



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 TIGER BREAKFAST BUFFET

Sliced Fresh Fruit, Berry Garnish
Fluffy Scrambled Eggs, Breakfast Sausage, Bacon
Country Style Potatoes with Peppers and Onions
Assorted Miniature Bagels, Fresh Baked Breakfast Pastries
Including Regular and Whole Wheat Croissants, Fruit Pastry,
Cinnamon Buns, Muffins, Butter,
Fruit Preserves, Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

OR

HEALTHY START BREAKFAST BUFFET

Sliced Fresh Fruit, Vanilla Yogurt, Fluffy Scrambled Eggs, Turkey
and Vegetarian Sausage, Hot Oatmeal, Whole Wheat English
Muffins, Whole Wheat Croissants,
Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk
Egg whites available upon request

MORNING BREAK

Granola Bars, Whole Fruit or Yogurts

LUNCHEON

Client's selection of 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 and 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.*

THEMED LUNCHES

HEALTHY CHOICE

Roasted Beets, Walnuts, Goat Cheese

Garden State Salad Bar

Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans, Edamame, Toasted Pumpkin Seeds, Feta Cheese, Roasted Red Peppers, Quinoa, Kalamata Olives, Cheddar Cheese, Broccoli, Hard Boiled Eggs, Croutons

(Select Two)

Herb Grilled Salmon, Tomato Bruschetta

Baked Zucchini and Parmesan Crusted Chicken

Seasonal Quiche of the Day

Chef 's Selection of Seasonal Vegetable

Multi-Grain Rolls, Butter

Berries, Cream

Freshly Ground Regular and Decaffeinated LavAzza Coffee,

Assorted Teas, Soft Drinks and Bottled Water

SOUTHERN COMFORT

Seasonal Greens, Cucumber, Grape Tomato, Red Onion,
Shredded Carrots, Ranch Dressing

Classic Red Bliss Potato Salad

Mac and Cheese (Classic or Buffalo)

Herb Baked Chicken on the Bone

BBQ Pulled Pork

Chef's Selection of Seasonal Vegetable Fresh Baked Rolls,

Corn Bread, Biscuits Seasonal Cobbler

Freshly Ground Regular and Decaffeinated LavAzza Coffee,

Assorted Teas, Soft Drinks and Bottled Water

LITTLE ITALY

Grilled Vegetables, Extra Virgin Olive Oil, Basil Chiffonade
Lemon, Chickpea and Radicchio Salad Caesar Salad, Housemade
Garlic Croutons, Parmesan Cheese

(Select Two)

Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary

Sicilian Roast Porkloin, Peppers, Onions, Potatoes, Sweet Sausage

Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace

Penne ala Vodka, Grated Parmesan Cheese

Parmesan Crusted Baked Salmon, Roasted Tomato Sauce

Seared Tilapia, Artichoke, Lemon, Parsley, Toasted Pine Nuts

Chef 's Selection of Seasonal Vegetables, Focaccia Bread Biscotti,

Lemon Bars, Housemade Cannoli , Freshly Ground Regular and

Decaffeinated LavAzza Coffee, Assorted Teas, Soft Drinks

and Bottled Water

PHILADELPHIA STREET FARE

Antipasto Salad, Balsamic Dressing Caesar Salad,
Croutons, Parmesan Cheese

(Select Two)

Homemade Italian or Vegetarian Meatballs, Marinara Sauce Sweet

Italian Sausage, Sautéed Peppers, Onions, Marinara Sauce

Philly Cheese Steak (Beef or Chicken), Sautéed Peppers and

Onions, Cheese Wiz, Sliced Provolone, Grated Parmesan Cheese,

Sliced Hot Cherry Peppers, Pickles, Italian Hoagie Rolls

Kettle Chips, Ketchup, Mayonnaise Assorted Dessert Bars

Freshly Ground Regular and Decaffeinated LavAzza Coffee,

Assorted Teas, Assorted Herbal Teas, Soft Drinks and Bottled Water

NEW ORLEANS

Mixed Field Greens, Tomato, Red Onion, Hard Boiled Egg, Bacon, Champagne Vinaigrette
Blackened Salmon

Creole Chicken, Andouille Sausage

Sautéed Greens, Red Beans, Rice

Fresh Baked Sourdough Rolls, Butter Warm Bread Pudding, Bourbon Sauce

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

All menus and prices are subject to change.

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