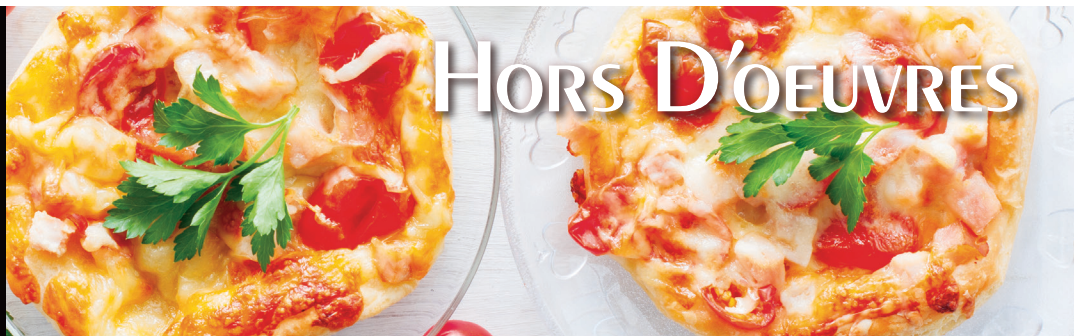




HORS D'OEUVRES

Ala Carte

Per 100 Pieces

Served Hot Per 100 Pieces

CHICKEN

Bacon wrapped Jalapeno Chicken Bite	\$220.00
Buffalo Chicken Wing Bone-in	\$210.00
Buffalo Chicken Wing Boneless	\$195.00
Breaded Chicken Tender	\$325.00
General Tso's Chicken	\$200.00
Sweet and Sour Chicken Skewer	\$225.00
Satay Chicken Skewer	\$225.00
Smoked Chicken Quesadilla.....	\$225.00

MEATBALLS

Italian Meatball with Marinara Sauce.....	\$140.00
Swedish Meatball with Sour Cream Sauce.....	\$140.00
Sweet and Sour Meatball with Pineapple	\$140.00
Panko Parmesan Meatball.....	\$140.00
Sweet BBQ Meatball	\$140.00
Asian Glaze Meatball.....	\$140.00
Andouille Sausage Meatball with Brie Sauce.....	\$185.00
Chicken Meatball with Orange Sauce.....	\$185.00
Buffalo Chicken Meatball with Bleu Cheese	\$185.00
Chicken Meatball with Mushroom Sauce.....	\$185.00

CHEF'S FAVORITES

Seafood Fritter with Crab and Shrimp.....	\$250.00
Buffalo Shrimp with Bleu Cheese	\$240.00
Chipotle Shrimp®.....	\$240.00
Bacon wrapped Shrimp.....	\$310.00
Bacon wrapped Scallop	\$410.00
Crabmeat Stuffed Mushroom Cap	\$260.00
Italian Sausage and Cheese Mushroom Cap..	\$260.00
Creamy Seafood Dip with Crostini (per pan)..	\$315.00
Bacon wrapped Water Chestnuts	\$200.00
Italian Sausage Ala Creole (per pan) ®	\$250.00
Italian Sausage Wellington	\$225.00
Pork Egg Roll	\$215.00
Pork Pot Sticker	\$205.00
Mini Pepperoni Pizza.....	\$215.00

VEGETARIAN

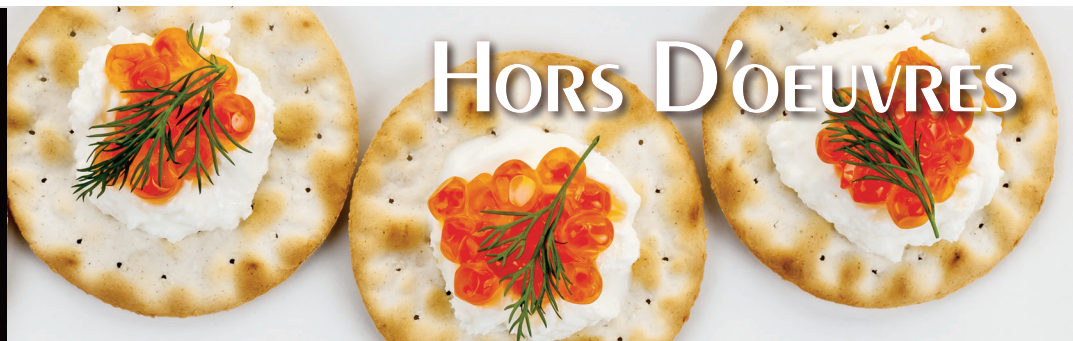
Pesto & Pine Nut Mushroom Cap.....	\$230.00
Three Cheese Mushroom Cap	\$230.00
Spanakopita Triangle.....	\$260.00
Vegetarian Spring Roll	\$285.00
Mini Vegetarian Samosa	\$180.00
Mini Cheese Pizza	\$180.00
Spinach Artichoke Dip with Pita Chips (per pan)	\$250.00
Vegetarian Fritter with Remoulade.....	\$200.00

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HORS D'OEUVRES



Ala Carte

Per 100 Pieces

Served Cold Per 100 Pieces

SEAFOOD & SUSHI

Salmon Focaccia	\$275.00
Chilled Shrimp with Cocktail Sauce. (GF)	\$240.00
Shrimp Salad in Phyllo Cup	\$180.00
California Sushi Roll. (GF)	\$285.00
Spicy Tuna Sushi Roll. (GF)	\$285.00
Shrimp Sushi Roll (GF)	\$285.00
Ahi Tuna Wonton Crisp	\$400.00

VEGETARIAN

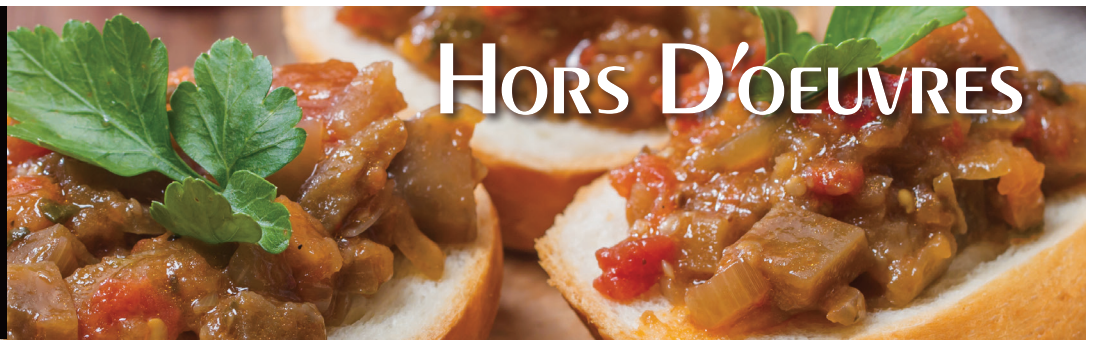
Vegetarian Sushi Roll (GF)	\$285.00
Vegetarian Focaccia	\$285.00
Honey Goat Cheese Pecan Endive (GF)	\$190.00
Caprese Tortellini Skewer	\$290.00
Classic Deviled Egg (GF)	\$175.00
Deviled Egg with Jalapeno (GF)	\$175.00
Vegetarian Antipasto Kabob. (GF)	\$325.00
Bruschetta Olive Tapenade Canape	\$150.00
Mini Egg Salad Croissant	\$275.00
Mini Tuna Salad Croissant	\$275.00
Fresh Fruit Kabob (GF)	\$375.00

SANDWICHES & MORE

Italian Focaccia Triangle	\$375.00
Mini Ham Croissant	\$275.00
Mini Turkey Croissant	\$275.00
Ham Cocktail Sandwich	\$275.00
Turkey Cocktail Sandwich	\$275.00
Turkey and Bacon Pretzel Bun	\$375.00
Beef and Swiss Pretzel Bun	\$375.00
Tortilla Pinwheel	\$250.00
Asian Chicken Snow Pea	\$175.00
Prosciutto Melon Canape (GF)	\$250.00
Antipasto Salami Kabob (GF)	\$375.00
Chicken Sriracha Cucumber (GF)	\$275.00
Chicken Salad in Phyllo Cup	\$325.00
Deviled Egg with Bacon (GF)	\$225.00

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HORS D'OEUVRES

Ala Carte

Per Person

Served Hot Per Person

CHEF'S FAVORITES

Seafood Fritters with Crab and Shrimp.....	\$4.00
Buffalo Shrimp with Bleu Cheese (3 pieces)	\$5.75
Chipotle Shrimp (3 pieces) ^{GF}	\$5.75
Crabmeat Stuffed Mushroom Caps	\$4.50
Italian Sausage and Cheese Mushroom Caps ..	\$3.75
Creamy Seafood Dip with Crostini.....	\$4.25
Bacon wrapped Water Chestnuts	\$3.75
Italian Sausage Ala Creole ^{GF}	\$3.75
Italian Sausage Wellington	\$3.75
Pork Egg Rolls	\$3.75
Pork Pot Stickers	\$3.75
Mini Pepperoni Pizzas.....	\$3.50

CHICKEN

Bacon wrapped Jalapeno Chicken Bites	\$3.75
Buffalo Chicken Wings Bone-in	\$4.50
Buffalo Chicken Wings Boneless	\$3.75
Breaded Chicken Tenders.....	\$4.50
General Tso's Chicken	\$3.50
Sweet and Sour Chicken Strips	\$4.00
Satay Chicken Skewers	\$3.75
Smoked Chicken Quesadillas.....	\$3.75
Buffalo Chicken Dip with Crostini	\$3.50

MEATBALLS

Italian Meatballs with Marinara Sauce.....	\$3.75
Swedish Meatballs with Sour Cream Sauce	\$3.75
Sweet and Sour Meatballs with Pineapple	\$3.75
Panko Parmesan Meatballs.....	\$3.75
Sweet BBQ Meatballs.....	\$3.75
Asian Glaze Meatballs.....	\$3.75
Andouille Sausage Meatballs with Brie Sauce	\$3.75
Chicken Meatballs with Orange Sauce.....	\$3.75
Buffalo Chicken Meatballs with Bleu Cheese...	\$3.75
Chicken Meatballs with Mushroom Sauce.....	\$3.75

VEGETARIAN

Pesto & Pine Nut Mushroom Caps.....	\$3.75
Three Cheese Mushroom Caps.....	\$3.75
Spanakopita Triangles.....	\$3.75
Vegetarian Spring Rolls.....	\$3.75
Mini Vegetarian Samosas	\$3.25
Mini Cheese Pizzas.....	\$3.25
Spinach Artichoke Dip with Pita Chips	\$3.50
Vegetarian Fritter with Remoulade.....	\$3.75

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HORS D'OEUVRES

Ala Carte

Per Person

Served Cold Per Person

SEAFOOD & SUSHI

Salmon Focaccias	\$4.00
Whole Smoked Salmon ^{GF}	\$4.00
Shrimp Cocktail (3 pieces) ^{GF}	\$5.75
Shrimp Salad in Phyllo Cups	\$3.75
California Sushi Rolls ^{GF}	\$5.00
Spicy Tuna Sushi Rolls ^{GF}	\$5.00
Shrimp Sushi Rolls ^{GF}	\$5.00

VEGETARIAN

Vegetarian Sushi Rolls ^{GF}	\$5.00
Vegetarian Focaccias	\$3.75
Assorted Cheese and Crackers	\$3.75
Cheeseball and Crackers	\$3.25
Fresh Fruit Display ^{GF}	\$3.75
Vegetable Crudit� with Ranch Dip ^{GF}	\$3.75
Marinated Grilled Vegetables ^{GF}	\$4.50
Spinach Dip with Bread Cubes	\$3.50
Classic Deviled Eggs ^{GF}	\$3.25
Vegetarian Antipasto Kabobs ^{GF}	\$3.75
Deconstructed Bruschetta	\$3.25
Mini Egg Salad Croissants	\$4.00
Mini Tuna Salad Croissants	\$4.00

SANDWICHES & MORE

Italian Focaccia Triangles	\$4.00
Mini Ham Croissants	\$4.00
Mini Turkey Croissants	\$4.00
Ham Cocktail Sandwiches	\$4.00
Turkey Cocktail Sandwiches	\$4.00
Turkey and Bacon on Pretzel Bun	\$4.00
Beef and Swiss on Pretzel Bun	\$4.00
Tortilla Pinwheels	\$3.75
Asian Chicken Snow Peas	\$2.75
Prosciutto Melon Canapes ^{GF}	\$3.25
Antipasto Salami Kabobs ^{GF}	\$3.75
Chicken Sriracha Cucumbers ^{GF}	\$2.75

CHIPS & DIP

Tortilla Chips with Salsa ^{GF}	\$3.50
Tortilla Chips with Cheese Sauce ^{GF}	\$4.50
Pumpkin Hummus with Pita Chips	\$3.50
Pesto Hummus with Pita Chips	\$3.50
Sweet Pepper Hummus with Pita Chips	\$3.50
Traditional Hummus with Pita Chips	\$3.50
Potato Chips with Onion Dip ^{GF}	\$2.75
Pretzels	\$2.75

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Ala Carte

Passed Butler Style Per Person

Served Cold Per Person

Shrimp Shooter ^{GF}	\$3.95
Shrimp Salad in Phyllo Cups.....	\$3.00
Ahi Tuna Wonton Crisps.....	\$3.95
Salmon Focaccias.....	\$3.50
California Sushi Rolls ^{GF}	\$4.25
Spicy Tuna Sushi Rolls ^{GF}	\$4.25
Shrimp Sushi Rolls ^{GF}	\$4.25
Vegetarian Sushi Rolls ^{GF}	\$4.25
Chicken Salad in Phyllo Cups.....	\$2.75
Buffalo Chicken in Phyllo Cups.....	\$2.75
Italian Focaccia Triangles.....	\$3.50
Asian Chicken Snow Peas.....	\$2.50
Caprese Tortellini Skewers.....	\$3.00
Honey Goat Cheese Pecan Endive ^{GF}	\$2.75
Gourmet Deviled Eggs ^{GF}	\$2.75
Bruschetta Olive Tapenade Canapes.....	\$2.75
Cheese and Fruit Kabobs ^{GF}	\$3.50
Prosciutto Melon Canapes ^{GF}	\$2.75

Served Hot Per Person

BBQ Bacon wrapped Shrimp	\$4.25
BBQ Bacon wrapped Scallops	\$5.00
Mini Crab Cakes with Remoulade	\$4.00
Mini Salmon Cakes.....	\$3.75
Seafood Fritters	\$3.50
Bacon wrapped Jalapeno Chicken Bites	\$3.75
Satay Chicken Skewers	\$3.75
Chicken Chorizo Skewers ^{GF}	\$3.50
Beef Wonton Crisp	\$4.00
Andouille Sausage Skewers ^{GF}	\$3.25
Napoleon Puff Pastry.....	\$3.00
Bacon wrapped Water Chestnuts	\$3.25
Spanakopita Triangles.....	\$3.75
Vegetarian Spring Rolls.....	\$3.75
Mini Vegetarian Samosas	\$3.25
Brie in Phyllo Cup, Pecan, Bacon, Raspberry	\$3.75

Hors D'oeuvres by the Tray:	Serves 20 to 25 Guest	Serves 45 to 50 Guest	Serves 90 to 100 Guest
Assorted Cheese & Crackers	\$95.00	\$160.00	\$380.00
Vegetable Crudit� with Ranch Dip ^{GF}	\$95.00	\$160.00	\$380.00
Seasonal Fresh Fruit Display ^{GF}	\$95.00	\$160.00	\$380.00
Marinated Grilled Vegetables ^{GF}	\$125.00	\$250.00	\$450.00
Meat & Cheese Antipasto ^{GF}	\$185.00	\$340.00	\$560.00
Spinach Dip with Bread Cubes	\$100.00	\$200.00	\$390.00
Whole Smoked Salmon ^{GF}	NA	\$185.00	NA
Wheel of Brie Baked in Puff Pastry.....	\$120.00	NA	NA

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Wedding Late Night Snack

Only available if accompanied by full service dinner menu or reception package.

PIZZA:

(Minimum Order 10 Pizzas)
16" – 3 Toppings (8 cut or in squares)
\$19.50 per Pizza

CONEY DOGS:

(Minimum Order 100 Dogs)
All Beef Hot Dog & Coney Sauce with Buns
Condiments: Mustard, Diced Onions
\$2.50 per Coney Dog

SLIDERS:

(Minimum Order 100 Sliders)

- Black Angus Burger
Condiments: Cheese, Mustard, Ketchup
\$3.25 per Slider
- Shredded Pork
Condiment: BBQ Sauce
\$3.25 per Slider
- Buffalo Chicken
Condiment: Ranch
\$3.25 per Slider

CHILI CHEESE FRIES:

(Summit Park Location Only)
(Minimum Order 100 guests)
\$3.75 per person

PRETZELS BITES with BEER CHEESE:

(Minimum 100 guests)
\$3.50 per person

CHEESE NACHOS:

(Minimum 100 guests)
Cheese Sauce, Jalapeños, Tortilla Chips
\$3.75 per person

CHICKEN FINGERS:

Choice of One Condiment:
BBQ Sauce, Ranch Dressing, Hot Sauce
\$2.95 per piece
(Minimum 150 pieces)

CINNAMON ROLLS:

Goey Cinnamon rolls,
topped with Cream Cheese Frosting
\$2.75 per Roll
(Minimum 100 Rolls)

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Charcuterie Menu

Charcuterie (shar-KOO-ta-REE) is a specific term with origins reaching as far back as 15th century France; literally translated, it means the products of a fancy pork butcher. Modern charcuterie does often include pork, but the definition has widened to reflect a dish served throughout many cultures.

CHARCUTERIE STATION: \$12.50 per person

YOUR CHOICE OF 3 MEATS:

- Capicola (GF)
- Prosciutto (GF)
- Salami (GF)
- Pepperoni (GF)
- Mortadella (GF)

YOUR CHOICE OF 4 CHEESES:

- Sharp Cheddar (GF)
- Fresh Mozzarella (GF)
- Brie (GF)
- Goat Cheese Spread (GF)
- Asiago (GF)
- Smoked Gouda (GF)
- Provolone (GF)
- Pepper Jack (GF)

Charcuterie Station Includes: Pesto Hummus, Olives (GF), Pickle Cornichon (GF), Grapes (GF), Crackers, and Pita Crisp.

CHARCUTERIE BOARD: \$75.00 per board

(Serves 6 to 8 guests at table)

Salami (GF), Pepperoni (GF), Prosciutto (GF), Fresh Mozzarella (GF), Provolone (GF), Smoked Gouda (GF), Olives (GF), Crackers & Crostini



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SUMMIT PRESENTATION

Summit Presentation Package

Package price: \$41.00 per person

(Under 75 people add \$6.00 per person)

The Boardwalk:

YOUR CHOICE OF THREE (3) ITEMS
PASSED BUTLER STYLE

- Shrimp Shooter (GF)
- Chicken Salad in Phyllo Cup
- California Sushi Roll (GF)
- Gourmet Deviled Eggs (GF)
- Salmon Focaccia
- Vegetarian Focaccia
- Asian Chicken Snow Pea
- Olive Tapenade Bruschetta
- Brie in Phyllo Cup, Pecan, Bacon, Raspberry
- Honey Goat Cheese Pecan Endive (GF)

The PMR Bar aka "Potato, Macaroni & Cheese, Risotto Bar":

YOUR CHOICE OF ONE (1) STARCH:

- Red Skin Smashed Potatoes (GF)
- Gourmet 3 Cheese Macaroni
- Freshly Steamed Risotto (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Bacon Crumbles (GF)
- Toasted Crumbles of Salami (GF)
- Sautéed Button Mushrooms (GF)
- Shredded Cheddar Cheese (GF)
- Chives (GF)
- Diced Tomatoes (GF)
- Asparagus Tips (GF)
- Green Peas (GF)
- Beef or Poultry Gravy
- Sour Cream (GF)
- Whipped Butter (GF)

The Salad Bowl:

YOUR CHOICE OF TWO (2)

- Classic Caesar Salad
- Italian House Salad
- Spinach Salad (GF)
- Mixed Malibu Greens (GF)
- Vegetable Crudité with Ranch Dip (GF)
- Fresh Fruit Display (GF)

Chef's Chopping Block:

YOUR CHOICE OF TWO (2) CARVED MEATS

- Herb Roasted Breast of Turkey Basted with Butter (GF)
- Loin of Pork Stuffed with Sausage, Peppers and Seasoned Dressing
- Hickory Smoked Beef Brisket (GF)
- Oven Roasted Whole New York Strip Loin (GF) – (add \$5.00 per person)
- Oven Roasted Prime Rib of Beef (GF) – (add \$9.00 per person)
- Char Grilled Whole Beef Tenderloin (GF) – (add 9.00 per person)
- Char Grilled Whole Rack of Lamb (GF)
with Rosemary Lamb Jus Reduction – (add \$9.00 per person)

The Chef's Chopping Block includes fresh baked cocktail rolls
and choice of two (2) accompaniments per carved item:

Beef Au Jus (GF), Pork Au Jus (GF), Madeira Sauce, Béarnaise Sauce,
Dijon Sauce, Mushroom Sauce, Horseradish Sauce (GF), Balsamic
Reduction (GF), Yogurt Mint Sauce (GF), Cranberry Relish (GF) and
Hollandaise Sauce

Sweet Treats:

YOUR CHOICE OF THREE (3) ITEMS:

- Chocolate Covered Strawberries (GF)
- Raspberry Mousse Shots (GF)
- Mini Cheese Cake
- Chocolate Mousse Shots (GF)
- Key Lime Shots (GF)
- Crème Brulee Shots (GF)
- Chocolate Cake
- Strawberry Cake

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CELEBRATION RECEPTION

Celebration Reception Packages

Cold Sandwich Buffet: \$17.00

- Sliced Honey Baked Ham (GF)
- Sliced Breast of Turkey (GF)
- Shaved Choice Roast Beef (GF)
- American and Swiss Cheeses (GF)
- Assortment of Breads

YOUR CHOICE OF THREE (3) SIDE ITEMS:

- American Potato Salad (GF)
- Vinaigrette Pasta Salad
- Asian Broccoli Salad
- Macaroni and Cheese (add \$1.50)
- Vegetable Crudit  with Ranch Dip (GF)
- Fresh Fruit Salad (GF)
- Potato Chips (GF)
- Pretzels

Hot Sandwich Buffet: \$17.00

YOUR CHOICE OF ONE (1) HOT MEAT ITEM:

- Shredded Italian Beef (GF)
- Johnsonville Bratwurst (GF)
- All Beef Grilled Hamburger (GF)
- Shredded BBQ Pork (GF)
- Pulled Buffalo Chicken (GF)

(Includes Sandwich Buns and Condiments)

YOUR CHOICE OF THREE (3) SIDE ITEMS:

- American Potato Salad (GF)
- Potato Chips (GF)
- Vinaigrette Pasta Salad
- Pretzels
- Asian Broccoli Salad
- Vegetable Crudit  with Ranch Dip (GF)
- Macaroni and Cheese (add \$1.50)
- Fresh Fruit Salad (GF)

Add an additional meat item for only \$2.00 per person

Cocktail Reception: \$18.00

YOUR CHOICE OF ONE (1) SANDWICH ITEM:

- Miniature Chicken Salad Sandwiches
- Miniature Egg Salad Croissants
- Ham and Cheese Cocktail Sandwiches
- Turkey and Cheese Cocktail Sandwiches
- Tortilla Pinwheels

YOUR CHOICE OF THREE (3) COLD ITEMS:

- Assorted Cheese & Crackers
- Hummus with Pita Chips
- Bruschetta Olive Tapenade
- Gourmet Deviled Egg Trio (GF)
- Fresh Fruit Display (GF)
- Vegetable Crudit  with Ranch Dip (GF)

YOUR CHOICE OF ONE (1) HOT ITEM:

- Meatballs – Italian with Marinara
- Mini Vegetarian Samosa
- Meatballs – Swedish Brown Sauce
- Miniature Pepperoni Pizza
- Meatballs – Sweet BBQ Sauce
- Miniature Cheese Pizza
- Pork Egg Rolls
- General Tso's Chicken
- Vegetarian Spring Rolls

Add an additional item listed above \$3.00

Italian Buffet: \$16.00

YOUR CHOICE OF ONE (1) PASTA ENTR E:

- Penne Pasta with Meatballs
- Meat Lovers Pasta
- Chicken Broccoli Cavatappi
- Spinach Lasagna

YOUR CHOICE OF ONE (1) SALAD ITEM:

- Italian House Salad
- Fresh Fruit Salad (GF)
- Caesar Salad (includes Italian Bread)
- Garden Salad
- Garlic Bread (add \$1.00 per person)

Add an additional pasta dish for only \$4.00 per person

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Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips ^{GF}
- Cinnamon Sticks ^{GF}
- Whipped Cream ^{GF}
- Flavored Creamers ^{GF}
- Sugar ^{GF}
- Cherries ^{GF}



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest\$3.75 per guest
Per Gallon (Minimum 3 Gallons)\$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons)\$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons)\$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons)\$30 per gallon



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