



MEETING PLANNING PACKAGES

Pheasant Run Continental Breakfast Buffet

*Freshly Squeezed Orange Juice, Breakfast Pastries, Fresh Croissants
Fresh Farm Butter & Fruit Preserves
Coffee, Decaffeinated Coffee & Hot Teas*

Mid-Morning Break (½ hr.)

*Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Hot Teas
Soft Drinks, Mineral Water, Nutrigrain & Granola Bars*

Buffet Luncheons

Please select one of the following menus:

Home style Buffet

Oriental Buffet

Classic Buffet

Pheasant Run Deli Buffet

Italian Buffet

Southwestern Buffet

Afternoon Snack (½ hr.)

*Freshly Brewed Coffee, Decaffeinated Coffee
Iced Tea, Hot Teas
Soft Drinks & Mineral Water
Whole Fresh Fruit
Ice Cream Specialties, Cookies & Brownies*

Half Day Package

*Pheasant Run Continental Breakfast Buffet
Mid-Morning Break &
Buffet Luncheon
Call for pricing*

Full Day Package

*Pheasant Run Continental Breakfast Buffet, Mid-Morning Break
Buffet Luncheon & Afternoon Snack
Call for pricing*

Add taxable gratuity/ service charge & applicable sales tax

MEETING PLANNER LUNCHEON BUFFET SELECTIONS

Pheasant Run Deli Buffet

Soup du Jour
Chef's selection of two Specialty Salads
Shaved Honey Cured Ham, Fresh Turkey Breast
Roast Beef, Genoa Salami, Corned Beef
Sliced Swiss cheese, American, Provolone
Dill Havarti, Cheddar
Appropriate Condiments
A Variety of Freshly Baked Sandwich Breads &
Rolls & Creamery Butter
An Assortment of Specialty Cookies & Brownies

Home-style Buffet

Chicken Noodle Soup
Fresh Garden Salad with Assorted Dressings
Baked Meatloaf with Tomato green pepper sauce
Southern Fried Chicken in Buttermilk & Herbs
Garlic Mashed Potatoes
Green Bean Casserole
A Variety of Rolls & Butter
Chefs Selection of Desserts from our Bakery
Coffee, Decaffeinated Coffee & Iced Tea

Classic Buffet

Soup du Jour
Mixed Mesclun Greens with Bleu Cheese
Candied Pecans, Balsamic Vinaigrette
Coq Au Vin
Marinated Chicken in Red Wine with
Quartered Mushrooms & Pearl Onions
Pan Sautéed Filet of Fresh Salmon with Fresh
Herbs & Pinot Grigio
Medley of Fresh Vegetables
Penne Pasta with Pesto Cream Sauce
Wild Rice Blend
Chocolate Swirl Cheesecake with Berry Sauce
Individual Fresh Fruit Tarts
Chef's selection of Hearth Baked Breads & Rolls
Served with Creamery Butter
Coffee, Decaffeinated Coffee & Iced Tea

Southwestern Buffet

Grilled Chicken Tortilla Soup with Crispy
Tortilla Strips
Marinated Grilled Chicken & Beef
Warm Flour Tortillas
Guacamole, Salsa, Sour Cream & Grated Jack
Cheese, Pico de Gallo & Guacamole
Refried Beans & Spicy Mexican Rice
Tri-Colored Tortilla Chips
Traditional Flan, Sopapillas

Italian Buffet

Minestrone Soup with Aged Grated
Parmagianno
Classic Caesar Salad with Garlic Herb Croutons
with Caesar & Italian Dressings
Grilled Sliced Tuscan Style Breast of Chicken
Baked Lasagna Al forno
Crusty Garlic Bread
Grilled Italian Sausage with Peppers & Onions
Four Cheese Pizza with Shitake Mushrooms &
Pesto Sweet Italian Sausage Pizza
With Fire-roasted Peppers & Zesty Marinara
Amaretto Mousse, Tiramisu
Coffee, Decaffeinated Coffee & Iced Tea

Oriental Buffet

Won-Ton Soup
With Dumplings & Crispy Noodles
Soba Noodle & Oriental Vegetable Salad
Stir-Fry of Chicken & Shrimp with Black Bean
Sauce & Chinese Vegetables
Barbeque Roast Pork with Snow Peas in a Rich
Hoisin Sauce
Fried Rice, Spring Rolls
Chinese Mustard & Duck Sauce
Coconut Mandarin Torte
Sliced Fresh Pineapple with Mango & Papaya
Chef's selection of Hearth Baked Breads & Rolls
Served with Creamery Butter
Coffee, Decaffeinated Coffee & Iced Tea