THE MCKIMMON CENTER MENU

Catering by Design

Corporate and Social Catering / Break Service

August 1, 2026 – July 31, 2027

The McKimmon Center

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Catering by Design

About Us

Since 2000**, Catering By Design** has served delicious made-to-order food and provided expert catering services for thousands of special events across the Raleigh-Durham "Research Triangle" area. Our menus draw from years of experience and a diverse range of cuisines and cultures. We understand that the food we prepare is crucial to the success of the events we undertake.

At Catering By Design, great food is just the starting point. There's a reason folks consider us one of the leading Raleigh catering companies. We work closely with our clients to ensure that we help them to realize their vision. We have established an outstanding reputation because of our consistent focus on quality food and exceptional service. An essential part of our ability to deliver quality food and exceptional service is our teamwork – built by a culture of respect, kindness and cooperation. This is at the core of who we are. In 2012, Catering By Design was honored with the Service Excellence Pinnacle Award, presented by the Raleigh Chamber of Commerce. We don't just say we're one of the leading Raleigh catering companies. We've got the hardware to prove it!

When the big day arrives, we will go the extra mile to make sure that the event goes off without a hitch. If guest and buffet tables need attention or arranging, we're always happy to jump in. Our goal is to make sure that every event goes smoothly. Great food and happy, servant-oriented staff are a big part of each successful event.

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Policies & Procedures

Contact Information

The office hours are Monday – Friday from 8:00am – 4:00pm. During the office hours, you can call us at (919) 481-2366. You can also email Mendy at mendy@catering-by-design.com

Booking

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked (3) business days in advance (including menu choices and number of guests). Events of 100+ guests require a minimum of (5) business days. Saturday and Sunday events must be finalized by 3:00 pm on the preceding Tuesday. Based on our availability & menu requests we may be able to book with less than (3) day notice. Note: Saturday and Sunday are not considered business days for the purposes of booking, confirming, or altering a previously booked event.

A sales proposal will be presented to you for review and approval signature prior to the event. Please check all event information carefully, sign the proposal where requested, and return to Catering By Design to confirm your event.

Guarantee Policy

Breakfasts, Breaks, Boxed & Buffet Lunch/Dinner

The estimated guarantee for the number of participants attending an event needs a minimum of 3 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday–Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 3 business days out will be invoiced.

Social Events – Reception, Plated Dinner, and Bar Services

To ensure that your event go smoothly, we ask that you provide the guest count of 4:00 p.m. (5) business days before your scheduled event. Saturday and Sunday must be finalized before 4:00 p.m. on Monday. Food quantities, service items, and billings will be based on this number. We will make every effort to accommodate changes after this final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

Note: All correspondence with numbers and confirmations need to be made with a representative of our office either via phone or email.

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Menu Selection

Menu selection should be completed prior to contract approval. Custom menus, including special order items, require confirmation (10) business days prior to event. Catering By Design will do its best to accommodate last minute changes and special requests, but due to time constraints may not be able to fulfill.

Family Style & Plated Meals

Catering By Design offers the option of Family Style & Plated meals based on your needs. Please contact one of our Catering Coordinator for menu selections and pricing. Plated service requires our plated china package at $12.00 per person and linens at $24.00 per table (unless you request specialty linens). Since both Family Style & Plated meals are labor intensive, for any service beyond two hours and for additional staff we charge $50/hour per additional staff member.

Minimum Orders

Minimum of (25) guests required for all orders.

Cancellation Policy

An event may be canceled with no charges up to (3) business days prior to the event. Cancellation of services made less than (3) business days before the event may be charged in full. Events cancelled with less than the required notice will be assessed charges based on costs incurred.

Inclement Weather Policy

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will only be charged costs incurred for food & beverages associated with the canceled event. If the University remains open or has yet to officially close, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer within the standard cancellation deadline as stated in the menu to avoid any costs.

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Liability

In accordance with the Wake County Health Department recommendations regarding food health & safety, it is McKimmon Center policy that all leftover food remains the property of the caterer & cannot be removed from the catered event space by the client. This policy is intended to limit the risk of food borne illness due to improper handling or storage of leftover food items. All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function.

Staff Allowance

All service prices are based on a basic staffing fee with a 1.5 hour time frame; additional time charged at a rate of $50/hour for each staff member – this includes partial hour.

Certain menu items require additional kitchen staff and are noted in the menu. Kitchen staff are charged at the rate of $75/hour for each staff member – this includes partial hour.

Alcoholic Beverages

Catering By Design can procure/serve beer and wine for your event. We offer an extensive list of beers and wines. According to The McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval. The bartender fee is a $150 flat fee. There will be no beer kegs, cash bars or drink tickets allowed.

Billing

A proposal will be sent to the client for approval. Once the proposal is approved, the estimate becomes the invoice and will be sent with final numbers, costs, and times. **A 50% deposit is required to hold the date and the remainder of the balance is due on the date of your event via credit card (AMEX, Visa, or Master Card) or no later than 30 days after the completion of the event via invoice.** **Invoices not paid within the time frame are subject to 10% late fee.** For further questions please contact us at the catering office.

Service Pricing Section

All menu pricing is based on disposable (plates, flatware, placemats, and napkins), as well as linens for the buffet and beverage stations.

China upgrade is $12 per person, and includes plates, flatware, and glassware.

An additional fee of $225 is required by McKimmon for early delivery/pick-up of china.

60” round guest table linens may be provided for $24 per table.

Breakfast Buffets

Pricing includes disposable cups, plates, flatware, placemats, and napkins.
25 Person minimum. Coffee service and a water dispenser is included.

Life's a Quiche- $15.00

Cupcake Quiche
(Spinach, Tomato & Feta)
(Bacon, Spinach & Swiss)
Fresh Cubed Fruit
Bacon
Assorted Mini Muffins

Breakfast Sandwiches-$14.00

Bacon Egg & Cheese Biscuit
Sausage & Cheese Biscuit
Egg & Cheese Biscuit
Fresh Cubed Fruit
Diced Breakfast Potatoes
(Substitute croissants for an additional $1.00)

Top of the Morning Breakfast-$16.00

Four Cheese Egg Casserole
Bacon
Fresh Cubed Fruit
Country Biscuits with Butter & Jelly

Build Your Own Breakfast Buffet

Scrambled Eggs or Quiche Casserole- $6
Bacon (2pcs)- $5 pp
Sausage Patty (1pc)- $3 pp
Bagels or Biscuits- $4
Danish or Croissants- $4 pp
Fresh Fruit- $5 pp
Home Fried Potatoes- $4 pp
Assorted Individual Yogurts - $4 pp
(Minimum order- $100)

Nice & Light Menu- $14

Hard Boiled Eggs
Individual Assorted Yogurts
Fresh Cubed Fruit
Assorted Breakfast Breads

Deluxe Continental Breakfast- $13

Freshly Baked Assorted Danishes
Freshly Baked Assorted Breakfast Breads
Bagels with Cream Cheese & Butter
Fresh Cubed Fruit

Sales tax not included.

Specialty Boxed Lunches -$18

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins. 25 Person minimum. Add $5.00 per person weekdays after 4pm and weekends.
You may mix and match sandwiches, but sides and desserts must all be the same

Monterey Chicken Salad
Chicken Salad with Grapes, Pecans, and Duke's Mayo on a Croissant

Turkey Avocado BLT
Oven Roasted Turkey, Guacamole, Green Leaf Lettuce, Sliced Tomato Hickory Smoked Bacon on Ciabatta Roll

Filet of Beef
Thinly Sliced Filet of Beef Tenderloin, Lettuce, Tomato, and Horseradish Mayonnaise on French Baguette

Chicken Ciabatta
Marinated Grilled Chicken, Lettuce Tomato, Fresh Mozzarella Cheese and Pesto Mayonnaise on Ciabatta Roll

Italian
Ham, Salami, Capocollo and Provolone, Lettuce, Tomato on an Italian 8" Sub Roll

Side Dish Choices: (Choose 2)
Penne Pesto Salad
Red Skin Potato Salad
Fresh Cubed Fruit
Marinated Cucumber & Tomato Salad
Broccoli Salad *(Contains Bacon)*

Dessert Choices: (Choose 1)
Chocolate Chip Cannoli
Cookies & Brownies
Lemon Bars

Caprese - (Vegetarian)
Arugula, Tomato, Basil, Fresh Mozzarella, Pesto Mayo & Balsamic Glaze on Ciabatta Bread

*This represents a light and healthy option.
Sales tax not included.

Boxed Lunches

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins. 25 Person minimum. Add $5.00 per person weekdays after 4pm and weekends.

Assorted Boxed Lunches

(Pricing Below)

Classic Boxed Lunches- $14

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Tuna Salad, or Chicken Salad.

Includes Potato Chips, Fruit, and Brownies

Vegetarian Box Lunch- $16

Avocado Spread, Sliced Tomato, Baby Spinach & Cheddar Cheese on 9-Grain Bread

Includes: Fresh Cubed Fruit, Potato Chips & Brownies

Vegan Box Lunch-$16

Hummus, Tomato, Cucumber, Roasted Red Peppers and Baby Spinach Wrapped in a Whole Wheat Tortilla,

Includes: Potato Chips, Fresh Fruit Cup & Vegan Cookie

Gluten Free Box Lunch-$17

Turkey, Ham, Roast Beef or Grilled Chicken with Lettuce, Tomato and Choice of Cheese on Gluten-Free

Bread, Includes: Marinated Tomato & Cucumber Salad, Fresh Fruit Cup & Gluten-Free Cookie

*This represents a light and healthy option.
Sales tax not included.

Specialty Salad Boxes

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins. 25 Person minimum. Add $5.00 per person weekdays after 4pm and weekends.

All Salad Boxed served with Fresh Fruit Salad and Cookie

House Salad- $12

Fresh Greens, Cucumber, Carrots, and Tomatoes with your Choice of Dressing

Caesar Salad- $12

Fresh Romaine Lettuce, Parmesan Cheese, Croutons with House Made Caesar Dressing

Cobb Salad- $16

Fresh Romaine Lettuce, Hard Boiled Egg, Diced Ham, Diced Turkey, Tomato with Bleu Cheese Dressing

Add to any Salad

Chilled Grilled Chicken- $5

Chilled Grilled Salmon- $7

CBD Signature- $14

Fresh Romaine Lettuce, Fresh Strawberries, Feta Cheese and Candied Walnuts with Apple Cider Vinaigrette Dressing

Southwestern- $15

Fresh Romaine Lettuce, Black Beans, Cheddar Cheese, Tomatoes, Diced Onions, Tortilla Crumbles and Chipotle Ranch Dressing

Greek Salad- $14

Fresh Romaine Lettuce, Tomatoes, Feta Cheese, Banana Peppers, Red Onion, and Kalamata Olives with Balsamic Vinaigrette

Available Dressings

House Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette, Homemade Ranch, and Caesar

*This represents a light and healthy option.
Sales tax not included.

Staff's Favorite Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

Staff's Favorite Menu #1- $17

Seasonal Greens with Tomatoes, Cucumbers,
and Carrots with House Vinaigrette Dressing
Pan Seared Chicken Marsala
Penne Pasta Tossed with Portobellos,
Roasted Peppers and Basil Cream
Hot Marinated Grilled Vegetables
Dinner Rolls
Assorted Miniature Desserts

Staff's Favorite Menu #2- $20

Hand Tossed Caesar Salad
Marinated Grilled Chicken Breast
Lemon Garlic Sauce
Sliced Slow-Roasted Beef in a
Mushroom Brown Sauce
Red Skin Mashed Potatoes
Sautéed Vegetable Medley
Dinner Rolls
Brownies

Staff's Favorite Menu #3- $18

Seasonal Greens with Tomatoes, Cucumbers,
and Carrots with House Vinaigrette Dressing
Oven Roasted Herb Bone-in-Chicken
Homemade Pot Roast
Red Skin Mashed Potatoes
Dinner Rolls
Assorted Miniature Desserts

Staff's Favorite Menu #4- $18

Seasonal Green Salad, Tomatoes, Cucumbers, and Carrots
with Balsamic Vinaigrette Dressing
Chicken Stuffed with Portobellos, Sun-Dried Tomatoes &
White Cheddar
Penne a la Vodka
Sautéed Vegetable Medley
Dinners Rolls
Lemon Bars

*This represents a light and healthy option.
Sales tax not included

Italian Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

Italian Menu #1- $17

Caesar Salad
Bacon & Gouda Stuffed Chicken in a Pesto Cream Sauce
Rosemary Roasted Potatoes
Sautéed Vegetable Medley
Garlic Bread
Assorted Miniature Desserts

Italian Menu #2- $17

Caesar Salad
Chicken Parmesan
Four Cheese Baked Ziti
Sautéed Vegetable Medley
Garlic Bread
Cannoli's & Lemon Squares

Italian Menu #3- $16

Caesar Salad
Beef Lasagna
Penne Alfredo with Grilled Vegetables
Garlic Bread
Brownies

Italian Menu #4- $18

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with House Vinaigrette Dressing
Pan Seared Chicken Florentine
Herbed Rice Pilaf
Sautéed Green Beans with Roasted Red Peppers
Sliced Baguettes with Butter
Cannolis

Sales tax not included.

Southern Comfort Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

Southern Menu #1- $18

Pulled Pork served with Sauces & Coleslaw
Memphis Rotisserie Bone-in-Chicken
Homemade Macaroni & Cheese
Country Green Beans with Bacon
Rolls and Butter
Banana Pudding

Southern Menu #2- $19

Seasonal Green Salad with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing
Smoked BBQ Beef Brisket
Country Green Beans with Bacon
Creamy Macaroni & Cheese
Corn Bread Muffins and Butter
Strawberry Shortcake

Southern Menu #3- $16

Seasonal Green Salad with Tomatoes, Cucumbers, and Carrots with House Vinaigrette Dressing
Memphis Rotisserie Bone-in-Chicken
Redskin Mashed Potatoes
Collard Greens
Corn Bread Muffins and Butter
Blondie & Lemon Bars

Southern Menu #4- $19

Seasonal Green Salad with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing
Baked Ham with Pineapple Glaze
BBQ Chicken
Homemade Macaroni & Cheese
Country Green Beans
Rolls and Butter
Cookies and Brownies

Southern Menu #5- $16

Romaine with Strawberries, Feta, Candied Walnuts with Apple Cider Vinaigrette Dressing
Buttermilk Fried Chicken
Redskin Mashed Potatoes
Mini Corn on the Cob
Biscuits with Butter
Oreo Chocolate Mousse

Sales tax not included.

South of the Border Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

South of the Border Menu #1- $17

Chicken and Ground Beef Tacos
Flour Tortillas and Taco Shells
Lettuce, Tomato, Onion, Cheddar Cheese & Sour Cream
Black Beans and Cilantro Lime Rice
Tortilla Chips and Salsa
Churros

South of the Border Menu #2- $19

Fajita Bar- Add Shrimp for $4/person
Steak and Chicken with Onions, Peppers & Fresh Cilantro with Flour Tortillas
Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo
Black Beans and Cilantro Lime Rice
Tortilla Chips and Salsa
Assorted Miniature Desserts

South of the Border Menu #3- $19

Beef Barbacoa Served with Flour Tortillas, Sour Cream & Guacamole
Spanish Rice
Black Beans
Tortilla Chips and Salsa
Churros

Sales tax not included.

All American Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

All American Menu #1- $18

Burgers and Hot Dogs with Buns
Lettuce, Tomato, Onions and Cheese
Ketchup, Mustard and Mayonnaise
Broccoli Salad (Contains Bacon)
Fresh Cubed Fruit
Cookies and Brownies

All American Menu #2- $20

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing
BBQ Ribs
Memphis Rotisserie Chicken
Homemade Macaroni & Cheese
Dinner Rolls and Butter
Brownies

All American Menu #3- $17

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with House Vinaigrette Dressing
New England Pot Roast
Fresh Green Beans with Red Peppers
Redskin Mashed Potatoes
Dinner Rolls with Butter
Brownies

All American Menu #4- $17

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with House Vinaigrette Dressing
Beef Tenderloin Tips with Red Wine Demi Glaze Sauce
Red Skin Mashed Potatoes
Fresh Green Beans with Red Peppers
Dinner Rolls with Butter
Oreo Chocolate Mousse

Sales tax not included.

International Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

Tropical Menu- $23

Baby Greens with Fresh Strawberries Feta Cheese, Citrus Vinaigrette Dressing
Cilantro and Lime Grilled Chicken in a Lemon Cream Sauce
Honey Garlic Glazed Salmon
Lemon Rice Pilaf
Hot Marinated Grilled Vegetables
Lemon Bars & Brownies
Hawaiian Rolls

Caribbean Menu- $23

Spinach Salad with Fresh Strawberries, Feta Cheese, Citrus Vinaigrette Dressing
Caribbean Jerk Chicken
Grilled Salmon with Pineapple Salsa
Roasted Sweet Potatoes
Sautéed Cabbage, Carrots and Red Onions
Corn Bread Muffsins
Assorted Miniature Desserts

Mardi Gras Menu- $16

Chicken & Sausage Jambalaya
Red Beans and Rice
Marinated Zucchini, Squash & Peppers
Cajun Cheese Bread
Buttermilk Beignets with Powdered Sugar

*Mediterranean Menu- $16

Greek Lemon Chicken
Steamed Herb Rice
Marinated Garbanzo Bean Salad
Mediterranean Green Beans with Tomatoes & Onions
Lemon Bars & Brownies

*This represents a light and healthy option.
Sales tax not included.

Sandwich Menu Lunch Buffet Options

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum. Add $5 per person weekdays after 4pm and weekends.

That's a Wrap Menu- $17

Grilled Chicken Wrap with Bacon, Romaine, Tomato and Ranch Dressing
Filet of Beef with Feta, Spinach, Cucumber & Tzatziki Sauce
Grilled Vegetable Wrap with Hummus and Balsamic Vinaigrette
Italian Pasta Salad
Fruit Salad
Chocolate Chip Cannoli's

Build Your Own Sandwich Menu- $16

Sliced Deli Tray with Ham, Turkey and Roast Beef
Sliced Cheddar, Swiss, Provolone
Assorted Sliced Breads and Rolls
Lettuce, Tomato, Pickles, Mayonnaise and Mustard
Red Skin Potato Salad
Fresh Fruit Salad
Assorted Cookie Tray

Sales tax not included.

Beverages

Pricing includes disposable cups and napkins. 25 Person minimum.

Non- Alcoholic Beverages

Coffee: $28 (Serves 10-12)
Orange or Cranberry Juice- Gallon- $10
Sweet or Unsweetened Tea- Gallon- $10 (Serves 20)
Lemonade- Gallon- $10 (Serves 20)
Individual Bottled Juice- $3.50
Bottled Water- $3
Canned Soda- $3

Alcoholic Beverages

(1) Hour Beer & Wine Open Bar

$14/person

Each Additional Hour $3/person

Beer & Wine Selections

Our beer and wine package includes an assortment of bottled beer, red and white wine.

Sales tax not included.

Family Style & Plated Meals

Lunch- $30 Dinner- $35

Pricing included (2) hours of serve time for lunch, and (3) hours of serve time for dinner.
Minimum of 50 guests. See plated policy and procedures section for inclusions and service fees.*

All Menus Include:

Pre-Set Rolls with Butter, Pre-Set Sweetened Tea, and Pre-Set Water

Pre-Set Salad (select 1)

Baby Greens with Fresh Strawberries, Feta Cheese, Candied Walnuts and Citrus Vinaigrette
Seasonal Greens with Tomatoes, Cucumbers and Carrots with House Vinaigrette Dressing
Caesar Salad with Croutons, Parmesan Cheese and Creamy Caesar Dressing

Entrees (select 1) - add $8 per person for 2 entrees:

Pan Seared Chicken Marsala
Oven Roasted Bone-in-Chicken
Chicken Breast Stuffed with Portobellos, Sundried Tomato and White Cheddar
Chicken Breast Stuffed with Bacon and Gouda
Beef Tenderloin Tips with Chianti Sauce
Honey Glazed Garlic Salmon

Vegetable (select 1:)

Sautéed Vegetable Medley
Sautéed Broccoli
Country Green Beans
Hot Marinated Grilled Vegetables

Pasta/Potato (select 1:)

Red Skin Mashed Potatoes
Herb Rice Pilaf
Creamy Macaroni & Cheese
Rosemary Roasted Red Skin Potatoes

Plated Served Desserts (select 1:)

Cheesecake with Raspberry Drizzle or Chocolate Cake

Family Style Desserts:

Miniature Assorted Desserts

**Kitchen staff required*

Hors d' Oeuvre Buffet - $30

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins. 25 Person minimum.

Grilled Tuscan, Pita and Focaccia Breads
Humus, Hot Spinach Artichoke Dip, Tomato Basil Spreads

Imported and Domestic Cheese with Fruit Garnish
Assorted Crackers

Parmesan Crusted Chicken Bites with Apricot Mustard

Vegetarian Spring Rolls with Sweet Thai Chili Sauce

Miniature Crabcakes with Lemon Aioli

Beef Portobello Stack with Sesame Ginger Demi Glaze

Chilled Marinated Grilled Vegetables

BREAK SERVICE

Half-Day Break Service (3 Hours)

Beverages are prepared for your morning or afternoon meeting.

Coffee Break - $4.00/guest
Includes water service, freshly brewed coffee, hot water and assorted tea bags, cups, ice, napkins and accompaniments.

Soft Drink Break (Cans) - $5.00/guest
Includes water service, canned soft drinks, cups, ice, and napkins.

Coffee & Soft Drink Break (Cans) - $7.00/guest
Includes water service, freshly brewed coffee, hot water and assorted tea bags. Plus, canned soft drinks, cups, ice, napkins and accompaniments.

Full-Day Break Service

Coffee Break - $6.50/guest
Includes water service, freshly brewed coffee, hot water and assorted tea bags, cups, ice, napkins and accompaniments.

Soft Drink Break (Cans) - $7/guest
Includes water service, canned soft drinks, cups, ice, and napkins.

Coffee & Soft Drink Break (Cans) - $9.00/guest
Includes water service, freshly brewed coffee, hot water and assorted tea bags. Plus, canned soft drinks, cups, ice, napkins and accompaniments.

**Soft drinks provided include Coke, Diet Coke and Sprite*
Bottled water is available from our a-la carte menu selection.

Break Menu Items

Nutra Grain Bars - $2.95 each

Rice Krispy Bars (Wrapped Individually) (25 Minimum) - $2.50 each

Chex Mix (Individual Bags) - $2.95 each

Gluten Free Muffins “Blueberry” (1 dozen minimum) - $4 each

Individual Bags of Assorted Potato Chips (1 dozen minimum) - $1.95 each

Kind Bars (Wrapped Individually) - $3.50 each

Beverages

Fresh Brewed Coffee - $28
(Regular or Decaf, Grande Carafe 12 servings)

Canned Soft Drinks - $3.00 each
Coke, Diet Coke, Sprite

Bottled Water - $3.00 each

Iced Tea - $10.00/gal
Sweet or Unsweetened, 3 Gallon Minimum

Individual Bottled Fruit Juices - $3.50 each
Cranberry, Apple, or Orange

Lemonade - $10/gal
(3 gallon minimum)

Trays, Displays, and Snacks

Seasonal Fresh Whole Assorted Fruit Bowl (Serves 25) - $45

Seasonal Fresh Fruit Display (Serves 25/50) - $50/$120

Fresh Vegetable Display with Ranch Dip (Serves 25/50) - $50/$100

Imported & Domestic Cheese Tray with Crackers & Fruit Garnish (Serves 25/50) - $60/$120

Hummus Display with Pita Chips (Serves 25) - $40

Tortilla Chips with Salsa (Serves 25) - $30

Kettle Chips (Individual Bags) - $1.95 each

Assorted Dannon® Yogurts (Minimum of 25) - $3.00 each

Greek Vanilla Yogurt (Minimum of 25) - $3.95 each

Individual Trail Mix Bags (Minimum of 25) - $2.50 each

À La Carte

From Our Bakery

Assorted Bagels - $35/dozen *Cream Cheese, Butter, Jam*

Assorted Petite Danishes - $25/dozen

Desserts, Pastries & Sweets

Assorted Mini Muffins - $15/dozen
Blueberry, Banana Walnut, Poppy Seed

Assorted Scones - $40/dozen
Blueberry, Chocolate Chunk, Brown Sugar Cinnamon

Brownies/Blondies - $20/dozen

Assorted House-Made Cookies - $20/dozen
Chocolate Chunk, Sugar, Oatmeal Raisin

Breakfast Breads - $25 Per Loaf (Approximately 20 Slices)
Cinnamon Streusel, Marble Chocolate Chip, Lemon, Orange Poppyseed

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Miscellaneous

Biscuits with Butter and Jelly (Minimum of 20) - $2.50 each

Breakfast Biscuits (Ham, Sausage or Egg)(Minimum of 20) - $5.00 each