



**Pharmaceutical Menu**  
**\$150 inclusive/person per day**

**Breakfast**

All breakfast menus includes:

Coffee and Tea service

3 Juices Including Fresh Squeezed Orange, Grapefruit & White Cranberry

**Option 1**

Chopped Fruit Salad with Honeydew Melon, French Cantaloupe and Pineapple

Assorted Bagels with Flavored Cream Cheeses

Assorted Individual Greek Yogurts

Steel-Cut Irish Oatmeal

Free-Range Scrambled Eggs with Fine Herbs

**Option 2**

Chopped Fruit Salad with Honeydew Melon, French Cantaloupe and Pineapple

Assorted Bagels w/ Cream Cheese

Assorted Cereals

Cream of Wheat Porridge

Oven-Baked Frittata with Zucchini, Yellow Squash and Tri-colored Peppers

**Option 3**

Chopped Fruit Salad with Honeydew Melon, French Cantaloupe and Pineapple

Assorted Bagels w/ Cream Cheese

Low-Fat Vanilla Yogurt with Nut-free Granola Clusters

Steel-Cut Irish Oatmeal

Free-Range Scrambled Eggs with Shredded Wisconsin Cheddar



## **Lunch**

### **Option 1**

Romaine Lettuce Salad with Garlic-Parmesan Dressing and Focaccia Croutons  
Artisan Pretzel Rolls  
Grilled Chicken Breast with Marinated Oven-Dried Tomatoes and Pesto Sauce  
Penne Pasta with Pomodoro Sauce  
Vegetable Fricassee with Zucchini, Yellow Squash and Red Peppers  
Assorted Gourmet Cookies, White Chocolate Blondies and Double Chocolate Fudge Brownies  
Sodas & Water

### **Option 2**

Organic Baby Lettuce with Grape Tomatoes, Shredded Carrot, English Cucumber, Balsamic and Ranch Dressing  
Artisan Herb Ciabatta Rolls  
Mediterranean Spiced Flank Steak with Sauce Bordelaise  
Creamy Garlic-Parmesan Polenta with Basil  
Oven-Roasted Heirloom Carrots  
Vanilla and Chocolate Marbled Pound Cake  
Sodas & Water

### **Option 3**

Baby Spinach Salad with Strawberries, Smoked Almonds and Poppy Seed Dressing  
Artisan Brioche Rolls  
Baked Salmon with Brown Butter Crumbs and Lemon  
Red Bliss Potato with Sweet Paprika  
Oven-Roasted Cauliflower with Thyme-infused Olive Oil  
Vanilla Bean Panna Cotta with Mixed Berries  
Sodas & Water

## **AM/PM Breaks**

### **Option 1**

Assorted Individual Greek Yogurt  
Nut-free Granola Clusters  
Seasonal Whole Fruit  
Coffee, tea, soda, water

### **Option 2**

Assorted Gourmet Cookies: Chocolate Chip, Peanut Butter, Rocky Road, Oatmeal-Raisin  
Caramelized Onion and Goat Cheese Tartlet  
Chicken Fontina Bites with Pomodoro Sauce  
Coffee, tea, soda, water

### **Option 3**

Bagged Trail Mix and Pretzels  
100 Calorie Snacks  
Naked Brand Smoothies  
Coffee, tea, soda, water

### **Option 4**

Seasonal Whole Fruit  
Assortment of Granola Bars and Protein Bars  
Chilled Seasonal Soup Shooters  
Coffee, tea, soda, water

### **Option 5**

Cupcakes: Vanilla, Chocolate, Red Velvet  
Fruit Skewers with Strawberry Yogurt Dip  
Individual Greek Yogurts  
Coffee, tea, soda, water

### **Option 6**

Mini Yogurt Parfaits with Mixed Berries and Granola Clusters  
Dark Chocolate Dipped Pretzel Rods  
Seasonal Whole Fruit  
Coffee, tea, soda, water

### **Option 7**

Assorted Tea Sandwiches:  
Cucumber & Chive Cream Cheese; Egg Salad; Apple & Cheddar  
Assorted Ice Cream Bars (see Chef for current selections)  
Coffee, tea, soda and water



**\$125 inclusive/per person**

**Dinner**

Dinner Buffet includes:

Organic Baby Lettuce with Grape Tomatoes, Shredded Carrot, English Cucumber,  
Balsamic and Ranch Dressing  
Artisan Petite Pan Oval Rolls  
Oven-Baked Chicken Thighs with Crimini Mushrooms, Roma Tomatoes, Sauce  
Chasseur and Basil  
Honey Glazed Pork Loin with Sautéed Apples and Whole Grain Mustard Velouté  
Roasted Potato Wedges with Olive Oil and Rosemary  
Steamed Broccoli and Petite Carrots  
Mixed Berry Fruit Tarts  
2 drinks per guest (beer or wine)