

The Meeting Planner

Minimum of 20 Guests

Traditional Continental Pre-Meeting

- Our Signature Chocolate Chip, Oat Bran and Blueberry Muffins
- Mini Croissants with Assorted Jelly & Preserves
- Orange, Cranberry and Apple Juices
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Afternoon Time Out

- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas
- Assorted Soft Drinks
- Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

Mid Morning Refresher

- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas
- Assorted Soft Drinks

All 3 Breaks

- Traditional Continental Pre-Meeting Package
- Mid Morning Refresher Package
- Afternoon Time Out Package

Continental Breakfast

Executive Continental

- Assorted Bakeries Including Fresh Baked Breads & Pastries
- Fresh Sliced Fruit Display
- Yogurt Granola Parfaits
- Orange, Cranberry & Apple Juice
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Healthy Choice

- Freshly Baked Low Fat Bran Muffins
- Whole Wheat Artisan Bread
- Sliced Fresh Fruit
- Cottage Cheese
- Individual Flavored Yogurts
- Tomato Juice / Grapefruit Juice / Orange Juice
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Enhancements

- Whole Fresh Fruit
- Individual Fruit Yogurts
- Scrambled Eggs & Cheese Croissant
- Breakfast Burrito – Fluffy Scrambled Eggs, Green Peppers, Onions, Monterey Blend Cheese
- Fresh Yogurt Wild Berry Fruit Parfaits
- Upgraded Coffee Station - Flavored Syrups, Flavored Creamers, Cinnamon Sticks, Sugar Crystal Stirrers, Chocolate Shavings, Hot Chocolate, Marshmallows

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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Specialty Breaks

25 guest minimum. Based on a 1 hour break.

Little Apple

- Red and Green Apple Wedges with Caramel Dipping Sauce
- Pretzel Sticks with Apple Butter
- Warm Cinnamon Apple Sticks
- Apple Cereal Bars
- Chilled or Warm Apple Cider

Sweet Tooth

- Fruit Skewers with Chocolate Dipping Sauce
- Yogurt and Milk Chocolate Dipped Pretzels
- Assortment of Fresh Baked Cookies
- Selection of Candy Bars
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

State Fair

- Mini Corn Dogs with Mustard
- Funnel Cake Fries with Powdered Sugar
- Jumbo Hot Soft Pretzels with Cheese Sauce
- Flavored Popcorn Bar
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

Ice Cream Sundae and S'Mores Bar

- Vanilla, Chocolate, Mint Chocolate Chip, Cookies and Cream Ice Cream Flavors
- Hot Fudge, Caramel and Strawberry Toppings
- Whipped Cream
- Chopped Pecans and Cherries
- Oreo and Butterfinger Crumbles
- Assorted Soft Drinks
- Freshly Brewed Regular & Decaf Coffee
- A Variety of Herbal Teas

The 19th Hole

- Assorted Cookies and Brownies
- Seasonal Fresh Fruit Display with Raspberry Yogurt Dip
- Kettle Chips with Creamy Avocado Dip
- Raspberry Lemonade and Iced Tea

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Working Lunch

Light and Healthy

30 guest minimum - 1 hour buffet service

- Harvest Salad with Apple Cider Vinaigrette
- Watermelon Salad with Mint
- Grilled Skinless Chicken Breast with Fresh Herbs
- Quinoa with Heirloom Tomatoes and Carrots
- Steamed Broccoli
- Raspberry Tart
- Fresh Brewed Beverages

Fit and Healthy

30 guest minimum - 1 hour buffet service

- Steamed Atlantic Salmon
- Baby Spinach Salad
- Chickpea Salad with Roasted Peppers and Balsamic Dressing
- Jasmine Rice
- Edamame Beans with Caramelized Red Onions
- Baked Pear Crumble in a Cup
- Fresh Brewed Beverages

Lunch Buffets available until 2 PM.

\$40 Service Charge if Guest Minimum is not met.

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