

Coffee Breaks

Coffee Break 1 \$5.20

Coffee, Decaffeinated Coffee, and Tea

Coffee Break 2 \$6.50

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods

Coffee Break 3 \$8.50

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Assorted Sodas, Water and Juice

Coffee Break 4 \$9.10

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Whole Fruit

Assorted Sodas, Water and Juice

Coffee Break 5 \$12.35

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods

Whole Fruit Assorted Yogurts

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 \$19.50

Scrambled eggs

Bacon or sausage

Home Fries

Chef's Choice Assorted Baked Goods

Fruit Salad

Coffee, Decaffeinated Coffee, and Tea

Assorted Juices and Water

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



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

Falafel & Grilled Herb Chicken Pitas \$24.70

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

Taco Salad & Soup Bar \$29.00

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.

*Minimum order of 20 people

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Appetizers a la Carte

Spanakopita	\$4.60 Choice of one
Mini-quiches Petite lump crab cakes Raspberry & brie filo Mini egg rolls	\$8.00 Choice of two \$11.50 Choice of three \$16.00 Choice of four \$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 dips	ψ3.03
Cheese Platter	\$3.85
Selection of three cheeses with crackers	ψ3.03
Local Cheese Platter	\$8.50
Selection of local cheeses with fresh-baked French baguette	φο.σ τ
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	\$6.65
Slices of fresh mozzarella and local tomato	
Sushi Platter	\$8.50
Assortment of sushi rolls	
Artichoke Dip	\$4.50
Artichoke dip served with pita chips	7 7
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	\$5.15
Assorted fresh fruit, served sliced or cubed	•
	\$14.60

Lite Fare

Cheese platter, crudité platter, chef's choice of hot hors d'oeuvres and assorted sodas and bottled water



All alcohol is charged by consumption according to rates below

$Beer\ Bar\ (includes\ all\ varieties\ listed)$

\$6.95/bottle

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

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