



Full Service Breakfast

30 Guest Minimum for All Events

Prices Include Linens for Food & Beverage Tables

Eco-Friendly Compostable Serviceware

Upgrade to China Plates, Flatware, & Glassware for \$3.50 per Guest

Continental Breakfast:

- Coffee, Decaf, & Assorted Numi Teas
- Orange & Cranberry Juice Water in Self-Serve Beverage Dispensers
- Bowl of Seasonal Whole Fruit
- Variety of Sweet & Savory Breakfast Pastries, Muffins, & Scones

Starting at \$15.50 per Guest

Hot Breakfast Buffet:

- Coffee, Decaf, & Assorted Numi Teas
- Orange & Cranberry Juice Water in Self-Serve Beverage Dispensers
- Bowl of Seasonal Whole Fruit
- Vegetarian Frittata (Gluten Free)
- Herb Roasted Potatoes (Gluten Free & Vegan)
- Chicken-Apple Sausage (Gluten Free)
- Variety of Breakfast Pastries, Muffins, & Scones

Starting at \$21.95 per Guest

Additions:

Bagels with Whipped Cream Cheese
\$4.25 per Serving

House-made Granola Bars
\$2.50 per Serving

Fresh Granola with Organic Yogurt
\$4.50 per Serving

Gluten Free Breakfast Pastries
\$3.50 per Serving

Hard Boiled Eggs
\$1.50 per Serving

Vegan & Gluten Free Granola Bars
\$3.50



18% Administrative Charge & 10.25% Sales Tax





Full Service Buffet Lunch Guidelines

30 Guest Minimum for All Events

Price Includes Linens for Food & Beverage Tables

Eco-Friendly Compostable Serveware

Upgrade to China Plates, Flatware, & Glassware for \$3.50 per Guest

Deli Buffet:

- Variety of Deli Sandwiches (including vegetarian options)
- Seasonal Green Salad & Choice of Additional Side Salad
- Bakery Fresh Cookie OR Whole Fruit & Individual Cold Beverage

Starting at \$19.95 per Guest

Room Temperature Buffet:

- Bakery Fresh Bread or Roll
- Seasonal Green Salad
- Meat/Fish/Poultry Main Entrée
- Vegetarian/Vegan Main Entrée
- Accompanying Side Dish (Gluten Free & Vegan Options Available)
- Bakery Fresh Cookie OR Whole Fruit & Individual Cold Beverage

Starting at \$21.95 per Guest

Hot Entrée Luncheon Buffet:

- Bakery Fresh Bread or Roll
- Seasonal Green Salad
- Meat/Fish/Poultry Main Entrée
- Vegetarian/Vegan Main Entrée
- Accompanying Side Dish (Gluten Free & Vegan Options Available)
- Assorted Mini Dessert Options OR Whole Fruit & Individual Cold Beverage

Starting at \$24.95 per Guest



18% Administrative Charge & 10.25% Sales Tax





Full Service Served Lunch/Dinner Options

30 Guest Minimum for all Events

Price Includes China, Flatware, & Glassware

Three Course Served Luncheon:

- Baskets of Bakery Fresh Breads or Rolls with Sweet Cream Butter
- First Course: Seasonal Green Salad
- Second Course: Selection of Three Entrée Options – Must Include One Vegan/Gluten Free Option for Guests to Select From (Must be Pre Ordered)
- Third Course: Individual Dessert
- Water Service on Dining Tables and Served Coffee, Decaf, & Numi Teas

Starting at \$35.95 per Guest

Buffet Dinner:

- Assorted Breads or Rolls with Sweet Cream Butter
- Seasonal Green Salad
- Choice of Beef/Poultry/Fish Main Entrée
- Vegetarian Main Entrée
- One Hot Side Dish
- Fresh Seasonal Vegetables
- Self-Serve Coffee, Decaf, Numi Teas, and Water Service on Dining Tables

Starting at \$44.95 per Guest

Three Course Served Dinner:

- Baskets of Bakery Fresh Breads or Rolls with Sweet Cream Butter
- First Course: Fresh Seasonal Green Salad
- Second Course: Selection of Three Entrée Options – Must include One Vegan/Gluten Free Option for Guest to Select From (Must be pre Ordered)
- Third Course: Individual Dessert
- Water Service on Dining Tables and Served Coffee, Decaf & Numi Teas

Price Starts at \$54.95 per Guest



18% Administrative Charge & 10.25% Sales Tax





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