



WHITE RIVER
CONFERENCE CENTER

PLATED LUNCHEON
SAMPLE MENUS

TIER 1

SALAD *Choice of one*

WHITE RIVER SIGNATURE

Locally grown greens with cucumbers, grape tomatoes, artichoke hearts, our signature cheese torte, and lemon basil dressing.

TRADITIONAL CAESAR

Romaine, herb croutons, aged parmesan crisp, blended dressing.

PANZANELLA SALAD

Toasted baguette, garden tomatoes, fresh basil, red onion, cucumber, champagne citrus vinaigrette.

ENTREE *Choice of one*

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

CHICKEN PARMESAN Fresh herb marinara angel hair pasta, olive oil and roasted garlic.

PORK TENDERLOIN Herb roasted, balsamic glaze.

SIRLOIN Slow roasted, red wine, braised onion sauce.

BEEF SIRLOIN Marinated slow roasted, classic veal bordelaise.

CATFISH Fried or blackened and roasted lemon, tartar sauce.

DESSERT *Choice of one*

TRES LECHES CAKE

NEW YORK STYLE CHEESECAKE

TRIPLE CHOCOLATE LAYER CAKE

LEMON MERINGUE TART, CITRUS CARAMEL CRISP

COFFEE Freshly ground regular and decaffeinated.

TIER 2

SALAD *Choice of one*

FRESH BERRY SALAD

Locally grown greens, fresh seasonal berries, mandarin oranges, smoked almonds, goat cheese, and a poppy seed dressing.

MARINATED CHOPPED KALE SALAD

Maple almond lacinato kale, cranberries, local farm chèvre, smoked bacon, maple vinaigrette.

TRADITIONAL CAESAR

Romaine, herb croutons, aged parmesan crisp, blended dressing.

FARMER'S SALAD

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

ENTREE *Choice of one*

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

ROSEMARY CHICKEN Seared with fresh rosemary, lemon butter pan jus

MARINATED SLOW-ROASTED SIRLOIN Sliced and served with a classic veal bordelaise.

WOOD SMOKED SIRLOIN Sliced with calvados demi-glace.

PANCETTA PENNE Chicken with smoked bleu cheese cream sauce.

SALMON Pacific fresh, Pan seared, basil heirloom tomato confit.

DESSERT *Choice of two*

CHOCOLATE MOUSSE LAYER CAKE

SEASONAL BERRIES WITH GRAND MARNIER CREAM

BLUEBERRY SHORTCAKE Chantilly cream. Lavender syrup.

VANILLA BEAN CHEESECAKE, CRÈME ANGLAISE

LEMON MERINGUE TART, CITRUS CARAMEL CRISP

COFFEE Freshly ground regular and decaffeinated.



FOR MORE INFORMATION AND TO REQUEST A CONSULTATION, VISIT
WWW.WHITERIVERCONERENCECENTER.COM/CONTACT-US