

# WELCOME TO THE MANUFACTURERS' ASSOCIATION'S CONFERENCE CENTER!

All Conference Center guests are treated to complimentary continental breakfast, beverages and afternoon snacks in the *Cybercafé Lounge*.

## Complimentary Continental Breakfast:

- Fresh baked egg, blueberry, sesame seed, wheat and rye bagels with cream cheese and butter and assorted donuts
- Fresh brewed coffee, assorted teas and soda fountain drinks are available throughout the day
- Fresh baked chocolate chip cookies or brownies are served in the afternoon

The following **sample menu packages** offer convenience, flexibility and a delicious variety for Conference Center guests. We welcome your suggestions and are happy to customize a menu to suit your group needs, tastes and budget.

## Sample Breakfast Menu:

- Petite quiches ~ Florentine and Lorraine
- Orange, cranberry and grape juices
- Seasonal sliced melons and berries
- Plain and fruit yogurt
- Oatmeal and mini boxed cereals

*\$7.00 ~ \$12.00 per person based on selection and quantity.*

## Sample Italian Luncheon Buffet:

- Italian antipasto with pepperoni, mozzarella, red and green hot peppers and Italian dressing
- Thick crust assorted pizzas: three cheese and bacon, pepperoni, mushroom or taco
- Submarine sandwiches: classic combination, chicken ranch, steak and provolone, vegetarian and meatball

*\$10.00 ~ \$15.00 per person based on selection and quantity.*

## Sample Gourmet Deli Luncheon Buffet:

- Deli sandwiches: served on whole grain, focaccia, sour dough and marble rye breads with chicken salad, smoked turkey and gouda cheese, roast beef, baked ham with Wisconsin cheddar cheese and cream horseradish sauce
- Field green salad and garden vegetables with homemade Italian Dijon dressing
- Baguettes and dipping sauce

*\$10.00 ~ \$15.00 per person based on selection and quantity.*

**Sample Dinner Buffet:**

- Field green salad with creamy ranch & Italian dressing
- Buttered broccoli florets
- Baby new potatoes with parsley and butter
- Herb roasted sirloin of beef with au jus sauce
- Chicken piccata with capers, lemon, parsley and butter
- Roasted pork loin with apple and pear chutney

*\$14.95 - \$19.95 per person based on selection & quantity.*

**Sample Cocktail Reception Menu:**

- Imported and domestic cheese display with water wafers
- Sliced baguettes and flatbreads
- Fresh sliced melons and seasonal berries
- Smoked salmon display with caper berries, diced egg sections
- Caviar with toast points
- *Carving Stations available on request*

**Cold and Hot Hors d'oeuvres:**

- Deviled eggs, cherry tomatoes with boursin cheese
- Stuffed mozzarella balls with fresh basil
- Mushroom caps with crabmeat
- Phyllo triangles Florentine
- Chicken satay with peanut sauce
- Miniature beef wellington

*\$12.95 - \$20.95 per person based on selection and quantity.*

**Desserts:**

- Turtle cheesecake, hazelnut torte, chocolate cake, peanut butter pie
- Chefs selection of miniature French pastries, petite fours, cakes and cookies

*\$4.50 ~ \$6.50 per person based on selection and quantity.*

Our **Founders Ballroom** is the perfect choice for your next event, offering stately elegance, exceptional food, service and atmosphere for up to 300 guests. Please contact Norm Zymm at 814/833-3200 or 800/815-2660 or e-mail [nzymm@manp.org](mailto:nzymm@manp.org) for more information.

*Please note that prices are subject to change without notice.*