

ENHANCE YOUR EVENT

NEW

NEW BREAKFAST ENHANCEMENTS

★ BREAKFAST SANDWICHES

Egg & cheese with choice of ham, bacon, or sausage on a biscuit, croissant, or bagel

\$4.00 each

Add Sirloin Steak

\$2.00 additional

★ YOGURT PARFAITS

With house-made granola, seasonal fresh fruit & berries

\$3.50 each

NEW LUNCH & DINNER ENHANCEMENTS



Make your event truly upscale! Check out page 13 in our menu to enhance your meal with a gourmet salad & dessert.

★ NICOISE SALAD

With haricots verts, grape tomatoes, kalmata olives, candied bacon & hollandaise dressing

\$3.00 additional per guest

★ APPLE EN CROUTE

Whole apple poached in cinnamon sugar & vanilla, wrapped in a puff pastry & baked till golden delicious with a drizzle of praline cause and topped with a mint leaf

\$4.00 additional per guest



Pair your meal with the perfect wine. Ask about our upscale wine lists.

NEW BEVERAGE OPTIONS

★ INFUSED TEAS

Offer refreshing raspberry, peach, pomegranate, or blackberry infused teas with pieces of fruit in each gallon. Sure to please!

\$22.00 per gallon

★ ICED COFFEE

Surprise your attendees & offer iced coffee for your event! Served with the choice of hazelnut, vanilla, caramel or raspberry syrups.

\$27.00 per gallon

MEETING BREAKS



New options just selected in 2013! Go to page 10 in our menu & choose from Chocolate Overload to Charcueteries & a lot more in between!