

BISTRO | EVENT MENU

MORNING

BASIC CONTINENTAL

\$17 per person
freshly brewed Starbucks coffee, decaffeinated coffee, herbal teas
orange juice
breakfast pastries, croissants, banana bread and blueberry muffins
bagels, plain and everything, cream cheese, preserves

DELUXE CONTINENTAL

\$22 per person
freshly brewed Starbucks coffee, decaffeinated coffee, herbal teas
orange juice
fruit and berry bowl with fresh mint
breakfast pastries, croissants, banana bread and blueberry muffins
bagels, plain and everything, cream cheese, preserves
assorted Chobani Greek
yogurts hard cooked eggs

FULL BREAKFAST BUFFET

\$28 per person
freshly brewed Starbucks coffee, decaffeinated coffee, herbal teas
orange juice
fruit and berry bowl fresh mint
breakfast pastries, blueberry muffins, scones and banana bread
sliced whole grain and sourdough bread, butter, preserves
cage free scrambled eggs, cheddar cheese
seasoned breakfast potatoes
choice of two breakfast meats
breakfast meats – choose 2
apple-wood smoked bacon
pork sausage
chicken sausage

BASIC ENHANCEMENTS

\$5 per item, per person
assorted cold cereals, cheerios and granola
greek yogurt, fresh berries, granola & honey
oatmeal with berries, almonds, maple syrup
cage free scrambled eggs, cheddar cheese
lox with capers, onion & cucumbers
apple-wood smoked bacon
pork sausage
chicken sausage

BISTRO

CLASSICS WITH A TWIST

DELUXE ENHANCEMENTS

\$10 per item, per person

thinly sliced prosciutto

breakfast burrito, cage free scrambled eggs, apple wood smoked bacon, breakfast potatoes, cheddar and scallions in a tortilla with tomato salsa, avocado mash

breakfast quesadilla, cage free scrambled eggs, grilled chicken, cheddar cheese, tomato salsa

balanced breakfast sandwich, scrambled cage free egg whites, turkey breast with arugula, roasted green chili & cheddar on English muffin

banana bread French toast, Vermont maple syrup

BEVERAGE ENHANCEMENTS

\$4 per item, per person

San Pellegrino sparkling water

LIFEWTR

ONE coconut water

Naked juice, variety of flavors

Starbucks double shot

Lipton Pure Leaf Tea House Collection

LUNCH

COLD DELI BUFFET

\$24 per person

little gem Caesar salad, parmesan, olive oil toasted croutons, creamy Caesar

tomato soup, olive oil toasted croutons

- **meats**, choose 2 of the following: sliced turkey, sliced grilled chicken or sliced prosciutto
 - *grilled eggplant (vegetarian option)
- **cheeses**, sliced gruyere and white cheddar
- **breads**, sliced sourdough and whole grain
- **condiments**, romaine lettuce, sliced tomatoes, pickled red onions, mayo, Dijon mustard

potato chips

dark chocolate and sea salt cookie

fruit & berry bowl with fresh mint

PRE-MADE SANDWICHES BUFFET

\$27 per person

choice of 2 salads:

- **little gem Caesar salad**, parmesan, olive oil toasted croutons, creamy Caesar
- **basil pasta salad**, penne, tomatoes, basil, parmesan, roasted broccolini
- **modern cobb salad**, little gems, apple wood smoked bacon, hard cooked eggs, grape tomatoes, pickled red onions, gorgonzola crumbles & green goddess ranch
- **baby kale salad**, arugula, apples, candied walnuts, goat cheese, lemon vinaigrette

BISTRO

CLASSICS WITH A TWIST

choice of 3 sandwiches:

- **turkey and avocado croissant**, turkey breast, gruyere cheese, avocado mash, arugula, tomato, lemon vinaigrette
- **pesto prosciutto sandwich**, sliced prosciutto, white cheddar, pesto mayo, basil leaves, roasted tomatoes, arugula on brioche roll
- **chicken Caesar wrap**, little gem grilled chicken, parmesan, creamy Caesar
- **quinoa vegetable wrap**, quinoa and brown rice, roasted broccolini, roasted peppers, lemon vinaigrette, arugula, goat cheese
- **green goddess chicken blt**, grilled chicken, apple wood smoked bacon, avocado mash, lettuce, pickled red onions, tomato and green goddess ranch stacked between toasted artisan bread

potato chips

dark chocolate and sea salt cookie

fruit & berry bowl with fresh mint

SALAD BAR BUFFET

\$18 per person

tomato soup, olive oil toasted croutons

base: arugula, little gems, quinoa and brown rice blend

toppings: grape tomatoes, cucumbers, hard cooked eggs, grilled chicken, chopped bacon, roasted broccolini, parmesan cheese, gorgonzola and goat cheese crumbles

dressings: lemon vinaigrette, green goddess ranch, creamy Caesar

finishing touches: croutons, almonds, candied walnuts

dark chocolate and sea salt cookie

fruit & berry bowl with fresh mint

HOT LUNCH BUFFET

*Tier 1: choice of 2 salads, 1 entrée, 1 side, 1 dessert | \$32 per person

* Tier 2: choice of 2 salads, 2 entrées, 2 side, 2 desserts | \$38 per person

choice of salads:

- **little gem Caesar salad**, parmesan, olive oil toasted croutons, creamy Caesar
- **basil pasta salad**, penne, tomatoes, basil, parmesan, roasted broccolini
- **modern cobb salad**, little gems, apple wood smoked bacon, hard cooked eggs, grape tomatoes, pickled red onions, gorgonzola crumbles & green goddess ranch
- **baby kale salad**, arugula, apples, candied walnuts, goat cheese, lemon vinaigrette

choice of entrees:

- **roasted herb chicken breast**, caramelized onions
- **grilled chicken breast**, grape tomatoes, arugula and lemon vinaigrette
- **skillet meatballs**, Pomodoro sauce, ricotta, parmesan
- **vegetable pasta**, penne pasta, roasted peppers, broccoli, tomatoes and pesto cream sauce
- **penne pasta & meatballs**, parmesan and mozzarella cheese

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CLASSICS WITH A TWIST

choice of sides:

- quinoa and brown rice blend
- roasted broccolini
- baby kale, roasted garlic puree, roasted tomatoes
- crispy brussels sprouts, fried, parmesan & lemon

choice of desserts:

- dark chocolate and sea salt cookie
- old fashioned carrot cake
- fresh berries, fresh mint and whipped cream

RECEPTIONS

RECEPTION A LA CARTE

\$35 per dozen

bacon deviled eggs

classic chicken wings

hot honey garlic wings

grilled chicken and bacon quesadilla

three grilled cheese bites

DISPLAYS

*Price is based per person

raw vegetables, grape tomatoes, broccolini florets, cucumbers and carrots with green goddess dip | \$4

tortilla chips, tomato salsa, avocado mash, sour cream | \$4

fruit and berry bowl with fresh mint | \$4

prosciutto, sliced cheeses, roasted tomatoes, crackers, pickled onions | \$5

skillet meatballs | \$4

margherita flatbread | \$5

pesto prosciutto flatbread | \$5

BISTRO

CLASSICS WITH A TWIST

PACKAGE

\$38 per person

*Reception package based on 90 minutes reception.

Includes:

Snacks: a variety of mixed nuts and chips

your choice of 3 a la carte items

your choice of 2 displays

beer and wine

SPORTS TEAMS

BREAKFAST A

\$10 per person

fruit & berry bowl

cage free scrambled eggs, cheddar cheese

oatmeal, maple syrup

bagels, plain, cream cheese, peanut butter, preserves

2% milk, chocolate milk, orange juice

BREAKFAST B

\$14 per person

fruit & berry bowl

cold cereals, cheerios and granola, served with milk

oatmeal, brown sugar and raisins

plain bagels, cream cheese, peanut butter, preserves

cage free scrambled eggs, cheddar cheese

choice of one meat: bacon OR pork sausage

2% milk, chocolate milk, orange juice

ENHANCEMENTS

bananas | \$1 each

yogurts, assorted flavors | \$2 each

granola bars & protein bars | \$3 each

chicken sausage | \$3 per person

banana bread French toast | \$8 per person

blueberry pancake, Vermont Syrup | \$8 per person

sports drinks | \$4 each

BISTRO

CLASSICS WITH A TWIST

PRE- GAME MEAL MENU A

\$23 per person
tossed salad, ranch and lemon vinaigrette
grilled chicken breast
penne pasta, marinara sauce
roasted broccolini
cookies and fresh fruit
pitchers of water, bottled apple juice, 2% milk

PRE- GAME MEAL MENU B

\$24 per person
Caesar salad
grilled chicken breast
penne pasta with meatballs, pomodoro sauce
quinoa and brown rice blend
roasted vegetables
cookies and fresh fruit
pitchers of water, bottled apple juice, 2% milk

POST GAME MEAL MENU

\$23 per person
tossed salad with ranch and lemon vinaigrette
grilled chicken and bacon quesadilla
build your own quinoa and brown rice bowl,
toppings to include: grilled chicken, tomato salsa, avocado mash, cheddar cheese, sour cream
cookies and fresh fruit
pitchers of water, bottled apple juice, 2% milk

BREAKS

Midnight Snack - \$6

Assorted cookies & fudge brownies

Yogurt Bar - \$6

Make your own yogurt parfait: Yogurt, granola, sliced fruit & berries

Sweet & Salty - \$5 per

Granola bars, potato chips, & brownies

Health Nut - \$3

Whole Fruit, individual yogurts

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BREAKS

All Day Coffee: \$5 Per person

- Starbucks Regular Coffee
- Starbucks Decaffeinated Coffee
- Assorted Teas

Beverage Break: \$5 Per person

- Bottled Waters
- Assorted Sodas

ENHANCEMENTS

- Starbucks Iced Coffee: \$5 Per
- Iced Tea: \$18 Per Gallon
- Lemonade: \$18 Per Gallon
- Bottled water by consumption: \$3 Per
- Assorted sodas by consumption: \$3 Per
- Assorted bottled juice by consumption: \$3 Per

A LA CARTE ITEMS – Per 10 people

Avocado Lemon Yogurt Dip - \$45

Chobani yogurt, crisp vegetables, flatbreads

Veggie cups with Ranch Dip - \$40

Carrot and Celery Sticks with ranch dressing

Skillet Meatballs - \$55

Pomodora sauce + parmesan, artisan toast

Classic Chicken Wings - \$65

Traditional bone in wings with blue cheese dressing

Chile – Lime Chicken Wings - \$65

Chile – Lime bone in wings with green goddess dressing

Margherita Flatbread - \$55

Roasted tomatoes, basil and cheese

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RECEPTION

Cash Bar:

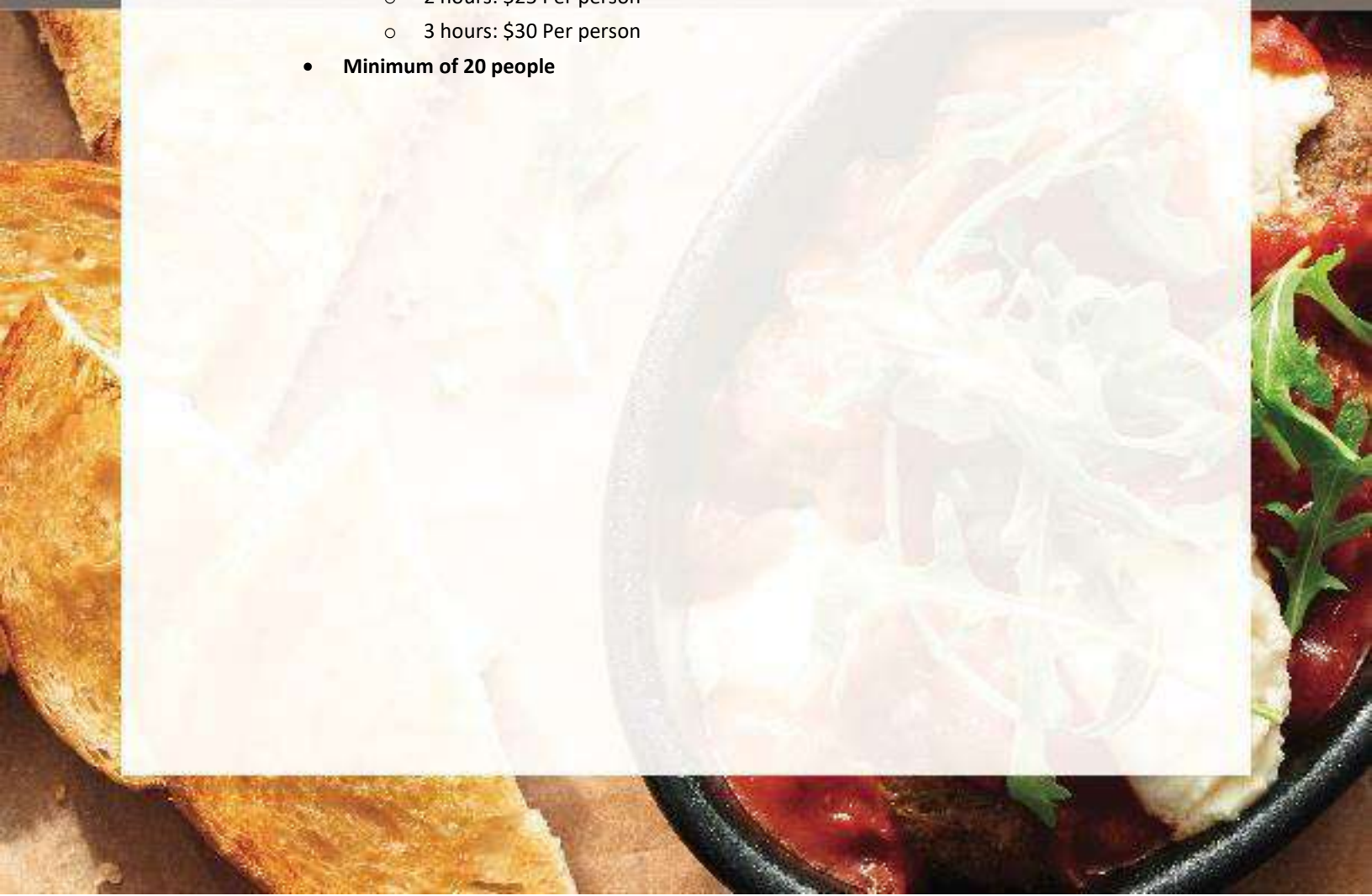
- Bartender fee: \$300

Beer and Wine Reception:

- 1 hour: \$15 Per person
- 2 hours: \$20 Per person
- 3 hours: \$25 Per person
- **Minimum of 20 people**

Full Bar Reception:

- Top shelf liquor
- Domestic and imported beer, wine
 - 1 hour: \$20 Per person
 - 2 hours: \$25 Per person
 - 3 hours: \$30 Per person
- **Minimum of 20 people**



AUDIO VISUAL – MEDIA EQUIPMENT

- Flipchart with Markers: \$25.00 per day
- Speaker Phone: \$20.00 per day
- ClickShare Wireless Presentation: \$150.00 per day (85-inch Flat Panel TV)
- Extension Cords/Power Strips: \$15

