



Specialty Breaks & Hors d'Oeuvres



SPECIALTY BREAKS

(All prices are based on a 30 minute time frame and a 15 person minimum)

Sneffles Highline

Assortment of Fresh Squeezed Fruit Juices
Whole Fresh Fruit
Individual Fruit Yogurts
Variety of Granola Bars
House made Trail Mix
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$13 per Guest

The Sweet Tooth

Freshly Baked Gourmet Brownies
Rice Krispie Bars
Assortment of Jumbo Cookies
Whole Fresh Fruit
Yogurt Covered Pretzels
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$12 per Guest

The Big Apple

Fresh Pop Corn
Soft Pretzels with stone Ground Mustard
Half dogs with deli mustard and sauerkraut
Fat Boy Ice Cream sandwiches
Assorted Soft Drinks
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$17 per Guest

All prices are subject to a service charge and taxes



SPECIALTY BREAKS

Ice Cream Social

French Vanilla and Chocolate Ice Creams
Waffle Cones
Frozen Fruit Bars
Fruit, Carmel and Chocolate Sauces
Whipped Cream, Candy Sprinkles and Cherries
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$15 per Guest

Price includes one attendant per 25 guests
(Minimum of 25 guests)

Southwest

Tri-Colored Corn Tortilla Chips
Seven Layer Dip with Refried Beans, Cheese, Sour Cream, Tomatoes, Scallions and Olives
Warm Cheese Quesadillas
Salsa, Sour Cream and Guacamole
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$15 per Guest

Add Pitchers of House Made Margaritas for \$45 per pitcher
Mexican Beers for \$4 each

All prices are subject to a service charge and taxes



HORS D' OEUVRES

*All Hors d' Oeuvres will be displayed on platters, Butler service available for \$25 an hour per Server
(Minimum of 50 pieces)*

Hot Selections

Cremini Mushroom Caps Stuffed with Chicken Fennel Sausage

Individual Baked Brie with Apricot Chutney Wrapped in Phyllo Dough

Maryland Crab Cakes with Citrus Chive Aioli

Duck Confit with Chevre and Pear Chutney in a Puffed Pastry

Seared Beef Tenderloin on a Celeriac Chip

Spinach and Feta Spanikopitas

Miniature Cheese Quiches

Wild Mushroom and Scallop Skewers with a Sesame Soy Glaze

Grilled Vegetable and Shrimp Kabobs with a Sweet Chili Thai Sauce

Skewers of Beef and Chicken Satay with Spicy Peanut Sauce

Vegetable Spring Rolls with a Sweet Tai Chili Sauce

Pan Fried Pork Pot Stickers with Spicy Soy Sauce

Mini Chicken Empanadas with a Southwestern Green Chili Compote

Three Cheese Quesadillas with Salsa, Guacamole and Sour Cream

Fried Jalapeño Cream Cheese Poppers

Breaded Shrimp with a Southwestern Cocktail Sauce

\$4.50 per piece

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HORS D' OEUVRES

Cold Selections

Tea Smoked Duck with a Berry Caulis on a Sweet Potato Chip

Applewood Smoked Trout with Boursin Piped into an Endive Spear

Smoked Salmon Mousse with Crème Fresh and Tobeko on a Rye Cracker

Mediterranean Rock Shrimp Salad on a Celeriac Chip

Goose Liver Pate on Wheat Toast

Sun Dried Tomato Crusted Goat Cheese with Parsley Coulis

Ahi Tuna Tar Tare with Onion Relish on an Herbed Crouton

Pepper Crusted Beef Tenderloin on a Sweet Potato Chip with Chive Aioli

Caviar on Brioche with Crème Fraiche & Chives

Tomato and Fresh Mozzarella with Basil Pesto on a Thinly Sliced Baguette

Celery Sprig with Maytag Blue Cheese Spread

Hummus Topped with Sun-dried Tomato on a Toasted Pita Wedge

Smoked Colorado Trout with Boursin on Rye

Smoked Salmon Mousse with Tobeko and Crème Fraiche on Crostini

\$4.50 per piece

Jumbo Prawns, Crab Claws or Oysters on the Half Shell
Served on Ice with Lemons and Cocktail Sauce – *Inquire on Market Price*

All prices are subject to a service charge and taxes



BEVERAGES AND BREAK ADDITIONS

BEVERAGE ADDITIONS

Regular and Decaffeinated Starbucks Coffee	\$44 per gallon
Hot Water with Assorted Tazo Tea Bags	\$3.50 each
Fresh Brewed Iced Tea	\$40 per gallon
Bottled waters	\$3 each
Soft Drinks	\$3 each
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Hot Water with Packaged Hot Chocolate	\$3.50 per serving
Hot Water with Packaged Hot Cider	\$3.50 per serving
Brewed Hot Chocolate or Cider	\$48 per gallon
Lemonade	\$35 per gallon
Cranberry, Grapefruit or Tomato Juice	\$35 per gallon
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Gatorades	\$4.25 each
Bottled Tazo Organic Iced Teas	\$4 each
Fresh Fruit Smoothies	\$6 each
Mimosas or Bloody Mary's	\$6 each

FOOD ADDITIONS

Whole Fresh Fruit	\$2.50 per piece
Sliced Fruit	\$4.50 per person
Assorted Jumbo Cookies	\$24 per dozen
Gourmet Brownies	\$30 per dozen
Individual Fruit Yogurts	\$3 each
Energy Bars	\$6 each
Turnovers or Cinnamon Rolls	\$36 per dozen
Assorted Granola Bars	\$3 each
Assorted Candy Bars	\$3 each
Assorted Bags of Chips	\$3 each
Tortilla Chips with Salsa	\$3 per person
Tortilla Chips with Salsa and Guacamole	\$7 per person
Potato Chips with French Onion Dip	\$3 per person
Soft Pretzels with Mustard	\$5 per person
Mixed Nuts	\$5 per person
Fresh Pop Corn	\$4 per person

All prices are subject to a service charge and taxes



ADDITIONAL FEES

Bartenders

We will provide one bartender per 50 guests. If you desire to add additional bartenders, we will provide them at a charge of \$25 per hour, per bartender, with a three-hour minimum.

Any banquet bar that does not exceed \$500 in sales will be charged a \$350 fee.

Servers

Buffet functions will be staffed with 1 server per 20 guests.

Plated meals will be staffed with 1 server per 15 guests. If additional staff is requested, we will provide them at a charge of \$25 per hour, with a three-hour minimum.

Guests may be responsible for the rental fees or purchase prices for specialty linens or equipment.