

All Inclusive Packages (MINIMUM 20 GUESTS*, price is per guest)

Every All Inclusive Package includes the following:

- Unlimited 100% Arabica coffee, regular and herbal teas
- Stationery box
- Flip chart
- Projector screen
- Extension cord
- Power bar
- Wireless Internet
- Room rental
- Water service throughout the day

Deluxe Themed | All Inclusive Package | \$76

Deluxe Breakfast

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Vegetarian egg bites
- Fresh fruit salad

Themed Lunches (Choice of one themed lunch)

Taste of Athens

- Lemon chicken breast
- Beef kebabs
- Greek salad
- Jasmine rice
- Greek potatoes
- Pitas
- Tzatziki
- Assorted cookies

Add Spanakopita \$5 per guest

Taste of India

- Butter chicken*
- Beef vindaloo*
- Jasmine rice
- Aloo Gobi
- Kachumber salad
- Mango chutney
- Raita
- Sambal
- Garlic naan bread
- Assorted cookies

Add Vegetarian samosas
\$5 per guest

Add Channa masala \$6 per guest

*Chana Masala can be substituted
for butter chicken or beef vindaloo

Taste of Mexico

- Seasoned lean ground beef
- Fajita chicken
- Caesar salad
- Hard shell tacos
- Soft tacos
- Tortilla chips
- Chopped tomatoes
- Lettuce
- Cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream
- Salsa
- Guacamole
- Rice and beans
- Assorted cookies

Add Churros with caramel sauce
\$6 per guest

Add Vegan ground beef
\$8 per guest

Break-Time Options (Choice of 1)

- Assorted cookies
- Vegetable crudité with ranch dressing
- Trail mix with dried fruit
- Sliced seasonal fresh fruit
- Red pepper hummus with pita
- Assorted granola bars
- Assorted mini chocolate bars and chips
- Assorted pastries and breakfast breads
- Assorted individual popcorn bags
- Tortilla chips with fresh salsa and guacamole

May be served to smaller groups; however, minimum charge is for 20 guests.

Classic | All Inclusive Package | \$73

Classic Continental Breakfast

- Chilled fruit juice
- Selection of pastries and baked goods with butter & preserves
- Fresh fruit salad

Classic Lunches (Choice of one classic lunch)

Classic Working Lunch

- Chef's soup of the day
- Mixed greens with dressing
- Assorted sandwiches on artisan breads and assorted wraps: Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian
- Assorted cookies

Pasta Lunch Buffet

- Mixed greens with house vinaigrette
- Caesar salad
- Garlic toast
- Penne
- Rigatoni
- Gluten-free rotini
- Alfredo sauce
- Marinara sauce
- Parmesan cheese
- Nut-free basil pesto
- 100% Arabica coffee, regular and herbal teas

Upgrade to chicken alfredo | \$5

Upgrade to meatball marinara | \$5

Executive | All Inclusive Package | \$83

Hot Morning Buffet

- Chilled fruit juice
- Selection of pastries and baked goods with butter & preserves
- Fresh fruit salad
- Breakfast potatoes
- Scrambled eggs
- Substitute eggs benedict, breakfast sandwich, or frittata + \$8
- Bacon and sausages

Morning Break (Choice of 1)

- Assorted cookies
- Vegetable crudité with ranch dressing
- Trail mix with dried fruit
- Sliced seasonal fresh fruit
- Red pepper hummus with pita
- Assorted granola bars
- Assorted mini chocolate bars and chips
- Assorted pastries and breakfast breads
- Assorted individual popcorn bags
- Tortilla chips with fresh salsa and guacamole

Themed Lunches (Choice of one themed lunch)

Taste of Athens

- Lemon chicken breast
- Beef kebabs
- Greek salad
- Jasmine rice
- Greek potatoes
- Pitas
- Tzatziki
- Assorted cookies

Add Spanakopita \$5 per guest

Taste of India

- Butter chicken*
- Beef vindaloo*
- Jasmine rice
- Aloo Gobi
- Kachumber salad
- Mango chutney
- Raita
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Add Vegetarian samosas
\$5 per guest

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Taste of Mexico

- Seasoned lean ground beef
- Fajita chicken
- Caesar salad
- Hard shell tacos
- Soft tacos
- Tortilla chips
- Chopped tomatoes
- Lettuce
- Cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream
- Salsa
- Guacamole
- Rice and beans
- Assorted cookies

Add Churros with caramel sauce
\$6 per guest

Add Vegan ground beef
\$8 per guest

Afternoon Break (Choice of 1)

- Assorted cookies
- Vegetable crudité with ranch dressing
- Trail mix with dried fruit
- Sliced seasonal fresh fruit
- Red pepper hummus with pita
- Assorted granola bars
- Assorted mini chocolate bars and chips
- Assorted pastries and breakfast breads
- Assorted individual popcorn bags
- Tortilla chips with fresh salsa and guacamole