



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

BENCH SERVICE (Soda, Water, Coffee)

Initial Set-up \$7
Single mid-session refill \$9
All day service \$14

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 Chocolates, Macaroons, and Truffles <i>by Francois Payard</i>	\$8
Assorted Mini Pastries and Mini Cookies <i>by Francois Payard</i>	\$8
Brewed Iced Tea or Lemonade	\$2
Chocolate Brownies and Blondies	\$4
Domestic Cheese	\$6
Garden Vegetable Crudité with Creamy Dip GF <i>vegan dip available upon request</i>	\$6
Gourmet Miniature Cupcakes	\$4.50
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 Sliced Fruit	\$6
Tea Sandwiches	\$8.50
Traditional Hummus	\$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.*