



Member Summit

MANAGEMENT RETREAT

HAPPY HOUR

Cheese Display, Shrimp Cocktail Shooters, Beef Tenderloin Crostini with Horseradish Creme, Korean BBQ Meatballs, Arancini Balls with Tomato Basil Sauce, Crudité and Hummus Shooters

Open Bar

DINNER

Warm Rolls & Butter

Spinach Salad with Bacon, Boursin Cheese,
Mandarin Oranges and Sliced Almonds

Butter Basted Beef Tenderloin with Cabernet Demi Glaze, Yukon Gold
Chive Whipped Potatoes and Steamed Asparagus

Flourless Chocolate Torte

Red and White Wine

BREAKFAST

Fresh Fruit and Yogurt with Granola, Almonds,
Mixed Berry Compote and Shredded Coconut

Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage Links and
Breakfast Potatoes O'Brien

Breakfast mini muffins, assorted breads

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Chilled Orange and Cranberry Juices

LUNCH

Chopped House Salad with Iceberg and Romaine,
Tomatoes, Cucumbers, Cheddar Cheese and House-made Croutons
Akura Salmon Roasted with a Honey Mustard Brown Sugar Crust, with
Roasted Red and Yukon Potatoes and Snap Peas

Apple Pie with Caramel Sauce

SNACK BREAK

Fresh Brewed Coffee, Soda, Granola Bars, Trail Mix, Cookies

Vegan and Vegetarian options available upon request