



Refreshments & Breaks

REFRESHMENTS AND BREAKS

All of our selections are priced per person

COFFEE SERVICE

Initial set up \$4

Single mid-session refill \$5

All day service \$8.50

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| Artisan Cheese Bento Box | \$8 |
| <i>Baby brie wheel, shaved stilton, dried fruits, grapes and berries, crackers</i> | |
| Assorted Bars | \$5 |
| <i>Lemon, raspberry, Oreo cookie, apple caramel (varieties vary seasonally)</i> | |
| Assorted Canned Soda | \$2 |
| Assorted Freshly Baked Cookies | \$4.50 |
| <i>Chocolate chunk, white chocolate macadamia, and double chocolate with white chips</i> | |
| Assorted Fruit Juices | \$3 |
| Assorted Mini Pastries <i>by Francois Payard</i> | \$8 |
| Brewed Iced Tea or Lemonade | \$2 |
| Chocolate Brownies and Blondies | \$4 |
| Finger Sandwiches | \$8.50 |
| Garden Vegetable Crudité with Creamy Dip GF <i>vegan dip available upon request</i> | \$6 |
| Gourmet Miniature Cupcakes | \$4.50 |
| Gourmet Popcorn Bar | \$5 |
| Knishes | \$4 |
| <i>Warm potato and broccoli knishes with spicy brown mustard</i> | |
| Mini Chocolates, Macaroons and Truffles V GF | \$8 |
| Saratoga Mineral and Sparkling Water | \$3 |
| Savory Scones | \$4 |
| <i>Cheddar chive, red pepper scallion, and ginger scones, served with seasonal preserves and honey butter</i> | |
| Seasonal Fresh Fruit | \$6 |
| Trail Mix Bar | \$4 |
| <i>Guests can build their own mix: from selection of house made granola, M&M's, sunflower seeds, dried fruits, chocolate chips, and coconut</i> | |
| Warm Jumbo Pretzels | \$3.50 |
| <i>Whole grain mustard, house-made cheese sauce</i> | |
| Whole Fruit | \$2 |

**Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum booking block.*