



ALL DAY MEETING PACKAGE

Our team has thoughtfully curated an all day meeting package for you so that you can worry less and spend more time doing the things you need to do.

*Package is subject to 24% service fee & NJ sales tax

ALL DAY MEETING PACKAGE

All day meeting package includes all day beverage, morning snack break, lunch, and afternoon snack break.

\$145 pp for guest counts of 25 or more, \$185 pp for under 25 guests.

**Dietary notations are listed below : GF (Gluten Free), DF (Dairy free)*

All Day Beverage

Refreshed through your meeting. Assorted soft drinks, infused water dispensers, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

Breakfast

Seasonal sliced fruits and berries

Assortment of freshly baked pastries and bagels with cream cheese

CHOICE OF FOUR

- Farm fresh scrambled eggs
- Buttermilk pancakes, fruit compote, maple syrup
- Smoked bacon and pork sausage
- Homestyle potatoes
- Oatmeal, brown sugar, honey
- Cinnamon french toast, maple syrup

Enhancements

BREAKFAST SANDWICH

Bacon, egg, aged white cheddar, grilled vegetables and feta cheese. Served on brioche, English Muffins, Kaiser Rolls

\$16 pp

EGGS BENEDICT

Chef attended

Poached egg, Canadian Bacon, on an English Muffin served with Hollandaise Sauce and a fresh arugula breakfast salad.

\$10 pp

OMELET STATION

Chef attended

Whole eggs, egg whites, ham, bacon, sausage, onions, tomatoes, peppers, mushrooms, spinach, and assorted cheeses

\$18 pp

WAFFLES & FRENCH TOAST STATION

Chef attended

Berry compote, roasted apples, cinnamon cream, sliced bananas, peanut butter, chocolate hazelnut sauce and maple syrup

\$16 pp

Lunch

Select one or allow us to do the planning for you.

Guest counts under 25, please select one sandwich or entree option, plus a vegetarian.

THE DELI

Pasta Salad

**Add a green salad for \$5 additional per guest*

SANDWICH BOARDS

Oven Roasted Turkey, Swiss, Sundried tomato, mayo, spinach, Baguette.

Tavern Ham, cheddar, leaf lettuce, mustard, tomato, rye.

Roast beef, hoarse radish mayo, provolone, kaiser roll.

Accompaniments: Chips, Pickles

Chef selected dessert

THE BISTRO

Creamy Tomato bisque, **Vegetarian*

Cranberry Walnut Salad | Mixed Greens, Goat Cheese, Ginger Vinaigrette, **GF / Vegetarian*

Smoked chicken, provolone and tomato aioli on sourdough bread

Italian meats, cheese, lettuce, ciabatta

Vegetarian Option

Chef selected dessert

THE SOUP & SALAD (Make your own Salad)

Homestyle Chicken Noodle

Fresh mixed greens and hearts of romaine

Sliced grilled chicken and grilled shrimp

Fresh fruit, assorted breads, rolls

Accompaniments: cucumber | tomato | red onion | cheddar pepper jack | hard-boiled egg | diced ham | julienned turkey applewood smoked bacon | croutons
balsamic vinaigrette | citrus vinaigrette | ceasar

Chef selected dessert

THE PLATED LUNCH

Entree counts required two weeks prior

CHOOSE ONE

Citrus Salad | Bibb lettuce, watercress, radicchio, orange, citrus vinaigrette

Caesar Salad | Hearts of Romaine, croutons, house Caesar dressing

CHOOSE TWO

Chef selected seasonal side

Grilled Salmon, **GF*

Herb marinated chicken with creamy Dijon sauce, **GF*

Grilled chicken, penne pasta, vodka tomato sauce, Parmigiano Reggiano, sweet italian basil

Vegetarian Option

Chef selected dessert

Morning Break

Select one or allow us to do the planning for you

CONTINENTAL REFRESH

(included in package)

Seasonal sliced fruits and berries

Assortment of freshly baked pastries and mini muffins

ADD ON BREAKS

\$10 per guest

THE ENERGY BOOST

Granola Bars, Protein power balls, mini ginger smoothies, fresh sliced fruit

THE HEALTH NUT

Greek yogurt, fresh berries, dried fruit, honey, nuts, granola, and fresh sliced fruit.

Afternoon Break

Select one or allow us to do the planning for you

7TH INNING STRETCH

Caramel popcorn

Whole pretzels with spicy mustard

Nacho station with jalapeño cheese sauce, pico de gallo, sliced black olives, guacamole and sour cream

MEDITERRANEAN SAMPLER

Roasted red pepper hummus, classic hummus, pita bread, celery, carrots, cucumber, grilled vegetables, tortilla chips

RENAULT AFTERNOON BREAK

Salted caramel and fudge caramel brownies

Warm pretzel bites with spicy and whole grain mustards

Basket of assorted whole fruits

BUILD-YOUR-OWN TRAIL MIX

Create your own trail mix | Cashews, almonds, pistachios, walnuts, dried banana chips, dried apricots, cranberries, pears, M&M's, sunflower seeds and granola

Meeting Room Rental

Monday thru Wednesday pricing:

\$500 per day for the Boardroom

\$750 per day for the Chateau Ballroom

\$1,000 per day for the Vineyard Ballroom

\$1,500 per day for the Champagne Ballroom

Meeting Rooms include:

Tables, Chairs, Linens

AV Rentals are with our Partner, Encore

Boardroom- Library of Archives



Vineyard Ballroom



Chateau Ballroom



Champagne Ballroom

