Food and Beverage Services

**Continental Breakfast** .............................................. $8
A selection of Muffins, Bagels; Cream Cheese, Butter, Jelly; Yogurt, Cereal or Oatmeal; Seasonal Fresh Fruit, Hard Boiled Eggs, Freshly Brewed Coffee, Decaf, Tea, Fruit Juice and Water (15 person minimum)

**Breakfast Additions**
- Smoked Salmon, Capers, Onions .................................... $2.50
- Strata or Quiche .......................................................... $2

**Hot Breakfast** ................................................................ $12
Continental Breakfast plus Hot Breakfast Items
- Pancakes or French Toast, Syrup, Scrambled Eggs, Farmers Eggs, Bacon and Sausage or Ham, Home Fries (35 person minimum)

**Morning* & Afternoon Break** ...................................... $8
A Variety of Hot and Cold Beverages, Sweets and Healthy Alternatives (15 person minimum)
*morning break available 9:30am-11am (15 person minimum)

**Chef's Healthy Lunch Buffet** .................................... $14
- Garden Salad, Vegetarian and Low Sodium Sandwich Varieties, Fresh Fruit, Low-Fat/Reduced Calorie Dessert, Iced Tea, Lemonade, Bottled Water (35 person minimum)

**Chef's Cold Lunch Buffet** ........................................ $16
- Garden Salad, Chef’s Choice of 2 Deli Salads, 3 Sandwich or Wrap Varieties, (includes Vegetarian Option) Chips, Assorted House Desserts, Lemonade, Iced Tea, Water, Freshly Brewed Coffee, Decaf and Tea (35 person minimum) *Add $4pp for Customized Selections

**Chef's Hot Lunch Buffet** .......................................... $20
- Garden Salad, Chef’s Choice of 2 Entrees, Vegetable, Side, (includes Vegetarian Option), Rolls/Bread and Butter, Assorted House Desserts, Lemonade, Iced Tea, Water, Freshly Brewed Coffee, Decaf and Tea (35 person minimum) *Add $4pp for Customized Selections

**Chef's Cold Dinner Buffet** ...................................... $21
- Garden Salad, Chef’s Choice of 2 Deli Salads, 3 Sandwich or Wrap Varieties, (includes Vegetarian Option) Chips, Assorted House Desserts, Lemonade, Iced Tea, Water, Freshly Brewed Coffee, Decaf and Tea (50 person minimum) *Add $4pp for Customized Selections

**Chef's Hot Dinner Buffet** ........................................ $26
- Garden Salad, Chef’s Choice of 2 Entrees, Vegetable, Side, (includes Vegetarian Option), Rolls/Bread and Butter, Assorted House Desserts, Lemonade, Iced Tea, Water, Freshly Brewed Coffee, Decaf and Tea (50 person minimum) *Add $4pp for Customized Selections

**Reception** ................................................................. $16-32
- Customized Variety of Hot and Cold Hors d’oeuvres, butler passed selections and Chef’s stations (50 person minimum)

*If under the minimum, please add a $100 attendant fee for each meal service
- Evening and Saturday Food and Beverage services are available with a 50 person minimum plus room charge
- All meals are provided for 1 hour service ($3pp each additional 30 minutes)