



All catering includes fresh hot Colombian coffee and ice water.

Breakfast

Deluxe Breakfast Buffet

Admittance to our Breakfast Buffet in the dining room. Choice of bacon, sausage, eggs and various other hot foods. Bagels, toast, cereal, pastries, juice, coffee, hot tea and hot chocolate.

\$12.95 per person

Continental Breakfast

Assorted bagels, pastries, scones and mini muffins.

\$10.00 per person

Please inform us of any food allergies or restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 18% service charge.*

Lunch

Served with lemon iced tea and your choice of garden salad, Caesar salad or Chinese chicken salad.

Loaded Baked Potato Bar

Baked potato, sour cream, ranch dressing, butter, chives, bacon bits, shredded cheese, chili, chopped red onion, salad and freshly baked rolls.

\$15.50 per person

Deli Sandwich Buffet

Assorted deli meats and cheeses, fresh condiment tray, fresh baked sandwich rolls and potato chips.

\$15.95 per person

Soup and Salad Buffet *(for groups over 25 people, two soup options available)*

Choice of chicken tortilla, chicken noodle, tomato florentine, potato cheddar or Boston clam chowder. Assorted freshly baked rolls with butter.

\$14.95 per person

American Burger Bar

Grilled hamburgers, fresh hamburger buns, potato chips and fresh condiment tray.

\$17.95 per person

Deluxe Nacho or Taco Bar

Your choice of Mexican ground beef or chicken, tortilla chips, nacho cheese, black olives, diced onions, tomatoes, jalapeño medallions, sour cream, guacamole and pico de gallo.

\$17.95 per person

Fajita Bar

Sautéed bell peppers and onions, sour cream, shredded cheese and your choice of flour or corn tortillas.

\$16.95 per person (beef)

\$15.95 per person (chicken)

Dinner

Seasonal dinner options available upon request.

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Dessert

Brownies	\$20.00 per dozen
Fresh Baked Assorted Cookies	\$15.00 per dozen
Fresh Baked Pie: Apple, Peach, Cherry, Pumpkin	\$30.00 each

Hors d'oeuvres and À la Carte Items

Granola Bars	\$2.00 per person
Greek Yogurt (vanilla and plain)	\$2.00 per person
Fresh Vegetable Tray serves 30-40	\$30.00 per tray
Fresh Seasonal Fruit Tray serves 30-40	\$40.00 per tray
Deviled Eggs	\$15.00 per dozen
Bagels and Cream Cheese	\$18.00 per dozen
Assorted Pastries	\$20.00 per dozen
Croissants	\$20.00 per dozen
Fresh Baked Assorted Muffins	\$20.00 per dozen
Assorted Breakfast Cereals	\$2.00 per person
Fresh Baked Rolls or Breadsticks	\$12.00 per dozen
Tortilla Chips with Salsa (serves 10)	\$15.00 each
Potato Chips (serves 10)	\$10.00 each

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À la Carte Refreshments *(beer and wine prices upon request)*

House Blend Coffee/Decaffeinated Coffee (serves 13 cups)	\$12.00 per carafe
Regular Tea	\$1.00 per teabag
Hot Chocolate	\$15.00 per pot
Milk	\$2.00 per pint
Soda	\$1.00 per can \$2.00 per bottle
Bottled Water	\$1.00 per bottle
Juice (Orange, Apple or Cranberry)	\$12.00 per pitcher
Iced Tea	\$7.00 per pitcher
Lemonade	\$7.00 per pitcher

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