

*Every breakfast includes a selection of cereal and oatmeal  
Served with orange juice and hot beverages*

Please select one breakfast  
(Served at 8:30 am unless otherwise approved)

**1. Hand Dipped French Toast** (v\*)

Offered with an assortment of syrups and toppings  
Served with hearty breakfast sausage links and fruit

**2. Savory Quiche Lorraine**

Lightly seasoned with bacon, chopped spinach and Swiss cheese  
Served with breakfast pastry and fruit

**3. Scrambled Eggs & Bacon** (GF, v\*)

Topped with cheese and accompanied by crisp, double smoked bacon  
Served with hash browns and breakfast pastry

**4. Breakfast Strata** (GF\*)

Baked with a savory blend of potato, egg and sausage  
Served with breakfast pastry and fruit

**5. Lighter Fare** (GF, DF, v\*)

Assorted bagels and toppings  
Hard cooked eggs  
Fruit parfaits featuring berries, yogurt and granola  
Served with seasonal fresh fruit

*Please allow for an additional \$4 per guest*

(Brunch will be served at 10:00 am unless otherwise approved)

**Savory Quiche Lorraine**

Lightly seasoned with bacon, chopped spinach and Swiss cheese

**Flaky Croissants,  
Accompanied by assorted meats and cheeses**

**Yogurt Cups**

**Seasonal Fresh Fruit**

**Sausage Links**

**Breakfast Pastry**

**Selection of Cereal**

**Oatmeal**

**Orange Juice**

**Hot Beverages**

*Every lunch includes a selected dessert  
Served with cold and hot beverages*

Please select one lunch and one dessert  
(Served at 12:30 pm unless otherwise approved)

**1. Taco Salad Bar** (GF, DF, V\*)

Green salad served on crispy tortilla chips, with seasoned taco meat,  
Mexican bean medley and assorted toppings

**2. Gourmet Deli Sandwich**

Gourmet deli sandwich, filled with meat, cheese,  
lettuce and sliced tomato  
Served with chips and pasta salad, and accompanied by a fruit tray  
*\*\*\*Also available as a boxed lunch.*

**3. Curried Chicken Salad Croissant Sandwich**

Flaky croissant topped with curried chicken salad and leaf lettuce  
Served with a green salad and potato chips

**4. Loaded Potato Soup** (V\*)

Loaded Potato Soup  
Served with fresh baked rolls, a ham and cheese platter,  
and a vegetable tray with dip

**5. Chicken & Wild Rice Soup** (GF, DF\*)

Chicken & Wild Rice Soup  
Served with fresh baked rolls, a meat and cheese platter,  
and a vegetable tray with dip

**6. Chef Salad** (GF, DF, V\*)

Traditional Chef Salad, topped with fresh vegetables,  
Hard cooked eggs, and meats and cheeses  
Served with seasoned bread sticks and accompanied by a fruit tray

**Lunch Desserts**

**Double Fudge Brownies | Raspberry Jam Bars**  
**Gourmet Cookies** (Chocolate Chip and/or GF Peanut Butter)

*Every dinner includes a selected dessert  
Served with cold and hot beverages*

Please select one dinner and one dessert  
(Served at 5:30 pm (6:30 pm on Friday), unless otherwise approved)

**1. Roast Beef** (GF, DF\*)  
(Saturday Only)

Hand carved, slow roasted beef  
Served with gourmet mashed potatoes  
and accompanied by a green salad, hot vegetable, dinner rolls  
& creamy horseradish sauce

**2. Chicken Marsala** (GF, DF\*)

Chicken breast topped with a sweet Marsala wine and mushroom sauce Served with an  
aromatic rice pilaf and accompanied  
by a green salad, hot vegetable and dinner rolls

**3. Tuscan Chicken** (V\*)

Chicken breast topped with a creamy Alfredo sauce,  
accented with fresh basil and tomato  
Served with buttered noodles and accompanied  
by a green salad, hot vegetables and herbed bread stick

**4. Elegant Lasagna** (V\*)

Homemade lasagna with slow simmered meat sauce and four cheeses Served with garlic  
toast and accompanied  
by a green salad and hot vegetable

**5. Apricot Glazed Pork Tenderloin**

Roasted pork tenderloin with an apricot glaze  
Served with couscous and accompanied  
by a green salad, hot vegetable and dinner rolls

**6. Herb Marinated Grilled Chicken Breast** (GF, DF\*)

Herb marinated grilled chicken breast  
Served with rosemary roasted red potatoes and accompanied  
by a green salad, hot vegetable and dinner rolls

Please select one dessert to accompany your dinner

**Chocolate Cake**

**Apple Crisp w/Whipping Cream**

(available Gluten and Dairy Free)

**New York Cheesecake**

**Carrot Cake w/Cream Cheese Frosting**

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**\*GF-** *Gluten Free Friendly Meal*

**\*DF-** *Dairy Free Friendly Meal*

**\*V-** *Vegetarian Friendly Meal*

- Macleay Food Service aims to nourish our guests by providing satisfying food that enhances the experience of your stay at Macleay Conference and Retreat Center.\*\* Please consider your group's needs as a whole and make the best selection with those needs in mind. We only prepare one entree per meal.
- MFS can make limited menu adjustments to try to accommodate the most common gluten and dairy intolerances. **We charge an additional \$1.50 per person, per meal for food intolerance accommodations.** If your guest group needs special dietary options for the majority of the group, MFS will do our best to accommodate the needs. Additional costs will be incurred for this service.
- **NOTE:** We are not an allergen free kitchen. We take care not to cross-contaminate food items being prepared in our kitchen.
- Guests should assume personal responsibility for their dietary needs. Guests with serious food allergies must bring their own food. A complimentary refrigerator, freezer and microwave are located in our dining hall to store and reheat prepared foods brought for special dietary needs. Every lodging space has a fridge that is easily accessible to guests.

\*\*see Macleay Guidelines for more information regarding food service