



WHITE RIVER
CONFERENCE CENTER

BUFFET LUNCHEON
SAMPLE MENUS

TIER 1

SALAD *Choice of two*

WHITE RIVER SIGNATURE SALAD

Cucumbers. Signature cheese torte. Lemon basil vinaigrette.

CAESAR SALAD

House-made crouton. Caesar dressing.

PANZANELLA SALAD

Toasted baguette. Garden tomatoes. Fresh basil. Red onion. Cucumber. Champagne citrus vinaigrette.

SOUP

Tomato, gin, basil.

ENTREE *Choice of one*

ENTREES INCLUDE WHITE RIVER SIGNATURE ROLLS, SEASONAL CHEF CHOICE VEGETABLE, STARCH, WATER, ICED TEA.

MEDITERRANEAN CHICKEN Fresh tomato sauce, olive blend, artichoke hearts, feta cheese.

CATFISH Fried or blackened and roasted lemon, tartar sauce.

ROASTED PORK LOIN Herb-rubbed pork loin with an apricot mustard sauce.

CHICKEN POMODORO Grilled chicken, angel hair pasta, roma tomato, fresh basil.

DESSERT *Choice of two*

COBBLER Choose one flavor. Cherry, apple, or peach.

HOUSE MADE BREAD PUDDING WITH PRALINE

LEMON MERINGUE TART

NEW YORK STYLE CHEESECAKE

COFFEE Freshly ground regular and decaffeinated.

TIER 2

SALAD *Choice of two*

FRESH BERRY SALAD

Fresh berries and mandarins. Smoked almond. Goat cheese. Wild berry poppy seed dressing.

TOASTED CHICKPEA SALAD

Grape tomato, cucumber, feta, red onion, balsamic vinaigrette.

SPINACH PEAR ARUGULA

Roasted red peppers, crispy pancetta, champagne vinaigrette.

FARMER'S SALAD

Wax beans, fire roasted corn, peppers, squash. Feta cheese, fresh oregano, champagne vinaigrette.

ENTREE *Choice of two*

ENTREES INCLUDE WHITE RIVER SIGNATURE ROLLS, SEASONAL CHEF CHOICE VEGETABLE, STARCH, WATER, ICED TEA.

PERNOD CHICKEN Smoked sea salt, wild mushrooms.

CHICKEN FARFALLE Pesto cream, aged parmesan.

GRILLED HANGAR STEAK Caramelized peppers, bull creek ale glaze.

ROASTED PORK LOIN Herb-rubbed pork loin with an apricot mustard sauce.

PENNE PASTA Grilled chicken, smoked gorgonzola, white mushroom sauce.

DESSERT *Choice of two*

CHOCOLATE MOUSSE LAYER CAKE

MIXED BERRY CRUMBLE

BANANA BREAD PUDDING Caramel praline sauce.

CUPCAKE SELECTION **TURTLE CHEESECAKE** House made ganache.

KEY LIME TART Citrus zest, whipped cream.

COFFEE Freshly ground regular and decaffeinated.

TIER 3

HORS D'OEUVRES

CHEESE DISPLAY AND CHARCUTERIE BOARDS

Imported and domestic cheese, berries and grapes, local and imported meats, assorted breads, pan pizzas, and crackers.

SALAD *Choice of two*

ROASTED BEET AND ARUGULA SALAD

Fresh herbs, crème fraîche.

TUNA NICOISE

String beans, tomatoes, saffron potatoes, herb vinaigrette.

HEIRLOOM CAPRESE

Mozzarella and tomato, extra virgin olive oil, lemon, basil leaves.

ASPARAGUS

Grilled with couscous, roasted peppers and basil vinaigrette.

WHITE RIVER SIGNATURE SALAD

Cucumbers. Signature cheese torte, lemon basil vinaigrette.

ENTREE *Choice of two*

ENTREES INCLUDE WHITE RIVER SIGNATURE ROLLS, SEASONAL CHEF CHOICE VEGETABLE, STARCH. WATER, AND ICED TEA.

WHITE RIVER STUFFED CHICKEN Feta cheese, fresh herbs and vegetables. Heirloom tomato caper sauce.

GRILLED PEPPERCORN PORK LOIN Caramelized fuji apples. Calvados demi-glace.

DOGWOOD CANYON PORK LOIN Rubbed with fresh herbs. Hint of espresso glaze.

HONEY ORANGE GLAZED CHICKEN Airline breast, marinated in a honey sauce marinade, roasted peppers, jasmine rice.

FRUTI DI MARE Bucatini pasta, clams, mussels, shrimps, herb white wine sauce

DESSERT *Choice of three*

DARK CHOCOLATE TART

NEW YORK STYLE CHEESECAKE

BANANA TRIFLE Spiced caramel.

ASSORTED MINI DESSERTS

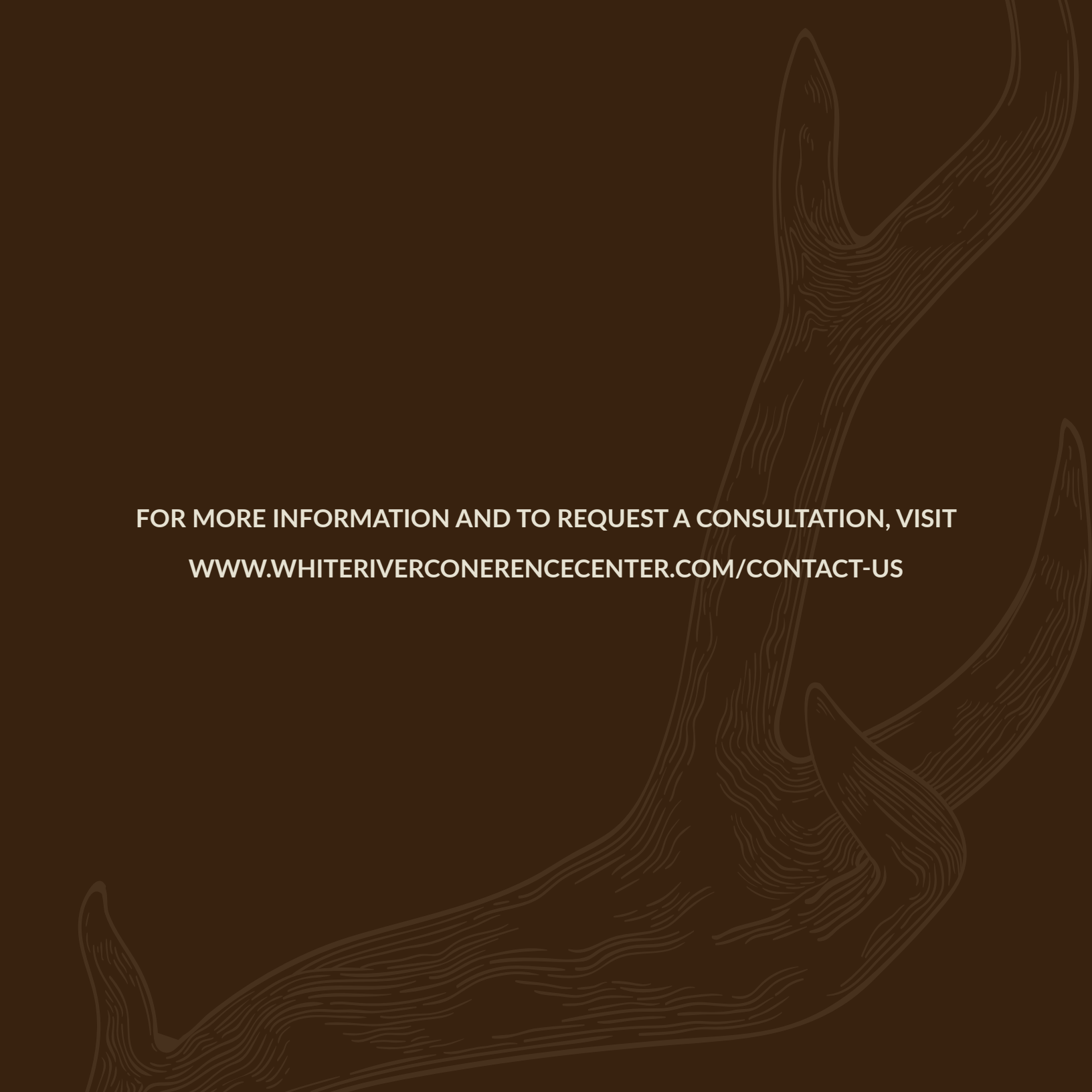
CHAMBORD SWIRL CHEESECAKE

LEMON MERINGUE TART

HOUSE MADE BREAD PUDDING WITH PRALINE

COFFEE Freshly ground regular and decaffeinated.

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FOR MORE INFORMATION AND TO REQUEST A CONSULTATION, VISIT
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