Signature Package Menu

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

Continental Breakfast

Assortment of Breakfast Pastries
(Including homemade breakfast breads, homemade muffins, bran muffins, scones, Danish and coffee cake)
Assorted Bagels
Bagel Toppings that include Cream Cheese and Jelly
Assorted Juices
Assorted Soda and Bottled Water
Colombian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

Traditional Mid Morning Break

Seasonal Fresh Fruit Tray

Choice of Two
Fruit Yogurt
Granola Bars
Hard Cooked Eggs
Sliced Assorted Cheeses with Crackers
Cinnamon Elephant Ears
(Puff pastry brushed with butter and cinnamon and sugar)
Whole Grain Rice Krispie Treat with Dried Fruit and Chocolate Chips

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

Yogurt Parfait Station Mid Morning Break

Parfait Station
Vanilla Yogurt with Fresh Toppings
(Granola, Fresh Fruit, and Sliced Almonds)

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

Catering provided by Ces & Judy's Catering.
Traditional Afternoon Break

Salty Snack
- Mini-Candy Bars or Assorted Jumbo Cookies
- Sliced Carrots, Cucumbers and Celery with Gardiniera Tapenade
  Or
- Whole Fresh Fruit
- Assorted Soda and Bottled Water
- Colombian Supremo Coffee
- Freshly Brewed Decaffeinated Coffee
- Assortment of Hot Tea

Themed Afternoon Break Options

Ballpark Break
Freshly Baked Gus’ Pretzels with mustard dipping sauce
- Mini Candy Bars
- Assorted Soda and Bottled Water
- Colombian Supremo Coffee
- Freshly Brewed Decaffeinated Coffee
- Assortment of Hot Tea

Afternoon Tea
Assorted Tea Sandwiches
- Chai Biscotti with Vanilla Bean Glaze
- Assorted Soda and Bottled Water
- Colombian Supremo Coffee
- Freshly Brewed Decaffeinated Coffee
- Assortment of Hot Tea

Energy Break
Arizona Green Tea with Cranberry Acai Juice
- Ces & Judy’s Homemade Granola Bites
- Mini Chocolate Bars
- Sun Dried Tomato Hummus with Carrot Sticks and Cucumber Slices
- Assorted Soda and Bottled Water
- Colombian Supremo Coffee
- Freshly Brewed Decaffeinated Coffee
- Assortment of Hot Tea

Continuous Refreshment Service is an integral aspect of the EPNEC package. No need to adhere to limiting time constraints for breaks. The Continental Breakfast will be served outside your meeting room before your event 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 from approximately 2:00 p.m. to 4:30 p.m. This time-frame accommodates a meeting schedule of 8 a.m. to 5 p.m. or equivalent.
Sandwich and Salad Buffet

Choice of Three Entrées

Sandwich Selections

Blackened Chicken Caesar Wrap
Lightly seasoned Chicken Breast with Romaine Lettuce, Parmesan Cheese and Caesar Dressing

Mediterranean Chicken on Flatbread
Marinated in Lemon and Herbs, served with Provolone, Lettuce and Tomato

Asian Five Spice Shredded Chicken and Asian Coleslaw in a Flour Tortilla

Signature Chicken Salad
Your choice of Croissant or Whole Wheat Sandwich Flat

Sweet Barbecue Chicken Wrap
Pulled Chicken, Honey Chipotle Slaw with Black Beans, Shredded Carrots and Cheddar Cheese

Sliced Turkey Breast on Whole Wheat Sandwich Flat
Lettuce, Tomato and Sweet Mustard Mayonnaise

Grilled Cajun Spiced Shaved Roast Beef, on Whole Wheat Bun
Lettuce, Tomato, Blend of Swiss and American Cheeses and Tarragon Mayonnaise

Italian Roast Beef Wrap
Marinated, Shredded Roast Beef with Grilled Onions and Artichoke Boursin Spread

Italian Sub on Ciabatta Bread
Salami, Capicola and Pepperoni on Ciabatta bread with Shredded Mozzarella, Lettuce, Tomato and Balsamic Vinaigrette Dressing

Vegetarian Selections
(Please include as one of the three sandwich selections)

Roasted Vegetable Pita with Hummus*
Roasted Zucchini and Yellow Squash with Italian Seasoning and Tomato, Topped with Shredded Mozzarella and served in a Whole Wheat Pita
*This sandwich can be made Vegan by eliminating the cheese

Mediterranean Vegetable Sandwich on Whole Wheat Sandwich Flat
Fresh Mozzarella, Tomato, White Bean Puree, Kale and Onion

Vegetarian Santa Fe Rollup
Spinach Tortilla with Bell Pepper, Green Onion, Cream Cheese, Lettuce, Diced Tomatoes, Cheddar Cheese, Black Beans, Roasted Corn and a side cup of Salsa

Greek Salad Wrap with Falafel Croutons and Tzatziki Sauce

Catering provided by Ces & Judy’s Catering.
Sandwich and Salad Buffet, Continued

Salad Selections

Choice of One
Classic Caesar Salad with Shredded Parmesan and Croutons
Classic Creamy Caesar Salad Dressing

Tossed Green Salad with House Dressings*
*This can be made Vegan with Balsamic Vinaigrette

Kale Salad with Oranges and Agave Vinaigrette (DF, GF, V)
Dressed prior to serving

Choice of Two
Asian Coleslaw with Crunchy Noodles
(Can be made GF by eliminating the noodles.)

Picnic Potato Salad (GF)

Fresh Fruit Salad (DF, GF, V)

Tarragon Potato Salad

Chick Pea with Quinoa and Bulgur
Tomato, Feta Cheese, Green Onion, Mint with Lemon and Olive Oil Dressing

Rotini with Grilled Vegetables
Parmesan Cheese and Italian Dressing

Corn Salad with Portobello and Tomato Raisins (DF, GF, V)

Broccoli with Cucumber, Radish and Cocktail Tomatoes (DF, GF, V)
Horseradish Vinaigrette Dressing

Catering provided by Ces & Judy’s Catering.
Sandwich and Salad Buffet, Continued

Dessert Selections
Choice of One
Dessert Buffet with Chef’s Choice of Assorted Dessert Bars
Or
Choice of one of the following to be preset or served:
Chocolate Brownie
Seasonal Cheesecake
Chocolate Cake Square
Lemon Squares
Jumbo Cookie
Carrot Cake Square (no nuts)

Luncheon Buffet Includes
Assorted Soda
Columbian Supremo Coffee
Freshly Brewed Decaffeinated Coffee
Assortment of Hot Tea

DF=Dairy Free, GF=Gluten Free, V=Vegan

Pasta Buffet
This selection can be substituted for the Luncheon Buffet in the Signature Package.

Tossed Italian Salad
With artichoke hearts, peppers, shredded mozzarella, olives and Italian dressing
• Gemelli Pasta
• Marinara Sauce with Meatballs
• Alfredo Sauce
• Garlic Bread
• Chef’s Choice of Assorted Dessert Bars
• Assorted Soda
• Colombian Supremo Coffee
• Freshly Brewed Decaffeinated Coffee
• Assortment of Hot Tea
Boxed Lunch Menu

Lunches are served in a decorative paper box. It includes appropriate plastic flatware and a moist towelette, **plus assorted soda, ice and cups**. Price includes delivery and set up outside the meeting room. Most boxed lunches will be used for a working lunch; therefore, table linens are not included in the price.

**Groups with 50 people or fewer**
- Select two entrées, one side salad and two desserts.

**Groups with more than 50 people**
- Select three entrées, two side salads and two desserts.

Sandwich Selections

- Blackened Chicken Caesar Wrap
  Lightly seasoned Chicken Breast with Romaine Lettuce, Parmesan Cheese and Caesar Dressing

- Mediterranean Chicken on Flatbread
  Marinated in Lemon and Herbs, Served with Provolone, Lettuce and Tomato

- Sliced Turkey Breast on Whole Wheat Sandwich Flat
  Lettuce, Tomato and Sweet Mustard Mayonnaise

- Sweet Barbecue Chicken Wrap
  Pulled Chicken, Honey Chipotle Slaw with Black Beans, Shredded Carrots and Cheddar Cheese

- Italian Roast Beef Wrap
  Marinated, Shredded Roast Beef with Grilled Onions and Artichoke Boursin Spread

- Signature Chicken Salad
  Your choice of Croissant or Whole Wheat Sandwich Flat

- Italian Sub on Ciabatta Bread
  Salami, Capicola and Pepperoni on Ciabatta bread with Shredded Mozzarella, lettuce, tomato and Balsamic Vinaigrette Dressing

Catering provided by Ces & Judy’s Catering.
Boxed Lunch Menu, Continued

Vegetarian Selections
(please include in entrée selections)

Roasted Vegetable Pita with Hummus
Roasted zucchini and yellow squash with Italian seasoning and tomato, topped with shredded mozzarella and served on a whole wheat pita

Mediterranean Vegetable Sandwich on Whole Wheat Sandwich Flat
Fresh Mozzarella, Tomato, White Bean Puree, Kale and Onion

Vegetarian Santa Fe Rollup
Spinach tortilla with bell pepper, green onion, cream cheese, lettuce, diced tomatoes, cheddar cheese, black beans, roasted corn and a side cup of salsa

Greek Salad Wrap with Falafel Crouton and Tzatziki

Salad Selections
(may be included in your entrée selections)

Grilled Chicken Caesar Salad
Grilled chicken breast with romaine lettuce, parmesan cheese and croutons

Classic Chef’s Salad
Julienned ham, turkey, cheese and hard cooked egg over mixed greens with croutons

Vegetarian Salad
Mixed greens topped with shredded cheese, black beans and hard cooked eggs

Side Salads
Asian Coleslaw with Crunchy Noodles
Individual Bags of Chips
Picnic Potato Salad
Fruit Salad
Tossed Green Salad with House Dressing
Whole Piece of Fresh Fruit

Desserts
Chocolate Brownie
Jumbo Cookie
Lemon Squares
Seasonal Cheesecake Square
**Express Boxed Lunch Menu**
(For groups with 30 people or fewer)

Lunches are served in a decorative paper box and are tied with a ribbon. It includes appropriate plastic flatware and a moist towelette, plus assorted soda, ice and cup.

- Most boxed lunches will be used for a working lunch; therefore, table linens are not included in the price.
- No substitutions. Service is not provided.

**Choice of Three Entrées**

- Sliced Turkey Breast on Whole Wheat Sandwich Flat
  Lettuce, Tomato and Sweet Mustard Mayonnaise
- Italian Roast Beef Wrap
  Marinated, Shredded Roast Beef with Grilled Onions and Artichoke Boursin Spread
- Signature Chicken Salad
  Your choice of Croissant or Whole Wheat Sandwich Flat
- Vegetarian Santa Fe Rollup
  Spinach tortilla with bell pepper, green onion, cream cheese, lettuce, diced tomatoes, cheddar cheese, black beans, roasted corn and a side cup of salsa

**Choice of One Side Salad**

- Asian Coleslaw with Crunchy Noodles
- Tarragon Potato Salad
- Whole Piece of Fresh Fruit

**Choice of Two Desserts**

- Chocolate Brownie
- Jumbo Cookie
- Seasonal Cheesecake Square