



## *Catering Menu*

<b><u>Continental Breakfast:</u></b>	<b>\$5/person</b> An assortment of mini crumb cakes, sweet breads and Danish pastries <b>\$1/person:</b> add fresh fruit to above
<b><u>Standard Beverage Service:</u></b>	<b>\$20/room (less than 12 people) or \$40/room (more than 12 people)</b> Coffee & water service
<b><u>Extended Beverage Service:</u></b>	<b>\$4/person (\$30 minimum)</b> Juices morning, sodas afternoon, coffee & water all day
<b><u>Afternoon Snack:</u></b>	<b>\$4/person</b> Cookies, fruits, chips & candies
<b><u>Standard Lunch:</u></b>	<b>\$15/person</b>  <b>Deli sandwiches</b> - An assortment of mini sandwiches - premium ham, oven roasted turkey breast, smoked turkey breast, roast beef, tuna salad & chicken salad - on assorted breads with potato chips and pickles. <b>Wraps</b> - An assortment of tortilla wraps filled with marinated chicken breast, turkey, spinach veggie*, with tortilla chips and salsa.
<b><u>Hot Lunch:</u></b>	<b>\$20/person</b>  <b>Fajitas</b> - A Combination of beef and chicken fajitas with grilled vegetables, Mexican rice, beans, sour cream, pico de gallo and guacamole.  <b>Italian</b> - A variety of Italian pastas (fresco garden pasta*, spaghetti & meatballs, asiago chicken alfredo) with Caeser salad, garlic bread & olive oil <b>BBQ</b> - An assortment of BBQ beef and chicken served with beans, potato salad, coleslaw & rolls.

**NOTE:** Please contact your center coordinator for special requests.  
***All prices are before sales tax and 12% gratuity***

### *Suggested Lunch Schedule for Multiple Day Reservations*

**Day One: Fajitas, Day Two: Deli Sandwiches, Day Three: Italian, Day Four: Wraps, Day Five: BBQ**

\*Denotes a vegetarian item

\* Designates Vegetarian Item