

DuBose Conference Center Menus 2016

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Breakfast Options (full service): \$10.50 per person

All Breakfasts are served with Scrambled Eggs, Whole Fruit, Cereal, Coffee, Water, Juice, and Milk [plus]:

- + **Plus Choice of 1:** Bacon, Sausage Patties, Sausage Links, Smoked Sausage or Ham
- + **Plus Choice of 1:** Oatmeal, Grits or Hash Browns
- + **Plus Choice of 2:** Biscuits & Gravy, Muffins, English Muffins, Bagels, Toast, Cinnamon Raisin Biscuits, Danishes, Mini Croissants, Pancakes or French Toast

Continental Breakfast (grab-and-go): \$6 per person

Served with Cereal, Coffee, Water, Juice and Milk [plus]:

Option 1:

Individual Yogurt Cups
Granola
Bran Muffins

Option 2:

Bagels
Cream Cheese
Cinnamon Rolls

Option 3:

Scrambled Eggs
Biscuit & Gravy
Whole Fruit

Break / Snack / Social Options: Served at the time & meeting space of your choice.

Coffee Break: \$2 per person

-- Coffee, iced water, tea

Snack Break: \$4 per person

-- Coffee, iced water, tea + assorted snacks: chips, granola bars, nuts

"Midnight Snack": \$4 per person

-- [Basic:] Iced water, tea, pretzels, popcorn, nuts

-- [Beverage Upgrade, +\$2 per person:] Basic Midnight Snack + hot cider, hot chocolate & marshmallows, hot water & assorted hot tea choices

Social Hour: \$6 per person, note: group must have a meeting space reserved

-- Coffee, iced water, tea, cheese & fruit tray, wineglass setup*

* Groups must provide their own alcoholic beverages

To-Go Lunch: \$12.50 per person

Choice of 1 Main: Ham, Turkey, or Cheese Sandwich on White or Wheat Bread [or] Grilled Chicken Cesar Wrap

+ **Plus all sides:** Peanut Butter & Jelly Sandwich, Chips, Granola, Whole Fruit

+ **Plus Choice of 1 To-Go Beverage:** Bottled Water or Gatorade

Lunch Options: \$12.50 per person

Choice of 1 Lunch Entrée (Regular, Sandwich, or Specialty Salad Entrée):

* Starred items are vegetarian-friendly

Regular Entrée Options

- Served with a Fresh Garden Salad, plus choice of specialty salad (side serving), and bread option. -

Grilled Chicken Chef Salad
Meat or Vegetable Lasagna
Quiche with Baked Tomato
Vegetable and Cheese Quiche*

Fried Tempeh Poor Boy*

Salad Bar (veg. option)*

Grilled Chicken Greek Antipasto Salad

Vegetable Burritos (topped with Asian Cole Slaw)*

Lentil Stuffed Peppers*

Feta Baked Zucchini Spears*

Tofu and Vegetable Stir Fry*

Grilled Chicken Bowtie Pasta Salad (veg. option)*

Grilled Chicken Caesar Salad (veg. option)*

Sandwich Entrée Options

- Served with a Fresh Garden Salad, plus choice of specialty salad (side serving) or soup, and bread option. -

Ham and Cheese Hoagie

Chicken Salad Croissant

French Dip with Au Jus

Fancy Grilled Cheese*

Turkey and Cheese Croissant

Philly Cheese Steak

Pulled-Pork BBQ on Bun

Open-faced Roast Beef

Specialty Salads

- Available as a side or as an entrée option. Specialty Salad Entrées are served with soup and bread options. -

Cucumber-Tomato*

Broccoli Salad (veg. option)*

Pineapple-Carrot Salad*

Asian Cole Slaw Salad*

Mandarin Orange Salad*

Apple Salad*

Potato Salad*

Soup Options (w/ Specialty Salad Entrée only)

Tomato Bisque*

Broccoli Cheddar*

Vegetable*

Vegetable Beef

Cream of Potato*

Loaded Potato

Lentil Soup

Carrot*

Seasoned White Bean

Italian Wedding

Pasta Faggioli

Chicken Tortilla

Choice of 1 Lunch Bread Option:

French Bread

Garlic Bread

Garlic Cheddar Biscuits

Choice of 1 Lunch Dessert Option:

Cobbler: Peach, Cherry, or Apple

Assortment of Fresh-Baked Cookies

Banana Pudding

Magic Bars

Chess Bars

Chocolate Brownies

Cupcakes (white w/ choice of icing)

Cake: white, chocolate, or yellow, with choice of icing

Dinner Options: \$18.50 per person

- All Dinners are served with an Entrée, Fresh Garden Salad, two vegetable sides, one starch, bread option, and dessert option. -

Choice of 1 Dinner Entrées:

* Starred items are vegetarian-friendly

Peach Glazed Grilled Chicken
Chicken Alfredo
Meatloaf
Hawaiian Grilled Flank Steak
Chicken Parmesan
Tortellini Primavera*
Mexican Lasagna
Pasta Marinara*
Cajun Roasted Pork Loin
Orange Chicken
Roast Beef with Au Jus

½ Cornish Game Hen
Hawaiian Chicken
Creole Pork Chops
Oven-Fried or BBQ Chicken
Stuffed Portabella Mushroom*
Mushroom and Tofu Quesadilla*
Vegetable Lasagna*
Garden Loaded Baked Potato*
Greek Pasta with White Beans*
Cheesy Rice Stuffed Peppers*
Vegetable Chili*

Steak and Seafood Dinner Entrées (Add \$3)

Prime Rib
Parmesan Broiled Tilapia
Grilled Rainbow Trout

Baked Salmon with Fresh Pineapple Salsa
Shrimp and Gouda Grits
Brandy-Flamed Peppercorn Steak

Choice of 3 Sides:

Sautéed Zucchini and Squash
Wild, White, Brown, or Festive Rice
Sliced Tomatoes and Onions
Fresh Green Beans
Rainbow Carrots
Homestyle Macaroni & Cheese
Baked Sweet Potato
Fresh Sugar Snaps
Baked Potato
Brussel Sprouts
Corn Casserole
Mexican Corn
Steamed Broccoli
Corn and Black Bean Salad
Refried Beans
Garlic Mashed Potatoes
Fresh Vegetable Medley

Pinto Beans
Black-eyed Peas
Fresh Broccoli and Carrots
Vegetable Stir Fry
Honey Glazed Carrots
Baked Apples
Scalloped Potatoes
Asparagus
Cucumber Salad
Sautéed Collard & Turnip Greens
Oven-Roasted Beets
Green Peas
Roasted Root Vegetable Medley
Peas & Carrots
Parmesan Crusted Red Potatoes
Twice-Baked Potato

Choice of 1 Dinner Bread Option:

Cornbread
French Bread
Garlic Bread

Garlic Cheddar Biscuits
Rolls

Choice of 1 Dinner Dessert:

Caramel Mousse with Fresh Berries
Cheese Cake
Mandarin Orange Cake
Carrot Cake
Pineapple Upside-Down Cake
Cream of Coconut Cake

Chocolate Chip Pie
Fudge Pie
Pecan Pie
Chocolate Pie
Buttermilk Pie
