

## 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 crudités | 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