

MEETING MENU

Food Thoughtfully Sourced. Carefully Served.

BREAKFAST

REGIONALLY INSPIRED BREAKFAST

\$23/attendee

Invite your attendees to join our hotel guests in experiencing our Guest Kitchen.

- cage-free scrambled and hard-boiled eggs
- daily premium breakfast meat option
- breakfast potatoes or French toast sticks
- assorted bagels with cream cheese
- assorted muffins
- fresh fruit cups
- whole fruit

Need a little more privacy? Enjoy this breakfast option in the privacy of their rented meeting room. \$25/attendee

- assorted cold cereals
- hot oatmeal with assorted toppings
- individual yogurts
- freshly brewed coffee
- assorted tea selection
- apple and orange juices
- milk: 2%, whole, and half & half (almond available on request)

CONTINENTAL BREAKFAST

\$20/attendee

Start the day with a crafted offering served in your meeting space!

- assorted bagels with cream cheese
- assorted mini muffins
- choice of scones or danishes
- bananas & Granny Smith apples
- fresh fruit cups
- freshly brewed coffee (regular & decaf)
- assorted tea selection
- apple and orange juices
- milk: 2%, whole, and half & half (almond available on request)

BUILD YOUR OWN PARFAIT

\$10/attendee

- Greek yogurt
- fresh berries
- coconut flakes
- dried cranberries
- honey
- brown sugar
- organic honey oat granola

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SNACK BREAKS

FRESH AND HEALTHY

\$20/attendee

- hummus with naan and kalamata olives
- fresh celery and carrot sticks
- bananas, green apples, berries

IN THE BAG

\$20/attendee

- assorted bagged snacks (chips, pretzels, nuts)
- Naked brand smoothies
- bananas, green apples, berries

SALTY & SWEET

\$20/attendee

- freshly popped popcorn with assorted seasonings
- chocolate chip and peanut butter cookies
- milk: 2% and skim (*almond available on request*)

SWEET TREATS (Choice of 3)

\$20/attendee

- chocolate chip and peanut butter cookies
- chocolate brownies
- mallow crunch bar
- assorted candy bar bites
- milk : 2% and skim (*almond available on request*)

TRAIL MIX & BARS

\$20/attendee

- Kars brand trail mix
- Naked brand smoothies
- assorted health bars-
 - CLIF Bar ®
 - Nature Valley ®
 - Nutrigrain®
- bananas, green apples, berries

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RECEPTION OPTIONS

Large Mediterranean Hummus

\$200 (Feeds 25)

- Roasted garlic hummus topped with pesto and served with cucumber, Kalamata olives, and Naan flatbread.

Large Charcuterie Board

\$250 (Feeds 20)

- Genoa salami, prosciutto, brie cheese, whole-grain mustard, dark-berry jam, gherkins, served with artisan bread.

Pretzel Wall

\$120 (Feeds 20, 20 Pretzels)

- Warm pretzels served with craft beer cheese dip.

Assorted Vegetable Tray

\$150 (Feeds 25)

- Fresh vegetables served with dip.

Fruit Tray

\$100 (Feeds 20)

- Fresh fruit served with dip

Meatballs

\$150 (Feeds 20)

- Served with three sauces: barbeque sauce, sweet chili, and Swedish Cream

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LUNCH/DINNER

SOUTH OF THE BORDER \$35/attendee

Choice of:

Chicken Tortilla Soup
Or
Fruit Salad

Build Your Own Tacos – spread includes:

Grilled Chicken
Lettuce
Tomato
Shredded Cheese
Guacamole
Jalapeños
Sour Cream
Tortillas

Veggie Quesadillas

Flame-roasted onions and peppers,
roasted corn and black beans, shredded cheese

Desserts (Choice of one)

- chocolate brownies
- mallow crunch bar
- chocolate chip cookies
- peanut butter cookies
- assorted mini cheesecakes

Beverages

- Aquafina bottled water and Pepsi soft drinks

Choice of:

TASTE OF ITALY \$35/attendee

Tomato Basil Bisque
Or
Fruit Salad

Caesar Salad

Romaine Lettuce, Grated Parmesan Cheese,
Homestyle Croutons, Caesar Dressing Packets

Choice of 2 Entrees:

Penne Pasta with your choice of sauce
Meat Sauce, Marinara or Alfredo
Served with Garlic Bread

Fried Ravioli with Meat Sauce or Marinara

Margherita Flatbread
Basil Pesto, Mozzarella Cheese,
Oven Roasted Tomatoes

Desserts (Choice of one)

- chocolate brownies
- mallow crunch bar
- chocolate chip cookies
- peanut butter cookies
- assorted mini cheesecakes

Beverages

- Aquafina bottled water and Pepsi soft drinks

Add on's \$11/attendee

- Chicken Breast

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LUNCH/DINNER

SOUTHERN COMFORT \$32/attendee

Choice of

Homestyle Chili

Or

Fruit Salad

Choice of

Coleslaw

Or

Tossed Salad (mixed greens, cherry tomatoes,
cucumbers, balsamic vinaigrette)

Macaroni and Cheese

BBQ Pulled Pork Sliders

Pulled pork tossed with BBQ sauce,
Vegetable slaw, Chipotle Aioli

Desserts (Choice of one)

- chocolate brownies
- mallow crunch bar
- chocolate chip cookies
- peanut butter cookies
- assorted mini cheesecakes

Beverages

- Aquafina bottled water and Pepsi soft drinks

WRAP IT UP! \$30/attendee

Fruit Salad

Assorted bags of Kettle Cooked Potato Chips

Choice of

Broccoli Slaw

or

Coleslaw

Turkey Club Wraps

Turkey, Bacon, Lettuce, Tomato,
Sliced Cheese, Hellman's Mayonnaise

Chicken Caesar Wraps

Grilled Chicken Breast, Grated Parmesan Cheese,
Romaine Lettuce with Caesar Dressing packet

Desserts (Choice of one)

- chocolate brownies
- mallow crunch bar
- chocolate chip cookies
- peanut butter cookies
- assorted mini cheesecakes

Beverages

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LUNCH/DINNER

THE DELI PLATTER

\$30/attendee

Build your own sandwich spread with classic offerings and accompaniments

Soup -or- Salad (Choice of one)

- Tomato Basil Bisque
- Chicken Noodle
- Broccoli Cheese

• **Caesar Salad**

Romaine Lettuce, Grated Parmesan Cheese, Homestyle Croutons, Caesar Dressing Packets

• **Tossed Salad**

mixed greens, cherry tomatoes, cucumbers, balsamic vinaigrette

Sandwich Station

- artisan sourdough and grain breads
- gluten-free bread (*on request only*)
 - all-natural sliced turkey
- all-natural sliced roast beef
 - all-natural honey ham
 - swiss cheese
 - cheddar cheese
 - provolone cheese

Sides (Choice of two)

- kettle chips
- potato salad
 - coleslaw
- fresh-cut fruit

Desserts (Choice of one)

- chocolate brownies
- mallow crunch bar
- chocolate chip cookies
- peanut butter cookies
- assorted mini cheesecakes

Beverages

- Aquafina bottled water and Pepsi soft drinks

GRAB AND GO

\$28/attendee

Brown Bagged lunches, pre-packed for easy distribution!

Choice of Ham, Turkey, or Roast Beef Sandwiches with Swiss or Cheddar Cheese

Whole Fruit - Choice of Apples or Bananas

Assorted bags of Kettle Cooked Potato Chips

Choice of Chocolate Chip or Peanut Butter Cookie

Bottle of Aquafina water

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ADDITIONAL PRICING

À LA CARTE BEVERAGES

- Aquafina bottled water.....\$3.00
- assorted Pepsi soft drinks.....\$3.50
- Red Bull (regular or sugar-free).....\$5.00
- Naked brand smoothies\$5.00

FRESHLY BREWED COFFEE AND TEA

\$60/set-up

- ½ gallon regular coffee
- ½ gallon decaf coffee
- ½ gallon hot water
- assorted Tazo tea selection
- half & half, sugars, and honey

ALL DAY UNLIMITED BEVERAGES

\$18/attendee

- regular coffee
- decaf coffee
- hot water
- assorted Tazo tea selection
- half & half, sugars, and honey
- Aquafina bottled water
- Assorted Pepsi soft drinks

AUDIO/VISUAL EQUIPMENT

- LCD Projector\$50
- Projector Screen\$50
- Flat Panel TV w/ wireless con.....\$50
- Easel and Flip Chart\$40
 - Additional Flip Chart\$10
- Whiteboard with Markers\$40
- Polycom phone.....\$95
- Podium\$200
- Pens, notepads, and candy.....\$3/pp
- Powerstrips (5 available)\$15/each
- Exclusive Upgraded Wifi\$50
 - Meeting Specific Passcode
 - Enhanced download and upload speeds

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Beer Wine and Liquor Packages 2023

All Beverage Packages Require a \$150 Bar Setup fee and \$50 Every Hour After

Call Liquor Package \$12 Per Person for the first hour \$10 Per Person for Each Additional Hour

- 2 Domestic Beers
- 3 House Wines
- Absolut Vodka
- Hornitos Tequila
- Beefeater Dry Gin
- Cruzan Aged Light Rum
- Marker's Mark Bourbon
- Bacardi Superior Light Aged Rum

Premium Liquor Package \$15 Per Person for the first hour \$12 Per Person for Each Additional Hour

- 3 Beers (Your Choice)
- 3 Wines (Your Choice)
- Tito's Vodka
- Captain Morgan Spiced Rum
- Parton Tequila
- Jameson Irish Whiskey
- Jack Daniel's Tennessee Whiskey
- Tanqueray Dry Gin

Per Drink Package

- Call Liquor 10
- Premium Liquor 12
- Domestic Beer 6
- Craft & Imported Beer 8
- House Wine by Glass 12
- Premium Wine by Glass 15
- Soda 3

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