



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

SOFT DRINKS

assorted soda \$2
brewed iced tea \$2
lemonade \$2
still & sparkling
Saratoga water \$3

BENCH SERVICE

(includes soda, water, coffee)
Initial set-up \$7
Single mid-session refill \$9
All-day service \$14

MULBERRY ST. DOLCE VITA ^V \$10

traditional Italian biscotti | chocolate pastries | rainbow cookies

SPANISH TAPAS TRAY ^{GF} \$8

Camtimpalo chorizo | Padrón peppers | dried fruits |
Marcona almonds | crispy garbanzo | pickled vegetables

ARTISAN CHEESE BOARD ^V \$8

seasonal selection of local and imported cheeses | chef's garnishes

ROADSIDE FARM STAND ^{V GF} \$8

vegetable crudité | sliced & whole fruits | sweet & savory dipping sauces

HIGH TEA \$10

mini sandwiches | tea cakes | scones | Devonshire cream |
fruit and cheese platter | hot tea service

TRADITIONAL MEZE TABLE ^{Vegan} \$8

hummus | whipped eggplant | stuffed grape leaves | olives | toasted lavash bread

TRAIL MIX BAR ^V \$4

house made granola | M&M's | sunflower seeds | dried fruits |
chocolate chips | coconut flakes

SEASONAL SLICED FRUIT & BERRIES ^{Vegan GF} \$6

ASSORTED MINI CREAM FILLED AND GLAZED DOUGHNUTS ^V \$5

ASSORTED FRENCH MACAROONS ^V \$8

SEASONAL MINI PASTRIES & TARTS ^V \$8

CHOCOLATE BROWNIES ^V \$4

GOURMET MINI CUPCAKES ^V \$6

ASSORTED CEREAL AND POWER BARS ^V \$6

HOUSE BAKED COOKIES ^V \$4

WHOLE FRUIT ^{Vegan GF} \$4

GF – Gluten Free | V – Vegetarian | Vegan