Sample Menu

Actual meals may vary seasonally.

<u>Day One</u>

BREAKFAST

Day Two

Fresh Baked Cinnamon Roll Cheesy Egg Bake Country Bacon Tater Tots

Donut Holes Yogurt/Granola Assorted Cereal

Strawberries

Baked Oatmeal Muffins
Sausage Links
Scrambled Eggs
Southern Fried Potatoes
Donut Holes
Yogurt/Granola
Assorted Cereal

LUNCH

Day One

Bistro Grilled Cheese Clam Chowder Creamy Tomato Soup Chicken Tenders French Fries Grapes

<u>Day Two</u>

Strawberries

Glazed Souther Pulled Pork on Artisan Bread Grilled Chicken Sandwich Onion rings Creamy Cole Slaw Grapes Salted Caramel Pretzel Bar

DINNER

<u>Day One</u>

Fudge Brownie

Slow Roasted Chuck Roast
Pork Loin with Spinach Bacon Cream Sauce
Mashed Potatoes & Gravy
Honey Roasted Carrots
Homemade French Bread
Chocolate Cake

Day Two

New England Baked Cod
Italian Grilled Chicken
Rice
Green Beans
Vienna Rolls
Frosted Carrot Cake

GLM is adept at accommodating restrictive dietary needs. Please communicate any needs with Guest Services at least 2 weeks prior to your event to inquire about suitable options.