

# THE PLAZA 'DAY CONFERENCE' PACKAGE

We have combined all the components you need in order to simplify your conference planning process.

## The 'Day Conference' Package includes:

- Private Conference Room for your meeting and lunch.
  - Draped and skirted tables to your specifications.
- Continental Breakfast featuring a Starbucks Coffee Bar, Assorted Juices and Fresh Pastries
  - Mid-morning Beverage Refresher
- Hot Lunch featuring One Main Entrée\* and a Chefs Choice Vegetarian Option
  - Luncheon Dessert and Coffee
  - Afternoon Cookie and Beverage Break
- Experienced Conference Coordinator dedicated to your event.
  - All In-house Audio Visual Equipment

\$32 per person plus applicable Tax and 18% Service charge (20% in the Boardroom)

\$36 per person for Hot Luncheon Buffet plus applicable Tax and 18% Service charge. (20% in the Boardroom)  
(Minimum of 20 people required.)

## PLATED LUNCHEON ENTREES

All Lunches come with Fresh Homemade Rolls with Cabot Butter, Starbucks Coffee or Tazo Tea, Chef's Choice Seasonal Vegetable and Starch.

### Please Choose One Entrée.

#### Beef & Pork

Roasted Garlic Herb Crusted New York Sirloin with a Peppery Bourbon Sauce (A House Specialty), Served with Garlic Smashed Potatoes	\$19.99
Slow Roasted Prime Rib of Beef cooked medium rare with Garlic Mashed potatoes	\$20.99
Maple Cured Ham Steak with Pineapple and Raisin Chutney, served with Buttery Mashed Potatoes	\$14.99
Garlic and Rosemary Crusted Pork Loin with Pan Gravy served with Garlic Smashed Potatoes	\$13.99

#### Chicken

Honey Mustard Chicken with Maple Ham and Cheddar Cheese, served with Buttery Mashed Potatoes	\$14.99
Teriyaki Glazed Chicken Breast over Oriental Vegetables and Jasmine Rice	\$14.99
Herb Chicken with Mushrooms cooked in a White Wine Herb Sauce and Served with your choice of Buttery Mashed Potatoes or Pasta	\$14.99
Chicken Parmesan topped with Marinara and Fresh Mozzarella Cheese on Angel Hair Pasta And served with Homemade Garlic Bread	\$14.99

#### Seafood

Shrimp Scampi in a sauce of White Wine, Garlic, Butter and Parsley over Bow Tie Pasta	\$17.99
Pan Roasted Salmon Filet topped with Lemon Herb Sauce and served with Chef's Special Rice	\$15.99
Teriyaki Marinated Shrimp over Oriental Vegetables and Jasmine Rice	\$17.99
Salmon Filet topped with a maple glaze and served with Chefs Special Rice Pilaf	\$15.99
Parmesan Crusted Cod with a Lemon Herb Sauce served with Chefs Special Rice Pilaf	\$15.99

## Vegetarian

Baked Cheese Manicotti with Fresh Basil, Marinara and Mozzarella Cheese with Homemade Garlic Bread.	\$13.99
Eggplant Roulades with our own Marinara Sauce served over Angel Hair pasta with Homemade Garlic Bread.	\$14.99
Four Cheese Florentine Lasagna Roll served with Homemade Garlic Bread	\$13.99
...with Meat	\$16.99
Cheese Tortellini with Pesto Cream Sauce and Toasted Pine Nuts	\$13.99
...with Chicken	\$15.99

*\*All Vegetarian Entrees are also available with White Sauce*

## Lunch Salads

Poached Salmon Salad Plate in a Lemon Dill Vinaigrette on a bed of lettuce served with cold Orzo salad and Red onion & Cherry tomatoes.	\$15.99
Caesar Salad Plate with J. Morgan's Signature Dressing topped with a Grilled Chicken Breast	\$14.99
...with Marinated Beef	\$16.99
...with Grilled Shrimp	\$16.99
The Capitol Plaza Cobb Salad with Chopped Chicken, Tomato, Bacon and Cheddar Cheese Served with a Creamy Honey Mustard Dressing	\$14.99
The Vermonter Sandwich Plate – Smoked Turkey Breast, Cabot Cheddar cheese and apple slices with Honey Dijon mustard served in a croissant.	\$15.99

## LUNCHEON DESSERTS (Choose One)

Chocolate Éclairs

Homeade Apple, Blueberry or Cherry Crisp

Maple, Chocolate or Vanilla Mousse

Homemade Chocolate Brownies  
Fresh Baked Cookies

**For an Additional \$1.99 per person**

Cheesecake with Strawberry Sauce

Raspberry Chiffon Cake

Peach Tarts

Mini Chocolate Bundt Cake

Carrot Cake with Cream Cheese Frosting

### Luncheon Rules & Requirements:

A Private Banquet Room is included for a Minimum of 20 Guests or more. Choose One Main Entrée. A Chef's Choice Vegetarian Entrée is available upon request for up to 5% of your guests. Anything over 5% of your guests will incur an additional \$2.00 surcharge on each vegetarian entrée. A second Entrée can be chosen for an additional charge of \$2.00 per person for all guests. A Salad Course can be added for an additional \$2.00 Per Person for a Garden Salad or \$2.50 for a Caesar Salad. Please add applicable Vermont Rooms & Meals Tax and 18% Service Charge. (20% Service charge in the Executive Boardroom)