



# Embassy Suites by Hilton Newark-Wilmington South

## CATERING MENUS

654 S. College Ave., Newark, DE 19713

302-368-8000

[www.newark.embassysuites.com](http://www.newark.embassysuites.com)





# **BREAKFAST BUFFETS**

302-368-8000

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# Breakfast Buffets

Available Every Day Until 11:00 a.m. for One and One-Half Continuous Hours.  
All Selections are Served with Assorted Fruit Juices, Coffee, Decaffeinated Coffee, & Tea Selections. Price Per Person.

Add a Station to Any of These Buffets to Enhance Your Experience \$10.

## **Continental Breakfast \$14**

Selection of Breakfast Breads

Selection of Bagels

Spreads of Peanut Butter, Butter, Fruit Preserves,

Regular & Flavored Cream Cheeses

**10-person minimum**

## **Executive Continental \$16**

Whole and Sliced Fresh Fruit, Breakfast Pastries, Peanut Butter and Fruit Preserves, Bagels and Cream Cheese, Assorted Yogurt

**10-person minimum**

## **Hot and Hearty \$21**

Scrambled Eggs,

Choice of French Toast or Pancakes,

Choice of Sausage, Bacon, Ham, Turkey Sausage, or Turkey Bacon, Crispy Breakfast Potatoes,

Assortment of Sliced Fruit, Including Melons, Grapes, & Seasonal Fruit,

Selection of Breakfast Pastries & Muffins,

Selection of Bagels,

Spreads of Peanut Butter, Butter, Fruit Preserves,

Regular & Flavored Cream Cheeses

**20-person minimum**

## **The Embassy Brunch \$28**

Sliced Seasonal Fresh Fruit and Berries, Assorted Muffins and Bagels, Cream Cheese, Butter, Jams, Scrambled Eggs OR Seasonal Local sourced Vegetable Frittata, Bacon OR Sausage OR House Made Scrapple, Country-Style French Toast with Maple Syrup, Breakfast Potatoes, Fresh Field Greens Salad, Seasonal Hot Vegetable, Elegant Dessert Display, Choice of One (1) Entrée from "Buffet Lunch" menu.

Available until 2:00 p.m. for one and one-half continuous hours. Price is per person.

**25-person minimum**

All menus are subject to 23% service charge





# BREAKFAST STATIONS

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# Breakfast Stations

**Select 2 Stations for \$24, 3 Stations for \$29, or 4 Stations for \$32 to Create a Tasty and Fun Breakfast Experience.**

All Breakfast Stations are Served for 60 Continuous Minutes and are Served to a Minimum of 25 People.

\* Chef-Attended for a Live Action Experience \$125. (recommended 1 attendant per 50 guests)

## **Hash Brown Bar\***

Pick 4 Toppings from the Following:

Bacon | Sautéed Onions |  
Sautéed Mushrooms | Shredded Cheese |  
Bell Peppers | Ham | Scrambled Eggs |  
Crumbled Sausage

## **Oatmeal Bar**

Top Your Oatmeal with Flax Seeds |  
Assorted Nuts | Assorted Dried Fruits |  
Granola |

Fresh Berries or Cinnamon Apples  
(Seasonal) | Brown Sugar | Agave

## **Breakfast Sandwiches (choose 3:)**

Biscuit with Egg, Sausage and Cheese |  
French Toast with Egg, Ham, and Cheese |  
Croissant with Egg, Bacon and Aioli | Open  
Flatbread with Egg Whites, Avocado, &  
Cheddar

## **Parfait Station**

Greek Yogurt, Granola, Berries, Diced  
Mango, Roasted Nuts | Chia-Seed Pudding  
with Almond Milk, Chia Seeds, Agave  
Nectar, Seasonal Fruit Garnish |  
Overnight Oats

## **Tutti Fruitti**

Smoothie Shooters | Bowl o' Berries |  
Whole Bananas,  
Sliced Fruit Platter

## **Omelets to Order\*<sup>①</sup>**

Chef-Attended Omelet Station with Assorted  
Cheeses, Meat and Veggie Toppings |  
Whole Eggs, Egg Whites

## **Frittata Bar**

Whole Eggs, Ham and Swiss |  
Egg Whites, Broccoli, Onion, & Cheddar  
| Egg Whites, Spinach, Mushroom, Bacon, &  
Monterey | Whole Eggs, Seasonal Vegetable

## **Pastry Shop**

Assorted Muffins, Donuts, Bagels, Breads, &  
Other Pastries

## **Top Off The French Toast**

Raisin Bread, Brioche, or Challah Bread |  
Toppings: Seasonal Fruit, Whipped Cream,  
Chopped Nuts, Nutella, Candied Nuts,  
Chocolate Chips, Warm Syrup

All menus are subject to 23% service charge

<sup>①</sup>Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Items may contain; Milk, Eggs, Fish, Shellfish, Tree nuts, Peanuts, Wheat, Soybeans.



A photograph of a buffet table featuring several platters of food. In the foreground, a large wooden tray is filled with sliced roast beef and a side of green salad. To the left, a white bowl contains a pinkish sauce. In the background, there are more platters, including one with sliced turkey and another with a green salad. The text "LUNCH BUFFETS" is overlaid in the center.

# LUNCH BUFFETS

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# Build Your Own Buffet Lunch

**Build-Your-Own Buffet Experience - Pick 2 Entrees, 2 Vegetables, and 1 Dessert for \$32, OR Pick 3 Entrees, 2 Vegetables and 2 Desserts for \$39**

Available Every Day 11:00 a.m. - 3:00 p.m. for 60 Continuous Minutes. 20-Person Minimum. Price Per Person.

Served with Seasonal Salad, Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

## Entrees:

Beef Tri Tip, Red-Smoked Chimichurri on Summer Succotash<sup>GF①</sup>  
Lemon Chicken, Tomato, Kalamata, Feta, and Pickled Red Onion on a Bed of Orzo  
Seared Salmon, Mustard-Tarragon Vinaigrette on a Bed of Farro<sup>①</sup>  
Roast Pork Loin, Apple-Cranberry Chutney on a Bed of Asiago Mashed Potatoes<sup>GF①</sup>  
Mushroom Ravioli -Pesto Cream<sup>V</sup>  
Chili-Lime-Brined Chicken with Jalapeno-Cheddar Polenta  
Pan-Seared Cod with Tomato-Basil Pan Sauce on a Bed of Rice Pilaf  
Herb-Crusted Chicken on Gnocchi with Lemon-Cream Sauce  
Roasted Half Cauliflower: Harissa Paste, Oil, and Salt. Served with Chimichurri Sauce over Rice or Quinoa.<sup>V</sup>



## Vegetables:

Roasted Butternut Squash  
Oven-Roasted-Garlic Brussel Sprouts  
Squash and Zucchini  
Cauliflower Bake  
Chili-Lime Corn  
Roasted Carrots and Beets with Papitas  
Brussel Sprouts with Bacon  
Summer Squash, Sweet Tomato, Basil Sauté  
Green Bean, Caramelized-Onion and Fried Shallots  
Grilled Asparagus, Shaved Parmesan, Gremolata

## Desserts:

S'mores Shooters  
Bread Pudding with Whiskey Glaze  
No-Bake Peanut Butter Cheesecake Shooter  
Lemon Meringue Pie Shooter  
Blackberry and Mint Brownie Parfaits  
Miniature Crumbles (Seasonal)  
Tri-Berry Cobbler Shooters<sup>V</sup>  
Banana Cream Pie Shooter  
Miniature Cheesecake, Seasonal Berry Sauce  
Brownie, Crème Anglaise, Whipped Cream

All menus are subject to 23% service charge

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian <sup>V</sup>Vegan

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Items may contain; Milk, Eggs, Fish, Shellfish, Tree nuts, Peanuts, Wheat, Soybeans.





Available Every Day 11:00 a.m. - 3:00 p.m. for 60 Continuous Minutes. 20-Person Minimum. Price Per Person.  
Served with Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

### **BYO Mediterranean Adventure | \$31**

Build-Your-Own Mediterranean Bowls with the Following:

Grains & Greens: Quinoa or Farro, Rice & Mixed Greens

Oven-Roasted Veggies: Rotates Seasonally, but Examples to Include Zucchini, Butternut Squash, Carrots, Parsnips, Brussel Sprouts, Caramelized Onions, Blistered Grape Tomatoes, Asparagus, & Corn

Sauce it Up: Raita, Tahini, Pesto, House-Made Vinaigrette

Top it off: Pickled Onions, Kalamata Olives, Chick Peas, Feta, Goat Cheese, Warm Pita Bread, Dessert Display, Rosemary Lemonade, & Seasonal Iced Tea

### **Taste of Rome | \$32**

Grilled Flank Steak with Roasted Mushrooms, Sundried Tomatoes, & Wine Jus<sup>®</sup> | Chicken Parmesan | Seasonal Vegetable Risotto | Grilled Eggplant with a Balsamic Glaze | Cold Spinach and Orzo Salad | Caprese Salad | Italian Bread | Tiramisu and Assorted Cannolis

Add Grilled Chicken for the Caesar \$3 | Add Assorted Antipasto \$4 | Add Bruschetta Station \$3 | Add Soup \$2

### **La Cucina de La Abuela | \$26**

Build-Your-Own Tacos: Ground Beef and Shredded Chicken with Corn and Flour Tortillas | Shredded Cheese, Pico de Gallo, Sour Cream, & Fiesta Rice | Refried Pinto Beans | Mixed Greens with Onions, Radishes, & Tomatoes in a Cilantro-Lime Dressing | Black Bean and Corn Salad, Tortilla Chips & Salsa, Churros with Cinnamon Sugar

### **The Philly Phanatic | \$26**

Mixed Garden Salad, Philly Beef and Chicken Cheese Steaks, Italian Meatballs Marinara, Roasted Peppers & Onions, Assorted Sliced Cheeses, Cheddar Cheese Sauce, Crispy Kettle Chips, Freshly-Baked Sub Rolls, Shredded Lettuce, Sliced Tomatoes, Onions, Pickles, & Dessert Display

### **Blue Hen Buffet | \$29**

Chef's Seasonal Soup, Fresh Baked Roll Assortment, Mixed Garden Green Salad, Dressings, Mediterranean Pasta Salad, Seasonal Vegetable and Starch, Assorted Dessert Display, Coffee.

Select Two (2) Entrees: \*Pasta Pomodoro or Alfredo | Tri-Color Tortellini al Fresco | Mardi Gras Seafood Pasta | Panko-Encrusted Cod with a Light Lemon-Butter Sauce | Atlantic Grilled Salmon with Sesame Herb Crust | Bourbon Street Pork | Chicken Piccata | Marinated Flank Steak Chimichurri (add \$2pp) | Eggplant Roulade

### **Embassador's Choice (Pre-Order, 20-person max) | \$21 (+\$3pp for boxed lunch)**

(Choose your menu below, by individual, and hand in two hours prior to lunch time)

Sandwich or Entrée Salad (Select One): Roasted Beef and Cheddar | Baked Ham and Swiss | Smoked Turkey Breast and Provolone | Marinated Vegetable Wrap | Garden Salad with or without Grilled Chicken Breast (not available with boxed lunch)

Sandwich bread (Select One): Kaiser Roll | Wheat | Rye

Snacks (Select One): Potato Chips | Whole Fresh Fruit

Dessert: Brownie

Beverage (Select One): Soft Drink | Bottled Water

All menus are subject to 23% service charge



# Buffet Lunches

All Lunch Buffets Include Seasonal Salad, Coffee, Decaffeinated Coffee, Tea, & Iced Tea. All Lunch Buffets are 60 Continuous Minutes. 20-Person Minimum. Price is Per Person.

## Artisanal Deli | \$31

Choose 4 of the Following Deli Meats: Turkey, Roast Beef, Corned Beef, Capicola, Salami, Pastrami, Grilled Chicken Breast, or Smoked Ham | Variety of Cheeses to Include: Swiss, Cheddar, & Provolone, Assorted Grilled Vegetables | Assorted Artisanal Breads & Rolls | Assorted Artisanal Condiments, Including Whole Grain Mustard, Chipotle Mayo, & Pesto Mayo | Fruit Salad | Spinach Salad with Feta Cheese, Spiced-Candied Pecans & Craisins | Potato Salad with a Mustard-Thyme Vinaigrette or Quinoa Salad | Terra Chips | Assorted Cookies & Brownies

## Deli-Ware Buffet | \$21

Mixed Garden Green Salad, Fruit Salad, Grilled Vegetables, Sliced Roast Beef, Oven-Roasted Turkey, Sliced Baked Ham, Sliced Cheeses, Lettuce, Tomato, Sliced Onion, Kosher Pickles, Condiments, Potato Chips, Bread Basket, Cookies & Brownies. Add Chef's Daily Hot Pasta Creation +\$1.50 Per Person, add Soup \$1, add Pasta Salad \$1, Upgrade to Caesar Salad \$1, add Egg Salad \$1, add Chicken Salad \$1.50, add Chilled Grilled Chicken \$2

## Hand-Crafted Sandwich Bar | \$29


Assortment of **Your Choice of 3** Prepared Sandwiches, Including:

- Roast Turkey with Smoked Gouda, Chipotle Aioli, & Mixed Greens on a Snowflake Roll
- Roast Beef with Roasted Tomatoes, Horseradish Mayo, & Cheddar Cheese on a Ciabatta Roll
- Roasted Vegetable Wrap with Spinach, Roasted Squash, Roasted Eggplant, Roasted Red Peppers, & Hummus
- Cajun Tofu Sandwich: Cajun -Seared Tofu , Lettuce, Tomato, Butter-Free Buffalo Sauce, Vegan Coleslaw, Served on Ciabatta 
- Chic Pea Gyro: Roasted Chickpeas, Tomatoes, Onions, Romaine, Pita, Tzatziki Sauce 
- Multigrain Bread, Roasted Turkey, Monterey Jack, Leaf Lettuce, Tomato, Bacon Aioli
- Buttery Croissant, Danish Ham, Swiss Cheese, Lettuce, Tomato, Dijonnaise
- Classic Hoagie Roll, Prosciutto, Genoa Salami, Provolone, Roasted Red Peppers, Basil, Leaf Lettuce, Italian Vinaigrette
- Tortilla Wrap, Grilled Chicken, Fresh Mozzarella, Mixed Greens, Tomato, Pesto

Baby Spinach Salad with Feta Cheese, Spiced-Candied Pecans, & Craisins,  
Potato Salad with a Mustard-Thyme Vinaigrette  
Assorted Cookies & Brownies

All menus are subject to 23% service charge

 Gluten Free  Vegetarian  Vegan

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# PLATED LUNCHES

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# Plated Lunch

All Plated Lunches are Developed Seasonally and Will Offer Your Guests the Freshest Experience Possible. Plated Lunches include, Freshly-Baked Bread & Butter, family style Dessert, Coffee, Decaffeinated Coffee, Tea, & Iced Tea.

**Starter – Select 1 Starter from Seasonal Options Below (According to Event Date)**

## Spring/Summer

Bibb Lettuce, Strawberries, Toasted Almonds, & Brie with White Balsamic  
Romaine Hearts, Shredded Asiago, Focaccia Croutons with Caesar Dressing  
Grilled Asparagus with Shaved Watermelon Radish & Oranges, Topped with Hollandaise  
Watermelon with Feta Citrus Vinaigrette

## Autumn/Winter

Roasted Pear with Gorgonzola, Walnuts, Raspberry Vinaigrette  
Mesclun Greens, Roasted Acorn Squash, Dried Cranberries, Topped with Apple Cider Vinaigrette  
Roasted Wild Mushrooms Bisque  
Jicama Slaw, Grilled Shrimp, Topped with Cilantro Vinaigrette add \$4

## Spring/Summer Entrees & Desserts

Pan-Seared Scallops with Saffron Cream \$35  
Beer-Brined Chicken with Pineapple Salsa® \$26  
Roasted Striploin with Chimichurri® \$34  
Southwest Sweet Potato & Black Bean: Black Beans, Sweet Potato, Kale, Quinoa, Onions, Bell Peppers, House-Made Taco Sauce (Served over/with Rice, or as Enchiladas) \$32

### Served with...

Moroccan Cous Cous with Grilled Eggplant | White Grits with Succotash | Rice - Quinoa Blend with Blistered Tri-Colored Peppers & Tomatoes

### Sweetened with...

Lemon Meringue Pie Shooters  
Blackberry & Mint Brownie Parfaits  
Miniature Crumbles

## Fall/ Winter Entrees & Desserts

Roasted Pork Loin with Cranberry & Pea Chutney® \$26  
Roasted Halibut with Sunchoke Puree® \$39  
Pimenton Herb Grilled Chicken with White Bean Shitake Ragu® \$27  
Roasted Half Harissa Cauliflower with Chimichurri Sauce over Rice or Quinoa® \$28

### Served with...

Roasted Red Potatoes with Sautéed Rainbow Chard | Mac & Cheese with Sautéed Spinach | Creamy Polenta with Tri-Color Cauliflower | Rice/Quinoa Blend with Blistered Tri-Colored Peppers & Tomatoes

### Sweetened with...

S'mores shooters  
Bread Pudding with Whiskey Glaze  
Brownie Crème Anglaise, Whipped Cream

All menus are subject to 23% service charge

GF Gluten Free V Vegetarian V Vegan

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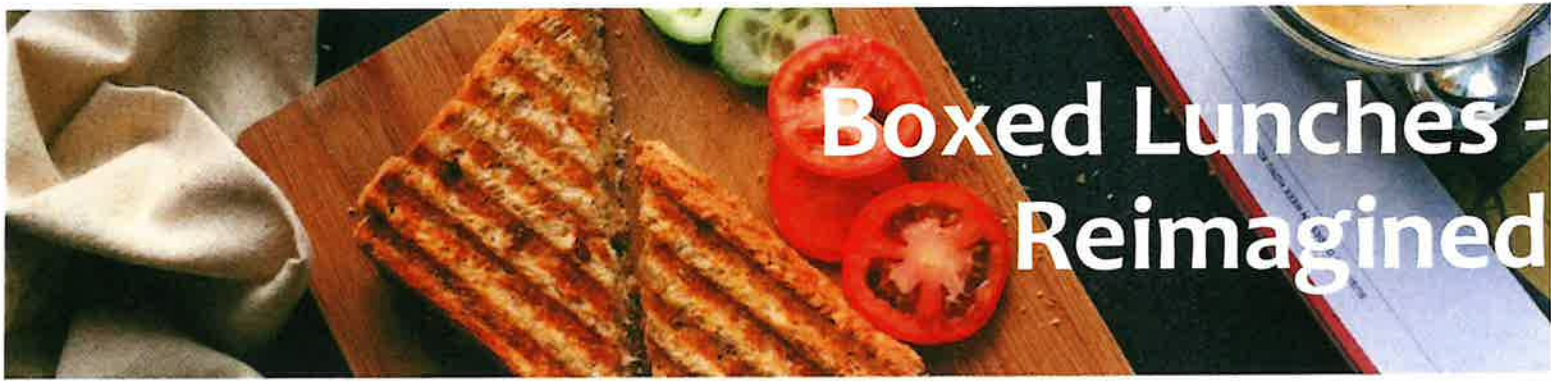


# BOXED LUNCHES

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All Boxed Lunches Include Bottle of Water or Soft Drink. Price is Per Person.  
Minimum 10 people

### **Not-Your-Average School Box Lunch \$29**

*Pick 1 of These Lunches for Each of Your Attendees to be Prepared and Waiting for You to Make Your Dining Experience Efficient, Tasty, & Satisfying.*

**Asian** – Teriyaki-Glazed Chicken Breast, Buckwheat Soba Noodle Salad, Dan Dan Green Beans, Tangerine Segments

**Mexican** - Chipotle Wrap with Choice of Chicken, Beef or Tofu, Cilantro Dressing, Roasted Street Corn and Black Bean Salad, Arroz Con Leche

**Mediterranean** - Focaccia Bread Sandwich of Chicken, Tomato, Cucumber & Feta, Garbanzo Bean & Quinoa Salad, Mini Naan, Roasted Garlic Hummus, Greek Olive Assortment

**American Club** - Traditional Turkey Club Sandwich, House-Fried Potato Chips, Seedless Grape Cluster, Mini Chocolate Chip Cookies

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### **Classic, but Refined Box Lunch \$24**

*Pick Any one of These Sandwiches for Your Group(add \$2 for each additional selection) with 1 Style of Chips and 1 Side, Served with a Freshly- Baked Cookie.*

#### **Sandwiches:**

- Multigrain Ciabatta, Roasted Turkey, Monterey Jack, Red Leaf Lettuce, Tomato, Bacon Aioli
- Grilled Balsamic-Glazed Veggie Wrap, Fresh Spinach
- Classic Hoagie Roll, Prosciutto, Genoa Salami, Provolone, Roasted Red Peppers, Basil, Leaf Lettuce, Italian Vinaigrette
- Tomato Basil Tortilla Wrap, Grilled Chicken, Fresh Mozzarella, Arugula, Tomato, Pesto

#### **Chips & Side - pick 1 each for the Group:**

- Sun Chips, Baked Potato Chips, Doritos, Pretzels
- Redskin Potato Salad, Apple and Jicama Slaw, Mushroom Salad, Quinoa Salad, Farro Salad

A top-down view of a vibrant pink smoothie served in a clear glass jar. The smoothie is topped with a generous amount of white, shredded coconut or sugar sprinkles. A green straw is inserted into the drink. The jar sits on a neutral-toned surface.

# BREAKOUTS

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# Breaks

All Breaks are Served for 30 Continuous Minutes. 10-Person Minimum. Price is Per Person.

**Coffee & Donuts:** an Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee, Served with a Selection of Donuts \$10

**Juicing & Living:** an Assortment of Energy Bars, Smoothie Shooters, & an Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee \$16

**Blaze-Your-Own Trail:** Build-Your-Own Trail Mix Bar, Including: Chocolate Morsels | Assorted Roasted Nuts | Assorted Dried Fruits | Granola | Goldfish Crackers \$14

**EmPower Snack:** Assorted Crudité with a Mix of Dipping Sauces and Dressings | Hummus Dip with Pita Chips | Assorted Energy Drinks & Bottled Water \$15

**Build-Your-Own: Choose 2 items for \$21 or 3 items for \$26 or 4 items for \$28:** Personal Yogurt Parfaits | Assorted Smoothie Shooters | Assorted Granola Bars | Assorted Bagels & Condiments | Breakfast Bars | Assorted Energy Bars | Assorted Juices | Assorted Sodas & Water | Coffee Bar



**Build-Your-Own Adventure:** Popcorn, Milk & Cookie Shooters, Crudité Shooters, Ice Cream Social, Charcuterie Board, Chips & Dips, Mediterranean Dips & Pita, Grilled Cheese & Tomato Soup Shooters \$36

**Boardwalk Summers** | Assorted Ms. Vickie's Chips, Thick-Fudge Brownies, Soft Pretzel Nubs with Cheese Sauce, Fresh Popped Popcorn, & Fruit Salad \$19

**Mediterranean Meditation** | Fresh Tabbouleh Salad, Assorted House-Made Hummus Dips with Pita Chips & Grilled Pita, Assorted Sodas & Bottled Water \$17

**Parisian Picnic** | Cheese Board with Assorted Cheese, Crackers, Sliced Baguettes, a Variety of Fresh Fruit, Mixed Nuts | Macaroons | Assorted Infused Waters & Perrier \$22

**You Say Tomato!** – Tomato-Basil Bruschetta, Prosciutto, Aged Asiago, Garlic-Buttered Baguette Crisps (BYO) | Roasted Tomato & Pesto Flatbread | Old Bay-Spiced Bloody Mary Mocktails \$22

**Sweet Sensations** | a Full-Sugar Coma with Assorted Dessert Bars & Cookies, Assorted Candy Bars, Assorted Soft Drinks, & Bottled Water \$15

**Take Me Out to The Ball Game** - Mini Corn Dog Skewers | Grilled Beef Sliders with Beer-Braised Mushrooms & Swiss | Cracker Jacks | Boylan Cola \$29

**Santorini Sunsets** | Spanakopita Triangles | Assorted Crudité with a Mix of Dipping Sauces & Dressings | House-Made Hummus Dip, Tzatziki & Baba Ganoush with Pita Chips | Greek Salad Shooters | Double-Strength Greek Coffee Bar with a Variety of Syrups | Assorted Energy Drinks & Bottled Water \$29

# Seasonal Breaks

## Bringing You the Freshest Choices with Rotating Seasonal Break Options.

All Breaks are Served for 30 Continuous Minutes. 10-person minimum.  
Price is Per Person.

### Fall Harvest \$14

Caramel-Apple Crumb Cake | Mulled Apple Cider | Harvest Blend Trail Mix | Cinnamon Apple Sauce Cups

### Winter Wonderland \$18

Hot Chocolate Bar with Assorted Flavors & Toppings for Your Favorite Cold-Weather Beverage | Assorted Grilled Cheese Bites | 2 Hot Soups | Assorted Sodas & Bottled Water



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### Summer Strawberry Festival \$19

Strawberry & Citrus Granola Parfaits, Fresh Strawberries & Chocolate-Dipped Strawberries, Strawberry-Banana Smoothies with Chia

### Spring Picnic Time \$19

Lemon Bars & Brownies, Assorted Crudité with a Mix of Dipping Sauces and Dressings, Watermelon & Berries, 2 Flavors of Lemonade, & Assorted Granola Bars





# Meeting Breaks

Pastries Assorted Danish OR Assorted Muffins OR Bagels with Cream Cheese | \$30 per dozen

Assorted Cookies OR Assorted Brownies | \$26 per dozen

Warm Soft Pretzels, Mustard, Cheese Sauce | \$28 per dozen

Sliced Seasonal Fresh Fruit | \$7 per person

Chips and Dips: Potato Chips, Tortilla Chips, Pretzels, with French Onion Dip and Salsa | \$6 per person

Whole Fresh Fruit | \$3 per person

Fruited Yogurt | \$4 per person

Popcorn, Pretzels, and Goldfish Crackers | \$5 per person

Fancy Mixed Nuts | \$22 per pound

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Beverages House Blend Coffee, Decaffeinated Coffee,  
Herbal Tea Selection, Iced Tea (Unsweetened)  
| \$39 per gallon OR \$5 per person

All-day Beverage Service—includes House Blend Coffee,  
Decaffeinated Coffee, Herbal Tea Selection, Iced Tea  
(Unsweetened), bottled water and soft drinks  
| \$12 per person

Lemonade or Fruit Punch or Fruit Juices | \$32 per gallon

Assorted Soft Drinks, Bottled Water | \$4 each

