DAYTIME
COFFEE
Freshly brewed Tim Hortons coffee and assorted Tazo teas served with sugar, Equal, Sweet & Low, half and half, milk
per person for 2 hours or less
per person for 3 to 5 hours
per person for 6 to 12 hours

COFFEE AND WATER
Bottled Water
Freshly brewed Tim Hortons coffee and assorted Tazo teas served with sugar, Equal, Sweet & Low, half and half, milk
per person for 2 hours or less
per person for 3 to 5 hours
per person for 6 to 12 hours

COFFEE, WATER AND SOFT DRINKS
Bottled Water
Assorted Bottled Soft Drinks
Freshly brewed Tim Hortons coffee and assorted Tazo teas served with sugar, Equal, Sweet & Low, half and half, milk
per person for 2 hours or less
per person for 3 to 5 hours
per person for 6 to 12 hours

WATER AND SOFT DRINKS
Bottled Water
Assorted Bottled Soft Drinks
per person for 2 hours or less
per person for 3 to 5 hours
per person for 6 to 12 hours
Add assorted bottled juices, per person

All food and beverage is subject to a 21% staffing charge and applicable sales tax.
Prices subject to change.
COFFEE AND PASTRIES

Assorted house-baked pastries, mini bagels, scones and muffins served with cream cheese, butter and preserves
Freshly brewed Tim Hortons coffee and assorted Tazo teas

PER PERSON

ADD ORANGE AND CRANBERRY JUICE, PER PERSON

CONTINENTAL BREAKFAST

Assorted house-baked pastries, mini bagels, scones and muffins served with cream cheese, butter and preserves
Fresh sliced fruit and berries
Orange and cranberry juices
Freshly brewed Tim Hortons coffee and assorted Tazo teas

PER PERSON

DELUXE CONTINENTAL BREAKFAST

Assorted house-baked pastries, mini bagels, scones and muffins served with cream cheese, butter and preserves
Fresh sliced fruit and berries
Assorted yogurts
Granola cereal
Breakfast and granola bars
Orange and cranberry juices
Freshly brewed Tim Hortons coffee and assorted Tazo teas

PER PERSON

RISE AND SHINE

Scrambled eggs, bacon or sausage, breakfast potatoes, assorted house baked pastries, mini bagels, scones, & muffins served with cream cheese, butter and preserves
Fresh sliced fruit & berries
Orange & cranberry juices
Freshly brewed Tim Hortons coffee and assorted Tazo teas
*Egg white option available.

PER PERSON

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Prices subject to change.
THE FRONT PORCH

SOUTHERN BUTTERMILK FRIED CHICKEN
garden salad
old fashioned cole slaw
pasta salad with farmer’s market vegetables
buttermilk biscuits
assorted brownies

PER PERSON

PASTA, PASTA!

PENNE PASTA WITH MARINARA, TORTELLINI WITH ASIAGO CREAM SAUCE
meatballs
roasted pulled chicken
tossed salad with Italian dressing
garlic bread
assorted cookies

PER PERSON

TACO BAR

SEASONED GROUND BEEF AND SHREDDED ADOBO CHICKEN
hard and soft taco shells
diced tomatoes, black olives, sliced jalapeños, shredded lettuce, sour cream
cheddar cheese sauce
refried beans
Mexican rice
tortilla chips
salsa, pico de gallo
assorted cookies

PER PERSON
DELI BUFFET

RARE ROAST BEEF, SMOKED TURKEY BREAST, CURED HAM, TUNA SALAD
provolone, swiss and cheddar cheeses
assorted breads and soft tortillas
mustard, mayonnaise, horseradish
sliced tomatoes, red onions and leaf lettuce
deli pickles and cherry peppers
old fashioned cole slaw
rustic potato salad
sliced fruit and berries
assorted freshly baked cookies

PER PERSON

STREET CART SLIDERS

SMOKED TURKEY WITH LOCAL CHEDDAR, CHIPOTLE MAYO,
CURED HAM WITH MUSTARD, SICILIAN TUNA SALAD WITH OLIVE OIL
Moroccan couscous salad
quinoa salad
individual bags of potato chips
assorted freshly baked cookies

PER PERSON
ALL AMERICAN BUFFET

GRILLED LEMON HERB CHICKEN AND ALL BEEF HAMBURGERS
served with sliced cheese, tomatoes, onions, lettuce
ketchup, mustard, mayonnaise and relish
old fashioned cole slaw
rustic potato salad
cornbread
apple cobbler

PER PERSON

CLASSIC BISTRO

BONE-IN LEMON HERB CHICKEN
panzanella salad
smashed garlic potato
cauliflower with roasted tomato, tarragon
artisan rolls
bread pudding with crème anglaise

PER PERSON

PACIFIC COAST

GRILLED MISO SALMON WITH ROMAINE AND PICKLED GINGER
Asian salad with napa cabbage, shredded carrot, cucumber, green onion, sesame vinaigrette
ponzu grilled vegetables
rice noodles with thai peanut dressing
sticky rice pudding

PER PERSON
FOOD TRUCK BBQ

MEMPHIS MOJO PULLED PORK AND AUSTIN BBQ BRISKET
- potato rolls
- baked beans
- old fashioned cole slaw
- cornbread
- brownies

PER PERSON

All Buffets Include
- Freshly brewed Tim Hortons coffee and assorted Tazo teas

ADD PRE-SET ICE TEA OR LEMONADE AS BEVERAGE

PER PERSON

Lunch Buffets require a minimum of 50 guests
- Includes guest table linens.
- Floor length table linens and linen napkins available for an additional charge.
- High-end disposable single service ware.

All food and beverage is subject to a 21% staffing charge and applicable sales tax.
- Prices subject to change.
TWO COURSE LUNCH ENTRÉES

THAI CHICKEN SALAD
thai-style grilled all-natural chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

SALAD NICOISE
seared line caught tuna, marinated potatoes, green beans, egg, nicoise olives and mixed field greens

CHICKEN ARRABIATA
grilled chicken tossed with penne pasta with roasted tomato and caramelized eggplant

BRAISED BRISKET
grits with edamame succotash

(please select one entrée from above)

TWO COURSE DESSERTS

SEASONAL BERRY SHORTCAKE
individual baked shortcake, seasonal berries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

BREAD PUDDING
with flavored crème anglaise

APPLE COBBLER
caramelized apples, cinnamon streusel, whipped cream

(please select one dessert from above)

Freshly brewed Tim Hortons coffee and assorted Tazo teas

PER PERSON
SERVED LUNCH

THREE COURSE SALAD

HEARTS OF ROMAINE WITH CAESAR DRESSING
focaccia crostini, tomato compote, shaved locatelli cheese

MIXED FIELD GREENS SALAD
goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE
tomatoes, crumbled blue cheese dressing

BABY GREEN SALAD
balsamic vinaigrette, crostini with olive tapenade

(please select one salad from above)
Includes rolls and Butter

THREE COURSE ENTRÉES

BRAISED BONELESS BEEF SHORT RIBS
rustic mashed potatoes, roasted root vegetables, turmeric emulsion

CHICKEN PICATTA WITH LEMON BUTTER SAUCE
baby carrots, fried chervil potatoes

CORIANDER DUSTED CHICKEN WITH PAN JUS
potato goat cheese gratin, mashed clementine carrots

BLACKENED, GRILLED OR MISO GLAZED SALMON
basmati fried rice, sautéed zucchini and squash noodles
(please select one entrée from above)
THREE COURSE DESSERTS

SEASONAL BERRY SHORTCAKE
individual baked shortcake, seasonal berries, whipped cream

WARM CHOCOLATE BROWNIE
caramel drizzle, chocolate sauce, whipped cream

BREAD PUDDING
with flavored crème anglaise

APPLE COBBLER
caramelized apples, cinnamon streusel, whipped cream

(please select one dessert from above)

Freshly brewed Tim Hortons coffee and assorted Tazo teas

PER PERSON

ADD PRE-SET ICE TEA OR LEMONADE

PER PERSON

Includes guest table linens and napkins.
Floor length table linens available for an additional charge.
China service

All food and beverage is subject to a 21% staffing charge and applicable sales tax.
Prices subject to change.
BOX LUNCH

ROASTED TURKEY BREAST
gruyere and honey mustard on whole wheat

ROAST BEEF
chinese mustard and baby greens on focaccia

TUNA SALAD
baguette with lettuce, tomato and chive dressing

GRILLED LOCAL VEGETABLES
goat cheese with basil oil on herb focaccia

BLACK FOREST HAM
cheddar cheese and whole grain mustard on pretzel

FRESH MOZZARELLA
tomato, basil, and olive oil on ciabatta

(please select up to two above)

EACH

Lunch includes sandwich, chips, whole fruit, cookie and bottled water

All food and beverage is subject to a 21% staffing charge and applicable sales tax.

Prices subject to change.
SNACKS

FRESH SLICED FRUIT
PER PERSON

ASSORTED COOKIES, BROWNIES AND BLONDIES
PER PERSON

BREAKFAST COOKIES AND GRANOLA BARS
PER PERSON

SOFT PRETZELS WITH MUSTARD
PER PERSON

ASSORTED CANDY BARS
PER PERSON

POTATO CHIPS AND PRETZELS
PER PERSON

ROOT BEER FLOATS WITH VANILLA ICE CREAM
PER PERSON

MIX YOUR OWN TRAIL MIX
wasabi peas, dried fruits, nuts, snacks, and rice cracker
PER PERSON

HOUSE-MADE TORTILLA CHIPS
salsa, guacamole, sour cream, melted nacho cheese
PER PERSON

Snacks are served for a half hour.

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