



# CATERING

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## MENU



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# BREAKFAST

## PLATED BREAKFASTS

Served with fruit juice, freshly brewed coffee, decaf, and tea.

### Stuffed Croissant

Large flaky croissant filled with scrambled eggs, shaved ham, and cheddar cheese, served with roasted breakfast potatoes.

12

### The Sweeter Side

Country fresh scrambled eggs, sausage links and cinnamon French toast with whipped butter and maple syrup.

12

### The All-American

Fluffy scrambled eggs, blueberry muffin, choice of bacon, link sausage, or grilled ham, served with roasted breakfast potatoes.

12

### Chipotle Breakfast Burrito

Fluffy scrambled eggs, sausage, potatoes, onions and cheese wrapped in a warm flour tortilla, with salsa and sour cream, served with breakfast potatoes.

12



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# BREAKFAST

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## CONTINENTAL BREAKFASTS

### Healthy Start Continental 13

Assorted chilled fruit juices, sliced seasonal fresh fruit, Yoplait mixed berry yogurt, crunchy granola, hot oatmeal with dried cranberries, sliced almonds and brown sugar, assorted muffins and fruit preserves, 2% milk and skim milk, and freshly brewed coffee, decaf and hot tea.

### Country Kitchen 10

Assorted chilled fruit juices, assorted scones muffins and breakfast pastries with butter and preserves, and freshly brewed coffee, decaf and hot tea.

### Deluxe Continental 11

Country kitchen continental accompanied by fresh sliced fruit.

#### Additional Items:

#### Hot Oatmeal \$3

With dried cranberries, candied pecans and brown sugar

#### Individual Cereals with Milk \$4

#### Eggs Benedict with Hollandaise Sauce \$5

#### Egg, Cheese and Ham on English Muffin \$4

#### Bagels with Cream Cheese \$6

With smoked salmon, onions and capers

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## BREAKFAST BUFFETS

Served with freshly brewed coffee, decaf, and tea.

### The Denver Egg Buffett 15

- Fresh assorted chilled fruit juices
- Seasonal fruit and berry display
- Scrambled eggs with diced smoked ham and cheddar cheese, peppers and onion
- Roasted breakfast potatoes
- Assorted breakfast pastries, muffins and breads
- Butter and assorted jams and preserves

### Morning Breakfast Wrap Buffett 15

- Fresh assorted fruit juices
- Seasonal fruit and berry display
- Warm flour totilla wraps
- Seasoned scrambled eggs with diced onions
- Salsa, pepper jack cheese, guacamole and sour cream
- Spiced pork sausage patty
- Roasted breakfast potatoes

### The Downtowner Buffet 16

- Fresh assorted chilled fruit juices
- Seasonal fruit and berry display
- Country fresh scrambled eggs
- Crisp bacon and breakfast sausage
- Roasted breakfast potatoes
- Assorted breakfast pastries, muffins, and breads
- Butter and assorted jams and preserves

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# LUNCH

## Lunch Entrees

Includes chef's choice of starch, seasonal vegetables, rolls and butter, and your choice of starter salad. Served with freshly brewed coffee, decaf, iced or hot tea and your choice of house dessert. Add assorted soda and bottled water for \$2 per guest

### Macadamia Chutney Chicken 17

Lightly marinated breast, chargrilled and topped with pineapple chutney and toasted macadamia nuts.

### Sesame-Teriyaki Chicken Breast 17

Lightly marinated in sesame, ginger and teriyaki, topped with an oriental sauce filled with tender diced onions, peppers, tomato and pineapple chunks.

### Chicken Jerusalem 18

Sauteed chicken breast with lemon butter sauce, artichoke hearts quarters, fresh sliced mushrooms and rice pilaf.

### Tillamook Cheddar Chive Chicken 18

Chicken breast crusted with a Tillamook cheddar-panko breading, grilled golden crisp and topped with our cheddar-chive butter cheese.

### Herb Roasted Pork Loin 19

Served over skin-on mashed potatoes and topped with sage demi-glaze.

### Tortilla-Lime Crusted Tilapia Filet 19

Delicate tilapia coated with crispy tortilla chip breading and brushed with lime, served with our wild rice blend.

### Broiled Top Sirloin Steak Sandwich 20

Lightly marinated and seasoned with our garlic-cracked black pepper blend, served with grilled sourdough and french fries.

### Garlic-Lime Marinated Flank Steak 20

Juicy and flavorful choice flank steak marinated with fresh garlic and lime juice, flame broiled and topped with sauteed mushrooms.

### Roasted Prime Rib 21

Herb crusted and served with creamed horseradish and au jus, served with a baked potato of course.

## Starter Salads

For events requiring pre-set arrangement, dressing can be served on the side.

### House Salad Complimentary

Mixed seasonal leafy greens served with light pear gorgonzola vinaigrette dressing, sliced strawberries, candied pecans and shredded carrot.

### Fresh Seasonal Tossed Greens Complimentary

Chef's choice fresh pantry garnish, topped with croutons and served with choice dressing.

### Hearts of Romaine \$2

Tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

## Dessert Selections

### Apple Pie Complimentary

### Layer Cake Complimentary

### Petite Cheesecakes Complimentary

Chocolate, chocolate chip, tuxedo, raspberry swirl and vanilla ice cream or sherbet

### Petite Brulee Cheesecake Complimentary

### Carrot Cake \$4

### Chocolate Seduction Cake \$5

### Tiramisu \$5

### New York Brulee Cheesecake \$5

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# LUNCH

## Lunch Salads

Served with rolls and butter, freshly brewed coffee, decaf, iced or hot tea and choice of dessert.

### Caesar Salad \$14

Crisp hearts of romaine topped with char-grilled chicken breast, freshly grated parmesan cheese, fresh lemon, garlic toasted croutons and Caesar dressing.

### Southwest Chicken Salad \$15

Mixed seasonal greens, topped with roasted corn and black bean salsa, crisp tortilla chips, grated pepper jack cheese, chargrilled chicken breast, pico salsa and jalapeno sour cream, served with chipotle dressing.

### Northwest Chicken Salad \$15

Seasonal greens topped with grilled sliced chicken breast, sliced apples, candied nuts and crumbled bleu cheese with light pear gorgonzola vinaigrette dressing.

## Boxed Lunches

Served classic deli to go or plated, includes bottled water or soda, bag of chips and freshly baked cookies.

### Roast Turkey Breast \$16

Tender turkey breast, crisp bacon, lettuce, tomato, cheddar cheese, avocado and mayonnaise. Select one: ciabatta bread, tortilla wrap, or flaky croissant

### Vegetarian Wrap \$16

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla.

### Ham and Swiss Cheese \$16

Deli ham and Swiss cheese with sliced pickle, tomato, lettuce and stone ground mustard. Select one: cibatta bread, tortilla wrap, or flaky croissant.

## Lunch Buffets

Served with coffee, decaf, hot or iced tea, add assorted soda and bottled water for \$2 per guest, Minimum 40 people; add \$3 per guest for parties 25-40.

### Taco Sombrero Buffet \$18

- Tossed greens with assorted dressings
- Fresh fruit salad
- Crisp tortilla chips with salsa
- Spiced shredded beef
- Corn and flour taco shells
- Refried beans and spanish rice
- Grated cheddar cheese, shredded garden lettuce
- Diced red-ripe tomatoes, sliced black olives
- Guacamole, salsa, and sour cream
- Fruit-filled empanadas

### Backyard BBQ Party \$18

- Red skin potato salad and pasta salad
- Fresh vegetable tray with dip
- Potato chips
- Tender barbeque beef brisket
- Choose one: barbeque chicken or crispy fried chicken
- Kaiser buns and condiments
- Apple pie or cherry crisp

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# LUNCH

## Lunch Buffets Cont.

Served with coffee, decaf, hot or iced tea, add assorted soda and bottled water for \$2 per guest, Minimum 40 people; add \$3 per guest for parties 25-40.

### Idaho Baked Potato Bar \$18

- Tossed garden greens with assorted dressings
- Tri-color pasta
- Watermelon slices
- Baked Idaho russet potatoes
- Assorted toppings: seasoned ground beef, country chili, steamed broccoli, grated cheddar cheese, diced onions, bacon bits, sour cream and butter
- Assorted rolls with butter
- Warm fruit crisp

### Wine Country Picnic \$20

- Spinach salad with fresh fruit and huckleberry vinaigrette
- Tomato, sweet onion and field greens with gorgonzola, balsamic vinegar and oil
- Couscous salad with roasted peppers, lemon and parsley
- Grilled chicken sausage, wine cured salami, roast turkey breast, grilled sliced pesto chicken breast and roasted cracked pepper beef
- Imported and domestic cheeses
- Roasted peppers and artichoke hearts
- Grilled mushroom slices, sliced tomato, pickle, shaved onion and leaf lettuce
- Creamed horseradish, tomato basil pesto, mayonnaise and whole grain mustards
- Assorted artisan breads and grilled flatbread
- Assorted decadent dessert bars

### Italian Buffet \$20

- Tuscan minestrone soup
- Caesar salad with roasted garlic dressing and finely grated parmesan
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Baked cheese ravioli with fresh spinach and rich garlic cream sauce
- Traditional meat lasagna
- Artisan garlic bread
- Tiramisu with espresso cream

### Build Your Own Sandwich \$19

- Chef's soup of the day
- Red skin potato salad, fresh seasonal fruit and individual bags of kettle chips
- Shaved turkey breast, shaved ham and chargrilled sliced chicken breast
- Natural Swiss, smoked provolone, cheddar and dilled havarti cheese
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini and shaved lettuce
- Mayonnaise, mustard, horseradish and bistro sauce, olive oil and vinegar
- Assorted sliced breads

### Western BBQ Round Up \$20

- Tossed seasonal greens with tortilla confetti and chipotle dressing
- Red skin potato salad
- Fresh seasonal fruit with raspberry yogurt sauce
- Slow smoked BBQ pork ribs basted with spicy BBQ sauce
- Grilled lime and cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Freshly baked cornbread with butter
- Warm apple crumble with whipped cream

### Northwest Bounty \$22

- Spinach salad with sundried cranberries, sliced almonds and choice of dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Salmon filet basted with basil garlic butter
- Roast sirloin of beef with bordelaise sauce
- Mashed Yukon Gold garlic potatoes
- Medley of sauteed northwest vegetables
- Rolls and butter
- Assorted petite Newyork style cheesecakes

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# HORS D'OEUVRES

## TRAYS AND PLATTERS

### **Kettle Chips \$2 per person**

With sour cream-onion dip

### **Tortilla Chips \$3 per person**

With fresh pico salsa

### **Assorted Mixed Nuts by the Bowl \$18**

### **Sundried Tomato, Artichoke and Spinach Dip \$85**

### **Baked Brie \$105**

On puff dough, with artisan bread and crackers

### **Seasonal Fresh Fruit Platter \$175**

With raspberry yogurt sauce

## **CHILLED HORS D'OEUVRES**

We recommend that you provide 12-16 pieces per person for reception only and a minimum of 6 pieces per person prior to a served dinner.

### **Deviled Eggs \$13 per dozen**

### **Chocolate Dipped Strawberries \$21 per dozen**

### **Gulf Prawns \$28 per dozen**

Served on ice with cocktail sauce and fresh lemon

### **Roma Tomato and Mozzarella \$80**

With cracked pepper, sweet basil, olive oil and balsamic

### **Asian BBQ Pork \$135**

With hot mustard

### **Smoked Salmon \$195**

With capers, onions, lemon, basil sauce and flatbread

### **Vegetable Platter \$155**

Assortment of raw, grilled and marinated vegetables with roasted peppers, hummus dip and grilled flatbread

### **Antipasto Platter \$200**

With assorted veggies, meats, and cheese

### **Deli Platter \$225**

Deli sliced ham, turkey, and roast beef, sliced cheeses and served with rolls and condiments

## **WARM HORS D'OEUVRES**

5 dozen minimum order per item. Per dozen

### **Meatballs \$13**

BBQ, marinara, teriyaki, or sweet and sour

### **Korean Kalbi Chicken Wings \$16**

### **Hot and Spicy Wings \$16**

With bleu cheese dip

### **Sesame Pork Strips \$17**

With hot mustard

### **Vegetable Spring Rolls or Pork Eggrolls \$18**

With orange sauce and hot mustard

### **Crab-stuffed Mushrooms \$19**

With cream cheese, bacon, and asiago cheese

### **Southwestern Chicken Santé Fe Rolls \$19**

With salsa and sour cream

### **Chicken Satay \$20**

With spicy peanut sauce

### **Coconut Shrimp \$20**

With spicy marmalade sauce

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# HORS D'OEUVRES

## **RECEPTION BUFFETS**

### **Reception One \$21 per person**

#### Warm

- BBQ Meatballs
- Crab-stuffed mushrooms with cream cheese, bacon and asiago cheese
- Korean kalbi sesmae chicken wings
- Vegetable spring rolls
- Steamed potstickers with wasabi soy

#### Chilled

- Crisp vegetable and flatbread with warm spinach dip
- Fresh Caesar salad
- Cubed domestic and imported cheese with crackers
- Deviled eggs
- Fresh seasonal fruit platter with raspberry yogurt sauce

### **Reception Two \$25 per person**

#### Warm

- Sweet and Sour or BBQ meatballs
- Crab-stuffed mushrooms with cream cheese, bacon and asiago cheese
- Korean kalbi sesame chicken wings
- Vegetable spring rolls
- Steamed potstickers with wasabi soy
- Cajun turkey carved by uniformed attendant
- Artisan rolls with assorted mustards and mayonnaise

#### Chilled

- Crisp vegetables and grilled flatbread with spinach dip
- Smoked salmon with capers on toast points
- Deviled eggs
- Fresh Caesar salad
- Fresh seasonal fruit platter with raspberry yogurt sauce

## **CARVING STATION**

With uniformed carving chef. A chef's fee of \$40 will apply

### **Cajun Turkey Breast \$155**

Served with ancho mayonnaise on artisan bread

### **Glazed Ham \$175**

Served with mustards and mayonnaise on artisan bread

### **Reception Three \$28 per person**

#### Warm

- Sweet and Sour or BBQ meatballs
- Potstickers with wasabi soy
- Crab-stuffed mushrooms with cream cheese, bacon and asiago cheese
- Vegetable spring rolls
- Korean kalbi sesame chicken wings

#### Chilled

- Smoked salmon with capers on toast points
- Fresh Caesar salad
- Deviled eggs
- Assorted fresh fruit platter with raspberry yogurt sauce
- Crisp veggies and spinach dip with grilled flatbread sweets
- Assorted dessert bars
- Chocolate dipped strawberries
- Cheesecake with berry sauce

## **ADDITIONAL ITEMS**

### **Desserts \$3**

- Assorted dessert bars and cakes
- Chocolate dipped strawberries
- Cheesecake with berry sauce

### **Fajitas Bar \$5**

- Grilled marinated beef and chicken
- Roasted peppers and onions
- Warm mini tortillas
- Salsa, sour cream and guacamole

### **Prime Rib of Beef \$6**

- Carved by uniform attendant
- Artisan bread
- Creamed horseradish and mustards

### **Prime Rib Roast \$225**

Assorted mustards and creamed horseradish on artisan bread

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# DINNER

## **DINNER ENTRÉES**

Includes chef's choice of starch, seasonal vegetables, rolls and butter and your choice of starter salad. Served with freshly brewed coffee, decaf, iced or hot tea and your choice of house dessert. Add assorted soda and bottled water for \$2 per guest.

### **Chicken Jerusalem \$23**

Sauteed chicken breast with lemon butter sauce, artichoke hearts quarters, fresh sliced mushrooms and rice pilaf

### **Chicken Breast Florentine \$23**

With fresh spinach and topped with roasted pepper cream

### **Chicken Breast Cordon Bleu \$23**

Tender chicken breast surrounding smoked ham and aged Swiss cheese, topped with mornay creme sauce

### **Herb-Roasted Pork Loin \$24**

Served over skin-on mashed potatoes and topped with sage demi-glaze

### **Stuffed Flank Steak Aux Fromage \$26**

Fileted flank seasoned and stuffed with feta, bleu and cheddar cheese, then roasted and served with pinot noir demi-glaze

### **Chargrilled Chicken Breast/Cedar Smoked**

**Salmon \$26** Served on thyme lemon butter sauce

### **Chargrilled Northwest Salmon \$27**

Smokey chargrilled then basted with our garlic-pinot grigio butter

### **Beef Tenderloin \$32**

Herb crusted and served with cabernet sauce and roasted garlic

### **Rosemary and Cracked Pepper Prime Rib \$30**

Served with creamed horseradish and au jus, baked Idaho potato and condiments

### **New York, New York \$35**

12oz New York strip topped with sauteed mushrooms

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## **STARTER SALADS**

For events requiring pre-set arrangement, dressing can be served on the side.

### **House Salad Complimentary**

Mixed seasonal leafy greens served with light pear gorgonzola vinaigrette dressing, sliced strawberries, candied pecans and shredded carrot.

### **Fresh Seasonal Tossed Greens Complimentary**

Chef's choice fresh pantry garnish, topped with croutons and served with choice dressing.

### **Hearts of Romaine \$2**

Tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.



## **Dessert Selections**

### **Apple Pie Complimentary**

### **Layer Cake Complimentary**

### **Petite Cheesecakes Complimentary**

Chocolate, chocolate chip, tuxedo, raspberry swirl and vanilla ice cream or sherbet

### **Petite Brulee Cheesecake Complimentary**

### **Carrot Cake \$4**

### **Chocolate Seduction Cake \$5**

### **Tiramisu \$5**

### **New York Brulee Cheesecake \$5**

# DINNER

## DINNER BUFFETS

Includes choice of freshly brewed coffee, decaf, iced or hot tea, add assorted soda and bottled water for \$2 per guest. Minimum 40 people; add \$3 per guest for parties 25-40.

### The Texas Q \$28

- Tossed seasonal greens with tortilla confetti and chipotle dressing
- Red skin potato salad
- Fresh seasonal fruit with raspberry yogurt sauce
- Slow smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled lime and cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cob
- Freshly baked corn bread with butter
- Warm apple crumble with bourbon sauce and whipped cream

### The Harvest Buffett \$33

- Spinach salad with sundried cranberries, grilled pear and choice dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Chargrilled king salmon filet basted with basil garlic butter
- Sliced prime rib of beef on pinot noir sauce
- Mashed Yukon Gold garlic potatoes
- Medley of sautéed northwest vegetables
- Artisan breads and butter
- New York cheesecake with fruit toppings

### A Taste of Tuscany

- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Pasta vegetable salad with balsamic dressing
- Penne pasta with Italian sausage and spicy sauce
- Baked cheese ravioli with fresh spinach and garlic cream alfredo sauce
- Rosemary chicken breast
- Mushroom and sweet onion risotto
- Grilled Italian squash, roasted peppers and eggplant
- Pesto cheese garlic bread
- Tiramisu with espresso cream



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# BREAKS & PACKAGES

## AFTERNOON BREAKS

### **Build your Own Trail Mix Station \$8**

Craisins, whole almonds, chocolate chips, raisins, M&Ms and pretzels, served with Lemonade and Iced Tea.

### **Recharge and Refresh \$8**

Mini vegetables crudite with hummus-(individual for groups under 40 guests) Vegetable crudite display with hummus-(for groups over 40 guests) Along with granny smith & red delicious apples with peanut butter. Served with lemonade and iced tea.

### **Cookie Break \$7**

Fresh baked assortment of at least 3 types of cookies, displayed in a glass cookie jar, just like Grandma's. Served with milk and coffee.

### **Caffeine X 2 \$6**

Fresh ground Whidbey regular and decaf coffee, Ghirardelli hot chocolate with mini marshmallows and whipped cream, assorted steep hot tea, milk and sweeteners.

### **Cold Refreshments \$4**

Bottle water, Pellegrino sparkling fruit beverage Orange and Lemon, Fresh ground Whidbey regular, and coca cola products.

## ALL DAY BREAKS

### **All Day Break Package \$18**

#### **Starters**

- Assorted chilled fruit juices, Danish and muffins with butter, bagels with cream cheese, fresh sliced seasonal fruit tray, freshly brewed coffee, decaf and tea

#### **Mid-Morning Refresher**

- Assorted soda, freshly brewed coffee, decaf, and tea

#### **Afternoon**

- Assorted soda, lemonade, freshly baked assorted cookies, freshly brewed coffee, decaf, and tea

## EXECUTIVE ALL DAY PACKAGE

Afternoon options one and two include breakfast.

#### **Breakfast**

- Continental breakfast
- Fresh chilled orange and apple juice
- Freshly brewed coffee, decaf, and tea

#### **Select Three**

- Assorted muffins with butter
- Assorted scones
- Bagels with cream cheese
- Hard boiled eggs
- Fresh fruit tray
- Assorted yogurt

#### **Mid-Morning Refresher**

- Assorted soda, freshly brewed coffee, decaf, and tea

#### **Afternoon Option One \$22**

Served with assorted sodas and lemonade

#### **Select One:**

##### Sweet and Salty

- Freshly popped popcorn
- Assorted warm cookies

##### Ballgame Break

- Popcorn and peanuts
- Warm soft pretzels south of the border
- Crisp tortilla chips
- Fresh Salsa and spicy bean dip

#### **Afternoon Option Two \$24**

Served with assorted sodas, coffee and milk

#### **Select One:**

- Chocolate and Berry lovers' delight
- Chocolate chip cookies
- Chocolate brownies
- Chocolate dipped strawberries down on the farm delight
- Fresh apple wedges
- Warm caramel dipping sauce
- Sliced Tillamook cheddar cheese
- Assorted crackers

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# BREAKS & PACKAGES

## À LA CARTE BITES

- **Whole Seasonal Fresh Fruit \$2 each**
- **Granola Bars \$2 each**
- **Yoplait Mixed Berry Yogurt \$3 each**
- **Vegetable Display \$4 per person**  
With dip
- **Sliced Fresh Fruit Platter \$4 per person**
- **Cheese Display \$5 per person**  
With crackers
- **Popcorn \$14 per bowl**
- **Pretzels \$17 per bowl**
- **Assorted Cookies \$18 per dozen**
- **Brownies \$19 per dozen**
- **Lemon Bars \$19 per dozen**
- **Muffins with Butter \$20 per dozen**
- **Sweet Petite Danish \$20 per dozen**
- **Scones \$22 per dozen**  
Assorted, freshly baked
- **Bagels with Cream Cheese \$22 per dozen**
- **Cinnamon rolls \$26 per dozen**
- **Warm soft pretzels \$28 per dozen**  
With warm cheddar sauce and mustard
- **Mixed Nuts \$31 per pound**
- **Tortilla Chips \$33 per bowl**  
With salsa
- **Potato Chips \$33 per bowl**  
With ranch dip

## À LA CARTE REFRESHMENTS

- **Assorted Soft Drinks \$3 each**  
Coke, Diet, Sprite
- **Bottled Water \$3 each**
- **Juices \$3 each**  
Orange, grapefruit, cranberry, and apple
- **Vitamin Waters %5 each**
- **Freshly Brewed Iced Tea \$15 per 60 ounce pitcher**
- **Lemonade \$15 per 60 ounce pitcher**
- **Assorted Juices \$16 per 60 ounce pitcher**
- **Freshly Brewed Coffee, Decaf, or Hot Tea \$27 per gallon**



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