



25th Annual New York State Geographic Information Systems Conference SILVER ANNIVERSARY MENU

Sunday Reception at *Whiteface Lodge*: Enjoy a host of culinary delights including: Watermelon and Goat Cheese with Balsamic Syrup, Sandwiches with Serrano Ham, Apricot Jam and Humbolt Fog Goat Cheese, A Garden Vegetable Crudités Bar offering a selection of Market Vegetables with Dip and a “**Lodge favorite**”: **Bruschetta Bar** - Grilled Focaccia Bread, Extra Virgin Olive Oil, White Bean Ragout, Roasted Garlic, Eggplant Tapenade, Fresh Mozzarella, Marinated Artichokes, Tomato Basil Salad, Parmesan with cash bar stocked with Cabernet or Merlot, Chardonnay or Pinot Grigio, domestic beer, imported beer, assorted soft drinks, and waters.

Monday Breakfast: Seasonal Fresh Fruit Display, Assorted Yogurts & Granola, Assorted Muffins and Pastries, Assorted Chilled Juices, Fresh Brewed Coffee & Tea.

Monday morning refresh: Fresh Brewed Coffee & Tea, Assorted Chilled Juices & Bottled Spring Water.

Monday Buffet Luncheon: Minestrone Soup (vegetarian), Antipasto Salad (marinated vegetables with diced provolone cheese, Genoa salami & ham with a zesty Italian vinaigrette), Italian Caesar Salad (Caesar salad with tomatoes, olives, shaved Parmesan & croutons), Pastas: Cheese Tortellini and Mini Penne, Sauces: Alfredo and Roasted Red Pepper, Vegetarian Pizzas, Warm Garlic Bread, Cannolis with Berries, Fresh Brewed Coffee & Tea.

Monday afternoon refresh: Assorted Home-Baked Cookies, Assorted Soft Drinks & Bottled Spring Water, Fresh Brewed Coffee & Tea.

Monday Poster Reception: Cash Bar with Vegetable Crudité, Assorted Cheeses with Fresh Grape Garnish and Assorted Crackers, Petite Meatballs in Bordelaise Sauce and Chicken & Basil Wrap hors d’oeuvres.

Monday Evening Banquet: Chef’s Selection of Fresh Fruit, *California Julienne* (Julienne of vegetables tossed in a California chardonnay & roasted garlic vinaigrette), **Choice of 2 entrees:** **Chicken Monterey** (Boneless breast of chicken stuffed with broccoli & Monterey Jack cheese & topped with a herbed supreme sauce) **or California Pasta** (Sautéed artichoke hearts, sun-dried tomatoes & fresh herbs in a light olive oil & garlic sauce served over bow-tie pasta). Fresh Rolls & Creamy Butter, Chef’s Selection of Vegetable, Potato or Rice. *For dessert:* **Blueberry Napoleon** (Flaky pastry layered with blueberries & cream) Fresh Brewed Coffee & Tea.

For special dietary requests, contact **Jennifer Newhart**, Director, Crowne Plaza Resort Hotel and Golf, email: jennifer@lakeplacidcp.com or by phone: (518) 523-2556 ext 392.



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Tuesday Breakfast: Pancakes & French Toast, Scrambled Eggs, Specialty Egg Casserole of the Day, Low Cholesterol Eggs & Eggs “To Order”, Corned Beef Hash, Home Fried Potatoes, Crispy Bacon Strips & Grilled Link Sausage, Cold Cereals, Hot Oatmeal, Granola & Yogurt, Muffins, Pastries & Coffee Cake, Bagels & Cream Cheese,
Toast: White, Rye & Wheat, Fruit Salad, Grapefruit Halves,
Chilled Fruit Juices, Fresh Brewed Coffee & Tea.

Tuesday morning refresh: Fresh Brewed Coffee & Tea, Assorted Chilled Juices & Bottled Spring Water.

Tuesday Luncheon: Garden greens accompanied by assorted mixed vegetables & creamy herb dressing,
Choice of 2 entrees: **Vegetarian Panini “Fairway”** (Layers of fresh mozzarella cheese, roasted red peppers, grilled portabella mushroom slices & field greens with a balsamic vinaigrette, grilled & pressed on panini bread, served warm with pasta or potato salad) or **Turkey Focaccia** (Sliced turkey, tomato & lettuce with a lemon caper aioli on focaccia bread, served with chips & pickle),
and for dessert: Chocolate Almond Roulade (Almond sponge cake rolled around a light chocolate mousse on a bed of orange sabayon), Fresh Brewed Coffee & Tea.

Tuesday afternoon refresh: Fresh Brewed Coffee & Tea, Assorted Soft Drinks, Bottled Spring & Sparkling Waters.

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