

❖ **Marconi Conference Center**  
 ❖ **SAMPLE MENU**  
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[www.MarconiConference.org](http://www.MarconiConference.org)

**BREAKFAST**

*Our buffet choices satisfy true breakfast aficionados and the health-conscious as well as the coffee-and-pastry crowd.*

- Lighter Choices**
  - ◆ **Fresh Fruit Compote** of seasonal melon, bananas & berries; ruby red **Grapefruit** halves
  - ◆ **Hot Cereal & Granola**
  - ◆ **Yogurt**
  - ◆ **English Muffins & Cinnamon Rolls**
- Entrées**
  - ◆ **Scrambled Eggs** with Swiss cheese & spinach
  - ◆ **Gingerbread Pancakes** topped with butter and warm syrup
  - ◆ **Southwest Corn Frittata**
  - ◆ **Hash browns** and **Chicken-Apple Sausage**
- Beverages**
  - ◆ Fruit juices, milk, freshly brewed coffee, choice of teas

**LUNCH**

*We carefully prepare a varied lunch buffet to recharge your participants after the morning session. On warm afternoons, al fresco dining on the terrace offers a special touch.*

- Soup du jour & Salads**
  - ◆ **Black Bean Soup with Jalapeno and Cumin**
  - ◆ Fresh **Mixed Greens** with shredded carrots, cherry tomatoes and sliced cucumber, served with a choice of housemade salad dressings
  - ◆ **Vietnamese Cucumber Salad**
  - ◆ Housemade **Coleslaw**
  - ◆ **Vegetable Garden Primavera** Salad
- Entrées**
  - ◆ **Italian Sausage** with Onions, Peppers & Tomato
  - ◆ **Vegetable & Tofu Stir-Fry**
  - ◆ **Roast Chicken Breast** with lemon, garlic & capers
- Dessert**
  - ◆ **Lemon Mousse**
- Beverages**
  - ◆ Lemonade, fruit punch, iced tea, freshly brewed coffee, choice of teas

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**DINNER:** *The evening meal at Marconi Conference Center offers a change of pace - a chance to relax, enjoy the companionship of colleagues and feel rewarded for the day's work. Attentive table service and delicious, four-course menus create a memorable dining experience.*

## ***Salad***

### **Mixed baby greens**

*with sliced pears, feta cheese and pine nuts  
served with a balsamic vinaigrette*

## ***Soup***

### **Carrot and Pea**

*topped with cinnamon croutons*

## ***Entrée Choices***

### **Braised Lamb Shank**

*in a Rosemary sauce  
served with soft polenta and sautéed green beans*

### **Roast Mahi Mahi**

*on a bed of fresh spinach  
with Sweet Red Pepper-Sherry Vinaigrette  
and new potatoes*

### **Cheese-Filled Tortellini**

*served in a Pesto sauce  
with sautéed green beans and diced potatoes*

## ***Dessert***

### **Blueberry Almond Crisp**

*served warm  
with Vanilla Bean ice cream*

**Accompanied by  
bread & butter, coffee & tea**

*(A selection of beer and California wine is available for an additional charge)*

