuxedo Mousse Cake

Mediterranean Buffet

Caesar Salad
(Dressed freshly and placed on the Buffet)
Grilled Tuscan Chicken with Rosemary and Roasted Garlic Sauce
Beef Lasagna
Green Beans Aglio Olio
Potatoes baked with Tomatoes and Onions
Baked Squash alla Romano
Focaccia with infused oil
Amaretto Cheesecake

Ranch Buffet

Chipotle Caesar Salad
(Dressed freshly and placed on the Buffet)
Pork Loin Rio with Lemon Cilantro
Grilled Chicken with Smoked Chile Cream Sauce
Cinnamon Scented Rice with Caramelized Onions
Southwest Seasoned Corn
Home-style Baked Beans
Lemon Layer Cake