

Sample Meeting Menus

The Gainey Suites Breakfast

*Freshly Brewed Coffee, Freshly Decaffeinated Coffee
Selection of Hot Teas
Assorted Fresh Chilled Juices*

*Assortment of Danish Pastries, Muffins, Sliced Breakfast Breads, Bagels
Whipped Butter, Preserves and Cream Cheese*

Fresh Cut Seasonal Fruit Display

*Stuffed French Toast with Prickly Pear Jam and Maple Syrup
Fluffy Scrambled Eggs
Breakfast Potatoes*

*Choice of Breakfast Meats (select two)
Bacon, Sausage, or Breakfast Ham*

Omelette Station

*Two Egg Omelette Folded with Choice of Fillings
Prepared by a Uniformed Chef*

The Arizona Break

*Tri-Colored Tortilla Chips
Pineapple-Mango Salsa*

*Trail Mix with Dried Fruit and Berries,
Assorted Nuts, Carob Beans*

*Buttery Spanish Polvorones
("Melt-in-the-Mouth" Cookies prepared with Chopped Hazelnuts,
Rolled in Confectioners' Sugar)*

*Arizona Iced Tea
Raspberry Lemonade
Freshly Brewed Coffee, Freshly Decaffeinated Coffee
Selection of Hot Teas*

Southwestern Lunch Buffet

(Buffets are Themed & Decorated in Colorful Southwest Colors and Props)

*Roasted Pepper Salad
Chipolte Lime Caesar Salad*

*Vera Cruz Style Sea Bass
Mesquite Grilled Boneless Breast of Chicken
Three-Cheese Enchiladas with Tomatillo Sauce*

Spanish Rice and Ranch Style Beans

*Assorted Condiments of Shredded Cheese, Jalapenos, Salsa,
Chopped Onions, Chopped Tomatoes,
Guacamole and Sour Cream*

Whipped Butter and Cornbread

Spanish Flan with Seasonal Fruit

Starbucks Coffee

Freshly Brewed Flavored Iced Teas

Afternoon Break

Chocoholics Break

Assorted Gourmet Chocolate Cookies

Chocolate Fudge Brownies

Assorted Candy Bars

Chocolate Milk

Assorted Soft Drinks

Freshly Brewed Coffee, Freshly Decaffeinated Coffee

Selection of Hot Teas

Cocktail Reception

(Butler Passed Hot & Cold Hor D'Oeuvre)

Belgian Endive with Boursin Cheese

Cherry Tomatoes, Maytag Bleu Cheese

Parmesan Cups Stuffed with Crab

Pancetta Wrapped Scallops

Thai Chicken Sate with Spicy Peanut Sauce

Plated Dinner

Appetizer

*Sesame Seed Phyllo Triangles
Topped With Seared Sea Scallops*

Salad

Tomato and Mozzarella Salad

*Wedge of Chilled Iceberg,
Slices of Fresh Beefsteak Tomato and Fresh Buffalo Mozzarella Cheese
Drizzled with a Basil Vinaigrette*

Dual Entrée

Petite Filet Mignon & Sautéed Prawns

*Tender Petite Filet Mignon, Béarnaise Butter
&
Sautéed Prawns, Lemon-Dill Butter
Garlic Mashed Potatoes
Steamed Baby Spinach and Shiitake Mushrooms
Rolls and Whipped Butter*

Tiramisu

*Freshly Brewed Coffee, Freshly Decaffeinated Coffee
Selection of Hot Teas*

****Recommended Wines for the Evening:***

*Gainey Sauvignon Blanc Limited Selection, Santa Ynez Valley
Gainey Pinot Noir Reserve, Santa Ynez Valley*

Mango Crisp with Vanilla Ice Cream

**INLET SUITE
HOTEL**