



# ***Executive Meeting Package***

Includes Breakfast, AM Break, Lunch & PM Break  
with Coffee refreshes.

## ***Breakfast***

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Freshly Squeezed Orange  
Regular and Decaffeinated  
Coffee and Herbal tea  
Chilled Sliced Melons, Assorted  
Fruit and Fresh Berries  
Scrambled Eggs  
Breakfast Potatoes

Choice of one: Bacon, Pork  
Sausage or Chicken Apple  
Sausage

## ***AM Break- Choice of One***

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### **Kick Start:**

Individual Granola Bars  
Assorted Power and Kind Bars  
Seasonal Whole Fresh Fruit

### **Healthy:**

Single Serving -Size Chips, Pretzels, Trail  
Mix or Goldfish  
Single Serving Size Cashews and  
Almonds  
Assorted Individual Greek, Plain and  
Fruit Yogurts

Coffee & Tea Refresh

## ***Lunch***

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### **Banter Working Lunch- 15**

#### **Guests or less**

See Attached on Page 2

### **Lunch Buffet- 16 Guests or more**

See Attached on Page 3

## ***PM Break- Choice of One***

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### **Hummus Bar:**

Traditional, Red Pepper, Black Bean  
Tzatziki, Grilled Pita Bread  
Marinated Assorted Olives  
Fried Garbanzo Beans, Sea Salt

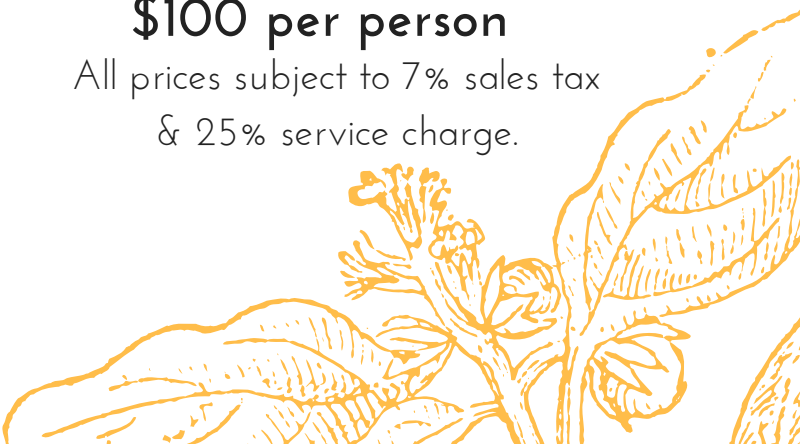
### **Homemade Cookies:**

Assorted Flavors

Coffee & Tea Refresh

**\$100 per person**

All prices subject to 7% sales tax  
& 25% service charge.





# ***Working Lunch Menu- 15 guests or less***

*\*Each attendee will receive a menu in the morning and choose their lunch entree. The server will deliver the lunches at your desired time.*

## ***Chilled***

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Brussels & Kale Caesar- romaine, caesar dressing, bagel crouton, parmesan cheese

Lobster Roll Slider- Key lime aioli, Boston lettuce, sweet roll, house fries

Cobb Salad- romaine, bacon, hard boiled egg, corn, bacon, avocado, heirloom tomato, roasted chicken, house-made ranch

## ***Hot***

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Banter Burger- canopy blend, aged cheddar, sweet onion, secret sauce, house fries

WPB Cuban Sandwich- local bread, mustard, mayo, house-made pickles, ham, roasted pork, swiss cheese, yucca fries

Treehouse Club- house-made turkey, toasted multigrain bread, bacon, lemon aioli, house fries

House Tacos (3)- choice of blackened mahi or shrimp, corn tortilla, jicama slaw, avocado mousse, spicy aioli, cilantro

*MENU IS SUBJECT TO CHANGE DUE SEASONALLY. \*Groups of 15 or less can choose the lunch buffet for an additional \$15 per person.*





# ***Lunch Buffet- 16 guests or more***

Create Your Own

## ***Soups- Choose One***

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Tomato Basil  
Wild Mushroom Bisque  
French Onion  
Minestrone

## ***Salad- Choose One***

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Baby Iceberg, Blue Cheese,  
Charred Tomatoes, Crispy  
Shallot Rings, Apple Bacon  
Dressing

Sweet Potato Salad, Granny  
Smith Apple, Green Onions,  
Candied Pecans

Baby Spinach, Frisee, Roasted  
Pears, Apple Smoked Bacon,  
Candied Pecan, Blue Cheese  
Dressing

Baby Field Greens, Tomato,  
Cucumber, Carrots, Croutons,  
Champagne Vinaigrette

## ***Mains- Choose Two***

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Citrus Chicken Breast, Roasted  
Asparagus, Lemon, Honey Dijon  
Sauce (GF)

Butternut Squash Ravioli, Roasted  
Wild Mushroom, Sage Cream  
\*Vegetarian

Seared Salmon, Roasted Broccolini,  
Red Wine Butter Sauce

Orecchiette Pasta, Vegetables,  
Parmesan Cheese, Vodka Sauce  
\*Vegetarian

Atlantic Salmon, Roasted Purple  
Potatoes, Charred Tomato Relish  
(GF)

Jamaican Jerk Chicken Breast,  
Roasted Red Bliss Potatoes, Peach  
Raisin Chutney





# ***Additional Items***

All prices subject to 7% sales tax  
& 25% service charge.

## ***Beverages***

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Assorted Sodas- \$6 each

Bottled Water- \$6 each

Perrier Sparkling Water- \$8 each

Red Bull Energy Drinks (Regular & Sugar Free)- \$7 each

Freshly Brewed Iced Tea- \$62 per gallon

## ***Buffet Additions***

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### Breakfast:

Pancakes or Waffles with Syrup- \$8 per person

Assorted Breakfast Pastries- \$7 per person

Assorted Bagels with Cream Cheese- \$9 per person

Yogurt Parfaits- \$7 per person

### Lunch:

Seasonal Mini Desserts- \$8 per person

