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 ELeni’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