


CORPORATE RETREATS

Beverages

White Buffalo coffee (per cup)	3.95
White Buffalo coffee (1.89 liter) 8 cup carafe	36.00
White Buffalo coffee 24 cup urn	110.00
Assorted teas (per bag)	3.95
Punch (per liter) (non alcoholic)	13.00
Milk or chocolate milk	4.50
Soft drinks canned	2.95
Perrier (sparkling water)	4.50
Dasani (still water)	4.50
Juice (orange or apple) per 1.8 liter pitcher	18.00
Berry and yogurt smoothies	6.95

Snacks

(Sold by the dozen)

Whole fruit (bananas, apples, oranges)	30.00
Individual yogurts (per dozen)	30.00
Mini croissants (per dozen)	36.00
Assorted muffins (per dozen)	48.00
 Gluten free muffins (per dozen)	60.00
Mini danish (per dozen)	36.00
Cookies (per dozen)	28.00

Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

Morning Smoothie Breakout

(minimum 10 people)

Freshly brewed coffee, decaffeinated coffee and tea
Mixed berry, banana and oat milk smoothies
Dark chocolate cranberry and almond bites
Sliced fresh fruit and berry platter

• **18.00 per person**

Afternoon Cookie Breakout

(minimum 10 people)

Freshly brewed coffee, decaffeinated coffee and tea
Assortment of fresh baked cookies
Selection of canned soft drinks
Individual bags of chips

• **15.00 per person**

Afternoon Snack Break

(minimum 10 people)

Selection of canned soft drinks
Vegetable crudites with hummus and Ranch dip
Bothwell cheese and crackers
Strawberries and cream

• **18.00 per person**

Afternoon Health Break

(minimum 10 people)

Assorted fruit juices
Assorted individual yogurts
Assortment of granola bars

• **8.50 per person**

Continental Breakfast

(minimum 10 people)

Orange and Apple juice
Freshly brewed coffee, decaffeinated coffee and tea
Selection of freshly baked pastries and muffins
Fresh fruit and berry platter

• **19.00 per person**

Breakfast Buffet

(minimum 20 people)

Freshly brewed coffee, decaffeinated coffee and tea
Orange and Apple juice
Selection of freshly baked pastries and muffins
Jams and butter
Fresh fruit and berry platter

 GF

Scrambled eggs

 GF

Bacon

Sausage

 GF

Hash browns

• **28.00 per person**

Executive Breakfast Buffet

(minimum 20 people)

Freshly brewed coffee, decaffeinated coffee and tea
Orange and Apple juice
Selection of freshly baked pastries and muffins
Jams and butter
Fresh fruit and berry platter

Eggs benedict with ham and hollandaise sauce

 GF

Bacon

Sausage

 GF

Hash browns

• **31.00 per person**

Power Breakfast

(minimum 20 people)

Freshly brewed coffee, decaffeinated coffee and tea

 GF

Spinach, kale, mushroom and Swiss cheese frittata

Build your own parfait (cottage cheese, yogurt, granola and fruit salad)

 GF

Berry smoothie (mixed berries, soy milk, orange juice, and banana)

• **24.00 per person**

 Vegan Option  Gluten Free Option

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Lunch Buffets

Soup, Salad and Sandwich Buffet (minimum 20 people)

Assortment of premade sandwiches to include: ham and Swiss cheese, turkey and cheddar cheese, grilled vegetable and hummus, tuna and egg salad on a variety of breads, rolls and wraps.*

Salad (select one)

Caesar Salad



Spinach and berry



Tossed garden salad



Apple and greens

Soup (select one)



Potato and leek



Butternut squash



Tomato basil



Truffle and parsnip



Creamy mushroom

Assortment of fresh baked cookies*
Coffee, decaffeinated coffee and tea

• **31.00 per person**

Roasted Chicken Lunch (minimum 20 people)

Assorted rolls and butter

Salad (select one)

Caesar Salad



Spinach and berry



Tossed garden salad



Apple and greens

Chicken



Herb roasted chicken breast with choice of sauce: Mushroom Cream, Mustard Demi

Potato or Rice (select one)



Herb and mustard roasted baby potato
or



Garlic mashed potato



Chef's choice seasonal vegetables
Choice of sliced fresh fruit or assorted cookies*

Coffee, decaffeinated coffee and tea

• **33.00 per person**

Gourmet Sandwiches, Salad and Soup

(minimum 20 people)

An assortment of gourmet sandwiches and wraps to include but not limited to: Black Forest ham with gruyere, roast beef with caramelized onions and horseradish aioli, bbq chicken and bacon, smoked turkey with basil aioli, grilled vegetable with hummus.*

Salad (select one)

Caesar Salad



Spinach and berry



Tossed garden salad



Apple and greens

Soup (select one)



Potato and leek



Truffle and parsnip



Butternut squash



Tomato basil



Creamy mushroom

Assortment of fresh baked cookies*
Coffee, decaffeinated coffee and tea

• **34.00 per person**

Greek Lunch (minimum 20 people)

Assorted rolls and pitas with butter



Lemon chicken soup



Greek Salad

Spanikopita



Lemon and oregano potatoes



Roast chicken breast with tzatziki



Fresh sliced fruit and berry selection with
Greek yogurt and honey

Coffee, decaffeinated coffee and tea

• **38.00 per person**

Dessert substitutions

Apple and berry cobbler

Banana bread pudding

Assortment of fresh baked cookies*



Sliced fresh fruit and berry platter

*Add gluten free sandwiches and cookies

• **3.00 per person**



Vegan Option



Gluten Free Option

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Lunch Buffets


Mediterranean Lunch (minimum 20 people)

Rosemary Focaccia with balsamic vinegar and olive oil

-  Caprese salad with fresh tomato, red onion, basil and bocconcini with red wine vinaigrette on baby spinach leaves

Caesar salad with parmesan cheese and garlic croutons

Spaghetti bolognaise

-  Roasted mushrooms, zucchini, red peppers and onions with Italian parsley and thyme

Chicken parmigiana with mozzarella and roasted garlic tomato sauce






Tiramisu torte

Coffee, decaffeinated coffee and tea

• **45.00 per person**

Taste of the Orient Lunch (minimum 20 people)

Tiger Slaw with shredded cabbage, carrots, peppers, green onion and crispy wontons tossed in spicy ginger soy vinaigrette

-  Hot and sour vegetable soup
-  Mushroom fried rice
-  Crispy honey garlic chicken
-  Teriyaki vegetable stirfry
-  Pork chow mein with shiitake mushrooms, celery and onions

Selection of dessert slices

Coffee, decaffeinated coffee and tea

• **42.00 per person**

Southern BBQ Lunch (minimum 20 people)

Rolls and butter

-  Chipotle and lime creamy coleslaw

-  Southern style potato salad

-  Roasted corn on the cob

Spicy Mac n Cheese

-  Smoked BBQ brisket

Berry cobbler

Coffee, decaffeinated coffee and tea

• **49.00 per person**

Dessert substitutions

Apple and berry cobbler

Banana bread pudding

Assortment of fresh baked cookies*

Sliced fresh fruit and berry platter

*Add gluten free cookies

• **3.00 per person**

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