

Themed Breaks

pricing based on 30 minutes of service, minimum of 10 people

welcome to florida

\$32

orange cooler

brulee orange and grapefruit segments

orange candies: sugared orange slices, orange jelly beans, orange gummy bears, citrus flavored saltwater taffy

orange coffee cake

lemon pound cake

lemon gelato*

paleo

\$35

selection of gourmet beef jerky

hard boiled eggs

paleo snack mix: almond flour, honey, coconut, pumpkin seeds, sunflower seeds, almonds, vanilla terra chips

guacamole with carrot & celery sticks

sliced organic apples, whole bananas, justin's nut butter individual packs

taste of the orient

\$32

warm edamame, wasabi, chili and furikake flavored salts

asian trail mix: dried edamame, wasabi peas, crispy rice crackers, mini pretzels, chow mein noodles, goldfish

vegetable potstickers with red chili oil, soy sauce

fortune cookies

green tea ice cream*

iced green tea

sweet & salty

\$32

pretzel bites, gourmet mustards, beer cheese dip, coarse salt

warm baked corn chips, fresh tomato salsa

gourmet cookies: chocolate chip, double chocolate, oatmeal raisin, peanut butter, white chocolate macadamia nut

chocolate covered pretzel sticks

warm candied walnuts

chocolate indulgence

\$32

chocolate dipped strawberries
chocolate dipped mint marshmallows
chocolate fudge brownies
orange and raspberry moon pies

vanilla and chocolate milkshakes with mini donuts*

tea time

\$35

selection of tea sandwiches selection of french macarons lemon & orange madeleines fresh fruit tarts raspberry infused water tea forte*

mediterranean

\$42

olives & antipasto: kalamata, castelvetrano, cerignola and niçoise olives, cornichons, peppadews, black olive tapenade, mozzarella balls

chickpea hummus, avocado hummus served with pita chips, assorted crisp market vegetables

artisan imported meats: prosciutto, salami, mortadella, capicola, crusty breads

gourmet snack shop

\$30

select ten:

marcona almonds, dark chocolate covered almonds, banana chips, dried apricots, dried apple rings, cashews, crystalized ginger slices, dark chocolate, dried fruits & seeds clusters, quinoa crunch, licorice, Swedish fish, malt balls, jelly beans, sour patch kids, chocolate covered espresso Beans, white chocolate covered pretzels

frozen yogurt your way

\$20

frozen yogurt flavors*

~ select two~

georgia peach, strawberry, chocolate, french vanilla toppings

~ select six~

strawberry, blueberry, mango, kiwi,

m&m, oreo crumbles, mini peanut butter cups, coconut flakes, captain crunch cereal, peanuts all served with chocolate and caramel sauces*

popcorn couture cinema break

\$18

freshly popped popcorn tossed with gourmet ingredients – choice of two selections

"all american"

bowtie pretzels, peanuts, m&m's®

"the king and i"

curry powder, dried fruit, yogurt covered raisins

"rio bravo"

chipotle chili powder, corn chips, lime wedge

"mr. moto"

teriyaki sauce, wasabi peas and rice crackers. served in chinese take-out containers

"bed time for bonzo"

banana chips, nestle® chocolate buncha crunch, toasted coconut

sensational cupcakes

\$18

choice of three mini cupcake flavors, specialty fillings and icing

served with pink lemonade

smore

peanut-chocolate

tiramisu

red velvet

vanilla

lemon meringue

chocolate

make your own trail mix

\$25

mixed nuts, m&ms®, raisins, dried cranberries, dried papaya, dried mango, gummy bears, candied pecans, mini pretzels, wasabi peas, chex mix

season's harvest whole fruit selection

ENHANCEMENTS

la colombe cold brew & nitro brew

\$12

cold & nitro brewed iced coffee simple syrup, agave toasted coconut, chocolate shavings flavored syrups, whipped cream caramel and chocolate sauces barista and power included* ~minimum 50 guests required

drip coffee

\$12

coffee from around the world select two: cafe estima, south america cafe verona, italy cafe pike, seattle cafe french, france barista included* ~minimum 50 guests required

specialty coffee bar

\$12

specialty coffee bar Cappuccinos, Latte, Espressos Cinnamon, Shaved Chocolate, Cocoa powder Whipped Cream, Flavored Syrups Barista and Power Included* ~minimum 50 guests required

kombucha on draft*

\$12

raspberry-lime-ginger passion fruit ~minimum 50 guests required

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

specialty iced teas

\$95 per gallon pomegranate iced tea rosemary laced lemonade green tea mojito iced tea

tazo flavored iced teas

\$92 per gallon zen green tea passion tea black tea

the republic of tea bottled iced teas®

\$11 each

mango, pomegranate, and darjeeling

redbull energy drinks

\$11 each

muffins

\$80 per dozen

blueberry, bran, cranberry orange, chocolate chip, seasonal flavor

croissants

\$80 per dozen

pure butter croissants, chocolate croissants

danishes

\$80 per dozen

apple, blueberry, apricot, cherry, raspberry bear claw, almond cheese, seasonal flavor

savory danishes - 10 day advance order

\$144 per dozen

bacon and egg

spinach ricotta

ham and swiss

crumb cakes

\$80 per dozen

orange, exotic fruit, strawberry

fruit breads

\$80 per dozen

banana, zucchini, carrot

bagels

\$80 per dozen

plain, cinnamon raisin, and everything

served with low-fat and flavored cream cheese, sweet butter, and preserves

cinnamon rolls

\$80 per dozen

pound cakes

\$80 per dozen

vanilla, chocolate, lemon poppy seed

homemade biscotti

\$80 per dozen

cherry pecan, chocolate hazelnut, almond

breakfast cereals

\$8 each

whole, low-fat, skim milk

season's harvest whole fruit selection

\$7 each

sliced apple pack, caramel dipping sauce

\$10 each

destemmed grape cup

\$8 each

fresh fruit kabobs, yogurt dip

\$10 each

sliced fresh fruit display

\$18

mini babybel

\$6 each

assorted plain and fruit flavored yogurts

\$7 each

bare organic apple chips

\$9 each

nutritional bars

\$8.50 each

individual bag of mixed nuts

\$8 each

carrot and celery pack, ranch dipping sauce

\$10 each

string cheese

\$6 Each

wonderful pistachios - 100 calorie pack

\$8 each

freshly baked cookies

\$80 per dozen

fresh butterfinger® or chocolate fudge brownies

\$80 per dozen

rice krispie treats

\$80 per dozen plain and cocoa flavored

macaroons - select up to 3 flavors

\$96 per dozen

vanilla, pistachio, coffee, salted caramel, lemon, passion fruit, mango-lime, dark chocolate, cassis, raspberry, hazelnut, peanut butter & jelly

chocolate dipped strawberries

\$96 per dozen

individual granola bars

\$7 each

assorted candy bars

\$7 each

dark and white chocolate dipped pretzel sticks

\$6 each

garden crudites

\$26

assorted crisp market vegetables, low fat yogurt ranch, hummus, sun dried tomato cumin chili pesto

hot pretzels bites, yellow mustard

\$8

the laughing cow cheese dippers, pretzels sticks

\$10 each

sabra hummus pack, pretzel chips

\$10 each

chips, pretzels, tortilla chips

\$18

with onion dip, salsa, guacamole

boom chicka pop, sweet & salty kettle corn

\$9 each

individual bags of potato chips, pretzels, popcorn, and party mix

\$8 each

yogurt covered pretzels - strawberry, key lime, blueberry

\$12 per bag

Individual Bags of Trail Mix

\$8 each

haagen-dazs® novelty ice cream bars, fresh fruit bars

\$9 each

lemonade and fruit punch

\$92 per gallon

selection of juices

\$115 per gallon

chilled florida orange, grapefruit, tomato, v-8®, apple, pineapple, grape, and cranberry

whole milk, chocolate, low-fat and skim milk

\$8 each

assorted bottled juices

\$10 each

boylan craft sodas

\$10 each

cream, orange, root beer, grape

assorted bottled arizona iced teas®

\$10 each

assorted bottled waters to include carbonated and still

\$9 each

assorted regular and diet soft drinks

\$9 each

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

\$138 per gallon

all day beverage break package

\$65

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection assorted regular and diet soft drinks

assorted bottled waters to include

carbonated and still

~8 Hour Period

half day beverage break package

\$40

~4 hour period

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.