

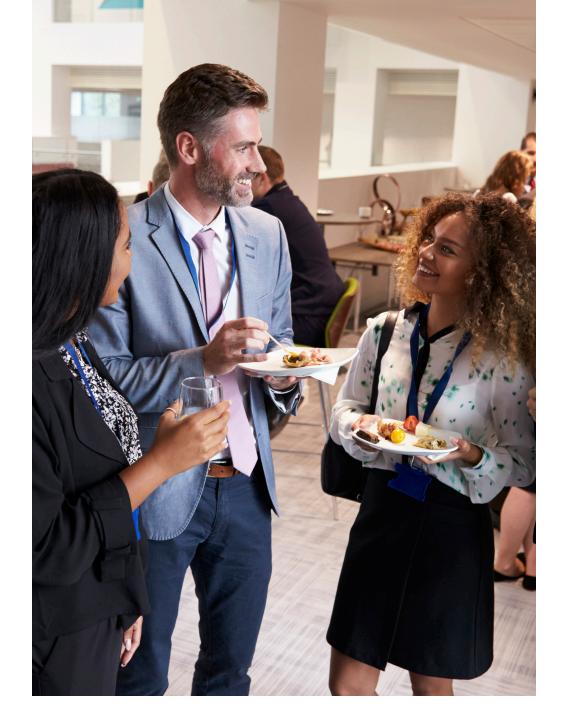
SAVOR...













Breakfast

CONTINENTAL BREAKFAST

See the next page for ways to enhance your Continental Breakfast.

ENHANCE YOUR BREAKFAST

(GF) Gluten Free (V) Vegetarian (VEG) Vegan

● BREAKFAST ● ● ● ● ● ● ●



BREAKFAST BUFFETS

PLATED BREAKFAST



Morning & Afternoon Breaks

(GF) Gluten Free (V) Vegetarian (VEG) Vegan

• BREAKS •



BREAK PACKAGES

Lunch

PLATED LUNCHES

Select (1) one each Salad, Entrée and Dessert

SALAD

ENTRÉE

DESSERTS



• LUNCH •

TWO COURSE LUNCH ENTRÉE SALADS

BOXED LUNCHES

BOXED SANDWICHES

DESSERTS

• LUNCH •

BOXED SALADS

Add a protein! Chicken \$4 or Shrimp \$6

Add on assorted Soft Drinks & Water for Box Lunches upon consumption. 4 per person

Lunch Buffets BUFFET LUNCH SELECTIONS

• LUNCH •

(GF) Gluten Free (V) Vegetarian (VEG) Vegan

● LUNCH ● ● ● ●

Dinner

PLATED DINNERS

Select (1) one each Salad, Entrée and Dessert. Includes Assorted Artesian Rolls and Butter

SALAD

ENTRÉE

DESSERTS



Dinner Buffets





Receptions

COLD HORS D'OEUVRES



HOT HORS D'OEUVRES

SPECIALTY PLATERS

All stations require an Action Attendant at \$100 per attendant.

RECEPTION STATIONS

(GF) Gluten Free (V) Vegetarian (VEG) Vegan

● ● ● ● RECEPTIONS ● ●



Beverages & Cocktails

COLD BEVERAGES

BEVERAGE PACKAGES

HOSTED CONSUMPTION OR CASH BAR

WINE BY THE BOTTLE

WHITES

All Bars are subject to a \$150 Bartender Fee per Bartender for (4) hours of service. \$500 minimum per bar paid in advance. Minimum fee will be waived if met in sales. (1) Bartender per 100 guests is required.

BLUSH

REDS BUBBLES

SINGLE SERVE OPTIONS

Ask Catering Sales Manager about Corkage Fee.

• BEVERAGES •