Presidential Meeting Package

Full Day Meeting includes: Room set up for general session (per client request), DLP projector, screen, 1 flip chart, 8.5x11" pads, pens, bottled water, mints, and wireless internet. Includes one complimentary suite upgrade (pending availability).

$160 Per Person

Menu

The Tiger Breakfast Buffet

Sliced Fresh Fruit, Berry Garnish, Fluffy Scrambled Eggs, Breakfast Sausage, Bacon, Fruit Pastry, Cinnamon Buns, Muffins
Country Style Potatoes with Peppers and Onions, Assorted Miniature Bagels, Regular and Whole Wheat Croissants
Butter, Fruit Preserves, Cream Cheese
Fresh Orange, Grapefruit, Cranberry Juice, and Almond Milk

– OR –

Healthy Start Breakfast Buffet

Egg whites available upon request
Sliced Fresh Fruit, Vanilla Yogurt, Fluffy Scrambled Eggs, Turkey and Vegetarian Sausage, Hot Oatmeal,
Whole Wheat English Muffins, Whole Wheat Croissants,
Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese
Fresh Orange, Grapefruit, Cranberry Juice, and Almond Milk

Morning Break *(Select One)*

Nice and Lite
Granola Bars, Fruit Kebob,
Yogurt Dipping Sauce

Energy Snack
Peanut Butter, Cream Cheese, Celery Sticks,
Whole Fruit and Trail Mix

Make Your Own Yogurt Parfait
Assorted Greek and Vanilla Yogurt,
Mixed Berries, Granola

Luncheon

Client's selection of themed luncheon buffet. See attached for menu selections

Afternoon Refreshment Break *(Select One)*

Cheese Board
Domestic and Imported Cheeses, Sliced Baguette, Water Crackers, Freshly Sliced Fruit, Berry Garnish

Trailblazer
Trail Mix with Assorted Nuts, Dark Chocolate, Whole Fresh Fruit Display, Fresh Vegetable Crudités, Herb Dip Health Bars
Gatorade, Propel Water, V8, Bottled Water

Mediterranean Break
Roasted Red Pepper Hummus, Fresh Tomato Bruschetta, Vegetable Crudite,
Tzatziki Sauce, Kalamata Olives, Crostini, Pita Chips

Continuous Refreshments

Freshly Ground Regular and Decaffeinated LavAzza Coffee, Assorted Teas, Soft Drinks, Bottled Water

Presidential Meeting Package Continued Onto Next Page

All menus and prices are subject to change. Minimum of 10 people per group.
Package price includes General Session room rental only. A fee will apply for additional breakout rooms.
15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.

Themed Lunches

Healthy & Lite

Three Green Salad
Kale, Arugula, Spinach, Cucumbers, Tomatoes, Shredded Carrots, Citrus Vinaigrette Dressing

Power Salad
Chickpeas, Quinoa, Butternut Squash, Brown Rice, Kale

(Select Two)
Vegetarian Stir-Fry
Grilled Shrimp in Lemon-Garlic Marinade
Baked Salmon served in a White Wine Caper Butter Sauce
Grilled Chicken Breast served in an Herb Jus

Roasted Sweet Potatoes
Vegetable Medley

Mini Fruit Tarts and Fruit Platter

East Meets West

Seaweed Salad

Thai Soba Noodle Salad
Shredded Vegetables, Orange Teriyaki Dressing

Edamame Dumplings

Vegetable Spring Rolls
Thai Chili Sauce

Chicken or Beef and Broccoli
Sautéed and served in a Seasoned Sauce

Vegetable Fried Rice
Soy, Ginger, Garlic, Scallions

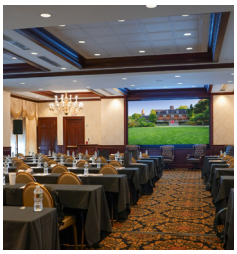
Snap Peas, Garlic, Ginger

Assorted Mochi

*The NY Deli Buffet

always available as a lunch substitute any day


Boardroom


Prince William Ballroom


John Witherspoon Room

Little Italy

Antipasto Salad with Balsamic Dressing
Lemon, Chickpea, Radicchio Salad
Cesar Salad, Housemade Garlic Croutons, Parmesan Cheese

(Select Two)
Chicken Cacciatore, Peppers and Onions, Marinara Sauce
Tuscan Herb Marinted Flank Steak, Barolo Demi-Glaze
Penne alla Vodka, Grated Parmesan Cheese
Baked Salmon topped with Tomato Bruschetta
Chef's Selection of Seasonal Sides and Focaccia Bread

Biscotti, Lemon Bars, Housemade Cannoli

Nassau BBQ

Classic Garden Salad
Coleslaw
Pasta Salad
Bow-tie Pasta, Peppers, Onions, Cherry Tomatoes, Italian Dressing

(Select Two)
Pulled Pork or Chicken Slides
Sausage, Peppers and Onions on Sub Rolls
Blackened Chicken
Slow-Smoked Brisket

Baked Beans
Vegetable Medley

Seasonal Cobbler

Baja

Taco Salad Bar
Pork al Pastor or Shredded Chicken, Romaine Lettuce, Pico De Gallo, Guacamole, Diced Tomatoes, Olives, Shredded Cheddar, Sliced Jalapeños, Diced Onions, Sour Cream, Cilantro Lime Vinaigrette, Southwest Ranch

Enchilada Casserole Bake
Choice of Beef, Chicken or Vegetarian in Chili Sauce, Topped with Cheddar Cheese

Yellow Rice
Saffron, Red and Green Bell Peppers, Cilantro

Black Beans
Spices

Tres Leches

PRINCETON NASSAU INN PALMER SQUARE

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