



Breakfast Buffet

All Buffets require a minimum of 25 guests and are available for 90 minutes. An additional fee of \$75.00 will be incorporated to any guarantee less than 25 guests. All Breakfast Buffets include Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and assorted herbal teas.

Founders Breakfast \$15

Seasonal Fresh Fruits and Berries and Whole Fruit, Assorted Yogurts and Granola.

Continental Breakfast \$17

Seasonal Fresh Fruits and Berries and Whole Fruit.

Assorted homemade Breakfast Breads, Croissants, Muffins and Danish with Butter and Preserves

Assorted Yogurts, Honey Granola, and a variety of cold Cereals and Milk

The Virginian Breakfast: \$22

Seasonal Fresh Fruits and Berries and Whole Fruit.

Assorted homemade Breakfast Breads, Croissants, Muffins and Danish with Butter and Preserves.

Assorted Yogurts, Honey Granola

Farm Fresh Scrambled eggs, Applewood Smoked Bacon, Fried Potatoes with Onions and Peppers

Hot Oatmeal with Brown Sugar and Raisins, Southern Style Grits with Cheddar Cheese, Scallions and Bacon

Breakfast Buffet Enhancements

Priced Per person

Assorted Bagels and Toaster Station (Plain, Cinnamon Raisin, Savory and Poppyseed) **\$3**

Variety of Flavored Cream Cheeses

Breakfast Sandwiches, **(Choice of 1)** **\$5**

Savory Quiches **(Choose 1, minimum serves 12)** **\$4**

Quiche Lorraine, Quiche Florentine, Roasted Tomato Quiche, 4 Cheese Quiche

Display of Smoked Salmon **\$14**

Tomato, Red Onion, Capers and Chopped Hard Boiled Egg, Dilled Cream Cheese and Bagelletes

Made-to-Order Eggs and Omelet Station* **\$10**

Farm Fresh Eggs, Virginia ham, Smoked Bacon, Bell Peppers, Caramelized Onions

Sauté Mushrooms, Diced Tomato, Cheddar Cheese, Spicy Salsa

Belgian Waffle Station* \$10

Made to Order malted Waffles Presented with a Variety of Toppings to Include,

All Prices are Subject to Applicable Service Charges and Sales Tax. All Pricing and Menus are Subject to Change.

* Station attendant is required (\$85.00 per attendant)



Plated Breakfast

All Plated Breakfasts include Breakfast Breads and Preserves, Orange Juice, Freshly Brewed Regular and Decaffeinated Assorted Herbal Teas

The Quick Bread Breakfast

\$18

Choice of Apple Stuffed Cinnamon French Toast, Pancakes or Belgian Waffles.

Warm Maple Syrup, Powdered Sugar, Candied Pecans and Seasonal Berries

Choice of Applewood Smoked Bacon or Country Sausage

Hampton Scramble

\$20

Farm Fresh Scrambled Eggs with Cheddar, Choice of Applewood Smoked Bacon or

Country Sausage Breakfast Potatoes, Roasted Roma Tomato

Picadillo

\$24

Two Fried Eggs with Cuban Style Beef Hash, Avocado, Crème Fraiche Scallions

and Cornbread

Classic Frittata

\$22

Onions, Peppers, Mushrooms, and Cheddar Cheese in Crisp Puff Pastry

Breakfast Potatoes, Fresh Fruit and Berries



Founders Lunch Selections

Plated Lunches

All entrees will be served with 1st Course Choice of Soup or Salad, Chef's Choice of Starch and Vegetable and One Plated Dessert. Fresh Shubert Rolls and Butter will be served accompanied by Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal Teas

First Course

- Chef's Choice Seasonal Soup
- Founders Brunswick Stew
- Founders Caesar Salad Roasted Grape Tomato, Seasoned Croutons and Shaved Parmesan
- Mixed Greens Salad, Cucumber, Carrot, Grape Tomato, White Balsamic Shallot Vinaigrette
- Roasted Beet and Asian Pear Salad, Endive Toasted Almonds, Chevre, Blood Orange Vinaigrette **Add \$3**

Plated Salads

- Founders Caesar Salad** **\$21**
Roasted Grape Tomato, Seasoned Croutons and Shaved Parmesan
Your Choice of Grilled Chicken or Atlantic Salmon
- Mélange of Mesclun Greens** **\$25**
Arugula and Radicchio ,Pickled Seasonal Fruit, Toasted Hazelnuts, Blue Chevre,
Green Goddess Dressing and Grilled Flank Steak

Plated Hot entrees

- Grilled Petite Filet, Horseradish Demi Glaze **\$30**
- Founders Meatloaf, Onion and Mushroom Gravy **\$26**
- Parmesan Crusted Tilapia, Lemon Caper Cream **\$22**
- Salmon Croquette, Dill Remoulade **\$28**
- Grilled Chicken with Smoked Pimento Cream Sauce **\$24**
- Pan Seared Airline Chicken Breast, Tomato Sherry Cream **\$26**
- Gnocchi, Walnut, Sage Brown Butter and Shitake Mushrooms **\$24**

Desserts from Our Bakeshop

- Chocolate Ganache Torte
- Southern Pecan Pie
- Almond Cream Cake with Toasted Almonds
- Founders Inn Traditional Bread Pudding
- Key Lime Pie
- Zesty Lemon Gateau



Founders Lunch Buffet Selections

All Buffets require a minimum of 25 guests and are available for 90 minutes.

An additional fee of \$75.00 will be incorporated to any guarantee less than 25 guests. All Lunch Buffets include Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas.

Deli Buffet

\$26

Display of Deli Meats, Rotisserie Turkey, Virginia Honey Ham, Shaved Roast Beef and Genoa Salami
Assortment of Cheeses, Aged Cheddar, Swiss, American and Provolone
Buffet Accompaniments: Seasonal Vegetarian Wraps, Tortellini Pasta Salad, and Kettle Chips, Cookies, Blondies and Brownies

Virginia Barbeque Buffet

\$28

Carolina Style Pulled Pork and Fried Chicken
Cajun Spiced Coleslaw, Dilled Redskin Potato Salad and Mixed Local Green Salad with Assorted Toppings
Baked Macaroni and Cheese, Chef's Choice of Southern Style Vegetables, Corn Bread and Buttermilk Biscuits with Honey Butter Warm Bread Pudding, Pecan Pie, Chef's Signature Trifle

Taste of Tuscany

\$28

Choice of Vegetable Minestrone or Seafood Cioppino
Tortellini Salad and Caesar Salad with Seasoned Croutons and Fresh Shaved Parmesan
Baked Ziti with Garlic and Fennel Sausage, Asiago Tomato Sherry Cream
Grilled Chicken Marsala, Blend of Forrest Mushrooms, Fresh Herbs and Lemon
Roasted Vegetable Ratatouille
Tiramisu, Almond Layer Cake with Toasted Almonds

Low Country Picnic

\$32

Roasted Corn Chowder
Chopped Ham Salad with Assorted Pickles
Carolina Pimento Cheese with Savory Crackers
Old Charleston Shrimp and Grits
Smoked Brisket, Whole Grain Mustard and Roasted Shallot Glaze
Peach Cobbler and Upside-Down Bourbon Pecan Pound Cake



Boxed Lunches

Boxed Lunches will include Individual Bag of Potato Chips, Whole Fruit, Cookie and Bottled Water

Coke Products may be added for \$2.50

Founders Caesar Salad (Add Chicken \$4.00) **\$15**

Roasted Grape Tomato, Seasoned Croutons and Shaved Parmesan

Founders Caesar Salad (Add Chicken \$4.00) **\$15**

Roasted Grape Tomato, Seasoned Croutons and Shaved Parmesan

Mélange of Mesclun Greens **\$18**

Arugula and Radicchio, Pickled Seasonal Fruit, Toasted Hazelnuts, Blue Chevre

Green Goddess Dressing

Choice of Ham Turkey or Roast Beef Sandwich **\$18**

Freshly Baked Ciabatta **\$22**

Assortment of Cheeses, Aged Cheddar, Swiss, American and Provolone

Sliced Tomato and Arugula

Herb Grilled Vegetable Wrap **\$18**

Chef's Seasonal Grilled Vegetables tossed in Balsamic Vinaigrette

Mesclun Greens and Fresh Mozzarella

Sun-Dried Tomato Flour Tortilla

Chicken Salad Wrap **\$20**

Sweet Basil, Tri-Color Bell Peppers and Lemon

Sun-Dried Tomato Flour Tortilla

Surryano Sandwich **\$26**

Fresh Baked Baguette, Shaved Soriano Ham, Meadow Creek Cheese, Truffle Tomato Jam,

Baby Arugula, Aged Balsamic Vinegar, Herb Infused Arbequina Olive Oil with Cracked Peppercorn.



Founders Plated Dinners

Plated Dinners require a Minimum of 25 Guests. An additional Fee of \$75.00 will be charged for less than the Guarantee . All entrees will be served with 1st Course Choice of Soup or Salad, Chef's Choice of Starch and Vegetable and One Plated Dessert. Fresh Shubert Rolls and Butter will be served accompanied by Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal Teas.

1st Course

Chefs Choice Seasonal Soup

Founders Brunswick Stew

Mixed Greens Salad, Cucumber, Carrot, Grape Tomato, White Balsamic Shallot Vinaigrette

Founders Caesar Salad with Slow Roasted Grape Tomato, Seasoned Croutons and Shaved Parmesan

Mixed Greens, Golden Raisins, Roasted Apples, Blue Cheese, Roasted Garlic Crostini, Maple Vinaigrette

Roasted Beet and Asian pear salad, endive toasted almonds, chevre, blood orange vinaigrette

From the Grill

Center Cut 6 Ounce Filet Mignon, Horseradish Demi-Glace **\$50**

Grilled Flank Steak with Chimichurri Sauce **\$38**

Choice 12 Ounce New York Strip with Bordelaise Sauce **\$46**

Bistro Filet with Port Wine and Blue Cheese Demi-Glace **\$40**

All Sauces are interchangeable with your choice of Steak

Seafood Selections

Pan Seared Atlantic Salmon, Dill Beurre Blanc **\$38**

Roulade of Flounder with Crab Imperial, Lemon Caper Cream **\$46**

Chesapeake Bay Crab cake with Remoulade **Market Price**

Seasonal Fish Fall: Rockfish and Sea Bass, Winter: Grouper and Fluke **Market Price**

Chefs accompanying Sauces

Shrimp and Grits, Stone Ground Grits, Roasted Tomato, collard Greens , **\$38**

Smoked Gouda and Pimento Cheese Sauce

Poultry

Lemon and Herb Marinated Roasted Chicken Breast **\$32**

Choice of Chicken Jus, Porcini and Cider Glaze, Mushroom and Sherry Cream **\$36**

Chicken Breast Roulade, Spinach, Sun-dried Tomato and Fresh Mozzarella basil Pesto Cream

Pan Seared Airline Chicken Breast, Wild Mushroom Marsala Sauce **\$32**

All Prices are Subject to Applicable Service Charges and Sales Tax. All Pricing and Menus are Subject to Change.



Pork Entrees

| | |
|---|------|
| Slow Roasted pork Loin with Blueberry BBQ Sauce | \$34 |
| Grilled Center cut Pork Chop, caramelized Granny Smith Apples and Raisins | \$36 |

Seasonal Vegetarian Selections

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|---|------|
| Fall & Winter, Roasted Winter Squash with Mushrooms, Sage and Walnut Stuffing | \$30 |
| Spring & Summer, Stuffed Portabella Mushroom, leek Fondue | \$32 |
| Year Round, Homemade Vegetable Lasagna with Tomato Coulis | \$32 |

Dazzling Duets

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|--|------|
| Center cut Petit Filet Mignon with Crab Cake | \$62 |
| Seared Salmon with Dill Beurre Blanc, Roast Chicken with Jus Lie | \$42 |
| Marinated Grilled Flank Steak with Bordelaise and Gremolata Shrimp | \$52 |

Desserts from Our Bakeshop

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|--|---------|
| Chocolate Ganache Torte | |
| Almond Cream Cake with Toasted Almonds | |
| Key Lime Pie | |
| Fresh Strawberry Layered Cake | |
| Southern Pecan Pie | |
| Founders Inn Traditional Bread Pudding | |
| Zesty lemon Gateau | |
| Chefs Vanilla Bean Cheesecake | Add \$3 |
| Chefs Signature Carrot Cake | Add \$3 |



Jefferson's French Connection

\$60

Potato leek Soup, with Chopped bacon and Fresh Chives

Jefferson's Pasta salad with Snow Peas and Asparagus, Sesame Vinaigrette

Mixed Greens Salad with Toasted Almond, Mandarin oranges, Chevre, Dried Cranberries, Cucumber, Red Onion

Potatoes Au Gratin with Chive Crème Fraiche

Ratatouille

Savory Bread Pudding, Torn Croissants,
Shaved Ham, Asparagus tips, Gruyere Cheese, Truffle Bechamel

Daub de Boeuf with Herbed Spaetzle., (Classic French Beef Stew with Vegetables and Spaetzle)

Dark Chocolate Mousse, Diplomat Crème, Pistachio Sponge, Almond White Chocolate Mousse, Pistachio Brittle,
Chantilly Crème, Toasted almonds and pistachios.

Gateau de Framboise et chocolate



The Founders Inn Buffet Dinners

Dinner Buffets Require a Minimum of 25 guests, an additional Fee for Guarantees of less than 25 is \$75.00. Dinner Buffets include Fresh Baked Rolls, Iced Tea Freshly Brewed Regular and Decaffeinated Coffee and Assorted herbal Teas

Low Country Dinner

\$52

Roasted Corn Chowder
Southern Garden Fried Chicken Salad with Cajun Ranch Dressing
Chopped Ham Salad with Assorted Pickles
Carolina Pimento Cheese with Savory Crackers
Old Charleston Shrimp and Grits
Smoked Brisket, Whole Grain Mustard and Roasted Shallot Glaze
Low Country Chicken Bog
Succotash, Boiled Redskin Potatoes with Butter and Parsley
Peach Cobbler and Upside-down Bourbon pecan Pound Cake
Vanilla Bean Ice Cream

Madison's Montpelier

\$48

Brunswick Stew
Fresh Field Greens, Gold Raisins, Roasted Apples, Blue Cheese, Garlic Crostini, Maple Vinaigrette
Cheddar and Bacon Grits
Green Beans with Brown Butter and Maple Glazed Carrots
Virginia Pork Loin with Whole Grain Mustard Sauce
Maple and Herb Roasted Salmon with Pecan Butter
Roasted Chicken with a Garlic, White Wine, Roasted Tomato and Capers Sauce
Country Biscuits and Corn Bread with Honey Butter
Spiced Layer Cake with caramel Drizzle, Fruit Cobbler and Caramel Bread Pudding

Jefferson's French Connection

\$60

Potato leek Soup, with Chopped bacon and Fresh Chives
Jefferson's Pasta salad with Snow Peas and Asparagus, Sesame Vinaigrette
Mixed Greens Salad with Toasted Almond, Mandarin oranges, Chevre, Dried Cranberries, Cucumber, Red Onion
Potatoes Au Gratin with Chive Crème Fraiche
Ratatouille



Build Your Own Buffet

Salads: Choice of One

Mixed Greens Salad, Cucumber, Carrot, Grape Tomato, White Balsamic Shallot Vinaigrette

Founders Caesar Salad with Slow Roasted Grape Tomato, Seasoned Croutons and Shaved Parmesan

Mixed Greens, Golden Raisins, Roasted Apples, Blue Cheese, Roasted Garlic Crostini, Maple Vinaigrette

Roasted Beet and Asian pear salad, endive toasted almonds, chevre, blood orange vinaigrette

Baby Spinach with Strawberries, Spiced Pecans, local Goat cheese and Strawberry Vinaigrette

Hot Sides, Choice of One

Garlic Mash Potatoes, Roasted Fingerling or Redskin Potatoes, Scallop Potatoes

Rice Pilaf or Wild Rice, Mushroom and Parmesan Risotto, Basil Pesto Penne Pasta

Vegetables, Choice of One

Roasted Honey Glazed Crop Top Carrots

Southern Style Green Beans with Chopped Bacon and Onions

Colonial Corn and Bean Succotash

Seasonal Root Vegetable Mélange

Proteins, Choice of Two or Three

Two: \$54

Three: \$60

Grilled Flank Steak with Chimichurri Sauce

Smoked Brisket, Whole Grain Mustard and Roasted Shallot Glaze

Pan Seared Airline Chicken Breast, Wild Mushroom Marsala Sauce

Slow Roasted pork Loin with Blueberry BBQ Sauce

Pan Seared Atlantic Salmon, Dill Beurre Blanc

Roulade of Flounder with Crab Imperial, Lemon Caper Cream

Chicken Breast Roulade, Spinach, Sun-dried Tomato and Fresh Mozzarella

Desserts from Our Bakeshop: Choice Two

Chocolate Ganache Torte

Almond Cream Cake with Toasted Almonds Key Lime Pie

Fresh Strawberry Layered Cake

Southern Pecan Pie

Founders Inn Traditional Bread Pudding

Zesty lemon Gateau



Founders Hors D'oeuvres

All Hors D'oeuvres are priced by the piece, to be butler passed or displayed

\$85.00 for each attendant

Cold Hors D'oeuvres

| | | |
|--|-----|--------|
| Deviled Eggs, Classic or Loaded with Bacon Chive and Avocado. | \$2 | \$3 |
| Pimento Cheese Crostini, Sharp cheddar Pimento cheese, Chives, Garlic Crostini | | \$2.50 |
| Antipasto Skewer | | \$4 |
| Shrimp Cocktail | | \$2.50 |
| Oysters on the Half Shell | | \$3 |
| Crab Salad in Savory Tart Shell | | \$4 |
| Goat Cheese and Sun-dried Tomato Tartelette | | \$3 |
| Beef Tenderloin Crostini, Horseradish Cream | | \$3 |
| Curried Chicken Salad on Cucumber rounds | | \$3 |
| Pan Seared Ahi Tuna, Cilantro cream | | \$3 |

Hot Hors D'oeuvres

| | | | |
|--|--------|---|--------|
| Bacon Wrapped Steak Bites with Blue Cheese | \$3.50 | Scallops Wrapped in Bacon | \$4.00 |
| Mini Crab cakes with Remoulade Sauce | \$4.50 | Shrimp Skewers with Pimento Garlic Sauce | \$4.00 |
| Chicken Quesadilla, Mango Cilantro Coulis | \$4.00 | Raspberry Brie Wrapped In Phyllo | \$3.50 |
| Spanakopita | \$3.00 | Beef Wellingtons | \$4.50 |
| Coconut Shrimp, Pineapple Chutney | \$2.50 | Vegetable Spring Rolls, Sweet Thai Chili | \$2.50 |
| Jack Daniels Meatballs | \$2.00 | Mini Assorted Cocktail Quiche | \$3.00 |
| | | Chicken Satay Skewers, Spicy Peanut Sauce or Teriyaki Glaze | \$3.50 |
| | | Sweet Potato Biscuits with Virginia Country Ham and Dijon Mustard | \$3.50 |
| | | Mini Monte Cristo Squares, Raspberry Preserves | \$3.50 |



Displayed Items

Bake Brie en Croute Station **\$6**

Served with Baguette
 Raspberry
 Caramel Apple
 Forrest Mushroom and Fresh Herb

Grilled Vegetable Display **\$14**

Asparagus, Mushrooms, Bell Pepper, red Onion, Zucchini, Roasted Tomato
 Green Goddess and Ranch Dipping, Balsamic Dressing

Fresh Vegetable Cuts **\$8**

Celery, baby carrots, Broccoli, cherry Tomatoes, seedless Cucumber
 Zucchini, Radishes, Pita chips
 Hummus and Ranch Dressing

Imported and Domestic Cheese Display **\$10**

Fresh Grapes and Savory Crackers

Fresh Fruit Display with Yogurt Dip **\$8**

Herb Roasted Salmon **\$15**

Served Chilled Whipped Cream cheese, capers, Onion, Diced Tomato
 Sliced French Baguette, Lemon Dill Remoulade

Rockfish Brandade **\$15**

Poached Rockfish flaked into Creamy Whipped Potatoes
 Topped and Naked with Gruyere Cheese and served with Crusty baguettes and Puta Chips

Carving Stations, Station is required, \$85.00 per attendant, All items will be served with Warm Rolls

| | |
|--|-----------------|
| Oven Roasted Herb Roasted Prime Rib, Horseradish Cream (Serves Approx. 30 Guests) | \$325 |
| Rotisserie Garlic Stuffed Leg of Lamb, Rosemary Demi-Glace (serves Approx. 20 guests) | \$200.00 |
| Garlic and Rosemary Rubbed Pork Loin, Apple Chutney (serves Approx. 35 Guests) | \$250.00 |
| Honey and Clove Glazed Virginia Ham, Cranberry Raisin Relish, Whole Grain Mustard, (Serves 40 Guests) | \$275 |
| Grilled Bourbon BBQ Marinated Flank Steak, Jack Daniels BBQ Sauce, (Serves 10 Guests) | \$125 |
| Herb Roasted Turkey Breast, Orange Cranberry Chutney, Herb Mayonnaise, (Serves 30 Guests) | \$250.00 |



Create Your Own Break

Beverages

| | |
|----------------------------------|----------------|
| Regular and Decaffeinated Coffee | \$40.00/Gallon |
| Assorted Chilled Juices | \$40.00/Gallon |
| Bigalow Herbal Tea Selection | \$3.00/Each |
| Bottled Water | \$3.00/Each |
| Assorted Sodas | \$3.00/Each |
| A Variety of Energy Drinks | \$5.00/Each |

Chilled Fruit Punch, Lemonade or Sweet Iced Tea

Early Bird Suggestions

| | |
|---|----------------|
| Assorted Breakfast Breads and Pastries | \$5.00 p/p |
| Fresh Sliced Fruit Platter | \$3.00 p/p |
| Assorted Whole Fruit | \$2.00/Each |
| Individual Fruit Yogurts | \$3.00/Each |
| Toaster Station with Fresh Bagels and Cream Cheese, Butter and Assorted Preserves | \$30.00/Dozen |
| Mini Buttermilk or Sweet Potato Biscuits with Virginia Country Ham | \$30.00/ Dozen |

Afternoon Savory Snacks

| | |
|--|---------------|
| Individual Bags of Chips, Pretzels and Popcorn | \$2.00/ Each |
| Warm Jumbo Soft Pretzels, Salted & Plain, Honey Mustard | \$30.00/Dozen |
| Tri-color Tortilla Chips, Salsa and Guacamole | \$4.00 p/p |
| Mixed Nuts to include Cashews, Peanuts and Almonds | \$26.00/ Lb. |
| Hard Boiled Eggs | \$15.00/Dozen |
| Basil Pesto or Roasted Red Pepper Hummus with Vegetable Crudité and Pita Chips | \$ 5.00 p/p |

Sweet Sensations

| | |
|--|---------------|
| Assorted Candy Bars or Energy Bars | \$3.00/ Each |
| A variety of Granola Bars | \$1.50/ Each |
| Freshly Baked Cookies | \$26.00/Dozen |
| Brownies or Blondies | \$32.00/Dozen |
| Chocolate Dipped Strawberries | \$32.00/Dozen |
| Mini Chocolate Covered Eclairs or Petite Cream Puffs | \$12.00/Dozen |



Cycle Breaks, 1-5

All Cycle breaks will be refreshed throughout the day at a cost of \$25.00 for the all-day break

CYCLE One

A.M.

Assorted Low Fat Yogurts

Sliced Fresh Fruit

A Variety of Breakfast Breads, Maple, Apple and Raspberry, and Sticky Buns

Quiche Lorraine, (Bacon and Swiss Cheese)

Hard Boiled Eggs

Assorted Sodas, Juices, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

P.M.

Whole Fruit

Granola and Energy Bars

Pesto Hummus with Pita chips and Fresh Vegetable Crudité

Trail Mix

A Variety of Fresh Baked Cookies

Assorted Candies

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

2:00 Add Hot Item

Spinach and Artichoke Dip, Tri-Color Tortilla Chips

CYCLE TWO

A.M.

Assorted Low Fat Yogurts

Sliced Fresh Fruit

A Variety of Fresh Baked Muffins and Cinnamon Buns

Quiche Florentine, (Ham Spinach and Parmesan Cheese)

Hard Boiled Eggs

Assorted Sodas, Juices, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water



P.M.

Whole Fruit
Granola and Energy Bars
Charleston Pimento Cheese Dip with Vegetables and Toast Points
Mixed Nuts
Blondies and Brownies
Assorted Candies

2:00 Add Hot Item

Caramel Apple Brie with Savory Crackers

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

CYCLE THREE

A.M.

Assorted Low Fat Yogurts
Sliced Fresh Fruit
Fresh Baked Danish
Roasted Tomato Quiche
Hard Boiled Eggs

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

P.M.

Whole Fruit
Assorted Candy Bars
Black Bean and Avocado Salsa, Tri-Color Tortilla Chips
Trail Mix
Lemon Bars
Assorted Candies

2:00 Add Hot Item

Mini Nacho Bar, Nacho Cheese, Salsa, Guacamole and Sour Cream with Chips

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water



CYCLE FOUR

A.M.

Assorted Low Fat Yogurts
Sliced Fresh Fruit
Fresh Baked Croissants, (Plain, Chocolate and Almond)
Wild Mushroom Quiche
Hard Boiled Eggs

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

P.M.

Whole Fruit
Yogurt and Chocolate Covered Pretzels
Roasted Red Pepper Hummus with Pita Chips and Fresh Vegetable Crudité
Spiced Pecans
Pound Cake with Strawberries and Whipped Cream
Assorted Candies

2:00 Add Hot Item

Old Bay Crab Dip with Savory Crackers

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

CYCLE 5

A.M.

Assorted Low Fat Yogurts
Sliced Fresh Fruit
A Variety of Breakfast Breads (Muffins, Danish, Croissants)
Broccoli and Four Cheese Quiche
Hard Boiled Eggs

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water



P.M.

Whole Fruit

Oatmeal, Raisin and Walnut Cliff Bars

Tzatziki Dip with Pita and Seedless Cucumbers

Assorted Soda, Regular and Decaf Coffee, Iced Tea and Herbal Teas, Bottled Water

2:00 Add Hot Item

Freshly Popped Popcorn



Bar Services

- *Seamless Service will require 1 bartender per 75 guests for all bars. \$100.00 per bartender.*
- *Identification is required for all who consume alcoholic beverages.*

Cash Bar

- *Drinks are served on a Cash, per Drink Basis, Prices are inclusive of Tax.*
- | | | | |
|--------------------|---------|---------------------|----------|
| Soda..... | \$ 3.00 | Imported Beer..... | \$ 6.25 |
| Juices..... | \$ 3.00 | Call Brands..... | \$ 7.25 |
| Bottled Water..... | \$ 3.00 | Premium Brands..... | \$ 8.25 |
| House Wine..... | \$ 6.75 | Elite Brands..... | \$ 12.00 |
| Domestic Beer..... | \$ 5.50 | Cordials..... | \$ 9.00 |

Host Bars

- *Drinks are Charged on a consumption Basis and charged to the Event Host.*

| | | | |
|--------------------|---------|---------------------|----------|
| Soda..... | \$ 2.50 | Imported Beer..... | \$ 6.00 |
| Juices..... | \$ 2.50 | Call Brands..... | \$ 6.75 |
| Bottled Water..... | \$ 2.50 | Premium Brands..... | \$ 7.75 |
| House Wine..... | \$ 6.25 | Elite Brands..... | \$ 11.00 |
| Domestic Beer..... | \$ 5.00 | Cordials..... | \$ 8.50 |

Package Bars

- *Charges Accrued by the hour, per person.*
- *Charges are based on Final Guarantee and are only available in Full and Consecutive Hour Increments.*

House Package

- *Includes Call Liquor, House Wine Selections, Domestic and Imported Beers and Non-Alcoholic Beverages*
- | | | | |
|-----------------|--------------|---------------------------|--------------|
| One Hour..... | \$15.00 p/p | Four Hour..... | \$ 33.00 p/p |
| Two Hour..... | \$21.00 p/p | Each Additional Hour..... | \$ 6.25 p/p |
| Three Hour..... | \$ 27.00 p/p | | |

Premium Package

- *Includes Premium Liquor, House Wine Selections, Domestic and Imported Beers and Non-Alcoholic Beverages*
- | | | | |
|-----------------|--------------|---------------------------|--------------|
| One Hour..... | \$20.00 p/p | Four Hour..... | \$ 41.00 p/p |
| Two Hour..... | \$27.00 p/p | Each Additional Hour..... | \$ 7.25 p/p |
| Three Hour..... | \$ 34.00 p/p | | |

Elite Package

- *Includes your choice of Premium Liquor, House Wine Selections, Domestic and Imported Beers and Non-Alcoholic Beverages*
- | | | | |
|-----------------|-------------|---------------------------|--------------|
| One Hour..... | \$22.00 p/p | Four Hour..... | \$ 46.00 p/p |
| Two Hour..... | \$30.00 p/p | Each Additional Hour..... | \$ 9.00 p/p |
| Three Hour..... | \$38.00 p/p | | |

Classic Beer & Wine Package

- *Includes House Wine Selections, Domestic and Imported Beers and Non-Alcoholic Beverages.*
- | | | | |
|-----------------|-------------|---------------------------|--------------|
| One Hour..... | \$12.00 p/p | Four Hour..... | \$ 27.00 p/p |
| Two Hour..... | \$17.00 p/p | Each Additional Hour..... | \$ 6.00 p/p |
| Three Hour..... | \$22.00 p/p | | |

All Prices are Subject to Applicable Service Charges and Sales Tax. All Pricing and Menus are Subject to Change.



Beverage Selection

Call Brand Liquor Selection

- Smirnoff Vodka
- Castillo Rum
- Jim Beam Bourbon
- Seagram's Whiskey
- J&B Scotch
- Beefeater Gin
- Sauza Tequila

Premium Brand Liquor Selection

- Absolut & Titos Vodka
- Bacardi Silver Rum
- Jim Beam Bourbon
- Jack Daniels Whiskey
- Dewar's Scotch
- Tanqueray Gin
- Jose Cuervo

Elite Brand Liquor Selections (Choose one each)

- Cîroc One, Grey Goose, Kettle One Vodka
- Captain Morgan's, Kraken, Malibu Rum
- Bombay Sapphire
- Crown Royal or Jamison Whiskey
- Southern Comfort
- Johnnie Walker Black label
- 1800 Tequila, Silver and Gold

Beer and Wine Selections

Domestic Beers

- Budweiser
- Bud Light
- Michelob Ultra

Imported & Craft Beers

- Heineken
- Corona
- Sam Adams
- Angry Orchard

House Wines

- Vista Point Cabernet (\$30.00/Bottle)
- Vista Point Chardonnay (\$30.00/Bottle)
- Vista Point Merlot (\$30.00/Bottle)
- Vista Point Pinot Grigio (\$30.00/ Bottle)
- Selection of Kegs available at market price

Non-Alcoholic Beer

- O'Douls
- CUI De Sac Muscato (\$30.00)