

Pricing is based on 1 ½ hours. Each additional ½ hour add \$5.

**Build Your Own Oatmeal Bar** 24

**GF-DF Steel Cut Organic Oatmeal**

Chia Seeds, Flax Seeds, Raw Almonds, Walnuts  
Dried Cranberries, Banana Chips  
Brown Sugar, Agave Nectar, Maple Syrup, Ground Cinnamon

**Fresh Orange, Grapefruit & Cranberry Juices**

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

**Build Your Own Yogurt Bar** 22

**GF Non Fat Greek Yogurt**

**GF-DF** Mixed Seasonal Berries, Fruit Jam, Golden Raisins

**GF-DF** Toasted Granola, Walnuts, Pecans

Chocolate Chips, Honey, Agave Nectar

**Fresh Orange, Grapefruit & Cranberry Juices**

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

**Continental** 28

**GF-DF Seasonal Sliced Fruits**, Mint

**Assorted Mini Breakfast Pastries**, Sweet Butter, Fruit Preserves

**Fresh Orange, Grapefruit & Cranberry Juices**

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

**American Classic**

**GF-DF Seasonal Sliced Fruits**, Mint

**Multigrain Toast**, Jams, Vermont Butter

**GF Scrambled Cage Free Eggs**, Chives

**GF-V Home Fried Potatoes**, Herbs

**Apple Wood Smoked Bacon**

**Fresh Orange, Grapefruit & Cranberry Juices**

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

**Breakfast & Brunch Additions**

**DF Avocado Toast**, Avocado, Multigrain Toast, Radish, Tomato 10

**GF Vegetable Frittata**, Mushroom, Spinach, Leek, Cheddar 7

**GF-V Cauliflower & Vegetable Hash**, Sweet Onion, Herbs 6

**GF-V Slow Roasted Vine Ripe Tomatoes**, Basil, Sea Salt 5

**GF-V Roasted Cremini Mushrooms**, Thyme, Sherry 6

**GF Individual Parfait**, Greek Yogurt, Mixed Berry, Mint 8

**GF Individual French Style Yogurts**, Plain and Fruit 6

**GF-DF Overnight Oats**, Almond Milk, Chia Seed, Cinnamon 6

**GF-V Individual Bob's Red Mill Steel Cut Oatmeal**, Assorted 6

**GF-DF Beeler's Pure Pork Apple Wood Smoked Bacon** 7

**GF-DF Beeler's Pure Pork Breakfast Sausage** 7

**GF Assorted Seasonal Berries** 10

**GF-DF Toasted Granola**, Golden Raisins, Almonds 7

**Bagels**, Plain and Chive Cream Cheese 5

**Assorted Mini Breakfast Pastries**, Sweet Butter, Fruit Preserves 9

**GF Scrambled Cage Free Eggs**, Chives 7

**GF-V Home Fried Potatoes**, Herbs 5

**Tomato Spinach Quiche**, Basil, Mozzarella 8

**Croissant Sandwich**, Cage Free Eggs, Smoked Bacon, Cheddar 7

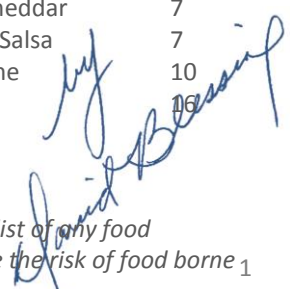
**Breakfast Wrap**, Cage Free Eggs, Pepper Jack, Spinach, Salsa 7

**Breakfast BLT**, Egg, Bacon, Arugula, Tomato Jam, Brioche 10

**GF Scottish Smoked Salmon Platter** 16

Vine Ripe Tomato, Shaved Red Onion, Capers

Bagels, Plain & Herbed Cream Cheese



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**Your Simple Brunch** 50

**GF Seasonal Sliced Fruits**, Mint  
**Assorted Mini Breakfast Pastries**, Sweet Butter, Fruit Preserves

**GF Individual French Style Yogurts**, Plain and Fruit  
**GF-DF Toasted Granola**, Golden Raisins, Almonds

**GF Scrambled Cage Free Eggs**, Chives  
**GF-DF Apple Wood Smoked Bacon**  
**GF-V Home Fried Potatoes**, Herbs

**GF Fresh Orange, Grapefruit and Cranberry Juices**  
**Coffee, Decaffeinated Coffee & Tea Station**  
Non-Fat Milk, Half & Half, Sugars, Honey

**Enhance Your Brunch**

Treat your family and friends to our favorite sweet and savory display stations and carvings. Amazing tables like Raw Bar, Dim Sum, Sushi Beef Tenderloin or Italian Pastry Cart will be the talk of the afternoon.

**PLATED BREAKFAST**

**FIRST COURSE**

**Seasonal Fruit & Mixed Berry Plate**

**Breakfast Pastry Basket**, Vermont Butter, Fruit Preserves

**ENTRÉE** Select One

**Good Morning Bowl** 34

Greek Yogurt, Granola, Seasonal Fruits, Matcha, Honey & Mint

**Overnight Oats** 30

Steel Cut Oats, Banana, Walnuts, Coconut, Chia Seed, Almond Milk

**Avocado Toast** 30

Multigrain Toast, Ripe Avocado, Tomato, Radish, Hard Cooked Egg, Artisan Greens, Lemon Vinaigrette

**Mexican Sunrise** 45

Brown Rice, Smokey Black Beans, Avocado, Roasted Tomato, Poached Eggs, Cilantro, Pickled Onions, Roja Sauce

**GF-DF Scrambled Cage Free Eggs** 45

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

**GF Spinach, Feta & Tomato Frittata** 40

Herb Roasted Potatoes, Applewood Smoked Bacon, Cured Tomato

**Tomato Spinach Quiche** 42

Basil, Mozzarella, Herb Roasted Potatoes, Cured Tomato

**Belgian Waffle** 36

Fresh Strawberries, Cinnamon Whipped Mascarpone, Maple Syrup

**Tableside Coffee and Tea Service**

*David Blessing*

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### Sandwich Cafe 50

#### GF-DF Garden Greens

Cherry Tomatoes, Cucumber, Radish, Aged Red Wine Vinaigrette

#### Quinoa Salad

Quinoa, Cranberries, Spinach, Toasted Almonds, Feta, Sherry Vinaigrette

#### Farfalle Pasta Salad

Sweet Peppers, Spinach, Feta Cheese, Olives, Lemon and Basil

#### Pre-made Sandwiches Select Three

We will need the exact number of each sandwich with your guarantee.

#### Sandwiches

##### POULTRY

**BBQ Grilled Chicken**, Lettuce, Tomato, Honey Dijon Spread, Pretzel Roll

**Chicken Cobb Wrap**, Romaine, Egg, Bacon, Tomato, Avocado, Blue Cheese

**Curried Chicken & Apple Salad**, Watercress, Brioche Bun

**Chicken Caesar Roll Up**, Grilled Chicken, Romaine, Parmesan, Caesar Mayo

**DF Chicken Club**, Bacon, Tomato, Lettuce, Lemon Mayo, Whole Wheat

**Roast Turkey**, Cheddar, Sprouts, Cranberry Mayonnaise, Multigrain Bread

**Smoked Turkey**, Cress, Rosemary Grain Mustard, Apple, Red Onion, Ciabatta

**Kati Roll**, Tandoori Spiced Chicken, Carrot, Cabbage Slaw, Mango Chutney

##### PESCATARIAN

**DF Tuna Salad**, Plum Tomato, Leaf Lettuce, Red Onion, Brioche Roll

**DF Mediterranean Tuna Salad**, Olive, Capers, Tomato, Arugula, Focaccia

**Shrimp Salad**, Lemon-Tarragon, Leaf Lettuce, Ripe Tomato, Croissant

##### MEATS

**DF BLT**, Applewood Smoked Bacon, Tomato, Leaf Lettuce, Mayo, White

**DF Black Forest Ham**, Gruyere, Dijon, Lettuce, Tomato, Whole Wheat

**Italian**, Capicola, Mortadella, Salami, Provolone, Pepper Relish, Oregano

**\*Rare Roast Beef**, Caramelized Onions, Arugula, Tomato, Horseradish Aioli

**Corned Beef**, Swiss Cheese, Deli Mustard, Cole Slaw, Rye Bread

##### VEGETARIAN

**Sabiche**, Crispy Eggplant, Egg, Hummus, Tabbouleh, Pickles, Sesame Torta

**Caprese**, Roasted Tomato, Mozzarella, Basil, Arugula, Ciabatta Bread

**DF Falafel Wrap**, Hummus, Israeli Salad, Tahini, Wheat Wrap

**Grilled Mediterranean Vegetables**, Goat Cheese, Pesto, Arugula, Focaccia

**Kati Roll**, Grilled Paneer, Carrot, Cabbage Slaw, Spicy Chutney

#### GF Individual Gourmet Potato Chips

#### GF-V Deli Pickle Spears

**GF Creamy Cole Slaw**, Sweet & Sour Dressing

##### DESSERT TABLE

**Chocolate Chip Cookie and Fudge Brownies**

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

#### Boxed Lunch 45

For Take Away Only

We will need the exact number of each sandwich with your guarantee.

**Sandwiches Select Three**

**Chicken Caesar Roll Up**, Grilled Chicken, Romaine, Parmesan, Caesar Mayo

**Southwest Turkey Wrap**, Charred Onion, Pepper Jack, Chipotle Aioli

**DF Black Forest Ham**, Gruyere, Dijon, Lettuce, Tomato, Red Onion, Wheat

**\*Rare Roast Beef**, Caramelized Onions, Arugula, Tomato, Horseradish Aioli

**Caprese**, Roasted Tomato, Mozzarella, Basil, Arugula, Ciabatta Bread

#### GF Individual Gourmet Potato Chips

#### Whole Apple

#### Chocolate Chip Cookie

#### Coffee, Decaffeinated Coffee & Tea Station

Non-Fat Milk, Half & Half, Sugars, Honey

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## The Green Bowl

Create Your Own

**GF Lettuces** Select Two

Romaine Hearts , Baby Kale, Artisan Greens Mix, Watercress, Arugula

**GF Vegetables & Cheese** Select Eight

Cherry Tomato, Cucumber, Roasted Beets, Sliced Radish,  
Corn, Mashed Avocado, Carrots, Sweet Peas, Spicy Roasted Broccoli,  
Roasted Cremini, Garbanzo Beans, Black Beans, Butter Beans,  
Great Hill Blue Cheese, Crumbled Goat Cheese, Feta Cheese

**GF-DF Proteins** Select Two

Lemon Rosemary Grilled Chicken, Lemon-Dill Tuna Salad, Poached Shrimp,  
\*BBQ Rubbed Skirt Steak, Hard Cooked Cage Free Eggs,  
Ponzu-Ginger Marinated Tofu, Crispy Spiced Falafel

**GF-DF Grain, Seeds, Nuts & Fruit** Select Four

Quinoa, Beluga Lentils, Sunflower Seeds, Spiced Pumpkin Seeds,  
Chia Seeds, Flax Seeds, Walnuts, Cashews, Pecans, Dried Cranberries,  
Dried Cherries, Dried Blueberries, Goji Berries

**Dressings** Select Two

**GF-DF** Lemon-Basil Vinaigrette, Balsamic Vinaigrette, Carrot Ginger Vinaigrette,  
Toasted Sesame Dressing, **GF** Buttermilk Tarragon, Green Goddess Dressing

**GF-V Tomato-Fennel Soup**, Basil Oil

**Artisan Bread Basket**, Vermont Butter

## DESSERT TABLE

**Lemon Penny Tart**

**Fresh Fruit Tartlet**

**GF Dark Chocolate Mousse Cup**

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

55

## Chinatown

**GF-DF Artisan Greens Salad**

Carrot, Cucumber, Tomato, Toasted Sesame Dressing

**DF Lo Mein Noodle Salad**

Crisp Vegetables, Cilantro Vinaigrette

**GF-DF Korean Skirt Steak**, Ginger, Tamari

**DF Hoisin Lime Glazed Salmon**, Scallion, Sesame

**GF-DF General Tso's Chicken**, Orange-Sweet Chili Sauce

**DF Wok Seared Pork Dumplings**, Pork & Leek

**GF-V Stir Fry Vegetables**, Cabbage, Sesame

**GF-DF Steamed White Rice**

Garlic Chili Sauce, Chinese Hot Mustard, Chopsticks,  
Ginger Soy Dipping Sauce

**GF-V Carrot Ginger Soup**, Coconut Milk, Kaffir Lime

## DESSERT TABLE

**GF Matcha Green Tea Mousse Cup**

**Cheesecake**, Yuzu Mango Glaze

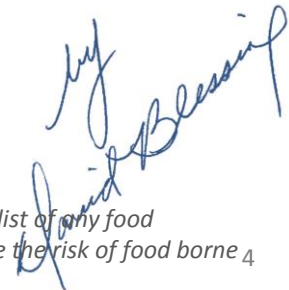
**Sesame Cookie**, Candied Ginger

**Cookies, Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

65

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### Pranzo Italiano

#### GF Caprese Salad

Cherry Tomato, Mozzarella & Basil

#### GF Arugula Salad

Toasted Walnuts, Gorgonzola, Dried Cherry, Honey Dressing

### Herbed Focaccia

**Baked Icelandic Cod**, Parmesan Panko Crusted, White Wine Butter

**GF-DF Lemon Garlic Roasted Chicken**, Salsa Verde

**GF-DF Char Grilled Italian Eggplant**, Green Olive Tomato Relish

**DF Penne Pasta**, Pomodoro Sauce, Basil

**GF-DF Tuscan Broccoli**, Toasted Garlic, Fennel Pollen, Lemon

Grated Parmesan, Chili Flake

### DESSERT TABLE

**GF Espresso Panna Cotta**, Cinnamon

**GF Tiramisu Mousse Cup**

**Mini Cannoli**, Sweet Ricotta

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

60

### Taqueria

#### GF Mexican Street Corn Salad

Corn, Cotija, Cilantro, Chili Lime Aioli

#### Mixed Greens

Tomato, Red Onion, Spiced Pepitas, Creamy Avocado Dressing

**Build Your Own Fajitas**, Warm Flour Tortillas

**GF-DF Achiote Marinated Skirt Steak**

**GF-DF Chipotle Lime Roasted Chicken**

**GF-DF Oaxacan Grilled Shrimp**

**GF-DF Fire Roasted Peppers & Sweet Onions**

**GF-V Pinto Beans**

**Yellow Rice**

**GF-DF Lettuce, Cheddar, Jalapeno, Salsa Fresca, Guacamole, Sour Cream**

**DF Tortilla Soup**, Fire Roasted Tomato, Cumin, Chili

Crispy Tortillas

### DESSERT TABLE

**Mexican Chocolate Tartlet**, Cinnamon

**Caramel Flan**, Vanilla

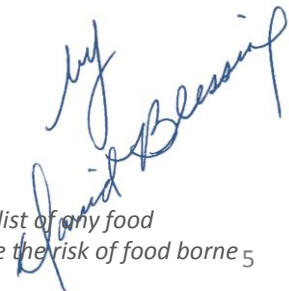
**Mexican Cookies**, Spiced

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

55

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### New Englander

65

#### GF Local Greens

Cranberries, Walnuts, Blue Cheese, Cider Vinaigrette

GF Creamy Cole Slaw, Sweet & Sour Dressing

Silver Dollar Rolls, Vermont Butter

DF Seared Crab Cakes, Corn Relish, Spicy Tartar Sauce

Baked Native Cod, Cracker Crumb Topping, Lemon Butter

Shrimp Scampi, White Wine, Butter, Parsley

GF-DF Herb Roasted Chicken, Honey Dijon Sauce

GF-V Steamed Broccoli, Lemon, Parsley

GF-DF Boston Baked Beans, Molasses

GF-V Rice Pilaf

Traditional Clam Chowder, Potato, Bacon, Thyme, Oyster Crackers

#### DESSERT TABLE

Mini Pecan Pie, Brown Sugar, Vanilla

Apple Crisp Tartlets, Cinnamon

Cheesecake, Caramel

Coffee, Decaffeinated Coffee & Tea Station

Non-Fat Milk, Half & Half, Sugars, Honey

#### New Englander Additions:

Beer Battered Fish & Chips, Tartar, Lemon

12

Native Lobster Rolls, 3oz

18 each

Half Steamed Native Lobster, Vermont Butter

Market

### American Picnic

65

#### GF-DF Cucumber, Tomato & Radish Salad

Pickled Red Onion, Pink Peppercorn-Mint Vinaigrette

#### GF Creamer Potato Salad

Tarragon, Scallion, Hard Cooked Egg, Buttermilk Dressing

Ciabatta Bread, Vermont Butter

#### GF-DF \*Chilled Beef Tenderloin

Watercress, Basil Cured Tomatoes, Salsa Verde

#### GF Plank Roasted Chilled Nordic Blue Salmon

Vidalia Onion - Dill Crust, Horseradish Cream

#### GF-DF Chilled Garlic Rosemary Chicken Breast

Lemon Pepper Aioli

#### DESSERT TABLE

GF DF House Potato Chips, Sea Salt, Rosemary

GF DF Bread & Butter Pickles, Sweet Onion

Apple Cinnamon Bars, Oat Crumble

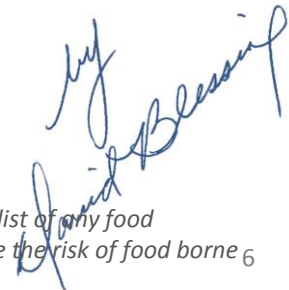
Chocolate Decadence Bite, Dark Cocoa

Blueberry Cake, Lemon

Coffee, Decaffeinated Coffee & Tea Station

Non-Fat Milk, Half & Half, Sugars, Honey

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*For a selection of 2 entrées; price of the highest entrée will apply.*

*Final entrée guest count due 14 days prior to the event*

**SALAD COURSE** Select One

**GF Spinach Salad**

Green Apple, Toasted Walnuts, Great Hill Blue Cheese, Dried Cranberries, Cider Dressing

**GF Arugula Salad**

Cherry Tomato, Toasted Pine Nuts, Shaved Parmesan, Lemon Olive Oil Vinaigrette

**Romaine Salad**

Shaved Parmesan, Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

**GF-DF Garden Lettuces**

Teardrop Tomatoes, Cucumber, Radish, Green Goddess dressing

**Artisan Bread Basket**, Vermont Butter

**ENTREE** Select One

**GF \*Petit Filet Mignon**

Garlic Whipped Potato, Asparagus, Aged Balsamic Reduction 56

**GF Roasted Natural Boneless Chicken**

Creamy Parmesan Risotto, Spinach, Cured Tomato, Lemon 48

**GF-DF Seared Natural Chicken Breast**

Herb Roasted Fingerling Potatoes, Haricot Vert, Mushroom Madeira Sauce 48

**New England Herb Crusted Cod**

Toasted Orzo Pilaf, Glazed Baby Carrots, Lemon Chive Butter 46

**GF Nordic Blu Salmon**

Wild Mushroom-Corn Risotto, Asparagus, Balsamic Glaze 46

**Cheese Ravioli**

Pesto Cream, Oven Cured Tomatoes, Shaved Parmesan, Basil 40

**GF-V Stuffed Golden Pepper**

Mediterranean Vegetable, Olive & Basil Stuffing, Charred Tomato Sauce 40

**GF-V Zucchini Noodles**

Sautéed Zucchini Strings, Vidalia Onions, Vegan Parsley-Mint Pesto, San Marzano Pomodoro Sauce 45

**DESSERT COURSE** Select One

**Vanilla Cheesecake**, Whipped Cream, Mint

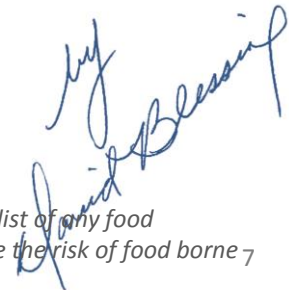
**Chocolate Caramel Tart**, Raspberry Coulis

**Lemon Meringue Tart**, Strawberry Sauce

**Apple Crisp**, Cinnamon Streusel, Salted Caramel Glaze

**Tableside Coffee and Tea Service**

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To ensure ample quantities; order must be for the full number of guests

<b>Trail Mix Bar</b>	18
Create Your Own	
<b>GF-DF</b> Toasted Almonds, Walnuts, Dried Cherries, Golden Raisins	
<b>GF-DF</b> Dried Banana Chips, Toasted Coconut Flakes	
<b>GF</b> Chocolate Chips	
<b>DF</b> Pretzels	
<b>GF-DF The Veggie</b>	12
<b>Carrot, Broccoli, Peppers, Cauliflower, Cherry Tomato, Cucumber</b>	
Traditional Hummus, Green Goddess Dressing	
<b>GF Fruit</b>	12
<b>Cubed Pineapple, Cantaloupe, Honeydew, Strawberry</b>	
Orange Honey Yogurt Dip	
<b>DF Ballpark Pretzel</b>	10
<b>Warm Salted Jumbo Pretzels</b>	
Yellow & Honey Mustard Sauces	
<b>House Potato Chips</b>	12
<b>GF-DF</b> Traditional Sea Salt & Pepper	
<b>GF</b> Rosemary Parmesan	
<b>GF-DF</b> BBQ Spice	
<b>Popcorn</b>	12
Old fashioned bags and scoops	
<b>GF</b> Butter & Sea Salt	
<b>GF</b> Aged Cheddar	
<b>GF-DF</b> BBQ Spice	

### Build a Break

We recommend three to four Items for a complete break

#### Sweet

<b>Chocolate Chip Cookies</b>	4 each
<b>Double Fudge Brownie</b>	4 each
<b>Scooter Pie, Chocolate Dipped Marshmallow Filled</b>	4 each
<b>Traditional Whoopie Pie</b>	4 each
<b>Donut Hole Bites, Vanilla &amp; Chocolate</b>	4 each

#### Savory

<b>GF Individual Smart Food Popcorn</b>	4 each
<b>GF-DF Individual Gourmet Potato Chips</b>	4 each
<b>DF Individual Crispy Mini Pretzels</b>	4 each
<b>GF-DF Individual Vegetable Chips</b>	4 each
<b>DF Soft Pretzel Bites, Honey Mustard</b>	4 each
<b>GF-DF Individual Multigrain Tortilla Chips</b>	4 each
<b>DF Individual Stacey's Pita Chips, Salted</b>	4 each

#### Energy Boost

<b>House Trail Mix</b>	4 each
<b>Nutrition Bars</b>	4 each
<b>GF Whole Apples</b>	4 each
<b>GF-DF All Natural Plantain Chips</b>	4 each
<b>GF-DF Roasted Almonds, Sea Salt, Rosemary</b>	4 each
<b>Pineapple Kabobs, Cinnamon, Honey Yogurt Dip</b>	4 each

Compliment your break with a beverage station like Iced Coffee, Lemonade or Iced Tea. Please see our Softer Side menu for all options

