



Office of Hospitality and Food Services

REFRESHMENTS AND BREAKS

SELECTIONS ARE PRICED PER PERSON

coffee service

INITIAL SET UP \$4
SINGLE MID-SESSION REFILL \$5
ALL DAY SERVICE \$8

bench service

(soda, water, coffee)
INITIAL SET-UP \$7
SINGLE MID-SESSION REFILL \$9
ALL DAY SERVICE \$14

Spanish tapas tray \$8

REGIONAL CHEESES, PADRONE PEPPERS, DRIED FRUITS,
MARCONA ALMONDS, MARINATED OLIVES, PICKLED VEGETABLES

artisan cheese board \$8

SEASONAL SELECTION OF LOCAL AND IMPORTED CHEESES & CHEF'S GARNISHES

roadside farm stand \$8 ^{GF}

VEGETABLE CRUDITÉS, SLICED & WHOLE FRUITS, AND SWEET & SAVORY DIPPING SAUCES

high tea \$10

MINI SANDWICHES, TEA CAKES, SCONES, DEVONSHIRE CREAM,
FRUIT AND CHEESE PLATTER, AND HOT TEA SERVICE

traditional meze table \$8

HUMMUS, WHIPPED EGGPLANT, YOGURT DIP, OLIVES, TOASTED LAVASH BREAD

trail mix bar \$4

HOUSE MADE GRANOLA, M&M'S, SUNFLOWER SEEDS, DRIED FRUITS,
CHOCOLATE CHIPS, AND COCONUT

whole fruit \$4

seasonal fresh sliced fruit & berries \$6

the best donuts in the world by DOUGH \$5

Color Me! Cookies \$12

FUN SHAPED COOKIES & EDIBLE INK PENS FROM ELENÍ'S BAKERY

Momofuku Milk Bar cookies \$7

mini chocolates, macaroons, and truffles by François Payard \$8

assorted mini pastries & tarts by François Payard \$8

chocolate brownies and blondies \$4

specialty cupcakes from Sprinkles cupcakes \$6

brewed iced tea or lemonade \$2