



CAREER SERVICES

Coffee Breaks

Coffee Break 1 **\$4.00**
Coffee, Decaffeinated Coffee, and Tea

Coffee Break 2 **\$5.00**
Coffee, Decaffeinated Coffee, and Tea
Assorted Cookies or Baked Goods

Coffee Break 3 **\$7.00**
Coffee, Decaffeinated Coffee, and Tea
Assorted Cookies or Baked Goods
Assorted Sodas, Water and Juice

Coffee Break 4 **\$8.00**
Coffee, Decaffeinated Coffee, and Tea
Assorted Cookies or Baked Goods
Whole Fruit
Assorted Sodas, Water and Juice

Coffee Break 5 **\$9.00**
Coffee, Decaffeinated Coffee, and Tea
Assorted Cookies or Baked Goods
Whole Fruit
Assorted Yogurts
Assorted Sodas, Water and Juice

Breakfast

Continental Breakfast **\$16.00**
Assorted cereals with milk
Yogurt with toppings
Whole fruit
Bagels
Chef's Choice Assorted Baked Goods
Coffee, Decaffeinated Coffee, and Tea
Assorted Juices and Water

Full Breakfast **\$18.00**
Scrambled eggs
Bacon or sausage
Home Fries
Chef's Choice Assorted Baked Goods
Fruit Salad
Coffee, Decaffeinated Coffee, and Tea
Assorted Juices and Water

Wellness Breakfast **\$20.00**
Egg-white frittata
Oatmeal with toppings
Yogurt with toppings
Fruit Salad
Chef's Choice Assorted Baked Goods
Coffee, Decaffeinated Coffee, and Tea
Assorted Juices and Water

*All prices are per person; please specify a guest count with order



CAREER SERVICES

Briefing/Lunch & Dinner Options

Soup and Salad Buffet

\$15.00

**Up to 10 people, choose 1 of each; over 10 people, choose 2 of each*

Salads: Garden, Caesar or Greek

Soups: Chef's choice, vegetarian or non-vegetarian

Served with rolls, cookies, and assorted sodas and water

theBOX (Tuck student-run business) Option 1

\$16.00

**Minimum order of 25 people*

Zaatar bread with hummus, shredded kale salad with cranberries, pulled pork with cider maple sauce, sweet thai chili tofu with soba noodles (vegan), salted oat chocolate chip cookies, assorted spindrift sparkling water and bottled water

theBOX (Tuck student run business) Option 2

\$19.00

**Minimum order of 25 people*

Zaatar bread with tzatziki, arugula with roasted beets and goat cheese salad, roasted chicken cacciatore, warm roasted vegetables over brown rice (vegan), salted oat chocolate chip cookies, assorted spindrift sparkling water and bottled water

Pizza Buffet

\$18.00

Selection of meat, cheese, and vegetable pizzas, garden salad with balsamic and ranch dressings, assorted cookies, and assorted sodas and water

Macaroni and Cheese Bar

\$19.00

Macaroni & Cheese with assorted toppings including: buffalo chicken, BBQ pulled pork, caramelized onions, and oven roasted cauliflower. Served with Garden salad, brownies, and assorted sodas and water

Hot Sandwich Buffet

\$20.00

Choice of 2 sandwiches - grilled chicken club, sliced turkey with stuffing, roast beef au jus, BBQ pulled pork or eggplant parmesan Served with garden or Caesar salad, rolls, chips and cookies, and assorted sodas and water

theBOX (Tuck student run business) Option 3

\$21.00

**Minimum order of 25 people*

Zaatar bread with mezze sampler (hummus, baba ganoush, and tzatziki), mixed greens with quinoa, roasted pesto chicken, vegetable fried rice, assorted cookies and brownies, assorted spindrift sparkling water and bottled water

Taco Bar

\$22.00

**Minimum order of 20 people*

An assortment of soft and hard tortillas, beef or turkey filling and vegan crumbles, toppings, seasoned rice, brownies, and assorted sodas and water

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Appetizers a la Carte

Spanakopita	\$4.00	Choice of one
Mini-quiches	\$7.00	Choice of two
Petite lump crab cakes	\$11.00	Choice of three
Raspberry & brie filo	\$15.00	Choice of four
Mini egg rolls	\$18.00	Choice of five
Mini Samosa		
Scallops in bacon		
Teriyaki chicken satay		
Crab Rangoon		
Beef empanada		
Asparagus filo		

Appetizer Trays

Crudit� Platter	\$3.00
Assortment of fresh vegetables with assorted dips	
Cheese Platter	\$3.00
Selection of three cheeses with crackers	
Local Cheese Platter	\$6.00
Selection of local cheeses with fresh-baked French baguette	
Fruit Platter	\$4.00
Assorted fresh fruit, served sliced or cubed	
Shrimp Cocktail	\$8.00
Chilled, peeled shrimp with cocktail sauce and lemons	
Roasted Vegetable Platter	\$6.00
Roasted squash, asparagus, zucchini, and eggplant	
Antipasto Platter	\$7.00
Assorted vegetables, meats, and cheeses	
Fresh Mozzarella and Tomato Platter	\$7.00
Slices of fresh mozzarella and local tomato	
Sushi Platter	\$8.00
Assortment of sushi rolls	
Artichoke Dip	\$4.00
Artichoke dip served with pita chips	
Baked Brie	\$4.00
Baked brie served with French bread	
Crostini Bar	\$4.00
King Arthur Flour crostini with pesto, olive tapenade & tomato	
Lite Fare	\$14.00
Cheese platter, crudit� platter, chef's choice of hot hors d'oeuvres and assorted sodas and bottled water	

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CAREER SERVICES

All alcohol is charged by consumption according to rates below

Beer Bar (includes all varieties listed)

\$4.50/ bottle

Heineken
Amstel Light
Samuel Adams
Harpoon I.P.A
Long Trail Ale
Corona

Wine Bar

House

\$25/bottle

Deloach Chardonnay
Deloach Cabernet Sauvignon

Mid-Grade

\$35/bottle

Estancia Pino Grigio
Clos du Bois Chardonnay
Franciscan Cabernet Sauvignon
Wild Horse Pinot Noir

Assorted non-alcoholic beverages

\$3.00

Sodas, juices, and water