

Conference Meals

FRIDAY WORKING LUNCH BUFFET - \$40

- GRILLED ANGUS BEEF BURGERS
- GRILLED MARINATED CHICKEN BREAST
- GARDEN GREENS WITH DRESSINGS
- POTATO SALAD
- POTATO CHIPS
- FRESH BUNS AND CONDIMENTS
- BEVERAGES AND DESSERT



SATURDAY YOUTH AWARDS LUNCHEON - \$40

- SLOW COOKED BEEF BRISKET WITH DR PEPPER BOURBON BBQ SAUCE, ROASTED RED POTATOES, ZUCCHINI AND SQUASH MEDLEY
- BLACKENED RED FISH WITH CITRUS CREAM SAUCE, DIRTY RICE, AND GREEN BEANS
- CLASSIC CEASAR SALAD
- BEVERAGES AND TRES LECHES OR CARROT CAKE



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SATURDAY BANQUET CHICKEN ENTREE - \$50 BEEF ENTREE - \$65

- PARMESAN CRUSTED BREAST OF CHICKEN WITH LEMON CAPER BUTTER SAUCE, HERBED OZO PASTA, GARLIC BROCCOLINI
- BRAISED BEEF SHORT RIBS IN RED WINE REDUCTION, YUKON GOLD GARLIC SMASHED POTATOES, VEGETABLE MEDLEY
- SPINACH AND WATERCRESS SALAD
- BEVERAGES AND OLD FASHIONED CHEESECAKE WITH BERRY COMPOTE OR CHOCOLATE MOUSSE CAKE

GSW 1812 BREAKFAST 7 - 9 A.M. - \$35

- CLASSIC SCRAMBLED EGGS
- CRISP BACON AND SAUSAGE LINKS
- BREAKFAST POTATOES
- FRESHLY BAKED MUFFINS AND PASTRIES WITH BUTTER PRESERVES
- FRESH SLICED FRUIT AND BERRIES DISPLAY
- ASSORTED CHILLED FRUIT JUICES



