



Fruit & Bakery Basket \$20 per guest

Seasonal Fruit & Berry Platter
Individual Greek Yogurts: Vanilla and Fruit Flavors Chef's
Selection Assorted Breakfast Pastries

Sweet & Salty \$18 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola Bars
Season's Best Whole Fruit

Kick-Start \$22 per guest

Virgin Bloody Mary Bar
Mini Egg, Bacon and Cheese Sandwiches
Mini Grilled Cheese Sandwiches

ENHANCEMENT

Spiked Bloody Marys* | \$5 per drink surcharge

South of the Border \$20 per guest

Tortilla Chips, Guacamole, Fresh Salsa, Warm Black Bean Dip and Chile Con Queso

ENHANCEMENT

Bucket of Imported Beer With Fresh Cut Limes | \$6 per beer

Chocoholic \$20 per guest

Chocolate-Covered Strawberries
White and Dark Chocolate Chip Cookies
Turtle Brownies
Chocolate Covered Bacon
Milk and Chocolate Milk

At the Movies \$22 per guest

Buttery, White Cheddar and Caramel Popcorn
Assorted Candy Bars, Plain and Peanut M&M's
Soft Salted and Unsalted Pretzels Bites, Whole Grain Mustard

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



Health Nut \$22 per guest

Almonds, Walnuts and Cashews
Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce
Grilled and Raw Vegetables with Roasted Garlic Hummus

Boost \$20 per guest

House-Made Trail Mix
Assorted Individual Protein/Energy Bars
Chocolate-Covered Espresso Beans and Yogurt-Covered Raisins
Watermelon Skewers with Basil Mint Vinaigrette

Build Your Own Snack Mix \$20 per guest

Select (5) of the following:

Dark Chocolate Covered Espresso Beans
Yogurt-Covered Raisins
Dried Fruit
Mixed Nuts
House-Made Granola
Wasabi Peas
M&Ms
Sesame Sticks
Pretzel Sticks
Banana Chips

Wellness \$28 per guest

Local Butcher Turkey and Beef Jerky
Assorted Raw Nuts & Seeds Cheese Sticks
Apples & Bananas
Grain-Free Crackers with Almond Butter
Dark Chocolate Squares

All Day Beverages \$40 per guest for up to 10 hours

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Bottled Fruit Juices, Bottled Iced Teas
Red Bull Energy Drinks
Assorted Coca-Cola Soft Drinks (Coke, Diet Coke, Sprite and Ginger Ale)
MS Bottled Water

BREAK PER PERSON SERVICE

Based on 30 minutes of service and a minimum of 20 guests

\$150 charge applies if under minimum

Per person menus will be charged upon full guest count

Gluten-free options available upon request

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Beverages

COFFEE STATION

\$92 per gallon | \$56 per half gallon

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee Assorted
Tea Forté Gourmet Teas and Herbal Tea

Coffee Service Includes a Selection of 2% Milk and Half & Half †

COLD PRESS COFFEE STATION

\$92 per gallon | \$56 per half gallon

Freshly Brewed **PRESS** Cold Pressed

Includes a Selection of Flavored Syrups

Selection of 2% Milk and Half & Half †

JUICE STATION

Orange, Grapefruit, Cranberry and Apple Juices

Old-Fashioned Lemonade, Fresh-Brewed Iced Tea, Arnold Palmer and
Fruit Punch, Prickly Pear Lemonade

Whole Milk, 2% Milk, Skim Milk †

\$80 per gallon | \$40 per half gallon

Sedona Sparkling Water, Bottled Fruit Juices, Bottled Iced Teas, Red

Bull Energy Drinks, Coconut Water and Gatorade

\$8 each

LOCAL COLD-PRESSED JUICES

Kale

Charcoal

Watermelon

\$10 each | *pre-ordered, set quantities, minimum order of 10*

MS Bottled Water

\$6 each

Assorted Coca-Cola Soft Drinks

(Coke, Diet Coke, Sprite and Ginger Ale)

\$6 each

Snacks

Individual Granola Bars and Fruit Bars, Full Size Assorted Candy Bars
and Protein Bars, Assorted Individual Bags of Chips, Pretzels and
Popcorn | \$8 each

**all snack items are on consumption unless otherwise noted*

Individual Greek Yogurts: Vanilla and Fruit Flavors | \$6 each

Greek Yogurt Parfait with House-Made Granola, Fruit Preserves and
Fresh Berries | \$10 each *charged per piece and must be pre-
purchased*

Season's Best Whole Fruit | \$5 *charged per piece and must be
pre-purchased*

Sliced Fruit and Berry Platter | \$14 per person

Imported and Domestic Artisan Display with Soft and Hard Cheeses,

Served with Sliced Breads and Crackers | \$18 per person

Roasted Tomato Hummus with Pine Nuts and Pita Crisps, Raw and
Pickled Vegetables | \$14 per person

Antipasti | \$22 per person

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and
Cured Meats, Mediterranean Olives with
Sliced Rustic Breads and Artisan Crackers

†Non-Dairy milk available upon request for an additional charge.

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Profiteroles

\$65 per dozen

Filled with Vanilla Cream, Topped with Chocolate Glaze

Pastries

\$60 per dozen, per item

Chocolate and Butter Croissants, Breakfast Breads or Chocolate Sun-Dried Cranberry Scones

Muffins

\$60 per dozen, per item

Blueberry, Bran, Banana Nut, or Double Chocolate Chip

Morning Breads

\$60 per dozen, per item

Banana, Orange-Cranberry, Double Chocolate, Apple Cinnamon, or Morning Glory

Bagels

\$52 per dozen, per item

Plain and Everything Bagels with Whipped Cream Cheese

Assorted Freshly Baked Cookies

\$55 per dozen | \$60 per dozen for Jumbo

Peanut Butter, Oatmeal Raisin, Double Chocolate Chip, Sugar, Snickerdoodles

Specialty Cupcakes

\$68 per dozen, per item | \$58 per dozen for mini size minimum of two dozen per flavor

Lemon with Grapefruit Cream Cheese Frosting

Chocolate Black Forest with Cherry Buttercream Frosting

Churro with Dulce de Leche Buttercream Frosting

Caramel Macchiato with Coffee Buttercream Frosting

Piña Colada with Toasted Coconut Frosting

Desserts & Brownies

\$60 per dozen, per item

Salted Caramel Bars, Raspberry Streusel Bars, Lemon Bars, White Chocolate Blondies, Triple Chocolate Brookie

Petite Pies

\$96 per dozen

Key Lime Pie, Chocolate Cream Pie, or Seasonal Pie

THE PROLIFIC OVEN DETAILS & DIETARY REQUESTS

Treats indicated are ordered by the individual flavor, per dozen

Gluten-free options available upon request

Please notify your catering manager of special dietary requests

Custom chef menus can be created upon request

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