

Inclusive Meeting Package

\$39 per person

Minimum 10 people, priced per person, inclusive of tax.
An additional 10% service charge will be added.

Package includes the following: Breakfast, Beverages, Choice of Catered Lunch provided by Chef's Table, Choice of Snack Break, Access to Audio/Visual Equipment



The Port San Luis Breakfast

Assorted mini muffins, pastries, bagels with butter, cream cheese and preserves, assorted yogurts, oatmeal, hard boiled eggs, fresh whole fruit, assorted fruit juices

Beverages

Freshly brewed regular and decaf coffee, water, assorted teas, assorted sodas

Catered Lunch- Provided by Chef's Table

Choose from salad or sandwich lunch options or add a gourmet lunch buffet for an additional price. *Please see the following pages for menu choices.*

Snack Break Options

Productive Palate: granola bars, packages of trail mix, cheese sticks
After-School Classic: fresh baked local Cowboy Cookies, pitchers of milk

A/V Equipment

Podium with microphone, portable wireless speaker, LCD projector, screen, flip chart with markers, white board with markers



Lunch Menus

presented by Chef's Table

Includes rolls, butter, and fresh baked cookies or brownies for dessert.
Salad and sandwich options are included in the cost of the package.

Salad Lunch Options

Available Buffet Style (choose 3) OR
as a Plated Meal (choose 2, one salad served per person)

Oriental Chicken Salad

with Mandarin oranges and cashews

Chef Salad

with roast beef, turkey, ham and cheeses

Cobb Salad

with chicken, egg, blue cheese, olives and tomatoes

Chicken Caesar Salad

with Parmesan croutons

Sake Salad

with hoisin pork, udon noodles, carrots and green onions

Cosmo Salad

with goat cheese, arugula, cranberries and cranberry vinaigrette

Fiesta Salad

with spicy chicken, black beans, corn and crispy tortillas

Unfried Chicken Salad

with bacon, corn and tomatoes

Tuna Salad

on a bed of romaine lettuce

Garden Harvest Salad

with cucumbers, tomatoes, carrots, beets and broccoli

Gluten Free/Dairy Free modification available upon request with prior notification.

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Lunch Menus

presented by Chef's Table

Salad and sandwich options are included in the cost of the package.

Sandwich Lunch Options

Available Buffet Style (choose 3) OR
as Individual Boxed Lunches

Buffet Style includes: green salad, one side salad and fresh baked cookies

Side Salad Options: Orzo pasta with cucumbers tomatoes and spinach, Orzo pasta with black beans and corn, Barley salad with edamame, cranberries and roasted corn, Cous cous salad, Tomato cucumber salad, Tuscan bean salad, Fresh fruit salad

Box Lunches include: choice of one of the following sandwiches (sliced turkey breast, smoked tri-tip sandwich or grilled vegetable sandwich), fresh fruit, fresh baked cookies, and bottled water

Sliced Turkey Breast

with crisp romaine lettuce, cranberry aioli, bread and butter pickles on ciabatta bread

Smoked Tri-Tip Sandwich

with white cheddar cheese, balsamic marinated onions and horseradish mayo

Grilled Vegetable Sandwich

with havarti cheese and sun-dried tomato aioli on ciabatta bread

Egg Salad Sandwich

with crisp romaine lettuce and fresh tomatoes on whole wheat bread

Tuna Salad Sandwich

with crisp romaine lettuce and fresh tomatoes on whole wheat bread

Santa Fe Chicken Wrap (Dairy Free)

with black beans, hatch chiles, lettuce and tomatoes with a creamy avocado spread

Chicken Caesar Wrap

with crisp romaine lettuce, Parmesan cheese and caesar dressing

Turkey Wrap

with provolone cheese, fresh tomatoes, romaine lettuce and an artichoke jalapeño spread

Southwest Vegan Wrap (Gluten Free)

with black beans, corn, chiles, lettuce, tomatoes, with a creamy avocado spread in a rice wrap

Vegan Wrap (Gluten Free)

with garden vegetables, crisp romaine lettuce, with red pepper hummus in a rice wrap

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Lunch Menus

presented by Chef's Table

Gourmet lunch buffet options available for additional cost per person.

Gourmet Lunch Buffet Options

Italian Buffet

(additional \$10.00 per person)

garden salad with tomatoes, fresh mozzarella and pepperoncinis
choose one: chicken marsala, chicken parmesan, mushroom lasagna or meat lasagna
farfelle salad
market fresh vegetables
olive oil and rosemary focaccia bread
cappuccino mousse

Mexican Buffet

(additional \$10.00 per person)

green salad with tomatoes, avocados and tortilla strips in lime-cumin vinaigrette
choose one: beef and chicken fajitas, chicken fajitas or shredded beef enchiladas
cheese enchiladas
rice, black beans and tortillas (corn/flour)
salsa, cheese, sour cream and guacamole
mexican wedding cookies and mexican hot chocolate cookies

Oriental Buffet

(additional \$7 per person)

oriental garden salad with mandarin oranges, wonton strips, and sesame vinaigrette
choose one: beef with broccoli, combination chow mein with beef and chicken
or grilled orange chicken
stir fried rice
almond cookies and fortune cookies



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