



Conference Menu
Arrillaga Alumni Center / Stanford University

40 round tables of 10

Breakfast

Assorted Freshly Baked Petite Breakfast Pastries

walnut currant scones, orange cream scones, lemon bundt cake, buttery croissants, sour cream coffeecake with walnuts, blueberry muffins, banana walnut muffins, bran muffins, chocolate muffins, mini danish, Morning Glory tea bread and cinnamon rolls

Assorted Mini Bagels (Plain, Sesame, Cinnamon Raisin)

with Smoked Salmon, red onion, capers
and served with individually packaged plain and flavored cream cheeses

Sliced Fresh Fruit

the most delicious variety of seasonal fruit available

Hearty McCann's Steel Cut Imported Irish Oatmeal

with fresh milk, brown sugar and raisins on the side

Perfectly Peeled Hard Cooked Eggs

Extra Chunky Peanut Butter

served with sliced rustic multi-grain bread / jelly & jam

Low fat Cottage Cheese

Assorted Individual Yogurts offered with Hearty Granola

Fresh Orange Juice ❖ Fresh Grapefruit Juice ❖ Fresh Apple Juice

(all of the above fresh juices served from carafes)

plus

Individual Canned Tomato Juice, Cranberry Juice and V-8 Juice on Ice

Connoisseur Gourmet Blend Roasted Coffee

Robust freshly brewed coffee in both regular decaf blends served from our beautiful hammered copper samovars.

Traditional and herbal teas will also be available with lemon wedges

Alhambra Spring Water in Ceramic Crocks
plus premium Soft Drinks on ice / constantly replenished



Mid Morning Program Break
Breakfast Buffet Items refreshed for break

Alhambra Spring Water in Ceramic Crocks
plus premium Soft Drinks on ice / constantly replenished throughout day

Buffet Lunch

Tender Baby Leaf Lettuces

with Spicy Pecans, Feta Cheese, Dried Cranberries and Olive Oil Vinaigrette
(also suitable as a vegetarian entrée)

Crisp Hearts of Petite Romaine

with finely shaved imported Reggiano, toasted croutons
(hand-made from Acme sourdough baguettes) and dressed
with our very unique Meyer lemon vinaigrette...our signature salad
(also suitable as a vegetarian entrée)

Grilled Boneless Skinless Breast of Chicken

grilled with fresh herbs and capers
and topped with our own lively "salsa" made with sun dried and fresh cherry tomatoes

Jewel Blend Grains

Israeli couscous, tri-colored orzo pasta, yellow split baby garbanzo beans, black quinoa
tossed with extra virgin olive oil and lightly seasoned
(also suitable as a vegetarian entrée)

Grilled Vegetable Platter

assorted fresh, seasonal vegetables, grilled and served room temp with house made lemon aioli

Baskets of Assorted Fresh Baked Bread and Rolls

Alhambra Spring Water in Ceramic Crocks
plus premium Soft Drinks on ice / constantly replenished

A Mouth Watering Assortment of Delicious **Dessert Bars**

pecan bars, lemon bars, espresso brownies with walnuts,
dulce de leche, cheesecake brownie bar, and butter brickle blondies



Mid Afternoon Program Break

Fresh Whole Fruit

Red Delicious Apples, Navel Oranges, Ripe Bananas
Selection of House Made Cookies and Iced Cold Milk
Cracker Jacks, Terra Chips, Soy Crisps
plus other individually packaged tasty snacks

Reception

Passed Appetizers

Poached Pacific Prawns with Ginger Lime Aioli
Mini Chicken Wellington
Caramelized Onion Phyllo Triangles
Endive with Boursin Cheese and Sun Dried Tomato



Sit Down Dinner

Bright Baby Blue Salad

Unique jewel-toned fresh, hand-gathered baby lettuces
lightly coated with our unique blueberry chutney vinaigrette, topped with
crumbled Point Reyes Blue Cheese and a sprinkling of fresh blueberries
The final touch – garnished with a flavorful edible pansy!

Double Entree

Grilled Filet Mignon with Cabernet Demi Glace *PLUS*
Salmon Filet Encrusted in Fennel, Coriander and Cumin Seeds
served with roasted garlic mashed potatoes
and honey glazed baby carrots with a tiny bit of bright green top

Assorted Dinner Rolls and Butter Curls

Vegetarian Option

Ratatouille & Herbed Cheese Fillo Star

A fresh herb seasoned cheese mixture, topped with a classic fresh vegetable ratatouille,
hand wrapped in flaky golden layers of phyllo dough.

Dessert & Coffee Service

White Chocolate & Raspberry Grand Pyramid

delicate raspberry mousse enrobed in a white chocolate pyramid
garnished with raspberry puree and sweet, fresh berries

French Press Gourmet Coffee