

MEETING MENU

Food Thoughtfully Sourced. Carefully Served.

BREAKFAST

PRIVATE BREAKFAST BUFFET

\$25 | Person (Min of 10)

Private Breakfast Buffet in meeting space

- fresh-cut fruit and berries
- build your own greek yogurt parfait and fresh oatmeal:
 - steel-cut oatmeal, vanilla greek yogurt, organic granola with curated toppings
- assorted cereals
- bread selections:
 - artisan sourdough and multigrain bread
 - Breakfast breads
 - regionally inspired offering
- cage-free scrambled and hard-boiled eggs
- premium breakfast meats
- regionally inspired breakfast entrée
- assorted juices
- freshly brewed coffee
- assorted tea selection

CONTINENTAL BREAKFAST

\$15 | Person

Invite your attendees to join our hotel guests to experience our Guest Kitchen and our regionally inspired breakfast offering

Monday-Friday: 6:30am-9:00am

Saturday-Sunday: 7:00am-10:00am

- daily rotation of breakfast breads
- fresh fruit
- daily rotation of breakfast meats
- assorted juices (apple, orange and fresh-squeezed grapefruit)
- freshly brewed coffee (regular & decaf)
- assorted tea selection
- milk (2%, skim, almond and half & half)
- honey, sugars, syrups and lemon

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COFFEE BREAKS

Includes coffee station with freshly brewed coffee (regular & decaf) and assorted tea selection with hot water, honey, syrups and lemon
10 Person minimum

BUILD YOUR OWN PARFAIT \$20|Person

- greek yogurt
- fresh berries
- glazed pecans
- coconut flakes
- dried apricots
- golden raisins
- dried cranberries
- honey
- brown sugar
- organic honey oat granola

COFFEE SHOP BREAK \$15|Person

- biscotti
- scones
- petite macarons

RAISING THE BAR \$15|Person

- CLIF BAR®
- KIND® Bar
- Nutrigrain Bar

BAKERY BREAK \$15|Person

- assortment of breakfast breads
- fresh whole fruit

SNACK BREAKS

**Includes infused water station & 1 choice gallon beverage

BAKE SHOP BREAK | \$30 Dozen

- brownies
- mallo crunch bar
- milk (2%, skim and almond)

COOKIE BREAK | \$25 Dozen

- assorted cookies (sugar, chocolate chip and peanut butter)
- milk (2%, skim and almond)

WARM PRETZEL BREAK | \$35 Dozen

- soft pretzels
- warm cheese sauce
- whole-grain mustard

CHARCUTERIE TRAY | \$100

Will Serve 10-15

- Salami, pepperoni, ham, mozzarella, yellow cheddar, grape tomatoes, artichokes, grapes and olives. Served with creole mustard, pesto and crackers

SOUTHERN DUO BREAK | \$100

Will Serve 10-15

- Scratch-made chicken salad and pimento cheese. Served with crackers

CANDY BAR BREAK | \$8 PERSON (Min of 10)

- assorted candy bars

COFFEE STATION | \$80

Will Serve 30

- Regular and Decaf Coffee
- Assorted Tea & hot water
- Cream, assorted sugars

DAY OF WATER STATION | \$20

Will Serve 30

- Pitchers of Ice Water & Cups

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SANDWICH TRAYS

**Includes selection of sandwiches, one side & a dessert tray. Served on a variety of wheat berry, croissant & rolls. Includes mustard, honey mustard and mayonnaise. Sandwich Bundles Include a variety of Chicken Salad, Chicken Bacon Club, Ham & Cheese, Club & Pimento Cheese.

SMALL BUNDLE | \$250

- 16 half sandwiches
- 1 choice gallon beverages

MEDIUM BUNDLE | \$300

- 24 half sandwiches
- 2 choice gallon beverages

LARGE BUNDLE | \$350

- 32 half sandwiches
- 3 choice gallon beverages

SLIDERS

24 WHITE BBQ SLIDERS | \$225

- All-natural chicken, shredded & mixed with melted Swiss, white BBQ sauce and crumbled bacon. Served with white BBQ sauce, sliced Swiss, rolls, and dill pickle chips.
- Includes 2 choice gallon beverages

24 CHICKEN SALAD SLIDERS | \$150

- Scratch-made chicken salad. Made with grapes, pecans, red onions, served with provolone, tomatoes, and lettuce on warm rolls.
- Includes 2 choice gallon beverages

24 PIMIENTO CHEESE SLIDERS | \$150

- Scratch-made with aged yellow and Vermont white cheddar. Served with rolls, jalapenos, tomatoes, and pickles

SIDE OPTIONS

- Garden Salad
- Caesar Salad
- Assorted Variety of Chips
- Fresh Fruit
- Pasta Salad
- Coleslaw

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ADDITIONAL PRICING

À LA CARTE FOOD ITEMS

All items by the dozen

- chocolate brownie.....\$20
- chocolate chip cookie.....\$20
- Reese's peanut butter cookie\$20
- New York style mini cheesecake.....\$25
- chocolate lava cake.....\$30
- scones.....\$25

Order by item

- SNICKERS®.....\$4.5
- MILKY WAY®.....\$4.5
- KIT KAT®.....\$4.5
- Hershey's.....\$4.5
- CLIF BAR®.....\$5
- KIND® Bar.....\$5
- Chips.....\$3.5
- Bottled Pepsi Products.....\$3.5
- Gallon of Tea/lemonade.....\$15

AV

- Screen & Projector.....\$250
- Screen Only.....\$100
- Whiteboard & Markers.....\$50
- Flip Chart.....\$70
- Polycom.....\$50
- Extra Cables/Power Strips.....\$10

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- Prices above are not inclusive of service charge or taxes
- 24% Service Fee on all events including food and beverage, audio visual, meeting room rentals, etc.
- All menu items, meeting space, audio visual and service charge are subject to current taxes.
- Please inform your sales manager of any specific dietary needs and allergies.
- All menus must be finalized 10 business days prior to start of event.
- Outside catering is permitted from licensed & insured vendors. Prepackaged items are also permitted. Outside catering/ers are not permitted to utilize hotel silverware, platters, cups, utensils, etc. Vendors must provide their own
- All menu items are subject to vendor availability.