

LUNCH ENTREES



Chicken Teriyaki

Breast of Chicken Grilled with Pineapple and
Teriyaki Sauce
\$31.00++

Caribbean Chicken

Lemon Herb Marinated Breast of Chicken with Chopped
Mango and Apple Salsa
\$31.00++

Creamy Lemon Garlic Chicken

French Cut Breast of Chicken with
Lemon and Garlic Sauce
\$33.00++

Top Sirloin Steak

with a Mushroom Wine Sauce
\$37.00++

New York Steak

Served with an Onion and Mustard Sauce
\$40.00++

Mesquite Grilled Salmon

Filet of Salmon Grilled with a Cucumber Relish,
or Beurre Blanc Sauce
\$35.00++

Pan Seared Cod

with White Wine and Tomato Basil Sauce
\$32.00++

Cajun Chicken Alfredo Pasta

Cavatappi Pasta served in a Creamy Wine Cajun
Alfredo Sauce with Chicken Breast
30.00++

Penne Arrabiata

Penne Pasta tossed in Spicy Tomato Garlic Sauce
with Romano and Parmesan Cheese
\$28.00++

Pasta Primavera

Penne Pasta with Fresh Steamed Vegetables
and a White Wine Cream Sauce
\$29.00++

Beef, Chicken or Vegetable Lasagna

Red or White sauce
Served with Garlic Bread
and Seasonal Vegetables
\$30.00++

++ = All Prices Subject to 20% Service Charge and Sales Tax

DINNER ENTREES



POULTRY

Chicken Picatta

Breast of Chicken Sautéed with Shallots,
Capers and White Wine Sauce
\$32.00++

Creamy Lemon Garlic Chicken

French cut Breast of Chicken Grilled with Lemon
and Garlic Sauce
\$33.00++

Chicken Parmesan

Breast of Chicken, Bread Crumbs, Parmesan Cheese
and Marinara Sauce.
\$31.00++

Chicken Marsala

Breast of Chicken Sautéed with Mushrooms
and Marsala Wine Glaze
\$32.00++

Cornish Game Hen

Double Cranberry & Thyme Sauce
\$32.00++

Roasted Duck Breast

In a spiced Whiskey Sauce
\$33.00++

PASTA

Cajun Chicken Alfredo Pasta

Cavatappi Pasta served in a Creamy Wine Cajun
Alfredo Sauce with Chicken Breast
\$30.00++

Pasta Primavera

Penne Pasta with Fresh Steamed Vegetables
and a White Wine Cream Sauce.
\$30.00++

Penne Arrabiata

Penne Pasta Tossed in Spicy Tomato Garlic Sauce
with Romano and Parmesan Cheese
\$29.00++

Chicken, Beef or Vegetable Lasagna

Served with Garlic Bread
and Seasonal Vegetables
\$31.00++

Please see Reverse Side for other Entrée Selections

++ = All Prices Subject to 20% Service Charge and Sales Tax

— BEEF —

Broiled Rib Eye Steak
with a Cherry Wine, Onion Sauce
\$51.00++

Seared New York Steak
Boursin Cheese with Merlot Sauce
\$46.00++

Roasted Prime Rib
Served Au Jus with Creamed Horseradish
\$51.00++

Grilled Filet Mignon
Tomato Garnish and Wild Mushroom Ragout
\$57.00++

Tri-Tip
Roasted Tri-Tip with a Mushroom Wine Sauce
\$38.00++

— SEAFOOD —

Grilled Mahi Mahi
With Teriyaki Pineapple Sauce
\$41.00++

Baked Halibut Filet
With a Chipotle Cream Sauce
\$57.00++

Seared Salmon Filet
With Orange Honey Glaze
\$40.00++

Seabass
with a Lemon Garlic Butter Sauce
\$42.00++

COMBINATION PLATES

Filet of Beef and Seared Salmon
Served with Béarnaise Sauce
\$54.00++

Chicken Breast and Seared Salmon
Served with Lemon Dill Beurre Blanc Sauce
\$48.00++

Filet of Beef and Grilled Chicken
Served with Madera Wine Sauce
\$51.00++

Roasted Chicken Breast and Grilled Shrimp
Served with Tomato Caper Sauce
\$48.00++

Filet of Beef and Shrimp Scampi
Served with Garlic Butter Sauce
\$57.00++

Seared Salmon and Grilled Shrimp
Served with Caper Pomodoro Sauce
\$50.00++

Please See Reverse Side For Other Entrée Selections

WITH EACH ENTREE...



— ONE CHOICE OF SALAD —

Cabernet Salad

Mixed Baby Lettuce, Roma Tomatoes, Kalamata Olives, Feta Cheese and Cabernet Dressing

Mixed Green Salad

Mixed Lettuce, Tomatoes, Cucumbers, Carrots and Choice of One Dressing

Caesar Salad

Romaine Lettuce, Topped with Parmesan Cheese, Croutons and Creamy Caesar Dressing

Caprise Salad

Roma Tomato, Fresh Mozzarella Cheese, Fresh Basil, Baby Arugula, Balsamic Vinegar Glaze and a Drizzle of Extra Virgin Olive Oil

Thai Cucumber Salad

Vegan & Gluten free

Cucumber, red onions, roasted peanuts, cilantro boiled rice noodles and Thai sweet chili dressing.

Baby Arugula Salad

Roasted corn, red onions with citrus vinaigrette dressing

— ONE CHOICE OF SALAD DRESSING —

Raspberry Vinaigrette, House Ranch, Honey Mustard, Italian, Balsamic Vinegar, Cabernet Wine Dressing

— ONE CHOICE OF STARCH —

Classic or Garlic Mashed Potatoes

Oven Brownd Potatoes

Twice Baked Potatoes

Baked Potatoes

Italian Polenta

Rice Pilaf

Basmati Rice

Penne Pasta

— ONE CHOICE OF DESSERT —

New York Cheesecake

Double Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Tiramisu

Chocolate Mousse

Assorted Pies

Fresh Fruit Tart

Lemon Bar

All Entrees are Served with a Fresh Seasonal Vegetable Medley

++ = All Prices Subject to 20% Service Charge and Sales Tax

BUFFETS



MAMA MIA

(Minimum of 25 people)

Two Assorted Salads
Fresh Seasonal Vegetables
Garlic Bread or Dinner Rolls

Choose One Starch

Pasta Tossed in Olive Oil and Garlic
Roasted Red Potatoes
Garlic Mashed Potatoes
Basmati Rice

Choose Two Entrees

Chicken Marsala
Tomato Caper Chicken
Eggplant Parmesan
Penne Pasta with Marinara Sauce
Roasted Tri Tip with a Mushroom Wine Sauce
Grilled Tilapia with Lemon Butter Sauce Dessert

Chef's Assorted Display
Iced Tea, Regular and Decaf Coffee
Dinner: \$40.00++

BARBECUE BUFFET

(Minimum of 25 people)

Two Assorted Salads, Corn Bread or Dinner Rolls

Choose Two Starches

Baked Beans, Cut Corn
Roasted Potatoes, Mashed Potatoes
Macaroni and Cheese

Choose Two Entrees

Roasted Chicken
Marinated Tri Tip
BBQ Pork or Beef Ribs
BBQ Texas Brisket
Fried Chicken

Choose One Dessert

Peach Cobbler
Assorted Pies
Mixed Dessert Bars
Iced Tea, Regular and Decaf Coffee
Dinner: \$42.00++

SOUTH OF THE BORDER

(Minimum of 25 people)

Two Assorted Salads
Salsa and Tortilla Chips

Choose Two Starches

White Rice Spanish Rice
White Beans Pinto Beans
Roasted Mexican Potatoes

Choose Two Entrees

Chili Con Carne Pork
Beef or Chicken Fajitas
Cheese or Chicken Enchiladas
Chicken or Beef Chimichangas
Corn and Flour Tortillas

Choose One Dessert Flan

Tres Leches Cake
Mixed Dessert Bars
Iced Tea and Coffee (reg & decaf)
Dinner: \$35.00++

ASIAN FLAIR

(Minimum of 25 people)

Asian Salad
Oriental Soba Noodle Salad

Choose Two Sides

Mixed Oriental Vegetables
Egg Fried Rice Chow Mein Noodles
Steamed White Rice

Choose Two Entrees

Beef and Broccoli
Beef Teriyaki
Orange Chicken
Teriyaki Chicken
Salmon with Orange Glaze
Oriental Tofu

Choose One Dessert

Almond Cookies
Green Tea Ice cream
Mixed Dessert Bars
Iced Tea & Coffee (Reg & Decaf)
Dinner: \$38.00++

Add \$5.00++ For Third Entree

Please See Reverse Side For Other Buffet Selections

++ = All Prices Subject to 20% Service Charge and Sales Tax

VISTAS

(Minimum of 25 people)

Two Assorted Salads
Fresh Seasonal Vegetables
Dinner Rolls and Butter

Choose Two Starches

Rice Pilaf
Basmati Rice
Roasted Red Potatoes
Garlic Mashed Potatoes
Pasta with Garlic Butter

Choose Two Entrees

Chicken Marsala
Roasted Chicken
Teriyaki Roasted Pork
Grilled Mesquite Tri Tip with Demi Glace
Baked Cod Filet with Lemon Sauce

Dessert

Chef's Assorted Display

Served with iced Tea and Coffee
(Regular and Decaf)

\$40.00++

THE ENCHANTED DELI

(Minimum of 25 people)

Three Assorted Salads
Sliced Cold Deli Meats

Turkey
Tuna Salad
Ham
Roast Beef
Salami

Sliced Cheeses

Swiss
American
Cheddar
Jack

Condiments

Tomatoes, Onions, Lettuce
Pickles, Black Olives
Mayonnaise, Ketchup, Dijon Mustard

Sliced Breads

White, Wheat,
Rye, Sourdough,
French Rolls

Choose One Dessert

Peach Cobbler
Mixed Dessert Bars or
Assorted Pies

Iced Tea and Coffee (reg & decaf)

Dinner: \$36.00++

BREAKFAST



Good Morning Simi Valley

Scrambled Eggs
Home Fried Potatoes
Choice of Ham, Bacon, Sausage or Turkey Bacon
Pastries with Preserves and Butter
Choice of Fresh Fruit Cup or Fruit Juice
Coffee, Tea and Decaf
\$18.00++

Stuffed Croissant

Flaky Croissant Stuffed with
Scrambled Eggs
Cheddar Cheese and Ham
Home Fried Potatoes
Choice of Fresh Fruit Cup or Fruit Juice
Coffee, Tea and Decaf
\$17.00++

Breakfast Burrito

Scrambled Eggs With Bell Peppers, Cheddar Cheese and Ham
Rolled in a Flour Tortilla
Home Fried Potatoes
Fresh Salsa
Coffee, Tea and Decaf
\$17.00++

Breakfast Buffet

Minimum 25 People
French Toast and Pancakes, Scrambled Eggs
Choice of Ham, Bacon or Sausage
Breakfast Potatoes
Pastries with Preserves and Butter
Fresh Fruit Cup and Fruit Juice
Coffee, Tea and Decaf
\$19.00++
Add Omelette Station for \$8.00pp++ Made to order

++ = All Prices Subject to 20% Service Charge and Sales Tax

LIGHT FARE LUNCH



Chicken Caesar Salad or Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Garlic
Croutons and Creamy Caesar Dressing
\$22.00++

California Cobb Salad

Turkey, Avocado, Tomato, Bacon, Egg, Olives, and
Bleu Cheese with Mixed Greens
\$23.00++

Deli Plate

Roast Beef, Turkey, Ham, Salami, Swiss and Cheddar
Cheese to make your own Sandwich.
\$22.00++

Pesto Chicken Baguette

Marinated Chicken Breast topped with Tomatoes,
Baby Arugula and Pesto Mayonnaise
\$22.00++

Club Wrap

Lettuce, Tomato, Turkey, Ham and Pesto
Mayonnaise wrapped in a Flour Tortilla
\$22.00++

Oriental Chicken Salad or Wrap

Lettuce, Napa Cabbage, Bell Peppers and Crispy Noodles,
topped with Grilled Chicken and Peanut Dressing
\$22.00++

Mediterranean Vegan Sandwich

Pesto Sauce, Grilled Vegetables Marinated in Olive Oil
(Cheese Optional) Served in a Vegan bread
\$29.00++

Ciabatta Turkey Sandwich

Ciabatta Bread with Turkey, Swiss Cheese, Lettuce,
Tomato and Mayonnaise
\$22.00++

Tuna Focaccia

Tuna Salad with Lettuce, Tomato, and Red Onion served
on Toasted Focaccia Bread
\$22.00++

Cheeseburger

½ lb. Angus Beef topped with Cheese, garnished with
Lettuce, Tomato, Onions and Pickles
\$22.00++

Vegan Delight Plate

Saute lentil with mixed garden vegetables
\$27.00++

Sandwiches come with choice of one:
Potato Salad, Pasta Salad, Fresh Fruit or French Fries

All Light Fare Lunches include Coffee and
Iced Tea, and Choice of One Dessert: Sherbet, Ice Cream or Chocolate Mousse

++ = All Prices Subject to 20% Service Charge and Sales Tax

HORS D'OEUVRES

— HOT HORS D'OEUVRES —

\$212.00++ choose one option per tray

Italian Meatballs
Vegetable Spring Rolls
Asparagus Puffs
Petite Assorted Quiche
Mushrooms Stuffed with Boursin Herb Cheese
Water Chestnuts Wrapped in Bacon
Stuffed Artichoke Hearts

Fried Cheese Ravioli
Mini Beef Wellington
Chicken Paradise with Sweet & Sour Sauce
Brie with Raspberry and Almonds in Phyllo
Beef or Chicken Satay
Breaded Mushrooms
Spanikopita

— SEAFOOD HORS D'OEUVRES —

\$212.00++ per tray

Ahi Tuna Cucumber Rounds
Iced Jumbo Shrimp
Smoked Salmon Mousse on Cucumber Rounds
Ceviche in Cucumber Cup (Fish or Shrimp)
California Rolls with Pickled Ginger and Wasabi
Breaded Lobster Ravioli

— COLD HORS D'OEUVRES —

\$212.00++ per tray

Assorted Finger Sandwiches
Alaskan Crab Devilled Eggs
Salami Coronets filled with Herbed Cream Cheese
Asparagus Spears Wrapped in Prosciutto
Bruschetta with Tomato, Basil and Mozzarella

— FRUIT, CHEESE AND VEGETABLE TRAYS —

25 Persons Minimum

Fresh Vegetable and Dip Mirror
\$7.00++ per person

Domestic and Imported Cheese and Cracker Mirror
\$7.00++ per person

Fresh Sliced Fruit Tray
\$7.00++ per person

Baked Brie en Croute—2 Two lb. Wheels
\$101.00++

++ = All Prices Subject to 20% Service Charge and Sales Tax

PICNIC & LUNCH BOXES

— YOUR LUNCH BOXES INCLUDES: —

(Minimum 10 boxes)

All lunch boxes include: Whole Fruit, Soda or Water,
Baked Chips, Dill Pickle, Cookie (chocolate chip or oatmeal)

BLACK FOREST SANDWICH

Or a choice of: Turkey, Tuna or Ham
Choice of Bread: White, Wheat, Croissant or Ciabatta.
Lettuce, Tomato, Pesto Mayonnaise on the side

CHICKEN CAESAR WRAP

Romaine lettuce, Parmesan Cheese, Garlic Croutons
And Creamy Caesar Dressing

VEGGIE DELIGHT

Fresh Vegetables, Avocado, Cucumber, Tomato, Onions & Lettuce
With Olive Oil Chipotle Mayo on the side
Optional: hardboiled egg

PESTO CHICKEN BAGUETTE

Marinated Chicken Breast topped with Tomatoes, Baby Arugula and Pesto Mayonnaise

\$18.00++ per person

++ = All Prices Subject to 20% Service Charge and Sales Tax

RECEPTION ENHANCEMENTS



— SPECIALTY STATIONS FOR BRUNCH OR BUFFET —

SEAFOOD STATION

Iced Shrimp
Oysters on Half Shell
Alaskan King Crab Legs
\$11.00++pp

Whole Poached Salmon
Additional \$3.00++pp

TACO STATION

Beef and Chicken
Green & Red Salsa, Avocado Sauce,
Cilantro, Onions, Radish, Shredded Cheese
\$13.00++pp

Fish and Shrimp with Baja Sauce and Cabbage Relish
Additional \$6.00++pp

BAKED POTATO STATION

Cheese Sauce, Broccoli,
Bacon, Green Onion, Olives, Butter,
Chorizo, Sour Cream
\$11.00++pp

CARVING STATIONS

Carving Fee (per carver)	\$ 84.00++
Whole Turkey Breast (for 50)	\$ 218.00++
Country Ham (for 50)	\$ 218.00++
Prime Rib of Beef (for 50)	\$364.00++
Top Round of Beef (for 50)	\$360.00++

++ = All Prices Subject to 20% Service Charge and Sales Tax

ADDITIONAL ENHANCEMENTS



Minimum 25 people

CHOCOLATE FOUNTAIN

Free Flowing Chocolate
Choice of 4 Dipping Items
Marshmallows, Strawberries, Pineapple or
Cantaloupe, Dried Apricots,
Brownie Bites, Chocolate Chip Cookies,
Rice Crispy Treats, Soft Pretzels
\$11.00++

CAPPUCCINO COFFEE STATION

Shaved Chocolate, Cinnamon Sticks,
Whipped Cream, Orange Zest
\$6.00++pp

VIENNESE SWEETS TABLE

Assorted Cakes, Pies, Mini Eclairs, Cream Puffs, Fresh
Fruit Tarts, Chocolate Mousse, Dessert Bars
\$10.00++

ICE CREAM BAR

Vanilla and Chocolate Ice Cream
Sprinkles, Chocolate Syrup,
Strawberry Sauce, Crushed Oreo Cookies
\$6.00++pp

ICE CREAM SOCIAL CART

Premium Ice Cream Bar Selections
\$10.00++pp

Tavern Mix	\$2.00++ per person
Mixed Nuts	\$3.00++ per person
Pretzel Tray	\$2.00++ per person
Popcorn	\$2.00++ per person
Potato Chips & Dip	\$2.00++ per person
Tortilla Chips & Salsa	\$2.00++ per person
Ice Cream Sundae Cups	\$3.00++ each
Ice Cream Sandwich	\$2.00++ each
Chocolate Strawberries	\$26.00++ per dozen

++ = All Prices Subject to 20% Service Charge and Sales Tax

SPECIALTY BREAKS



Continental Breakfast

Assorted Pastries, Bagels and Cream Cheese
Preserves and Butter, Sliced Fruit
Assorted Carafes of Juice
Coffee, Tea and Decaf
\$13.00++

Energizer Break

Granola Bars and Energy Bars
Dried Fruit Mix
Red Bulls, Gatorade, and Flavored Waters
Starbucks Frappuccinos
\$15.00++

Afternoon Break

Fresh Baked Cookies
Brownie Bites
Assorted Soft Drinks
\$11.00++

Healthy Hour

Assorted Nut Breads, Muffins with Honey
Sliced Seasonal Fruit
Assorted Yogurts
Assorted Carafes of Juice
\$13.00++

Home Run

Individual Bags of Popcorn
Spicy Snack Mix
Fresh Baked Soft Pretzels
Assorted Soft Drinks
\$10.00++

Ice Cream Social

Assorted Premium Ice Cream Treats
Assorted Soft Drinks
\$11.00++

Root Beer Floats

Root Beer Soda Served with Vanilla Ice Cream
\$6.00++

Please see Reverse Side For Other Break Options

++ = All Prices Subject to 20% Service Charge and Sales Tax

SNACKS AND BEVERAGES



Granola Bars	\$2.00++ each
Candy Bars	\$2.00++ each
Energy Bars	\$3.00++ each
Fresh Whole Fruit	\$2.00++ each
Sliced Seasonal Fruit	\$4.00++ per person
Assorted Yogurts	\$2.00++ each
Assorted Baked Cookies	\$17.00++ per dozen
Brownies	\$22.00++ per dozen
Bagels & Cream Cheese	\$22.00++ per dozen
Fresh Assorted Pastries	\$22.00++ per dozen
Mini Eclairs and Cream Puffs	\$28.00++ per dozen
Regular and Decaf Coffee	\$30.00++ per gallon
Hot Herbal Teas	\$2.00++ each
Bottled 20oz Soft Drinks	\$2.50++ each
Bottled 20oz Water	\$2.50++ each
Red Bull	\$4.00++ each
Starbucks Frappuccinos	\$3.50++ each
Iced Tea	\$8.00 per carafe
Fruit Juice	\$8.00 per carafe
Milk	\$8.00 per carafe
Soft Drinks	\$8.00 per carafe

Please See Reverse Side For Other Break Options

++ = All Prices Subject to 20% Service Charge and Sales Tax

CHILDREN'S MENU



The Grand Vista Hotel is Pleased to Offer
A Variety of Selections to Children 13 and Under.

PLATED MEALS



All Beef Hamburger
Served with French Fries

Chicken Fingers
Served with French Fries

Grill Cheese

Spaghetti & Meatballs

All Entrees include: Raspberry Iced Tea, Soft Drink or Pink Lemonade
A Choice of Macaroni and Cheese, Fries or Fruit

Lunch
\$17.00++pp

Dinner
\$19.00++pp

Add \$6++ to include adult hors d'oeuvres.

Please See Reverse Side for Buffet Selections

++ =All prices Subject to 20% Service Charge and Sales Tax

CHILDREN'S BUFFETS



The Grand Vista Hotel Is Pleased To Offer a Variety of Selections to Children 13 and Under.
(25 Children minimum)

SOUTH OF THE BORDER FIESTA

Mixed Green Salad with Two Dressings
Tortilla Chips with Fresh Salsa
Cheese Enchiladas with Ranchero Sauce
Chicken Fajitas with Corn & Flour Tortillas
Spanish Rice & Refried Beans
Cheese or Chicken Quesadillas

ITALIAN BUFFET

Caesar Salad
Spaghetti & Meatballs
Penne Pasta with Alfredo or Marinara Sauce
Beef or Vegetable Lasagna
Fresh Garlic Bread
Fresh Seasonal Vegetables

THE ALL-AMERICAN BUFFET

Fresh Fruit Salad
Penne Pasta Served with Marinara Sauce
Chicken Fingers
Macaroni and Cheese
French Fries
Fresh Garlic Bread

BARBECUE BUFFET

Mixed Green Salad with Two Dressings
Barbecued Chicken
San Louis Barbecue Ribs
All Beef Hot Dogs
Molasses Baked Beans and Corn Bread
Corn Cobettes

Lunch: \$25.00++ Dinner: \$29.00++

Add \$1.00++ for Hors d'oeuvres

Please See Reverse Side for Plated Selections

++ = All Prices Subject to 20% Service Charge and Sales Tax

BAR

BAR CHARGES BASED UPON CONSUMPTION

House Brands	\$9.00++	House Wine	\$9.00++
Call Brands	\$10.00++	Domestic Beer	\$6.00++
Premium Call	\$11.00++	Imported Beer	\$7.00++
Premium Top Shelf	\$12.00++ & up	Fruit Juices	\$4.00++
		Soft Drinks & Water	\$3.00++

Champagne & Sparkling Cider

House Wine	\$30.00++ per bottle	Fruit Punch	\$30.00++ per gallon
Champagne	\$30.00++ per bottle	Champagne Punch	\$45.00++ per gallon
Sparkling Cider	\$20.00++ per bottle		
Champagne Toast	\$3.00++ per person		
Sparkling Cider Toast	\$3.00++ per person		

BARTENDER AND COCKTAIL SERVER FEES

A bartender fee of \$25.00 per hour will be waived if sales exceed \$100.00 per hour, per bar.

Bar must be a minimum of 2 hours or a \$100.00 set-up fee will be assessed.

Cocktail server fee is \$15.00++ Per hour, per server.

Corkage fee is \$9.00++ per bottle

\$3.00++ per bottle for non-alcoholic bottles (750ml bottles only)

++ = All Prices Subject to 20% Service Charge and Sales Tax

MEETING PACKAGE

— YOUR MEETING PACKAGE INCLUDES: —

— CONTINENTAL BREAKFAST —

Comes with fresh fruit, assorted fruit juices, Coffee & Tea

Pastries, Croissants, Muffins, Coffee Cake or Bagels & Cream Cheese

CORPORATE LUNCH

— Choice of Fries, Fruit or Coleslaw —

Choose One:

Chicken Caesar Salad

Oriental Chicken Salad

California Cobb Salad

Pasta Pomodoro

Pesto Chicken Baguette

Tuna or Chicken Focaccia

Angus Cheeseburger

Mediterranean Vegan Sandwich

DESSERT

— Choose One —

Sherbet

Chocolate Mousse

Cheesecake

Fresh Brewed Coffee, Iced Tea and Decaf Coffee

Afternoon Break

Fresh Baked Cookies and Brownies

Assorted Soft Drinks and Iced Tea

\$40.00++ per person

++ = All Prices Subject to 20% Service Charge and Sales Tax