



## *Add on Meal Menu*

### **Boxed Lunch Selections (Thursday and Friday)**

**25.00 each**

Choice of Sandwich:

- Turkey
- Ham
- Roast Beef
- Caprese

Assorted Chips

Whole Fruit

Iced Tea

### **Awards Luncheon (Wednesday)**

**48.00 Each**

Choice of:

- Crisp Romaine, Grilled Chicken, Hard Boiled Egg, Tomato Blue Cheese, Bacon, Chives ,Ranch Dressing
- Vegetarian Entrée Salad: Crisp Romaine, Tomato, Blue Cheese, Marinated Chickpeas, Chives, Ranch Dressing, Egg

Jumbo Cookie

Coffee, tea

### **Grab and Go Dinner (Wednesday)**

**25.00 Each**

Assorted: Kobe Beef Sliders, Wagyu Pastrami, Remoulade, Mozzarella Sticks with Marinara, Chips and Salsa

Iced tea

**Province Dinner (Thursday Night)****75.00 each**

Caesar, Herbed Croutons, Shaved Parmesan, Creamy Parmesan Dressing

Choice of:

- Herb Roasted Chicken, Caramelized Cippolinis
- Herb Roasted Salmon, Tarragon Cream Potato Gratin, Citrus Broccolini
- Rainbow Cauliflower and Beluga Lentil Stir Fry, Baby Peppers, Fresh Herbs

Peach Tart

Frangipane Whipped Cream

coffee, tea

**Spiritual Director's Dinner (Friday)****48.00 Each**

Choice of:

- Herb Roasted Chicken, Rosemary Jus, Cheddar and Chive Mashed Potatoes, Honey Roasted Baby Carrots
- Eggplant Parmesan, Marinara, Mozzarella, Fresh Herbs

Chocolate Pots de Crème

Chantilly, Croquants

Coffee, tea

**Closing Banquet (Saturday Night)****85.00 each**

Spinach and Frisée Salad

Fresh Strawberries, Radish, Toasted Almonds, Parmesan, Berry Vinaigrette

Assorted Rolls

Honey Whipped Butter

Choice of:

- Petite Top Sirloin and Roasted Salmon, Mashed Potatoes, Asparagus, Pan Jus
- Vegan Bolognese, Eggplant, Mushrooms, Burrata

Berry Shortcake

Chantilly Cream , Chocolate Deco

Coffee , Tea