

# CORPORATE Retreats

## Beverages

White Buffalo coffee (per cup)	<b>4.95</b>
White Buffalo coffee 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	<b>30.00</b>
Mini croissants	<b>36.00</b>
Assorted muffins	<b>48.00</b>
Gluten free muffins	<b>60.00</b>
Mini danish	<b>36.00</b>
Cookies	<b>28.00</b>

## 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 crudités 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
- 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**

## 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 or 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**

## 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 bolognese
- 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 stir-fry
- 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**

### 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.