



J.T. DAUGHERTY
CONFERENCE CENTER

The Lunch Combination Menus are based on a 2 hour event, between the hours of 11:00 am– 2:30 pm. Minimum guest counts apply.

Pricing includes non-alcoholic beverages including soda, juices, coffee, tea and iced tea, table linens, bar set up (if applicable) and registration table.

Wish To Customize the Menu? We welcome the opportunity to discuss your favorite lunch items and create a special menu with you!

Luncheon Combination Menu #1

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing

Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette

Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette

Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips

Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese

Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette

Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée

(Choose one combination plate for all your guests)

Fresh Atlantic Salmon Fillet & Boneless Chicken Breast Lemon Capers Sauce

Dijon Rubbed Chicken Breast Topped with Sautéed Italian Sausage, Peppers, Onions and Mozzarella Cheese

Chicken Breast & Braised Roast Beef with Marsala Wine Sauce

Cajun Seared Chicken Breast & Shrimp Skewer with Black Bean & Corn Salsa and Cilantro Sour Cream

All Entrees served with Chef's choice of Starch and Vegetable

Optional Dessert

(Choose one for all of your guests)

New York Cheesecake with Raspberry Sauce, Key Lime Tart, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, Pumpkin Pie, Berry Tart, Tiramisu, Boston Cream Pie, Coconut Butter Cream Layer Cake, White and Dark Chocolate Tart, Pecan Pie, Apple Pie, or a Dessert Duo Plate

Or

Customer to supply own cake

Conference Center Staff will cut and serve the cake. The cake must come from a Board of Health Certified kitchen.

Luncheon Combination Menu #2

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing

Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette

Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette

Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips

Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese

Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette



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Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée

(Choose one combination plate for all your guests)

Aged Filet Mignon & Boneless Breast of Chicken with Béarnaise Sauce and Crumbled Bacon

Grilled Filet Mignon & Atlantic Salmon over Wilted Spinach with Hollandaise Sauce

All Entrees served with Chef's choice of Starch and Vegetable

Optional Dessert

(Choose one for all of your guests)

New York Cheesecake with Raspberry Sauce, Key Lime Tart, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, Pumpkin Pie, Berry Tart, Tiramisu, Boston Cream Pie, Coconut Butter Cream Layer Cake, White and Dark Chocolate Tart, Pecan Pie, Apple Pie, or a Dessert Duo Plate

Or

Customer to supply own cake

Conference Center Staff will cut and serve the cake. The cake must come from a Board of Health Certified kitchen

Luncheon Combination Menu #3

Salad

(Choose one for all of your guests)

Mixed Garden Salad with Ranch Dressing

Spinach Salad with Parmesan Crisps Topped with Caramelized Onion and Bacon Vinaigrette

Spinach Salad with Sliced Red Onion, Roasted Red Pepper Strips with Stone Ground Mustard Vinaigrette

Mixed Greens with Corn, Black Beans and Red Onions with Southwest Ranch Topped with Crispy Tortilla Strips

Romaine Lettuce Drizzled with Caesar Dressing and topped with Croutons and Parmesan Cheese

Seasonal Field Greens with Sprouts, Carrots, Cucumber and Cranberry-Citrus Vinaigrette

Served with Freshly Baked Assorted Rolls and Whipped Butter

Entrée

(Choose one combination plate for all your guests)

Aged Filet Mignon & a Crab Cake, Crab Imperial,

Shrimp Scampi or Lobster Tail

(add \$3.00 for Lobster)

All Entrees served with Chef's choice of Starch and Vegetable

Optional Dessert

(Choose one for all of your guests)

New York Cheesecake with Raspberry Sauce, Key Lime Tart, Chocolate Decadence Cake, Chocolate Mousse, Raspberry Mousse, Tiramisu Mousse, Strawberry Shortcake, Pumpkin Pie, Berry Tart, Tiramisu, Boston Cream Pie, Coconut Butter Cream Layer Cake, White and Dark Chocolate Tart, Pecan Pie, Apple Pie, or a Dessert Duo Plate

Or

Customer to supply own cake

Conference Center Staff will cut and serve the cake. The cake must come from a Board of Health Certified kitchen