

Full Day Conference Package Menu

(For groups of 20ppl or more)

(No available for groups with Less than 20 guests)

American Breakfast Buffet

Fresh Brewed Coffee, Hot Tea,
Orange, Apple, and Cranberry Juice, Sodas,
and Bottled water

Sliced Seasonal Fruits, Bagels and Cream Cheese, Assorted Muffins, Danishes, and Croissants, Fluffy Scrambled Eggs, Crisp Bacon, Country Biscuits and Gravy, Sausage, and Home Fried Potatoes

Lunch

- * Groups with less than 10 attendees may choose from the selected Ballpark Cafe Pre-Order menu.
- * Groups of 10 - 20 attendees please choose from special lunch buffets for less than 20 guests.
- * Groups of 20 or more attendees will be served a buffet lunch.

Afternoon Break

- * Please choose from one of Afternoon Break Menus

Audio Visual

Wireless Internet, (2) Flip Charts, Assorted Markers and an In-Room Screen

*This Conference Package includes: room set-up, room break down, morning and afternoon breaks and lunch

- *Continuous Breaks are refreshed as needed



Full Day Conference Package Menu

Continental Breakfast

Fresh Brewed Coffee, Hot Tea,
Orange, Apple, and Cranberry Juice, Sodas,
And Bottled Water

Sliced Seasonal Fruits, Bagels and Cream Cheese, Assorted Muffins

Choice of one of the following Hot Items:

Breakfast Taco Station, Croissant Sandwiches, Breakfast Quiche, Breakfast Pizza, Waffles
or Ham and Egg Popovers

Lunch

- * Groups with less than 10 attendees may choose from the selected Ballpark Cafe Pre-Order menu.
- * Groups of 10 - 20 attendees please choose from special lunch buffets for less than 20 guests.
- * Groups of 20 or more attendees will be served a buffet lunch.

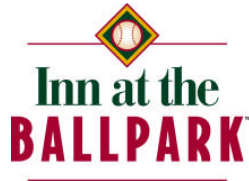
Afternoon Break

*Please choose from afternoon break selections

Audio Visual

Wireless Internet, (2) Flip Charts, Assorted Markers and an In-Room Screen

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- * Continuous Breaks are refreshed as needed



Half Day Conference Package Menu

Continental Breakfast

Fresh Brewed Coffee, Hot Tea,
Orange, Apple, and Cranberry Juice, Sodas,
And Bottled Water

Sliced Seasonal Fruits, Bagels and Cream Cheese, Assorted Muffins

Chef's Choice of one of the following Hot Items:

Breakfast Taco Station, Croissant Sandwiches, Breakfast Quiche, Breakfast Pizza, Waffles
or Ham and Egg Popovers

Lunch

- * Groups with less than 10 attendees may choose from the selected Ballpark Cafe Pre-Order menu.
- * Groups of 10 - 20 attendees please choose from special lunch buffets for less than 20 guests.
- * Groups of 20 or more attendees will be served a buffet lunch.

Beverage Break

Fresh Brewed Coffee, Hot Tea, Assorted Juices
Iced Tea, Sodas, Bottled Water

Audio Visual

Wireless Internet, (2) Flip Charts, Assorted Markers, and an In-Room Screen

- * This Conference Package includes: room break down, morning and afternoon breaks and lunch

- * Continuous Breaks are refreshed as needed



Half Day Conference Package Menu

Beverage Break

Fresh Brewed Coffee, Hot Tea, Assorted Juices
Iced Tea, Sodas, Bottled Water

Lunch

- * Groups with less than 10 attendees may choose from the selected Ballpark Cafe Pre-Order menu.
- * Groups of 10 - 20 attendees please choose from special lunch buffets for less than 20 guests.
- * Groups of 20 or more attendees will be served a buffet lunch.

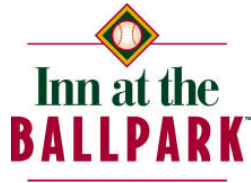
Afternoon Break

*Please choose from afternoon break selections

Audio Visual

Wireless Internet, (2) Flip Charts, Assorted Markers, and an In-Room Screen

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Half Day Conference Package Menu

All Day Beverage Break

Fresh Brewed Coffee, Hot Tea, Assorted Juices
Iced Tea, Sodas, Bottled Water

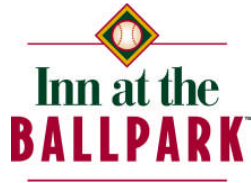
Lunch

- * Groups with less than 10 attendees may choose from the selected Ballpark Café Pre-Order menu.
- * Groups of 10 - 20 attendees please choose from special lunch buffets for less than 20 guests.
 - * Groups of 20 or more attendees will be served a buffet lunch.

Audio Visual

Wireless Internet, (2) Flip Charts, Assorted Markers, and an In-Room Screen

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Meeting Planner Package Lunch Buffets

For More Than 20 Guests

American Buffet

Salad

Bibb Lettuce with Bosc pears, Blue Cheese Crumbles, Toasted Walnuts, Farm Fresh Sprouts,
Golden Raisins & Vine Ripe Tomatoes with Roasted Shallot Vinaigrette

Entrees

Baked Gulf Red Snapper Gratin with Tarragon Sherry Butter

Grilled Tournedos of Pork Tenderloin with Roasted Root Vegetables in a Shiraz Sauce

Vegetables

Three Cheese Roasted Yukon Gold Potatoes

Medley of Spring Vegetables with Fresh Herbs & Tossed with Extra Virgin Olive Oil

Assorted Fresh Baked Breads

Dessert

Chef's Selection of Dessert

Mediterranean

Salad

Mediterranean Salad with Romaine, Arugula peppers, Tomatoes, Onions, Cucumbers, Olives &
Feta Cheese with Greek Dressing

Entrees

Lemon Oregano Chicken with Sautéed Spinach & Herb Scented Broth

Grilled Medallions of Beef with Roasted Peppers & Barolo Wine Sauce

Vegetables

Tomato Basil Orzo Tossed in Light Wine Sauce

Eggplant & Vegetable Ratatouille

Grilled Flat Bread

Dessert

Chef's Selection of Dessert

Italian

Salad

Tortellini Pasta Salad with Buffalo Mozzarella, Vine Ripe Tomatoes & Basil Vinaigrette
Italian Antipasto of Romaine Leaves & Caesar Dressing with Assorted Meats, Cheeses & Grilled
Vegetables

Entrees

Medallions of Chicken with Portobello Mushrooms, Oven Roasted
Tomatoes and Sicilian Capers
Grilled Salmon with Barolo Wine Reduction, Tuscan Olives & Artichoke Hearts
Vegetables

Penne Pasta with Pommodori & Alfredo Sauces
Sautéed Zucchini & Spinach with Garlic,
Extra Virgin Olive Oil & Reggiano Cheese
Fresh Baked Breads, Tapenade & Cream Butter

Dessert

Chef's Selection of Dessert

Texas Barbeque

Salad

Field Greens with Ranch Dressing
Creamy Coleslaw

Entrees

Mesquite Barbecued Beef Brisket
Grilled Chicken Breast with Chipotle Corn Relish
Vegetables

Ranch Beans & Home-style Green Beans & Parsley Potatoes
Buttermilk Biscuits & Corn Bread

Dessert

Chef's Selection of Dessert

Continental

Soup

Soup of the Day

Salad

Mixed Field Greens

Entrees

Marinated London Broil with Peppercorn &, Cabernet Sauce
Pine Nut Crusted Chicken Breast with Champagne Chive-Butter Sauce
Vegetables

Garlic Horseradish Mashed Potatoes & Vegetable Medley
Fresh Baked Rolls & Cream Butter

Dessert

Chef's Selection of Dessert

Island Get Away

Soup

Smoked Corn Chowder with Crabmeat

Salad

Mixed Field Greens with Selection of Dressings

Entree

Fresh Fillet Creole sautéed with Tomatoes, Onions, Garlic, & Chilies

Roast Pork Loin with Charred Pineapple Salsa

Vegetables

Coconut Rice Pilaf, Zucchini Squash au Gratin

Fresh Baked Rolls & Cream Butter

Dessert

Chef's Selection of Dessert

Southern

Salad

Cobb salad with chicken, tomato, Bacon, Avocado, blue cheese, sliced eggs

Blue Cheese & Italian dressings

Entrees

Southern comfort chicken filled with

Spinach, sweet potato, Boursin cheese and a cream sauce

Sautéed tilapia piccata and gulf shrimp with a lemon caper sauce

Vegetables

Vegetable rice imperial

Vegetables of the day

Fresh bread

Dessert

Chef's selection of dessert

Spanish

Salad

Baby green salad with sliced eggs, mushrooms,

Croutons and warm bacon dressing

Entrees

Grilled chicken with Pico de Gallo, avocado & jack cheese

Beef Fajita with Grilled Onions and Peppers, Guacamole,

Shredded Cheeses, House Salsa and Pico de Gallo

Vegetables

Spanish rice

Black beans

Flour tortillas

Dessert

Chef's selection of dessert



Meeting Planner Package Lunch Buffets

For 10 to 20 Guests

Garden Salad

Mixed Lettuces with Tomatoes, Cucumber Slices, Jicama, Carrots, Croutons, & Shredded Cheddar Cheese

Antipasto Display

Assorted Grilled Vegetables, Imported Meats & Cheeses, Olives & Peppers

Sliced Tropical Fruit Display with Fresh Berries

Soup of the Day

Choice of One Entrée:

Beef Stroganoff with Buttered Noodles

Homemade Lasagna

Layers of Ricotta, Mozzarella, Noodles, Meat & Sauce

Chicken Cacciatore with Fettuccini

Penne Pasta with Shrimp, Tomato, Olives, & Capers Tossed in a Light Marinara Sauce

Baked Chicken au Gratin with Rice Pilaf & Garden Vegetables

Ginger Sesame Chicken with Steamed Rice

Chicken Enchiladas with Salsa Verde

Marinated Glazed Pork Chops with Herb Roasted New Potatoes

Sautéed Shrimp & Grits with Tasso Ham & Red Eye Gravy

Chicken Pot Pie with Garden Vegetables in Puff Pastry

Vegetarian Items upon Request

Chef's Selection of Dessert

Each Buffet includes Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee



For Groups of 10-20 People

Conference Package Plated Lunch Options

All lunch entrees including assorted breads
Iced Tea & Chef's Choice Selection of Dessert

First Course

Select Either Soup or Salad:

Only One Entrée may be selected. Each Attendee will receive the same Entrée Selection

Ballpark Salad

Array of Seasonal Greens
Julienne Vegetables, Tomato,
Croutons & Olives with your
Choice of Dressing

West Coast Salad

Napa Valley Baby Greens
Cherry Tomato, Grapes
Walnuts & Bleu Cheese
with Riesling Vinaigrette

Caesar Salad

Traditionally Prepared
With our House Caesar
Dressing & Imported
Pecorino Romano Cheese

Spinach Salad

Sliced Egg & Mushrooms
Served with Warm Bacon
Dressing

Second Course

Select One Entrée

Panela Crusted Salmon Filet

With Black Bean Sauce, Imperial
Rice, Crispy Plantain Chips
& Cucumber Vinaigrette

Mojo Grilled Chicken Breast

With Fresh Avocado Sauce
Achiote Rice in a Crisp Tortilla
& Pico de Gallo

Caribbean Jerk Shrimp

With Coconut Sauce
Cilantro Pineapple Relish
& Vegetable Escabeche

Plantain Crusted Chicken

With Roasted Corn Sauce
Imperial Rice & Grilled
Vegetables

Glazed Pork Tenderloin

With Ripe Plantains, Cilantro
Rice & Fire Roasted Tomatoes
Béarnaise Sauce

Medallions of Beef Tenderloin

With Grilled Vegetables,
Whipped Potatoes & Jalapeno

Breast of Chicken

Filled with Boursin Cheese,
Spinach & Tomato Finished
With Peppercorn Beurre
Blanc

Grilled Salmon

With Julienne Vegetables,
Au Gratin Potatoes Finished
With a Lemon Caper Sauce

Grilled Tenderloin Pinchos

Marinated Beef Kabobs Served
With Garlic Grilled Mushrooms
& Sauce Robert



Conference Package Afternoon Breaks

Chocoholic

Chocolate covered pretzels, Chocolate Covered Frozen Bananas
Chocolate Covered Strawberries, Dark Chocolate Brownies
Chocolate Chip Cookies and Iced Milk Bar

The Health Bar

Assorted Granola Bars, Yogurt, Tropical Fruit Salad with Honey Poppy Seed Dressing
Ambrosia Nut Mix, Celery & Apples with Peanut Butter
Regular & Decaffeinated Coffee, Bottled Water & Assorted Soft Drinks

On the Midway

Freshly Popped Corn, Cinnamon Sugar Soft Pretzels
Corn Dogs with Beer Mustard, Fresh Lemonade & Soft Drinks

The Ice Cream Shop

Vanilla, Strawberry, and Chocolate Ice Creams, Candy Sprinkles
Crushed Cookies, Caramel & Chocolate Sauces, Strawberry Topping
Nuts & Cherries
Coca-Cola & Root Beer Floats
Bottled Water