

*Posana*<sup>®</sup>

LUNCH MEETINGS & PRESENTATIONS

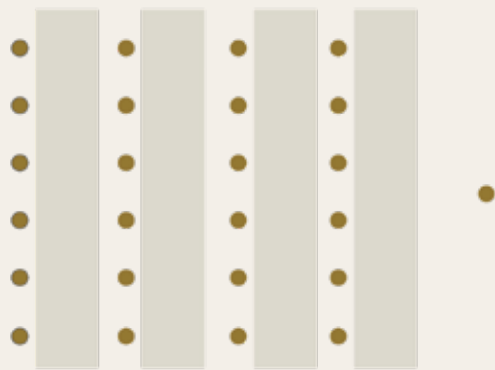


MANDARA GALLERY

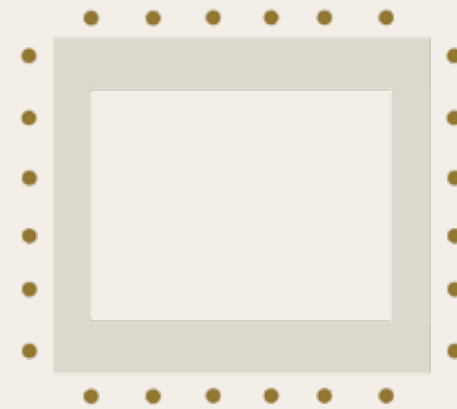
# THE MANDARA GALLERY

The Mandara Gallery is positioned at the far end of Posana's main dining room. Remodeled in 2020, this private meeting area is softly illuminated with modern chandeliers and comfortably accommodates up to 48 guests for impressive conference table meetings or we can arrange a theater-style set up for a dynamic presentation. The sophisticated neutral color palette creates a sophisticated ambiance for you to get your message across.

Hi-Definition Video, Dolby 5.1 surround sound and a 119" screen is available as is cable TV, Blu-Ray DVD, and a HDMI input for "big screen" laptop presentations.



CLASSROOM SEATING  
Seating Capacity 24



HOLLOW SQUARE  
Seating Capacity 24



THEATER SEATING  
Seating Capacity 48



CONFERENCE SEATING  
Seating Capacity 24



## CONFERENCE BREAK

### REFRESHMENT BREAK

*\$20/person (half day)*

*\$25/person (full day)*

### BEVERAGES A LA CARTE

*charged based on consumption*

### BISCUIT BAR

*\$10 Per person*

### SWEET SNACKS

*\$10 Per person*

### MID-MORNING ASSORTMENT

*\$20 Per person*

### Add On

*\$5 Per person*

*choose one from list*

Dynamite Roasters Coffee

Hot Tea – Tea Forte assortment

Freshly Brewed Tea Forte Iced Tea

Assorted Soft Drinks

Seasonal Infused Water or Bottled Still & Sparkling Waters

Seasonal Infused Water - \$15/gallon

Iced Tea - \$45/gallon

Dynamite Roasters Regular & Decaf Coffee - \$55/gallon

Bottled Waters, Sodas, Sparkling Waters - \$5 each

House Made Butter

House Made Jams | seasonal selection

Local Honey

House Made Assorted Cookies

House Made Assorted Pastries | scones & muffins

Whole Fresh Seasonal Fruit

House Made Trail Mix

Yogurt Parfait With Fresh Berries & House Made Granola

House Made Muffins

Everything Bagels & Cream Cheese

Cinnamon Buns

Mini Pastries

Sodas & Sparkling Waters

# BREAKFAST

Served Buffet Style

*Breakfast is served for 60 minutes*

All options include Posana® Signature Coffee and Tea Forte assorted teas.

## CONTINENTAL BREAKFAST

*\$20 per person*

Fresh baked pastries & muffins  
Cinnamon buns  
Butter, house-made jams, & honey  
Fresh sliced seasonal fruit  
Greek Yogurt  
House made granola

## POSANA CLASSIC BREAKFAST

*\$25 per person*

Fresh baked pastries & muffins  
Butter & house made jams  
Fresh sliced seasonal fruit  
Scrambled egg w/cheese  
Jones Dairy Farm Applewood smoked bacon & sausage  
Posana® Signature breakfast potatoes

## BILTMORE AVE BREAKFAST

*\$35 Per person*

Fresh baked pastries & muffins  
Butter & house made jams  
Fresh sliced seasonal fruit  
Breakfast Hash | scrambled egg, potato, peppers, onions, chorizo  
Brioche French Toast | house-made bread, organic maple syrup, fresh fruit  
Posana® Signature breakfast potatoes



## LUNCH

Served Plated

\$35 Per person

*choose three options from list below*  
Freshly brewed iced tea is included.

Grilled Salmon Salad | crunchy broccoli salad, charred green onions, orange, sunflower seeds, avocado sesame dressing

Joyce Farms Chicken Salad | almond, Lusty Monk mustard, celery, house aioli, grilled bread, lettuce, charred lemon dressing

Grilled Flank Steak Salad | romaine hearts, smoked bacon, grilled onions, blue cheese, chive-buttermilk dressing

Kale Salad | crunchy toasted pumpkin seeds, currants, Three Graces Dairy Manchego-style cheese, lemon, Theros olive oil  
Choice of grilled chicken or seared salmon

Bitter Green Caesar | radicchio, arugula, anchovy dressing, egg, brown butter croutons, parmesan, grilled chicken or seared salmon

Joyce Farms Chicken Breast | wild mushroom-parmesan risotto, thyme beurre blanc

Scottish Salmon | seared salmon, roasted tomatoes, local stone ground grits, caper-lime brown butter

Sunburst Farms Trout | warm fingerling potato salad, sautéed greens, spiced apple cider reduction



Thank you for considering Posana® for your special event!

If you have any questions or special requests, please reach out to our  
Event Sales Manager, Maddy Atendido, who will be happy  
to assist you in navigating everything from dining menus to event options.

Maddy Atendido  
Maddy@MandaraHG.com  
office 828-505-3969 ext 101



MADDY ATENDIDO