

Date: April, 2011
Women Today Retreat

Coffee and Punch available in the lobby at various times throughout the day, morning and afternoon.

Friday - Crow's Nest - 5pm - Buffet for approx. 30 guests

Special reservation required, see brochure

Ceasar salad
Fresh fruit salad
Chicken skewers on brown rice
Dutches potatoes
Glazed baby carrot sticks
Loaves of Wheat & White Bread w/Butter
Mousse w/whip cream
Beverages

Saturday – Peacock Cove - 12:30 pm – Plated Luncheon

Spring salad tomato basil and ranch dressings (preset)
Fajita bar
Assorted pies

Saturday – Peacock Cove- 5:30pm - Buffet Dinner

Mixed green Salad with cranberries ranch and raspberry vinaigrette (preset)
Ravioli brushetta
Roasted pork loin w/raspberry glaze
Mashed Potatoes w/pork gravy
Green and red peppers and baby carrots
Butternut squash
Wheat & White Dinner Rolls with Butter (preset)
Homade cheese cake (blueberry, strawberry, choc. Chip and regular)
Beverages

Sunday – Peacock Cove - 12 noons - Plated

Tossed garden salad w/assorted dressing
Cream of broccoli soup and beef barley
Turkey, ham, tuna fish and hummus
Veggie wheat and rye bread
Cheddar and Swiss cheese
Condiments: LTOP
Mustard and Mayo

Hot German potato salad
Strawberry and blueberry short cake w/whip cream
Beverages

Quarterdeck - Cafeteria Style Meals:

Saturday - Lunch - 12 noon until 1:00pm
Saturday - Dinner - 5:30pm until 6:30pm
Sunday - Lunch - 12 noon until 1:00pm

Quarterdeck Menus: Examples (may not be exactly as listed on day of service)

Saturday Lunch:

Salad and Soup Bar
Turkey Tetrazzini Casserole
Vegetable Stir Fry with Rice
Oven Brown Potatoes
Green Beans
Desserts
Beverages

Saturday Dinner:

Salad and Soup Bar
Baked Meatloaf
Herb Baked Chicken
Cheese Tortellini
Mashed Potatoes with Gravy
California Blend Vegetables
Desserts
Beverages

Sunday Lunch:

Salad and Soup Bar
Pasta Primavera
Ground Beef and Potato Pie with Gravy
Sliced Carrots
Peas & Onions
Desserts
Beverages