


# CORPORATE RETREATS

## Beverages

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

## Snacks

**(Sold by the dozen)**

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



Vegan Option



Gluten Free Option

## 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 20 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 20 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 20 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 20 people)

Assorted fruit juices  
Assorted individual yogurts  
Assortment of granola bars  
• **8.50 per person**

## Continental Breakfast (minimum 20 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  
Scrambled eggs



Bacon  
Sausage  
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



Bacon  
Sausage  
Hash browns  
• **31.00 per person**

## Power Breakfast (minimum 20 people)

Freshly brewed coffee, decaffeinated coffee and tea  
Spinach, kale, mushroom and Swiss cheese frittata  
Build your own parfait (cottage cheese, yogurt, granola and fruit salad)  
Berry smoothie (mixed berries, soy milk, orange juice, and banana)  
• **24.00 per person**



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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**

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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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