

a la carte break

Morning and Afternoon Treats

Fresh Bakery Doughnuts – Cinnamon Glazed, Filled and Nut Crunch	\$24/dozen
Freshly Baked Bagels with Assorted Cream Cheeses	\$28/dozen
Seasonal Fruit Skewer with Yogurt Dip	\$36/dozen
Whole Fruit	\$21/dozen
Seasonal Fruit Display	\$3.00/person
Individual Fruit Yogurts	\$36/dozen
Assorted Pastries	\$24/dozen
Assorted Fruit Muffins	\$25/dozen
Bakery Fresh Coffee Cakes	\$17/cake
Bakery Fresh Fruit Breads	\$17/loaf
Assorted Trail Mix Bars	\$18/dozen
Cake Pops	\$18/dozen
Individual Ice Cream Treats	\$48/dozen
Assorted Tiger Brownies	\$19/dozen
Tortilla Chips	\$10/pound
Southwest Tomato Salsa	\$13/quart
Assorted Dry Snack Mix	\$12/pound
Mixed Nuts	\$28/pound
Kettle Chips	\$10/pound
Buttermilk Bleu Cheese with Bacon Dip	\$18/quart
Roasted Shallot Dip	\$18/quart
Platter of Smoked Salmon (serves 50)	\$150.00/Platter
Vanilla Yogurt Parfaits with Granola and Berries (Minimum of 15 guests)	\$4/guest
Assorted Gourmet Cookies—Oatmeal-Raisin, Double Chocolate Chip, Peanut Butter, Sugar Butter, White Chocolate Macadamia	\$20/dozen
Assorted Mini Cupcakes – Sweet Vanilla, Chocolate Velvet and Peanut Butter (Minimum of 4 dozen)	\$20/dozen

refreshments and breaks

refreshments

Freshly Brewed Regular Coffee or Decaffeinated Coffee	\$35/gallon
Freshly Brewed Regular Coffee or Decaffeinated Coffee	\$18/pot
Assortment of Teas with Lemon and Honey	\$4 /each
Chilled Orange, Ruby Red Grapefruit, Apple, V8, or Cranberry Juices	\$14/carafe
Individual Bottles of Chilled Fruit Juice	\$5/bottle
Individual Bottled Waters	\$3/bottle
Assorted Sodas	\$3/can
Spring Grove Sodas	\$5/bottle
Fiji Water, Vitamin Water or Starbucks Frappuccino	\$5/bottle
Hot Chocolate with Whipped Cream and Chocolate Shavings	\$5/guest
Fruit Smoothies – Strawberry-Banana or Mango-Passion Fruit (Minimum of 15 guests)	\$6/guest

refreshment stations

Station #1 ~ Hot Chocolate (minimum of 15 guests) \$14/guest

Peppermint Whipped Cream, Shaved Chocolate, Crushed Peppermint Candies, Rock Sugar Stirrers, Pirouettes, Marshmallow Kabobs and Miniature Donut Lollipops, Carmel Sauce and Sea Salt

Add Hot Apple Cider with Honey, Cinnamon and Orange Peel \$5/guest

Station #2 ~ Hot Apple Cider (minimum of 15 guests) \$16/guest

Vanilla Whipped Cream, Cinnamon Sticks, Orange Peel, Apple Chips, Ground Cinnamon, Nutmeg, Streusel Crumbles, Miniature Apple-Pecan Tarts, Pumpkin Brulées, Caramel and Toffee Apple

Add Cinnamon and Vanilla Ice Cream \$3/guest

themed breaks (minimum of 20 guests)

Theme #1 ~ Cookie Jar **\$11/guest**

Assorted Gourmet Cookies to include: Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar Butter, White Chocolate Macadamia
Tiger Brownies and Caramel Pretzel Bars
Regular Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

Theme #2 ~ Mix Your Own Crunch **\$11/guest**

Cashews, Almonds, Pecans, Walnuts, Coconut Flakes, Raisins, Dried Papaya, Dried Pineapple, Dried Cranberries, Chocolate Chips, Yogurt Covered Raisins and M&M's
Regular Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

Theme #3 ~ Ice Cream Cart **\$11/guest**

Assorted Ice Cream Novelties—Klondike and Assorted Dove Bars
Regular, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

Theme #4 ~ Chocoholic **\$18/guest**

Assorted Tiger Brownies
Double Chocolate Chip Cookies
Chocolate Cupcakes with Caramel and Sea Salt
Chocolate Covered Coffee Beans
Chocolate Dipped Strawberries
Regular Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

Theme #5 ~ SOUTH-EAST MEDITERRANEAN **\$19/guest**

Baked Pita Chips and Lavash Cracker with Hummus and Olive Tapenade
Fruit Kabob with Toasted Coconut
Baklava – layers of phyllo pastry drizzled with Honey and Pecans
Pistachio Nuts
Assorted Teas and Sodas

Upgrade your break by serving Spring Grove Sodas **\$2/guest**

themed breaks continued (minimum of 20 guests)

Theme #6 ~ High Tea **\$20/guest**

Assorted Scones and Traditional Shortbread
 Lemon Curd, Preserves and Clotted Cream
 English Tea Sandwiches to include: Cucumber and Herbed Cream Cheese, Salmon and Dilled Crème Fraiche, Truffled Egg Salad, Chicken and Dijon Mayonnaise
 Regular Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Sodas

Theme #7 ~ Orange Break **\$16/guest**

Oranges	Papaya	Reese's Peanut Butter Cups
Orange Gummy Candy	Cheddar Chex Mix	Peaches
Orangina	Sliced Cantaloupe	Mangoes
Carrots and Orange Pepper Sticks with Saffron Dip		Assorted Sodas

Theme #8 ~ Red Break **\$16/guest**

Strawberries	Red Apples	Raspberry Tartlets
Red Water or Soda	Red Candy	Twizzlers
Salsa and Red Tortilla Chips	Assorted Sodas	
Red Pepper and Grape Tomato Crudites with Sun-Dried Tomato Dip		

Theme #9 ~ Green Break **\$16/guest**

Green Apples	Green Grapes	Green Candy
Gummy Mint Leaves	Sliced Honey Dew	Sliced Kiwi
Green Tea	Perrier Bottled Water	
Vegetable Display of Cucumber, Celery, Green Pepper and Broccoli with Spinach Dip		

Upgrade your Break by serving Spring Grove Sodas \$2/guest