## Coffee Breaks

Coffee Break 1<br>\$5.20<br>Coffee, Decaffeinated Coffee, and Tea<br>\section*{Coffee Break 2<br><br>\$6.50}<br>Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods<br>Coffee Break 3<br>$\$ 8.50$<br>Coffee, Decaffeinated Coffee, and Tea<br>Assorted Cookies or Baked Goods<br>Assorted Sodas, Water and Juice<br>\section*{Coffee Break 4<br><br>$\$ 9.10$}<br>Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Whole Fruit<br>Assorted Sodas, Water and Juice<br>\section*{Coffee Break 5}<br>\$12.35<br>Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Whole Fruit<br>Assorted Yogurts<br>Assorted Sodas, Water and Juice

## Breakfast

Continental Breakfast \$17.05
Assorted Granola Bars
Yogurt Cups
Whole Fruit
Mini bagels with butter, cream cheese \& jam
Chef's Choice Assorted Baked Goods
Coffee, Decaffeinated Coffee, and Tea
Assorted Juices and Water
Classic American Breakfast $\quad \$ 19.50$
Scrambled eggs
Bacon or sausage
Home Fries
Chefs Choice Assorted Baked Goods
Fruit Salad
Coffee, Decaffeinated Coffee, and Tea
Assorted Juices and Water

# Briefing/Lunch \& Dinner Options 

## Sandwich Buffet

$\$ 22.90$
A choice of three, served with assorted chips, fruit, cookies, soda, and a water
station. (Please include desired quantity of each option)

- Roast beef on a ciabatta roll with Swiss, red onion, tomato, and horseradish mayonnaise
- French Dip with roast beef, Swiss and caramel onions served on a crispy KABC baguette with au jus
- Roast Turkey on a Ciabatta Roll with cheddar, Baby Spinach, and garlic mayonnaise
- Roasted Turkey Wrap with chipotle mayonnaise, bacon, baby spinach, and sliced tomatoes
- Curried Chicken Salad Wrap with roasted red peppers
- Buffalo Chicken Sandwich stuffed with blue cheese crumbles and spicy buffalo chicken and blue cheese slaw
- Pesto Chicken Wrap with shaved parmesan cheese, sun dried tomatoes and spring mix
- Ham Sandwich on a ciabatta roll with brie, honey mustard mayonnaise, and tomato
- Cuban on ciabatta with ham, Swiss, mayo, Dijon mustard, pickles and pulled pork (Served warm)
- Pimento and Cheese BLT with bacon, lettuce and tomato
- Fresh Mozzarella and Tomato Sandwich on a baguette with olive oil, basil, and black pepper
- Vegetable Wrap with hummus and baby spinach
- Grilled Portabella Mushroom Sandwich on ciabatta with arugula and pesto
- Vegan Mexi Quinoa Wrap filled with quinoa, guacamole, black beans, corn, grilled peppers, and onions


## Salad Trio Buffet

$\$ 22.25$
Choice of three, served with assorted sodas and a water station.

- Soba noodle salad
- Thai peanut noodles
- Cucumber salad
- Sweet potato bacon salad
- Kale and roasted sweet potato salad
- Nicoise salad
- Quinoa and lentil salad
- Black bean and corn salad
- Asian slaw
- Melon, prosciutto and pea salad
- Fruit and grain salad
- Garden salad

Pizza Buffet
$\$ 25.99$
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

$\$ 24.70$
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

Taco Salad \& Soup Bar
Three bean chili (GF, V) with assorted Tex Mex toppings, tortillas and tortilla chips, grilled chicken, seasoned taco beef, and seasoned diced vegetables (GF). Comes with assorted cookies, sodas and water.

## Falafel \& Grilled Herb Chicken Pitas

Falafel balls \& grilled herb marinated sliced chicken, pitas and assorted toppings, Tzatziki sauce, hummus \& feta cheese. Choice of Garden or Caeser salad. Served with assorted chips, cookies, sodas, and water
\$24.70
*Minimum order of 20 people
$\$ 29.00$
*Minimum order of 20 people

## Appetizers a la Carte

| Spanakopita | $\$ 4.60$ Choice of one |
| :--- | :--- | :--- |
| Mini-quiches | $\$ 8.00$ Choice of two |
| Petite lump crab cakes | $\$ 11.50$ Choice of three |
| Raspberry \& brie filo | $\$ 16.00$ Choice of four |
| Mini egg rolls | $\$ 19.35$ Choice of five |
| Mini Samosa |  |
| Scallops in bacon |  |
| Teriyaki chicken satay |  |
| Crab Rangoon |  |
| Beef empanada |  |
| Asparagus risotto ball |  |

## Appetizer Trays

Crudité Platter ..... $\$ 3.85$
Assortment of fresh vegetables with assorted dipsCheese Platter\$3.85Selection of three cheeses with crackers
Local Cheese Platter ..... $\$ 8.50$
Selection of local cheeses with fresh-baked French baguette Shrimp Cocktail ..... $\$ 8.65$Chilled, peeled shrimp with cocktail sauce and lemons
Antipasto Platter ..... $\$ 6.95$
Assorted vegetables, meats, and cheeses
Fresh Mozzarella and Tomato Platter ..... \$6.65Slices of fresh mozzarella and local tomato
Sushi Platter ..... $\$ 8.50$
Assortment of sushi rolls
Artichoke Dip ..... $\$ 4.50$
Artichoke dip served with pita chips Baked Brie** ..... $\$ 40.75^{* *}$Baked brie served with French bread
Crostini Bar ..... $\$ 4.50$
King Arthur Flour crostini with pesto, olive tapenade \& tomato
Fruit Platter\$5.15Assorted fresh fruit, served sliced or cubed\$14.60
Lite FareCheese platter, crudité platter, chef's choice of hot horsd'oeuvres and assorted sodas and bottled water

[^0]All alcohol is charged by consumption according to rates below

Long Trail Ale<br>603 IPA<br>New Belgium Fat Tire<br>Dos Equis Amber<br>Sea Dog Hard Seltzer

Beer Bar (includes all varieties listed)
$\$ 6.95$ / bottle

## Wine Bar

## House

\$45.00/bottle
Deloach Chardonnay
Deloach Cabernet Sauvignon

Mid-Grade
\$70.00/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


[^0]:    *All prices are per person; please specify a guest count with order
    **Price per wheel; serves appx 20

