CATERING MENU



ROLLING HILLS



BRING YOUR EVENT SOMEPLACE FUN!

Thank you for considering the Event Center at Rolling Hills Casino and Resort for your event. We have many ways for you and your guests to stay entertained, including an adjacent championship golf course, a hunt and fishing club, equestrian center, hotels and of course the casino gaming floor.

Peruse our menu items, we're certain you'll find the choices attractive. And don't hesitate to call and ask questions, we're here to help you.



CONTINENTAL BREAKFAST

Served with coffee, decaf coffee & herbal teas with milk, lemon and honey.

JUST THE BASICS - \$9 PER PERSON

- Bowl of fresh whole fruit
- Chef's selection of Danish pastries,
 - Muffins & Croissants
 - Butter, Jams & Jellies

HEALTHY CHOICES - \$9 PER PERSON

- Rainbow of seasonal fresh fruit & melons
 - Hard Boiled Eggs
 - Bagels with low-fat cream cheese
 - · Skim Milk

RH DELUXE - \$14 PER PERSON

- Fruit infused Water
- Rainbow of seasonal fresh fruit and melons
 - Assorted breakfast breads and bagels w/fruit or herb infused cream cheese
 - Variety of yogurts with granola
 - Traditional Oatmeal with brown sugar, dried fruit, nuts & honey



BREAKFAST BUFFET

SERVED WITH FRESH BREWED COFFEE & AN ASSORTMENT OF HERBAL TEAS WITH MILK, LEMON, & HONEY.

ALL AMERICAN CLASSIC - \$26 PER PERSON

- Rainbow of Seasonal fruits & melons
 - Assortment of yogurt with granola
- Selection of breakfast breads & pastries
- Oatmeal w/ brown sugar & an assortment of dried fruits & nuts
 - Scrambled eggs with cheese & scallions
 - Applewood smoked bacon & Pork sausage patties
 - Potatoes O'Brien
 - Buttermilk biscuits & sausage gravy

HEALTHY START - \$17 PER PERSON

- Rainbow of seasonal fruits & melons
- Assortment of yogurts with granola
- Oatmeal with brown sugar & an assortment of dried fruits & nuts
 - Egg White, feta, tomato & spinach breakfast burritos on whole wheat tortilla

WEST COAST RHC BREAKFAST - \$24 PER PERSON

- Rainbow of seasonal Fruit & Berries
 - An assortment of yogurts
- Selection of breakfast breads & pastries
- Oatmeal with brown sugar, assorted dried fruit & nuts
- Spinach & Egg white scramble w/ feta cheese & sundried tomato
 - Chicken Apple Sausage
- Sliced Heirloom Tomato (seasonal) w/ extra virgin olive oil, salt & avocado
 - Roasted Red Breakfast Potatoes



WORKING BREAKFAST - \$20 PER PERSON

- Rainbow of seasonal Whole Fruit & berries
 - Assortment of yogurts
- Bagels w/ fruit or herb infused cream cheeses
 - Breakfast sandwiches: Select Two

BACON & EGG

Fried egg, bacon, Monterey jack, & fresh spinach on grilled sourdough bread

SAUSAGE & EGG

Scrambled egg, sausage, American cheese on a toasted English muffin.

BREAKFAST BURRITO

Scrambled egg, shredded cheese, diced onion, potatoes, & chorizo

SPINACH & EGG

Scrambled egg whites, spinach, Swiss cheese on a toasted croissant

PLATED BREAKFAST

All plated breakfast served with seasonal sliced fruit, breakfast pastries with butter and jellies, assorted chilled juices, coffee, and an assortment of herbal teas with milk, lemon and honey.

STARTERS: Select One

- Berry and Yogurt Parfait \$4 Per Person
- Honey Torched Grapefruit Half \$2 Per Person
- Cheese Blintz w/ fruit compote \$4 Per Person

BREAKFASTS: Select One

GOAT CHEESE AND SPINACH FRITTATA - \$6 PER PERSON

With sliced tomato, cottage cheese and roasted fingerling potato

CRAB BENEDICT - \$13 PER PERSON

Two poached eggs with crab cakes, English muffin, Creole hollandaise sauce and grilled tomato

EGGS BENEDICT - \$7 PER PERSON

Two poached eggs, English muffin, Canadian bacon, hollandaise sauce and breakfast potatoes with sautéed onions and peppers.

RICOTTA CHEESE BLINTZES - \$7 PER PERSON

Thyme-Blackberry coulis and fresh berries with choice of a breakfast meat (listed below)

HOMEMADE PANCAKES - \$6 PER PERSON

With maple syrup, seasonal fruit compote, fresh whipped cream and choice of breakfast meat

BREAKFAST MEATS: Select One

- APPLEWOOD SMOKED BACON
 - TURKEY BACON
 - PORK SAUSAGE
 - CHICKEN APPLE SAUSAGE
- Breakfast Proteins (hard boiled eggs)

VEGETARIAN OPTIONS: AVOCADO TOAST - \$7.00 PER PERSON

Pomegranate salsa and feta cheese

GRILLED TOFU BENEDICT - \$11 PER PERSON

Toasted English muffin, spinach, roasted tomatoes topped with a Saffron Charred yellow pepper coulis

VEGAN OPTIONS:

VEGAN FRUIT AND YOGURT BREAKFAST TART - \$17 PER PERSON

Made with seasonal fresh fruit, oats, nuts and seeds, and vanilla So Delicious Dairy Free Coconut Milk Yogurt Alternative.

SOUTHWEST VEGAN BREAKFAST SKILLET - \$7 PER PERSON

Sautéed mushrooms, zucchini, onion, green onion, cilantro, red pepper, vegan sausage, garlic & chili powder, cumin & paprika, avocado and salsa.

VEGAN BREAKFAST BURRITO WITH TOFU - \$12 PER PERSON

Roasted diced potato, tofu crumble, turmeric, garlic powder, sea salt, nutritional yeast flakes, plain non-dairy milk, tortilla, avocado, baby spinach with salsa.

BREAKFAST ADD-ONS

Smoked Salmon Display	\$6 per person
• Assorted Juices	\$4 per person
•Charcuterie and Cheese	\$16 per person
Scrambled Eggs	\$2 per person
Croissant sandwiches	_
Omelet Station	\$9 per person
Yogurt Parfait	\$4 per person
• Hard Boiled Eggs (12)	
Basket of seasonal fresh fruit	
Pancake Station	\$11 per person
• Waffle Station	
• Smoothie Bar	\$7 per person
• Oatmeal Bar	
• Peanut Butter & Nutella	\$5 per person
• Fruit infused water pitcher	\$.50 per person
Assorted Muffins	\$2 per person
Bagels and Cream Cheese	\$3 per person
Biscuits and Gravy	\$6 per person
Sausage and Bacon	\$1 per person
Country Potatoes	\$2 per person
Chorizo Potatoes	\$2 per person
• Hash Browns	\$2 per person



BOXED LUNCHES

All boxed lunches will be served with bottled water, potato chips, whole fresh fruit and a fresh baked cookie.

CHOICE OF TWO SANDWICH/WRAP OPTIONS

WRAPS:

ROASTED TURKEY WRAP - \$9.00 PER PERSON

Shredded lettuce, tomato, Swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla

MEDITERRANEAN VEGETABLE WRAP - \$11 PER PERSON

Seasonal grilled vegetables, artichoke hearts, Sundried tomato hummus, feta cheese and spinach tortilla

COBB SALAD WRAP - \$8 PER PERSON

Romaine, chicken, bacon, tomato blue cheese crumble, avocado, ranch dressing and flour tortilla

CHICKEN CAESAR WRAP - \$7 PER PERSON

Chopped romaine, parmesan, croutons, Caesar dressing and flour tortilla

BAJA STEAK WRAP - \$8 PER PERSON

Romaine, corn, black beans, avocado, cheddar, and house mad ranch on a tomato basil tortilla



SANDWICHES: ITALIAN SUB - \$8 PER PERSON

Ham, salami, pepperoni, mortadella, capicola, shredded lettuce, shaved red onion, pepperoncini, provolone cheese, and Italian dressing

ROAST BEEF SANDWICH - \$10 PER PERSON

Sliced roast beef, lettuce, tomatoes, cheddar cheese, horseradish-caper aioli and sourdough bread

ROASTED SMOKED HAM SANDWICH - \$7 PER PERSON

Sliced smoked ham, lettuce, sliced tomato, Swiss cheese and mayonnaise on wheat bread

ROAST TURKEY SANDWICH - \$9 PER PERSON

Sliced roasted turkey, lettuce, sliced tomatoes, bacon, Swiss cheese, basil aioli and ciabatta bread

GRILLED CHICKEN & PESTO SANDWICH - \$9 PER PERSON

Grilled sliced chicken breast, leaf lettuce, sliced tomato, mozzarella cheese, and pesto aioli on a French roll

BUFFET LUNCHES

Served with water and iced tea, seasonal fruit & berries, potato chips and cookie display (coffee available upon request).

THAT'S A WRAP! - \$26 PER PERSON

SALAD: Choose Two Option from the Salad Menu (up to \$4 per person)

WRAPS: Choice of Two ROASTED TURKEY WRAP

Shredded lettuce, tomato, Swiss cheese, and cranberry mayonnaise on a whole wheat tortilla

BAJA STEAK WRAP

Romaine, corn, black beans, avocado, cheddar, and house made ranch on a tomato basil tortilla

GRILLED VEGGIE WRAP

Provolone cheese and red pepper aioli wrapped in a tomato basil tortilla

ASIAN CHICKEN WRAP WITH THAI PEANUT SAUCE

Carrots, edamame, broccoli slaw, green onions, peanuts, cilantro on a whole wheat tortilla



WORKING LUNCH BUFFET - \$18 PER PERSON

SALADS: Select Two Options from the Salad Menu (Up to \$4 Per Person)

CREATE YOUR OWN SANDWICH:

- Roast Beef, Smoked Turkey, Smoked Ham, Tuna
 - Cheddar, Swiss, Monterey Jack Cheese
- · Mayonnaise, yellow mustard, Chipotle Aioli and Avocado Crème
- Leaf lettuce, sliced red onion, sliced tomatoes, dill pickles and pepperoncini peppers
 - Assorted sliced bread loaves and chips

DESSERT:

Assorted cookies and brownies

SOUTH OF THE BORDER - \$24 PER PERSON

SALADS: SOUTH OF THE BORDER CAESAR SALAD

With grilled corn, pinto beans, queso fresco, tortilla strips and Chipotle Caesar dressing

CORN AND BLACK BEAN SALAD

Sweet corn, black beans, red onion, red bell pepper, avocado, jalapeno, cilantro tossed in a zesty cilantro lime dressing

BUILD YOUR OWN FAJITAS:

- Beef & chicken fajitas with sautéed peppers & onions
 - Flour and corn tortillas
- Guacamole, Pico de Gallo, sour cream, and tortilla chips
 - Cheese enchiladas
 - Spanish rice
 - Black beans

DESSERT:

Churros covered in powdered sugar with chocolate dipping sauce

ITALIAN BUFFET - \$24 PER PERSON

APPETIZER:

Dipping oils, flat breads & assorted crackers

SALAD:

CAESAR SALAD

Chopped romaine, shaved parmesan cheese, seasoned croutons with Caesar dressing

ENTRÉES:

- Spaghetti and meatballs
- Rosemary marinated chicken breast with fettuccini alfredo
 - Oven roasted vegetables
 - Garlic Bread

DESSERTS:

- Cannoli
- Chocolate dipped biscotti

ALL AMERICAN LUNCH - \$25 PER PERSON

SALADS:

MIXED GREENS

Mixed greens, sliced cucumbers, thinly sliced red onion, shredded carrots, grape tomatoes, and shaved purple cabbage

HOMESTYLE CLASSIC POTATO SALAD

With diced potatoes, mustard, dill relish, roasted red peppers, diced red onion, diced celery, diced egg, parsley and mayonnaise

ENTRÉES: FRIED CHICKEN

- Deep fried seasoned hand dipped chicken pieces
 - Mashed Potatoes and Gravy
 - · Corn on the cob
 - · With herbed butter
 - · Macaroni & Cheese
 - Rolls and butter

DESSERTS:

- Berry Cobbler with whipped cream
 - Apple Pie with caramel drizzle

PLATED LUNCHES

SERVED WITH WATER AND ICED TEA (COFFEE AVAILABLE UPON REQUEST)

SALADS: Choose one option from Salad Menu

ENTRÉES: Select Two
(or three with a vegetarian or vegan option)

LEMON BUTTER CHICKEN PASTA - \$30 PER PERSON

With farfalle, cherry tomatoes, garlic, lemons and spinach

ROASTED SALMON - \$30 PER PERSON

With a lime and cilantro sauce and roasted sesame asparagus, roasted potatoes

COBB SALAD - \$18 PER PERSON

Chicken, sliced egg, diced tomato, avocado, chopped bacon, blue cheese crumble with your choice of dressing

GRILLED CHICKEN BREAST - \$32 PER PERSON

Marinated chicken in brown sugar, soy sauce, lemon, parsley, thyme, salt and pepper and garlic over mashed potatoes and a side of steamed asparagus

GARLIC HERB ROASTED PORK LOIN - \$32 PER PERSON

With roasted rainbow carrots

TENDERLOIN OF BEEF - \$40 PER PERSON

Petite tenderloin medallions of beef with a zesty Italian gremolata sauce and roasted fingerling potatoes



VEGETARIAN OPTION: SPINACH AND CHEESE STUFFED CANNELLONI - \$34

With roasted vegetables and a tomato basil sauce

AVOCADO, BLACK BEAN, AND CHARRED TOMATO BOWL - \$27

With grape tomatoes, corn, avocado, sliced radish, cilantro

VEGAN OPTION:

CRISPY TOFU, RICE NOODLES AND VEGETABLE STIR FRY WITH A GINGER GARLIC SAUCE - \$28

ITALIAN-STYLE ZUCCHINI AND CHICKPEA SAUTÉ - \$25

With marinara sauce

DESSERTS:

New York Style Cheese Cake with berries

DESSERT DISPLAY

Chef's selection of petit desserts

THEMED BUFFET DINNERS

ALL BUFFET DINNERS INCLUDE WATER & ICED TEA (COFFEE AVAILABLE UPON REQUEST), ROLLS AND BUTTER

TRADITIONAL DINNER BUFFET - \$30 PER PERSON

SALADS:

MIXED GREENS

Mixed greens, sliced cucumbers, thinly sliced red onion, shredded carrots, grape tomatoes, and shaved purple cabbage

COBB SALAD

Lettuce, diced chicken, diced tomato, chopped bacon, diced egg, bleu cheese, avocado and choice of dressing

ENTRÉES:

- · Roasted Rosemary Chicken
- Rotisserie Style Tri-Tip with Bourbon BBQ Demi Sauce
 - Herb Roasted Red Potatoes
 - Seasonal Roasted Vegetables
 - Green Bean Noisette
- · Green beans, chopped bacon, chopped mushrooms, garlic

DESSERTS:

Fruit Cobbler with Whipped Cream
 (Blackberry, Apple, Cherry, Blueberry, Peach)

Sticky Toffee Pudding



SOUTH OF THE BORDER - \$42 PER PERSON

SALADS:

SOUTHWEST CHICKEN SALAD

Spring mix, grilled chicken, diced tomato, pepper jack cheese, black bean, roasted corn with chipotle ranch and tortilla crisps.

RED QUINOA & BLACK BEAN

Red quinoa, black beans, corn, bell peppers (red, yellow and green), jalapeno, cilantro and green onions. Served with a lime, garlic & cumin dressing.

ENTRÉES:

- Tequila lime Chicken Fajitas with flour tortillas, salsa, queso, sour cream, limes and guacamole
 - Cheese enchiladas
 - Shrimp Diablo Red pepper flakes, garlic, jalapeno, onion, green bell pepper, tomatoes and parsley
 - Carne Asada
 - Chips
 - Refried beans

DESSERTS:

- Flan Caramel
 - Tres Leches

COUNTRY BBQ - \$46 PER PERSON

SALADS:

POTATO SALAD

Diced potatoes, diced egg, celery, dill pickle relish, diced onion, mustard, roasted red pepper, mayonnaise, parsley, salt and pepper.

MIXED GREENS

Mixed greens, sliced cucumbers, thinly sliced red onion, shredded carrots, grape tomatoes, and shaved purple cabbage.

ENTRÉES:

- Country Fried Chicken
- Slow Smoked Pork Ribs with Jim Beam BBQ Sauce
 - Oven Roasted Trout with Lemon Dill stuffing
 - Corn on the Cob with Seasoned Butter
 - Green Beans
 - Baked Beans
 - Steak Fries

DESSERT:

Warm Apple Cobbler with Whipped Cream

ITALIAN BUFFET - \$30 PER PERSON

SALADS:

RAINBOW ANTIPASTO & PASTA SALAD

Tri colored pasta, salami, mozzarella, cherry tomatoes, olives, artichoke hearts, pepperoncini, roasted red peppers, kale, sliced red onion, with Italian vinaigrette.

TRADITIONAL CAESAR SALAD

Chopped romaine, seasoned croutons, shredded parmesan cheese, and Caesar dressing.

ENTRÉES:

- Eggplant Parmesan
- Italian garlic and herb stuffed pork loin GARLIC, SAGE, ROSEMARY, FENNEL, LEMON, ORANGE, AND PANCETTA
 - Chicken Carbonara
 - Roasted Seasonal Vegetables
 - Roasted Fingerling Potatoes

DESSERTS:

- Tiramisu
- Stuffed Cannoli

PLATED DINNER

SERVED WITH COFFEE, WATER, ICED TEA (COFFEE AVAILABLE UPON REQUEST)

SALADS:

(SELECT ONE OPTION FROM THE SALADS MENU)

ENTREES:

(CHOOSE TWO OPTIONS)

8OZ PRIME RIB WITH AU JUS AND CREAMY HORSERADISH - \$42 PER PERSON With garlic mashed potatoes and roasted vegetables

HERB CRUSTED SALMON WITH LEMON DILL BEURRE BLANC - \$38 PER PERSON With garlic parmesan asparagus and parsnip potato puree

CHICKEN ROULADE - \$40 PER PERSON

Stuffed with spinach & sundried tomatoes. Served with roasted potato wedges and heirloom carrots

PORK MEDALLIONS - \$36 PER PERSON

Stuffed with spinach, roasted red bell peppers, mushroom and parmesan Served with roasted Brussels sprouts, garlic mashed potatoes and a cream sauce

PAN SEARED CHILEAN SEA BASS - \$42 PER PERSON

Served over mashed potatoes with broccolini and buerre blanc

PAN SEARED CHICKEN BREAST WITH HERB JUS - \$38 PER PERSON With risotto Milanese and green bean amandine

GARLIC BROWN BUTTER BEEF TENDERLOIN - \$45 PER PERSON

With twice baked potato and grilled asparagus

DESSERT:

- · New York Cheesecake
- Triple Chocolate Cake



ATTENDED STATIONS ADD-ON

CARVING STATION:

- Herb Rubbed Prime Ribeye \$425 serves 35

 Au Jus and Creamy Horseradish Sauce
 - Slow Roasted Turkey \$250 serves 25
 - Roasted Ham Steamship \$200 serves 50
- Rosemary & Garlic Crusted Beef Tenderloin \$275 serves 25
 - Herb Crusted Pork Loin \$175 serves 30 people

ACTION STATIONS:

- Omelet Station \$9 per person
- Smoothie Station \$7 per person
- Dessert Station \$18 per person Chef's choice of an assortment of desserts...cakes, cookies, MINI DESSERT. AND PASTRIES
- Ice Cream Float Station \$18 per person
 An assortment of different ice creams with root beer, cream soda, and cola



UNATTENDED STATIONS

SALAD BAR - \$10 PER PERSON

Choice of two different salads and three different dressings accompanied by cherry tomatoes, garbanzo beans, kidney beans, shredded cheese, shaved red onion, black olives, chopped egg, cucumbers, shredded carrots and herbed croutons.

SALAD CHOICES:

- Field Greens
- Baby Spinach
- Crisp Iceberg
- · Chopped Romaine

DRESSING CHOICES:

- Italian
- · Creamy Italian
- Thousand island
- · Creamy Bleu cheese,
- Raspberry vinaigrette
 - · House made ranch

PASTA BAR - \$15 PER PERSON

Your choice of two pastas and two sauces presented with shredded parmesan cheese, crushed red pepper, and Italian bread (add meatballs or sausage for an additional charge).

PASTA CHOICES:

- Cheese Tortellini
 - Spaghetti
 - Fettuccini
 - Farfalle
 - Penne

SAUCE CHOICES:

- Marinara
- Bolognese
 - Alfredo
- Pesto cream



SALADS

ORIENTAL CHICKEN - \$4 PER PERSON

Shredded cabbage, chopped cilantro, shredded carrots, purple cabbage, diced chicken sautéed in toasted sesame see dressing, chopped peanuts, chopped green onion and sesame seeds. Served with warm toasted sesame seed dressing.

TRADITIONAL CAESAR - \$2 PER PERSON

Chopped romaine with fresh crostini croutons, shaved parmesan, Caesar dressing (\$2 upcharge for grilled chicken).

MIXED GREENS - \$2 PER PERSON

Mixed greens, sliced cucumbers, thinly sliced red onion, shredded carrots, grape tomatoes, and shaved purple cabbage.

STRAWBERRY & SPINACH - \$5 PER PERSON

Spinach, sliced strawberries, candied walnuts, dried cranberries, chopped bacon, sprouts.

Served with a warm raspberry walnut vinaigrette.

STEAKHOUSE WEDGE - \$6 PER PERSON

Bacon, tomato, blue cheese crumble, crispy onions and ranch dressing.

RED QUINOA & BLACK BEAN - \$2 PER PERSON

Red quinoa, black beans, corn, bell peppers (red, yellow and green), jalapeno, cilantro and green onions. Served with a lime, garlic & cumin dressing.

COBB - \$4 PER PERSON

Lettuce, diced chicken, diced tomato, chopped bacon, diced egg, bleu cheese, avocado and choice of dressing



CLASSIC MACARONI - \$2 PER PERSON

Ditalini pasta, egg, celery, red bell pepper, red onion, sweet pickles, mayonnaise, sugar and mustard.

BLACK BEAN & CORN - \$3 PER PERSON

Black beans, corn, red onion, red bell pepper, avocado, with a zesty cilantro lime dressing.

POTATO - \$2 PER PERSON

Diced potatoes, diced egg, celery, dill pickle relish, diced onion, mustard, roasted red pepper, mayonnaise, parsley, salt and pepper.

SOUTHWEST CHICKEN - \$10 PER PERSON

Spring mix, chicken, diced tomato, pepper corn cheese, black bean, roasted corn with chipotle ranch and tortilla crisps.

GREEK - \$8 PER PERSON

Diced cucumber, green bell pepper, cherry tomatoes, feta cheese, sliced red onion, Kalamata olives and fresh mint leaves.

RAINBOW ANTIPASTO PASTA - \$4 PER PERSON

Tri-colored pasta, salami, mozzarella, cherry tomatoes, olives, artichoke hearts, pepperoncini, roasted red peppers, kale, sliced red onion, with Italian vinaigrette.

ADD-ONS:

- Add Grilled Chicken for \$3 per person
 - Add Shrimp for \$4 per person
 - Add Sliced Tri-Tip for \$6 person

HORS D'OEUVRES

COLD:

Crudité\$7 per person
Charcuterie & Cheese\$16 per person
Tomato Bruschetta\$4 per person Balsamic, basil, toasted baguette
Deviled Eggs\$6 per person
Tajin Spiced Shrimp Shooter\$8 per person Chipotle Cocktail Sauce
Shrimp Tartlets\$5 per person
Olive Toast\$5 per person
Antipasto Tray\$8 per person Olive tapenade & mozzarella on toasted baguette
Shrimp Cocktail Shooters\$8 per person
Prosciutto Wrapped Melon\$3 per person
Caprese Platter



HOT:

Grilled Cheese & Tomato Bisque Shooters	.\$7 per person
Coconut Shrimp	\$7 per person
Beef Skewers	.\$4 per person
Spanakopita	.\$4 per person
Italian Meatball Shooter	\$7 per person
Crab Stuffed Mushrooms	\$6 per person
Bacon Wrapped Scallop	\$7 per person
Chicken Saté Thai peanut sauce and sesame seeds	\$4 per person
Spring Rolls	.\$4 per person
Smokey Bacon Wrapped Little Sausages	.\$4 per person

A LA CARTE

Assorted Granola Bars	\$3 per person
Assorted Protein/Power Bars	\$5 per person
Individual Candy Bars	\$3.50 per person
Individual Bags of Chips	\$2.50 per person
Assorted Fresh Fruit	\$2.50 per person
Bagged Mixed Nuts	\$4 per person
Assorted Cookies	\$24 per dozen
Individual Large Cookies	\$2 per person
Fresh Baked Muffins	\$26 per dozen
Assorted French Macarons	\$34 per dozen
Assorted Yogurts	\$1 per person
Baked Danish Pastries	\$5 per dozen
Charcuterie and Cheeses	\$16 per person
Crudité	\$7 per person
Pizza	\$6 per person
Assorted Doughnuts	\$4 per person
Bottled Soda	\$3 per person
Bottled Water	\$2 per person



THEMED BREAKS

FARMER'S MARKET - \$8 PER PERSON

- Seasonal Fruit infused water
- Crudité Platter with seasonal vegetables, humus, ranch dressing and pita chips
 - Assorted Granola Bars

BUILD YOU OWN TRAIL MIX - \$10 PER PERSON

An assortment of nuts, coconut flakes, dried cranberries, dried mangos, banana chips, sunflower seeds, chocolate chips, M&Ms, and granola

PROTEIN BREAK - \$10 PER PERSON

- Multigrain muffins, peanut butter and jelly sandwiches
- Apple, celery & Pretzel stick shooters with peanut butter
 - Boiled Eggs, string cheese, grapes and Bananas

BAJA BREAK - \$12 PER PERSON

- · Crispy Tortilla chips, guacamole, fresh salsa and queso dip
 - Chicken and cheese mini quesadillas, empanadas with chipotle ranch dipping sauce

THE SWEET TOOTH - \$8 PER PERSON

- Cookie display with a variety of house made cookies
 - Assorted brownies
 - Chilled Milk



WINE COUNTRY - \$20 PER PERSON

- Charcuterie board with chef's choice of a variety meats and cheeses, olives, pita chips, crackers and dipping sauce
 - Chocolate Dipped Strawberries

AFTERNOON TEA - \$14 PER PERSON

- Variety of scones with assorted preserves
 - A selection of tea sandwiches
- Cucumber, watercress and egg, and salmon
 - Variety of Tea
 - Cream, sugar and lemon