



Catering Menu (client copy)

Continental Breakfast:

\$4/person

An assortment of mini crumb cakes, sweet breads and Danish pastries

\$1/person: add fresh fruit to above

Standard Beverage Service:

\$20/room (less than 12 people) or \$40/room (more than 12 people)

Coffee & water service

Extended Beverage Service:

\$4/person (\$30 minimum)

Juices morning, sodas afternoon, coffee & water all day

Afternoon Snack:

\$4/person

Cookies, fruits, chips & candies

Standard Lunch:

\$12/person

Deli sandwiches - An assortment of mini sandwiches - premium ham, oven roasted turkey breast, smoked turkey breast, roast beef, tuna salad & chicken salad - on assorted breads with potato chips and pickles.

Wraps - An assortment of tortilla wraps filled with marinated chicken breast, turkey, spinach veggie*, with tortilla chips and salsa.

Hot Lunch:

\$16/person

Fajitas - A Combination of beef and chicken fajitas with grilled vegetables, Mexican rice, beans, sour cream, pico de gallo and guacamole.

Italian - A variety of Italian pastas (fresco garden pasta*, spaghetti & meatballs, asiago chicken alfredo) with Caesar salad, garlic bread & olive oil

BBQ - An assortment of BBQ beef and chicken served with beans, potato salad, coleslaw & rolls.

NOTE: Please contact your center coordinator for special requests.

All prices are before sales tax and 12% gratuity

Suggested Lunch Schedule for Multiple Day Reservations

Day One:Fajitas, Day Two: Deli Sandwiches, Day Three: Italian, Day Four: Wraps, Day Five: BBQ