



NASSAU INN
PALMER SQUARE

EXECUTIVE MEETING PACKAGE



Prince William Ballroom



Palmer Room



General Mercer Room

Full Day Meeting: Room set up for General Session, per client request
Executive Service: 8.5x11" pads, pens, bottled water, mints

Audio Visual Equipment: DLP projector, screen, wireless internet connection, 2 flip charts, polycom, and wireless microphone

\$135 per person

MENU

THE CONTINENTAL

Assorted Yogurts, Granola, Sliced Fresh Fruit, Berries
Assorted Miniature Bagels, Fresh Baked Breakfast
Pastries Including Regular and Whole Wheat Croissants
Cinnamon Buns, Muffins
Fruit Preserves, Cream Cheese, Butter
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk
Freshly Ground Regular and Decaffeinated
Lavazza Coffee, Assorted Teas

MORNING BREAK

Granola Bars, Whole Fruit or Yogurts

LUNCHEON

Daily themed luncheon buffet,
See attached for menu selections

AFTERNOON REFRESHMENT BREAK

(Select One)

Cheese Board

Domestic and Imported Cheeses
Sliced Baguette, Water Crackers
Freshly Sliced Fruit, Berry Garnish

Trailblazer

Trail Mix with Assorted Nuts, Dark Chocolate
Whole Fresh Fruit Display
Fresh Vegetable Crudités, Herb Dip, Health Bars
Gatorade, Vitamin Water, V8, Bottled Water

Mediterranean Break

Roasted Red Pepper Hummus Fresh Tomato Bruschetta
Vegetable Crudite, Tzatziki Sauce
Kalamata Olives, Crostini, Pita Chips

Continuous Refreshments

Freshly Ground Regular and Decaffeinated Lavazza
Coffee, Assorted Teas, Soft Drinks, Bottled Water

*Menus and prices subject to change. Minimum of 10 people per group. Package price includes General Session room rental only. A fee will apply for additional breakout rooms.
15% gratuity, 6% taxable service charge, and 6.625% New Jersey sales tax will apply.*

EXECUTIVE MEETING PACKAGE CONT.

THEMED LUNCHES

THE DOWN HOME (MONDAY)

Mixed Greens, Roasted Pecans, Tomatoes,
Bleu Cheese, Balsamic Vinaigrette

Macaroni or Potato Salad

Housemade Meatloaf, Mushroom Demi-Glace

Honey Fried Chicken

Mashed Potatoes

Glazed Baby Carrots

Cheddar Biscuits

Apple Pie, Whipped Cream

Freshly Ground Regular and Decaffeinated LavAzza Coffee,
Assorted Teas, Soft Drinks, Bottled Water

LITTLE ITALY (WEDNESDAY)

Antipasto Salad, Balsamic Dressing

Lemon, Chickpea, Radicchio Salad

Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

(Select Two)

Chicken Cacciatore

Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace

Penne ala Vodka, Grated Parmesan Cheese

Baked Salmon, Tomato Bruschetta

Chef's Selection of Seasonal Sides, Focaccia Bread

Biscotti, Lemon Bars, Housemade Cannoli

Freshly Ground Regular and Decaffeinated LavAzza Coffee,
Assorted Teas, Soft Drinks, Bottled Water

HEALTHY CHOICE (TUESDAY)

Salad Bar

*Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans,
Edamame, Poached Pear, Feta Cheese, Roasted Red Peppers, Kalamata Olives,
Cheddar Cheese, Hard Boiled Eggs, Croutons*

(Select Two)

Herb Grilled Salmon, Lemon, Pine Nut, Gremolata

Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary

Seasonal Frittata

Chef's Selection of Seasonal Sides

Multi-Grain Rolls, Butter, Berries, Whipped Cream

Freshly Ground Regular and Decaffeinated LavAzza Coffee,
Assorted Teas, Soft Drinks, Bottled Water

EAST MEETS WEST (THURSDAY)

Seaweed Salad

Thai Soba Noodle Salad

Shredded Vegetables, Orange Teriyaki Dressing

California and Assorted Veggie Maki Rolls

Chicken or Beef and Broccoli

Sautéed and served in a Seasoned Sauce

Vegetable Fried Rice

Soy, Ginger, Garlic, Scallions

Snap Peas, Garlic, Ginger

Assorted Mochi

Freshly Ground Regular and Decaffeinated LavAzza Coffee,
Assorted Teas, Soft Drinks, Bottled Water

BAJA (FRIDAY)

Taco Salad Bar

*Pork al Pastor or Shredded Chicken, Romaine Lettuce, Pico De Gallo, Guacamole, Diced Tomatoes, Olives, Shredded Cheddar,
Sliced Jalapeños, Diced Onions, Sour Cream, Cilantro Lime Vinaigrette, Southwest Ranch*

Enchilada Casserole Bake

Choice of Beef, Chicken or Vegetarian in a chili sauce, topped with melted cheddar cheese

Yellow Rice

Saffron, Red and Green Bell Peppers, Cilantro

Black Beans

Spices

Tres Leches

Freshly Ground Regular and Decaffeinated LavAzza Coffee,
Assorted Teas, Soft Drinks, Bottled Water

*** The NY Deli Buffet can always be substituted in for lunch any day.**

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply