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*the CONFERENCE CENTER at the*

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*Hotel Harrington*

## **CMP Lunch Rotation Menus**

### **Sunday – Week 1**

Casesar Salad  
Homemade Coleslaw  
Grilled Hamburgers, Bratwurst and Portobello Mushrooms  
Corn on the Cob  
Baked Beans  
White Cheddar, American, Swiss and Pepper Jack Cheese  
Breads and Rolls, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard,  
Mayonaisse, Relish Tray  
Chef's Choice of Pie  
Bread Pudding

### **Monday – Week 1**

Basket of Fresh Baked Breads  
Mesculin Greens with Sherry Vinaigrette  
Baby Spinach with Pecans and Goat Cheese Basil Vinaigrette  
Rosemary Grilled Chicken Breast and Charred Lemon Jus  
Grilled Asparagus Risotto  
Steak Au Poivre, Roasted Shallot Demi and Crispy Onions  
Chef's Choice of Seasonal Starch and Vegetable  
Mini Cheesecakes  
Fresh Cut Market Fruit

### **Tuesday – Week 1**

Basket of Fresh Baked Breads  
Iceberg Wedges with Tomato, Cucumber and Creamy Ranch  
Waldorf Salad  
Lavender and Orange Honey Roasted Chicken Breast with Fruit Stock  
Goat Cheese and Roasted Roma Tomato Herb Ravioli with Artichoke Butter  
Chef's Choice of Seasonal Starch and Vegetable  
Assorted Petite For's  
Fresh Cut Market Fruit

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**Wednesday – Week 1**

Basket of Fresh Baked Breads  
Spinach, Chopped Eggs, Cherry Tomatoes and Sherry Vinaigrette  
Marinated Artichoke and Lemon Cous Cous Salad  
Rosemary and Garlic Crusted Salmon  
Chicken Breast, Wilted Spinach and Pine Nuts with Goat Cheese Chicken Demi  
Roasted Root Vegetable and Penne Pasta with White Wine Sauce  
Chef's Choice of Seasonal Starch and Vegetable  
Chocolate Mousse Cake  
Fresh Cut Market Fruit

**Thursday – Week 1**

Basket of Fresh Baked Breads  
Romaine Hearts, Tomato Wedges, Garlic Crutons and Creamy Ranch  
Grilled Asparagus, Roasted Red Pepper Farfalle Pasta Salad with Balsamic Vinaigrette  
Grilled Mahi Mahi with Creamy Cashew Polenta and Sweet Red Pepper Puree  
Whole Wheat Pasta with Broccolini and Tofu  
Chianti Braised Short Ribs  
Chef's Choice of Seasonal Starch and Vegetables  
Banana's Foster with Vanilla Ice Cream  
Fresh Cut Market Fruit

**Friday – Week 1**

Vegetarian Mushroom/Barley Soup  
German Potato Salad (vegetarian)  
Macaroni Salad and Cole Slaw  
Sliced Roast Beef, Pitt Style Ham,  
Roasted Turkey Breast, Pastrami, Corned Beef  
White Cheddar, American, Swiss and Pepper Jack Cheese  
Breads and Rolls, Lettuce, Tomato, Onion, Pickles, Mustard,  
Mayonnaise, Relish Tray  
Fresh Baked Cookies and Brownies  
New York Cheesecake

**Saturday – Week 1**

Basket of Fresh Baked Breads  
Baby Spinach Salad, Citrus Wedges, and Blue Cheese Vinaigrette  
Grilled Vegetable Salad and Asiago and Balsamic Vinaigrette  
Smoked Pork Loin with Apple Cider Butter  
Pomery Encrusted Chicken Breat with Horseradish Cream  
Chef's Choice of Seasonal Starch and Vegetables  
Apple Pie  
Fresh Cut Market Fruit

# *Hotel Harrington*

## **Sunday – Week 2**

Casesar Salad  
Homemade Coleslaw  
Grilled Hamburgers, Bratwurst and Portobello Mushrooms  
Corn on the Cob  
Baked Beans  
White Cheddar, American, Swiss and Pepper Jack Cheese  
Breads and Rolls, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard,  
Mayonnaise, Relish Tray  
Chef's Choice of Pie  
Bread Pudding

## **Monday – Week 2**

Crisp Romaine, Roasted Corn, Black Beans and Cilantro Vinaigrette  
Jicama and Orange Salad  
Warm Tortillas  
Marinated Skirt Steak Fajitas  
Roasted Corn, Black Bean and Pablano Pepper Pasta  
Smoked Chicken Enchiladas  
Chef's Choice of Seasonal Starch and Vegetable  
Churros and Flan  
Fresh Cut Market Fruit

## **Tuesday – Week 2**

Firehouse Chili with Onions, Sour Cream and Cheddar Cheese  
Iceberg Lettuce, Shaved Carrots, Cherry Tomatoes and Caramelized Onion Vinaigrette  
Corn Bread  
Bourbon Smoked Chicken with Spicy Molasses Butter  
Smoked Gouda Cheese Grits with Spicy Red Beans  
Fresh Lake Trout Stuffed with Lemon Herb Croutons and Parsley Butter  
Chef's Choice of Seasonal Starch and Vegetables  
Peach Cobbler  
Fresh Cut Market Fruit

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**Wednesday – Week 2**

Basket of Fresh Baked Breads  
Grilled Eggplant and Marinated Mushrooms  
French Beans Nicoise  
Saffron Poached Shrimp with Fennel Tomato Broth  
Grilled Rosemary Polenta Cakes with Grilled Vegetables  
Pesto Crusted Flank Steak with Dijon Demi  
Chef's Choice of Seasonal Starch and Vegetables  
Chocolate Cake  
Fresh Cut Market Fruit

**Thursday – Week 2**

Basket of Fresh Baked Breads  
Tomato and Fresh Mozzarella with Basil and Balsamic Reduction  
Caesar Salad  
Five Cheese Baked Lasagna  
Wild Mushroom Risotto  
Chicken Marsala  
Chef's Choice of Seasonal Starch and Vegetable  
Tiramisu  
Fresh Cut Market Fruit

**Friday – Week 2**

Vegetarian Minestrone Soup  
Tomato Mozzarella Salad  
Penne Pasta Salad  
Grilled Vegetable Salad  
Genoa Salami, Pepperoni, Mortadella, Ham  
Sliced Provolone and Mozzarella Cheese  
Bread and Rolls, Lettuce, Tomato, Onions, Pickles, Mustard and Mayonaisse, Relish Tray  
Tiramisu, Canolli and Cheesecake

**Saturday – Week 2**

Basket of Fresh Baked Breads  
Spinach, Chopped Eggs, Cherry Tomatoes and Sherry Vinaigrette  
Roasted Red Pepper, Artichoke and Olive Pasta Salad  
Grilled Flank Steak and Wild Mushroom Ragout  
Four Cheese Ravioli with Tomato Vodka Sauce  
Chef's Choice of Seasonal Starch and Vegetable  
Seasonal Fruit Tartlets  
Fresh Cut Market Fruit