

COFFEE

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$3 per person for 2 hours or less
\$5.5 per person for 3 to 5 hours
\$9 per person for 6 to 12 hours

COFFEE AND WATER

Bottled Spring Water

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$4 PER PERSON FOR 2 HOURS OR LESS
\$6 PER PERSON FOR 3 TO 5 HOURS
\$11 PER PERSON FOR 6 TO 12 HOURS

COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water

Assorted Canned Coke Soft Drinks

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$5 PER PERSON FOR 2 HOURS OR LESS
\$7.5 PER PERSON FOR 3 TO 5 HOURS
\$13 PER PERSON FOR 6 TO 12 HOURS

WATER AND SOFT DRINKS

Bottled Spring Water

Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 2 HOURS OR LESS
\$6 PER PERSON FOR 3 TO 5 HOURS
\$11 PER PERSON FOR 6 TO 12 HOURS

Add assorted bottled juices, \$1.5 PER PERSON

LUNCH BUFFETS

Please select one Lunch Buffet

\$24 per person

Lunch Buffets require a minimum of 25 guests

Add Pre-Set Iced Tea or Lemonade for \$2 Per Person

ARTISAN DELI

Choice of (3) Sandwiches from Below

Roasted Top Round of Beef, Swiss Cheese, Red Onion Jam, Creamed Horseradish on Brioche Roll

Smoked Turkey, Creamy Brie, Lingonberry Aioli on Wheat-Berry Bread

Grilled Portobella Mushroom, Roasted Red Peppers and Hummus in Assorted Wraps

Pesto Grilled Chicken, Fresh Mozzarella, Roasted Tomatoes, Arugula, Pesto Aioli on Ciabatta

Black Forest Ham, Brie, Whole Grain Mustard on Pretzel Roll

Healthy 5 Grain Salad with Citrus Vinaigrette

Chef's Seasonal Pasta Salad

Assorted Petit Fours

ITALIAN PICNIC

Arugula Salad with Shaved Reggiano Parmesan, Crisp Pancetta and Lemon Vinaigrette

Antipasto Platter of Cured Meats, Sharp Provolone, Fresh Mozzarella, Olives, and Roasted Peppers

Pan Seared Chicken Breast with Sautéed Mushrooms and Marsala Wine Sauce

Eggplant Rollatini with Ricotta, Herbs, Mozzarella and Pomodoro Sauce

Penne Pasta with Roasted Tomato Basil Sauce

Seasonal Vegetables

Parmesan Bread Sticks

Miniature Biscotti and Miniature Cannoli

EXECUTIVE LUNCH BUFFET

Chopped Hearts of Romaine Salad with Shaved Reggiano Parmesan, Focaccia Croutons

Entrée Selections

(Choice of Two, Add a Third Entrée-Add \$4 per person)

Chicken Marsala

Cilantro Lime Grilled Chicken

Seared Salmon Fillets with Fresh Dill and Lemon Sauce

Penne Pasta with Grilled Vegetables, Roasted Tomato Basil Sauce

Braised Beef Brisket with Red Wine Sauce

Chef's Selection of Seasonal Accompaniments

Warm Bread Sticks

Assorted Cookies and Dessert Bars

POWER HOUSE BUFFET

Kale and Quinoa Salad with Toasted Almonds, Golden Raisins, Pickled Red Onion and Citrus Vinaigrette

Fresh Cut Romaine Hearts, Classic Caesar Dressing

Power Slaw featuring a Blend of Beets, Carrots, Cauliflower, Broccoli, Kale and Brussel Sprout Leaves

Toppings Bar: Cilantro and Lime All Natural Chicken Breast Strips, Rare Seasoned Sesame Garlic Ahi Tuna, Roasted Portabella Mushrooms, Sliced Bistro Tender Steak, Grilled Asparagus with Lemon and Extra Virgin Olive Oil

Beluga Lentil Salad with Golden Beets, Tomatoes and Fresh Dill

Blue Cheese Crumbles, Chevre Goat Cheese, Greek Feta

Fresh Berries over Angel Food Cake

All Lunch Buffets Include Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

ARTISAN SANDWICHES

Roasted Top Round of Beef, Swiss Cheese, Red Onion Jam, Creamed Horseradish on Brioche Roll
Smoked Turkey, Creamy Brie, Lingonberry Aioli on Wheat-Berry Bread
Grilled Portabella Mushroom, Roasted Red Peppers & Hummus in Assorted Wraps
Curried Chicken Salad, Mango Chutney on Baguette
Black Forest Ham, Brie, Whole Grain Mustard on Pretzel Roll
Fresh Mozzarella, Roasted Red Peppers, Balsamic Marinated Tomatoes, Bibb Lettuce on Focaccia
Pesto Grilled Chicken, Fresh Mozzarella, Roasted Tomatoes, Arugula, Pesto Aioli on Ciabatta

Lunch includes a Sandwich with Lettuce and Tomato, Potato Chips, and Grandma's Cookies
(Choice of Three Sandwiches from Above)

\$17 PER PERSON

ADD TO ANY BOX LUNCH

Pasta Salad
Potato Salad
Fresh Whole Fruit

\$2.50 EACH

SOFT DRINK
BOTTLED WATER

\$2.00 EACH

MID-MORNING AND AFTERNOON SNACKS

ASSORTED GRANOLA BARS AND KASHI BARS

\$5 PER PERSON

ASSORTED FULL SIZE CANDY BARS

\$5 PER PERSON

SWEETS BREAK

Freshly Baked Cookies, Brownies, and Mini Cupcakes

\$5 PER PERSON

FRESH SEASONAL FRUITS

Assortment of Seasonal Fresh Fruit and Berries

\$5 PER PERSON

PROTEIN BREAK

Hard Boiled Eggs

Assorted Kind and Cliff Bars

String Cheese

Peanuts and Trail Mix

\$5 PER PERSON

CHIPS N DIPS

Fresh Tortilla Chips Served with Salsa, Guacamole, and Pico Di Gallo

House Made Potato Chips Served with French Onion and Sour Cream Dip

\$5 PER PERSON