



Breakfast

Continental

Buffet \$25/person | Individually Bagged \$30/person

Fresh Fruit – Assorted Fresh Pastries

Choice of Cereal with 2% Milk, Granola with Greek Yogurt **or** Old Fashioned Oatmeal

Early Bird

Buffet \$36/person | Individually Bagged \$38/person

Breakfast Burrito with Sausage, Egg, Potatoes, and Cheddar Cheese

Individual Yogurt – Whole Fresh Fruit – Orange Juice or Bottled Water

Ranch Hand

Buffet \$45/person | Individually Bagged \$48/person

Choice of Scrambled Eggs **OR** French Toast **OR** Buttermilk Pancakes **OR** Italian Vegetable Frittata

Choice of Baked Muffins **OR** Bagels and Cream Cheese **OR** Assorted Breakfast Pastries

Choice of **two** : Applewood Smoked Bacon, Sausage Links, Country Ham, Smoked Salmon

Chef's Breakfast Potatoes – Seasonal Fresh Fruit and Berries – Orange Juice

Additions to Breakfast Meals

Bagels with Cream Cheese – \$6/person

Smoked Salmon Bagels, Capers, Tomatoes, and Cream Cheese – \$14/person

Old Fashioned Oatmeal – \$7/person

Fresh Fruit and Berries – \$5/person

Housemade Granola with Yogurt and Honey – \$10/person

Vegetable Breakfast Burrito – \$11/person

Meat Breakfast Burrito – \$12/person

Assorted Cereals with 2% Milk – \$5/person

We will prepare for 5% over the guaranteed attendance. All Food & Beverage prices quoted are subject to a 6% sales tax and a 20% service fee. All menus are subject to change and are fully customizable. All pricing is subject to change based on market pricing. A 20 plate minimum is required for each Salad, Entrée, and Dessert choice.



AM Breaks

Assorted Whole Fruit – \$31/dozen

Assorted Fresh Baked Muffins – \$34/dozen

Granola Bars – \$3/bar

PM Breaks

Tortilla Chips, Salsa, Guacamole – \$7/person

Fresh Pita Chips and Hummus – \$6/person

Housemade Trail Mix – \$4/bag

Signature Fresh Baked Chocolate Chip Cookies – \$39/dozen

Brownies – \$35/dozen

Lemon Bars – \$34/dozen

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Lunch

The Picnic

Buffet \$38/person | Individually Bagged \$39/person

Pick two: Sandwich, Salad, **or** Chef's Soup du Jour

Cranberry Turkey Club, Southwestern Roast Beef, **or** Mediterranean Vegetable Wrap

Caesar Salad, Spring Mix Salad, **or** add Chicken

Choice of Pasta Salad, Assorted Kettle Chips, Fresh Cornbread, **or** Parker House Rolls

Choice of Granola Bar, Housemade Brownies, **or** Lemon Bars

*Substitute Bison Chili for an additional \$5/person

Taste of the West

Buffet \$45/person | Individually Bagged \$48/person

Watermelon, Feta, Arugula Salad **OR** Summer Greens Salad

BBQ Beef Brisket **OR** Grilled Chicken Breast

SCR Baked Beans – Cornbread – Lemonade

*Additional Meat is \$9/person

Southwestern Cuisine

Buffet \$48/person | Individually Bagged \$49/person

Tortilla Chips with Pico de Gallo and Guacamole – Marinated Spicy Skirt Steak **OR**

Picante Marinated Chicken – Choice of four toppings: Sautéed Onions, Sautéed

Peppers, Lettuce, Cheese, Black Beans, or Sour Cream – Flour **OR** Corn Tortillas

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Beverages

Coffee & Tea Service

\$95/Urn | \$45/Airpot

Fresh Brewed Regular Coffee and Decaf

Half and Half – 2 % Milk – Sugar and Substitutes

Assortment of Tazo Hot Tea

Half and Half – Sugar –Honey

Hot Chocolate and Hot Apple Cider

\$4/person

Served with Marshmallows

Chilled Juices

\$15/Liter Carafe

House Infused Water Station

\$25/Station

Choice of Strawberry Mint, Cucumber Lemon,

Rosemary Orange

Unlimited Refills

Almond Milk

\$16/liter carafe

Whole, Skim, or 2% Milk

\$13/liter carafe

Sodas / La Croix

\$4.50/can

San Pellegrino

\$6/Bottle

Bottled Water

\$4.50/Bottle

Assorted Gatorade

\$4.50/Bottle

Fresh Brewed Iced Tea

\$15/liter carafe

Lemonade

\$15/liter carafe

Local Beers

\$8/can

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