



• IN-BOOTH CATERING MENU •

CHEESE PLATTER

Selection of local and imported fine cheeses with seasonal fruit, bakery bread, crackers and compotes.

\$140 ++ (36-50 people)

CLASSIC MEAT & DELI PLATTER

Selection of cured meats, pickled vegetables, and pate with bakery bread, crackers and accompaniments.

\$90 ++ (36-50 people)

DIPS & THINGS PLATTER

Hummus, fresh salsa, guacamole and dill dip with breads, crackers and vegetables.

\$60 ++ (36-50 people)

SANDWICH PLATTER

Half-size sandwiches on French baguette. Shrimp salad, roasted turkey and cranberry, grilled vegetable and hummus, shaved steak, house-smoked salmon and lox.

\$170 ++ (68 pieces)

\$95 ++ (34 pieces)

WINGS

Crispy fried chicken wings with an assortment of sauces and dips.

\$375 ++ (200 wings)

\$187 ++ (100 wings)

SWEETS PLATTER

Assortment of cookies, squares, mini muffins, and tarts.

\$80 ++ (40 pieces)





MID-MORNING BOOST

Assorted house-made muffins, seasonal fruit platter,
coffee and tea.

\$6.50 ++ per person

SWEET TOOTH

Freshly baked assorted cookies, coffee and tea.

\$6 ++ per person

CHEF ATTENDED SERVICE

Create an in-booth interactive experience for your
guests.

Additional \$50 per hour

BARTENDING SERVICE

Serve beverages to your guests directly from your booth
with our experienced bartenders.

Additional \$25 per hour

BEVERAGES

100-Cup Pot of Coffee	\$120 ++
60-Cup Pot of Coffee	\$72 ++
12-Cup Pot of Tea	\$12 ++
Non-Alcoholic Beverages	\$1.75 ++
Domestic Beer	\$5 ++
Imported or Craft Beer	\$6.25 ++
House Wine	\$5 ++
Well Shots	\$5 ++

SWEETS & OTHER

Assorted Muffins	\$2.75 ++
Assorted Danishes	\$2.25 ++
Assorted Cookies	\$2 ++
Assorted Squares	\$2.50 ++