



We are very excited to be partnering with local chef, *Laurel Robertson*.

Laurel preps each meal fresh at the retreat.
Here are two sample menus

Friday Dinner

Build-Your-Own Taco Bar
Served with Spanish Rice
Herb tossed corn
Mini Key Lime Tarts garnished with
Fresh raspberries and mint

Saturday Brunch

Crème Caramel French Toast w/whipped
Cream & fresh raspberries
Sausage and/or bacon
Fresh fruit with Strawberry yogurt dip
Mini ham & cheese Finger sandwiches with
Mustard/mayo blend

Saturday Dinner

Fresh spinach salad with red onion, crisp bacon,
Mandarin oranges & basil-lime dressing
Hearty Beef Stew & vegetables served over
Mashed potatoes
Hearty multi-grain bread w/mixed herb butter
Pear & Cherry & Apricot crisp w/Cool Whip

Sunday Brunch

Company Brunch Egg Bake (eggs, ham, cheese,
Over savory bread crumbs)
Assorted mini muffins with honey butter
Butternut squash soup w/parmesan croutons
Fresh Fruit with mint syrup

Friday Dinner

Szechuan Pork Stir Fry
Jasmine Rice
Topped with Crispy Noodles
Egg Rolls with Sweet & Sour Sauce and/or
hot mustard

Saturday Brunch

Festive Breakfast Wreath centered w/scrambled eggs
Fresh Fruit with mint syrup
Assorted sweet breads with honey butter
Old Fashioned Cucumber Sandwiches

Saturday Dinner

Bruschetta Chicken Bake
Garlic toast rounds
Sauteed Zucchini, yellow squash & red onion
Raspberry Tiramisu

Sunday Brunch

Alpine Swiss pastry shells
Fresh fruit with strawberry yogurt
7-grain Hot cereal w/dried fruit, cinnamon & honey
Roast Beef Canapes with Havarti Dill Cheese
& Dill Dijonnaise sauce