<table>
<thead>
<tr>
<th>Beverage Station</th>
<th>Description</th>
<th>Pricing Details</th>
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| COFFEE           | Freshly brewed Tim Hortons coffee and assorted Tazo teas served with sugar, Equal, Sweet & Low, half and half, milk | $3 per person for 2 hours or less  
$5.50 per person for 3 to 5 hours  
$9 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 | $4 per person for 2 hours or less  
$6 per person for 3 to 5 hours  
$11 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 | $5 per person for 2 hours or less  
$7.50 per person for 3 to 5 hours  
$13 per person for 6 to 12 hours |
| WATER AND SOFT DRINKS | Bottled Water  
Assorted Bottled Soft Drinks | $4 per person for 2 hours or less  
$6 per person for 3 to 5 hours  
$11 per person for 6 to 12 hours |
|                  | Add assorted bottled juices, $2 per person | |

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

COFFEE AND PASTRIES
Assorted house-baked pastries, croissants, scones and muffins served with butter and preserves
Freshly brewed Tim Hortons coffee and assorted Tazo teas

ADD ORANGE AND CRANBERRY JUICE

CONTINENTAL BREAKFAST
Assorted house-baked pastries, croissants, scones and muffins served with butter and preserves
Freshly brewed Tim Hortons coffee and assorted Tazo teas

DELUXE CONTINENTAL BREAKFAST
Assorted house-baked pastries, croissants, scones and muffins served with butter and preserves
Freshly brewed Tim Hortons coffee and assorted Tazo teas

RISE AND SHINE
Scrambled eggs, bacon or sausage, breakfast potatoes, assorted house baked pastries, croissants, scones, & muffins served with butter and preserves
Freshly brewed Tim Hortons coffee and assorted Tazo teas
*Egg white option available.

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BUFFET LUNCH

THE FRONT PORCH
SOUTHERN BUTTERMILK FRIED CHICKEN
garden salad
creamy cole slaw
pasta salad with farmer’s market vegetables
watermelon
assorted brownies

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

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

DELI BUFFET

RARE ROAST BEEF, SMOKED TURKEY BREAST, CURED HAM, TUNA SALAD
provolone, swiss and cheddar cheeses, assorted rolls and sliced breads
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

CYCLICAL WRAPS

CHOPPED TURKEY COBB, ROASTED GARLIC CHICKEN CEASAR,
TUNA CHIMICHURRI CITRUS SALAD
quinoa tabouleh salad
individual bags of chips
house-made chocolate chip cookies

STREET CART SLIDERS

SMOKED TURKEY WITH LOCAL CHEDDAR, CHIPOTLE MAYO,
CURED HAM WITH MUSTARD, SICILIAN TUNA WITH OLIVE OIL
Moroccan couscous salad
pasta salad with arugula and feta
dill pickle spears
individual bags of potato chips
assorted freshly baked cookies
ALL AMERICAN BUFFET

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

TRATTORIA

PENNE PASTA, TOMATO AND FRESH BASIL
AND RIGATONI WITH CHICKEN, ARTICHOKE PESTO
mixed greens with shaved red onion, blood orange vinaigrette
fork shredded tuna with green beans, potatoes and olives
garlic cheese bread
macaroons and biscotti

CLASSIC BISTRO

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

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
udon noodles with thai peanut dressing
sticky rice pudding
BUFFET LUNCH

FOOD TRUCK BBQ

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

All Buffets Include
Freshly brewed Tim Hortons coffee and assorted Tazo teas
ADD PRE-SET ICE TEA OR LEMONADE AS BEVERAGE

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.
TWO COURSE LUNCH ENTREES

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
hominy and 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

CHEF’S SEASONAL BREAD PUDDING
with flavored crème anglaise

APPLE CRISP
caramelized apples, flaky crust, cinnamon streusel, whipped cream

(please select one dessert from above)

Freshly brewed Tim Hortons coffee and assorted Tazo teas
THREE COURSE SALAD

HEARTS OF ROMAINE WITH CAESAR DRESSING
focaccia crostini, tomato compote and 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 ENTREES

BRAISED BONELESS BEEF SHORT RIBS
artisan stone-ground grits, roasted root vegetables, turmeric emulsion

CHICKEN ROULADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIE
mashed sweet carrots, fried herb potatoes

CORIANDER DUSTED CHICKEN AND POTATO- GOAT CHEESE GRATIN
chanterelle mushrooms, baby lima beans and spring onions

MISO GLAZED SALMON FILET WITH THAI BASIL SAUCE
Basmati fried rice, pan seared garlic pea shoots

(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

CHEF’S SEASONAL BREAD PUDDING
with flavored crème anglaise

APPLE CRISP
caramelized apples, flaky crust, cinnamon streusel, whipped cream

(please select one dessert from above)

Freshly brewed Tim Hortons coffee and assorted Tazo teas

ADD PRE-SET ICE TEA OR LEMONADE

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.
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)

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

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Prices subject to change.
SNACKS

FRESH SLICED FRUIT OF THE SEASON
ASSORTED COOKIES, BROWNIES AND BISCOTTI
BREAKFAST BARS AND GRANOLA BARS
SOFT PRETZELS WITH MUSTARD
ASSORTED CANDY BARS
POTATO CHIPS AND PRETZELS
ROOT BEER FLOATS WITH VANILLA ICE CREAM
GIGANTIC OTIS SPUNKMEYER COOKIES
MIX YOUR OWN TRAIL MIX
wasabi peas, dried fruits, nuts, snacks, and rice crackers
HOUSE-MADE TORTILLA CHIPS
salsa, guacamole, sour cream, melted nacho cheese
Snacks are served for a half hour.

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