



NORTH RIDGE
CAFE & COFFEE
CATERING
MENU





TIER 1

PLATTERS \$14 PER PERSON
 ASSORTED SANDWICH/WRAP PLATTER
 CONDIMENTS
 ROUTE 11 CHIPS
 CHOOSE ONE SIDE
 COOKIES/BROWNIES

SANDWICHES MAY INCLUDE...

(SERVED ON BRIOCHE BUNS, WHITE BREAD, OR BAGELS)
 ((GLUTEN FREE BREAD AVAILABLE FOR AN ADDITIONAL CHARGE))

CHICKEN SALAD
 PIMENTO CHEESE
 TURKEY & CHEESE
 HAM & CHEESE
 ITALIAN
 BEEF & CHEDDAR

WRAPS MAY INCLUDE...

(SERVED ON FLOUR OR SPINACH TORTILLAS)
 CLUB WRAP
 CHICKEN CAESAR WRAP
 HUMMUS & VEGGIE WRAP

SIDE CHOICES (CHOOSE 1 PER PERSON)

PASTA SALAD
 LEMON ORZO SALAD
 FRESH FRUIT
 AMISH POTATO SALAD
 LOADED POTATO SALAD
 COLESLAW

ASK ABOUT OUR HIGHER PRICED SIDES.. EX: SIDE SALADS, SOUPS, ETC.

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE)..... +\$2.50 PER PERSON

HIGHER-END DESSERTS..... +\$VARIES BASED ON SELECTION
 DISPOSABLES (PLASTIC SILVERWARE, NAPKINS, PLATES, CUPS) +\$1.50 - \$1.75
 LABOR & SERVICES..... +\$VARIES UPON NEEDS
 LARGE DESSERTS..... + \$4.00
 SMALL BITES DESSERTS..... + \$2.50



TIER 2

PRICING STARTS AT \$21 PER PERSON
CHOOSE 2 ENTREES & 2 SIDES
COMES WITH ROLLS & BUTTER

ENTREES...

- MARINATED GRILLED CHICKEN
- CHICKEN BRUSCHETTA
- CHICKEN CAPRESE
- CHICKEN WITH PARMESAN CREAM SAUCE
- CHICKEN MARGHERITA
- PARMESAN CRUSTED CHICKEN PICATTA
- PORK LOIN WITH CREAMY DIJON SAUCE
- PULLED PORK
- CIDER GLAZED PORK LOIN
- MANGO CHIPOTLE BBQ PORK LOIN
- BAKED ZITI (VEGETARIAN)
- BAKED ZITI WITH MEAT SAUCE
- BAKED PENNE CHICKEN ALFREDO WITH BROCCOLI
- PASTA CARBONARA WITH CHICKEN
- SOUTHWEST CHICKEN AND BROCCOLI PASTA
- CREAMY TOMATO & SPINACH PASTA

SIDE CHOICES (CHOOSE 2 PER PERSON)

- ROASTED BABY POTATOES
- POTATO GRATIN
- YUKON GOLD MASHED POTATOES
- HERB RICE PILAF
- ROASTED VEGETABLE MEDLEY]
- COUNTRY GREEN BEANS
- ROASTED BABY CARROTS
- ROASTED ASPARAGUS
- STEAMED GREEN BEANS & CARROTS
- MACARONI AND CHEESE
- TOSSED SALAD WITH BALSAMIC AND RANCH
- CAESAR SALAD

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

- NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE)..... +\$2.50 PER PERSON
- HIGHER END DESSERTS..... +\$VARIES BASED ON SELECTION
- DISPOSABLES (PLASTIC SILVERWARE, NAPKINS, PLATES, CUPS) +\$1.50 - \$1.75
- LABOR & SERVICES..... +\$VARIES UPON NEEDS
- LARGE DESSERTS..... +\$4.00
- SMALL BITE DESSERTS..... +\$2.50

TIER 3

PRICING STARTS AT \$29 PER PERSON
CHOOSE 2 ENTREES & 2 SIDES
COMES WITH ROLLS & BUTTER

ENTREES...

STUFFED CHICKEN CORDON BLEU WITH HONEY DIJON SAUCE
GARLIC HERB ROASTED PORK TENDERLOIN MEDALLIONS
BACON WRAPPED TENDERLOIN WITH MAPLE CHILI GLAZE
ESPRESSO CHILI RUBBED TENDERLOIN MEDALLIONS SERVED WITH KAHLUA
DEMI GLACE
SESAME GINGER CHILL GRILLED FLAT IRON STEAK TOPPED WITH
CAMELIZED ONIONS AND SWEET CHILI TERIYAKI
ROASTED GARLIC CHIPOTLE MARINATED SKIRT STEAK SERVED WITH
AVOCADO CORN SALSA
STUFFED FLANK STEAK ROULADE ROLLED PROSCIUTTO, SMOKED GOUDA,
AND BASIL. SLICED THIN AND SERVED WITH PESTO SAUCE
MARINATED GRILLED SALMON WITH CITRUS HERB BUTTER SAUCE
BOURBON GLAZED GRILLED SALMON & SHRIMP
SALMON PICCATA WITH LEMON CAPER DILL BUTTER SAUCE
CRAB MACARONI AND CHEESE
CRAB CARBONARA WITH LEMON & CAPERS
SHRIMP AND SCALLOP PASTA ALFREDO

SIDE CHOICES (CHOOSE 2 PER PERSON)

ROASTED BABY POTATOES
POTATO GRATIN
YUKON GOLD MASHED POTATOES
HERB RICE PILAF
ROASTED VEGETABLE MEDLEY]
COUNTRY GREEN BEANS
ROASTED BABY CARROTS
ROASTED ASPARAGUS
STEAMED GREEN BEANS & CARROTS
MACARONI AND CHEESE
TOSSED SALAD WITH BALSAMIC AND RANCH
CAESAR SALAD

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE)..... +\$2.50 PER PERSON
HIGHER END DESSERTS..... +\$VARIES BASED ON SELECTION
DISPOSABLES (PLASTIC SILVERWARE, NAPKINS, PLATES, CUPS) +\$1.50 - \$1.75
LABOR & SERVICES..... +\$VARIES UPON NEEDS
LARGE DESSERT..... +\$4.00
SMALL DESSERT..... +\$2.50



BOXED LUNCHES

CHOOSE ONE SANDWICH, ONE SIDE, & INCLUDES A SMALL BAG OF SALTED CHIPS, A COOKIE, AND A BOTTLE OF WATER.

SANDWICHES..... GLUTEN FREE OPTIONS AVAILABLE

CHICKEN SALAD CROISSANT: CHICKEN SALAD, LETTUCE AND TOMATO SERVED ON A CROISSANT.

CLUB WRAP: DELI HAM AND TURKEY, SAVORY BACON, AMERICAN CHEESE, RED LEAF LETTUCE, AND ROMA TOMATOES ON A FLOUR TORTILLA. SERVED WITH A SIDE OF HONEY MUSTARD DRESSING.

CHICKEN CAESAR WRAP: SEASONED CHICKEN WITH CREAMY CAESAR DRESSING, CHOPPED ROMAINE, AND PARMESAN CHEESE ON A WHITE OR SPINACH WRAP.

HUMMUS & VEGGIE WRAP: SPINACH WRAP, ROASTED RED PEPPER HUMMUS, AND FRESH VEGGIES.

PIMENTO CHEESE & TOMATO: PIMENTO CHEESE AND TOMATO SERVED ON SOURDOUGH BREAD.

TURKEY & SWISS: TURKEY AND SWISS SERVED WITH LETTUCE, TOMATO, MAYO, AND MUSTARD ON THE SIDE.

HAM & CHEDDAR: HAM AND CHEDDAR SERVED WITH LETTUCE, TOMATO, MAYO, AND MUSTARD ON THE SIDE.

SIDE CHOICES (ONE PER PERSON)

LEMON ORZO SALAD
TORTELLINI PASTA SALAD
FRESH FRUIT

SOUP & SALAD

CHOOSE ONE SALAD, ONE SOUP, AND INCLUDES A COOKIE AND A BOTTLE OF WATER

SALAD OPTIONS.....

**AVAILABALE DRESSINGS: BALSAMIC, CAESAR, RANCH, ITALIAN, RASPBERRY
VINAGRETTE**

DELUXE HOUSE SALAD: LETTUCE TOMATO, CUCUMBERS, MIXED CHEESE, CARROTS, RED ONION

CAESAR SALAD (NOT PRE-MIXED)
STRAWBERRY FIELDS SALAD (NO CHICKEN)

SOUP OPTIONS.....

CHEESY POTATO
BROCCOLI CHEDDAR
TOMATO BISQUE
BEEF CHILI



BBQ MENU

PRICING FOR A CHOICE OF ONE MEAT STARTS AT \$18 PER PERSON
PRICING FOR A CHOICE OF TWO MEATS STARTS AT \$21 PER PERSON

MEATS...
(COMES WITH BUNS AND COLESLAW, AND A CHOICE OF TWO SIDES)

SMOKED PULLED PORK

SMOKED BRISKET

SMOKED PULLED CHICKEN

SMOKED BBQ CHICKEN QUARTERS

SMOKED KIELBASA SAUSAGE

SMOKED PORK LOIN

SMOKED PORK RIBS (+ \$3)

SIDE CHOICES...

MAC N' CHEESE

BAKED BEANS

POTATO SALAD

MACARONI SALAD

ITALIAN PASTA SALAD

COUNTRY GREEN BEANS

BROCCOLI SALAD

ROUTE 11 CHIPS

HUSH PUPPIES

BANANA PUDDING

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

ADD EXTRA SIDE..... + \$2.50 PER PERSON

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE)..... +\$2.50 PER PERSON

HIGHER END DESSERTS..... +\$VARIES BASED ON SELECTION

DISPOSABLES (PLASTIC SILVERWARE, NAPKINS, PLATES, CUPS) +\$1.50 - \$1.75

LABOR & SERVICES..... +\$VARIES UPON NEEDS

LARGE DESSERT..... +\$4.00

SMALL DESSERT..... +\$2.50



SALADS

CAESAR SALAD WITH HOMEMADE CROUTONS, SAVORY DRESSING, SUN-DRIED TOMATOES, AND SHAVED PARMESAN.

MIXED GREENS WITH DRIED CRANBERRY, SHAVED PARMESAN, TOASTED WALNUTS, AND BALSAMIC VINAIGRETTE.

MIXED GREENS WITH ORANGE SEGMENTS, TOASTED ALMONDS, GOAT CHEESE AND CITRUS VINAIGRETTE.

MIXED GREENS WITH CHERRY TOMATOES, FETA CHEESE, HAZELNUTS, AND RASPBERRY VINAIGRETTE.

CAPRESE SALAD WITH FRESH MOZZARELLA, ROMA TOMATOES, BASIL, AND BALSAMIC.

GARDEN SALAD WITH GRAPE TOMATOES, CARROTS, CUCUMBERS, CROUTONS AND ITALIAN VINAIGRETTE.



DESSERTS

LARGE DESSERTS

\$4.00 PER PERSON

- CHOCOLATE GANACHE TART WITH SALTED
CAMEL
- CARROT CAKE
- CHOCOLATE GANACHE RED WINE CAKE
WITH RASPBERRY FILLING
- TIRAMISU CAKE
- CHOCOLATE MOCHA TORTE
- RUM CAKE WITH PECAN GLAZE
- CHOCOLATE MOUSSE TRIFLE
- LEMON COCONUT CAKE
- CHEESECAKE WITH RASPBERRY SAUCE
- GINGERBREAD CAKE WITH LEMON GLAZE
- CARAMEL APPLE TART WITH STREUSEL
TOPPING
- CHOCOLATE PECAN TART

SMALL BITE DESSERTS

\$2.50 PER PERSON

- ASSORTED TRUFFLES
- PUMPKIN PIE BITE WITH CANDIED BLACK WALNUTS
- CHOCOLATE MOUSSE SHOOTER
- LEMON CURD SHOOTER
- GINGERBREAD CAKE BITE WITH LEMON CURD
- CHOCOLATE CHEESECAKE BITES WITH STRAWBERRIES
- ORANGE ALMOND CAKE BITES



BREAKFAST MENU

The Breakfast Club \$14 per person

- Assorted Pastries
- Assorted Bagel with Cream Cheese
- Assorted Yogurts
- Fresh Fruit
- Juices
- Boxed Coffee with fixings

Egg-cellent Start \$16 per person

- Assorted Breakfast Sandwiches
- Breakfast Potatoes
- Assorted Quiche
- Fresh Fruit
- Juices
- Boxed Coffee with fixings

Sunrise Delights \$18 per person

- Assorted Quiche
- Waffles with Fresh Berries/ French Toast Casserole
- Hash Brown Casserole
- Sausage Patties or Bacon
- Fresh Fruit
- Juices
- Coffee with fixings





BREAKFAST DRINK OPTIONS

Boxed Coffee

1 Box of just coffee: \$20

Box with fixings: \$22.50 each

Box of Hot Chocolate: \$20 (comes with cups)

Juices

Juices: \$2.75 per person

Bottled Water: \$2.00 per person





TACO TRAIN MENU

PRICING STARTS AT \$17 PER PERSON

SEASONED BEEF

SEASONED CHICKEN

BLACK BEAN CORN SALSA

SPANISH RICE

MIXED CHEESE

SALSA/SOUR CREAM

TORTILLA CHIPS

GUACAMOLE

SHREDDED LETTUCE

SOFT FLOUR SHELL





PASTA PARADE MENU

PRICING STARTS AT \$17 PER PERSON

BAKED ZITI

CHICKEN ALFREDO

ROASTED BROCCOLI

GARLIC BREAD

GARDEN SALAD & DRESSINGS





GUY'S NIGHT OUT MENU

STARTING AT \$20 PER PERSON

BONELESS BUFFALO WINGS

SIDE RANCH

BARBEQUE BONELESS WINGS

CELERY/CARROTS

CHEESEBURGER SLIDERS

STEAK FRIES

CONDIMENT TRAY





SPUDTACULAR CHILI BAR MENU

Starting at \$18 per person

Potato

Cheese

Green Onions

Sour Cream

Butter

Bacon

Chili (Beef)

Tossed Salad

Assorted Dressings

Rolls/Butter





DIPS & THINGS

Starting at \$18 per person

Buffalo Chicken Dip

Spinach Artichoke Dip

Beer Cheese

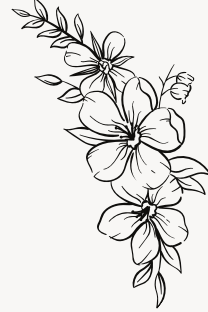
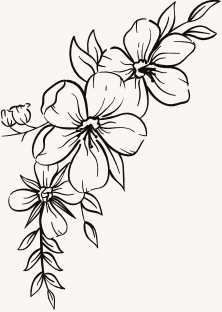
Pita Chips

Tortilla Chips

Soft Pretzels

Cantine Salsa





APPETIZERS & HORS D'OEUVRES MENU

Compliment your event with a few of our favorite appetizers or create an entire hor d'oeuvres menu for an occasion that's sure to be memorable!

Recommend (5-6) selections.

- Chipotle shrimp & guacamole tostada bites topped with tomato relish. **\$3.50**
- BBQ shrimp & grit bites. **\$4.50**
- Gaufrette potato topped with smoked salmon, “everything” aioli, pickled red onion, and lemon zest. **\$3.75**
- Gaufrette potato topped with mini lump crab cake, tomato jam, and crispy parmesan. **\$4.75**
- Sesame tuna & avocado wonton cups with sriracha aioli. **\$4.00**
- Cheesy crab artichoke crostini. **\$4.25**
- Shrimp & crab filo cups. **\$3.75**
- Crab stuffed marinated mushrooms topped with lemon basil aioli. **\$4.50**
- Bacon wrapped shrimp with bourbon barbecue glaze. **\$4.00**
- Cranberry brie bites with candied walnuts. **\$3.00**
- Crostini with sun-dried tomato pesto spread, bruschetta, and balsamic glaze. **\$3.75**
- Steak crostini with balsamic caramelized onions, and horseradish aioli. **\$4.00**
- Dried fig crostini with gorgonzola, pickled red onion, candied pecans, and balsamic glaze. **\$3.75**
- Pimento cheese and pork belly crostini with green tomato relish. **\$4.00**
- Tomato mozzarella flatbread with fresh basil and pesto sauce. **\$3.50**
- Mediterranean chicken flatbread with sun-dried tomatoes, artichokes, kalamata olives, roasted peppers and feta cheese. **\$3.75**
- Mini beef wellington bites with bearnaise sauce. **\$4.50**
- Brisket cheesesteak spring rolls with cheese sauce and red sauce. **\$4.25**
- Sweet potato blinis topped with smoked pulled pork, chipotle aioli, and pickle relish. **\$4.00**
- Thai chicken spring rolls with cilantro lime peanut sauce. **\$3.25**
- Thai vegetable spring rolls with duck sauce. **\$3.00**
- Pork and vegetable potstickers with sweet-n-sour sauce. **\$3.00**



APPETIZERS & HORS D'OEUVRES MENU

Compliment your event with a few of our favorite appetizers or create an entire hor d'oeuvres menu for an occasion that's sure to be memorable!

Recommend (5-6) selections.

- Assorted Deli style pinwheel wraps. **\$3.00**
- Pimento cheese deviled eggs with ancho honey glazed bacon. **\$3.25**
- Loaded Yukon gold potato bite. **\$3.25**
- Spinach artichoke filo cups with crispy parmesan. **\$3.00**
- Italian sausage stuffed mini bell peppers. **\$3.25**
- Melon prosciutto brochette with fresh mozzarella, basil, and balsamic. **\$3.50**
- Greek chicken brochettes. **\$3.50**
- Caprese and antipasto brochettes. **\$3.75**
- Risotto fritters with herb mozzarella, basil pesto, and tomato coulis. **\$3.25**
- Fresh fruit brochettes with honey yogurt dip. **\$3.00**
- Crudite cups with green goddess dressing or roasted pepper hummus. **\$3.00**
- Prosciutto wrapped figs with toasted walnuts, gorgonzola, and balsamic. **\$3.75**
- Maple bacon wrapped dates with herb goat cheese. **\$3.50**
- Caprese sliders with fresh mozzarella, Roma tomatoes, basil pesto, and balsamic. **\$3.25**
- Pimento cheese sliders with tomato and bacon. **\$3.25**
- Cheeseburger sliders with 'house' pickles. **\$3.50**
- Steak sliders with caramelized onions and horseradish sauce. **\$4.00**

- Charcuterie Display: Large: **\$250** Medium: **\$150** Small: **\$100**
- Fruit & Cheese Tray: A variety of imported and domestic cheese, accompanied with fresh fruit and assorted crackers. Serves 30-35 people. **\$100**
- Relish Tray: An assortment of fresh and marinated vegetables served with ranch dressing. Serves 30-35 people. **\$85**
- Antipasto Tray: Marinated artichoke hearts, roasted peppers, kalamata olives, cherry tomatoes, & pepperoncini accompanied with salami, prosciutto ham, provolone, marinated mozzarella, basil pesto, roasted garlic, and toasted baguette bread. Serves 30-35 people. **\$125**



PRE BUILT MENUS

The Grapevine \$24 per person

- Roasted pork loin with creamy Dijon sauce
- Rosemary red wine marinated grilled flank steak with chimichurri
- Mashed potatoes
- Broccoli, carrots, & bell peppers
- Salad of your choice
- Rolls/Butter

Dine-O-Mite \$21 per person

- Baked ziti with beef or vegetarian
- Margarita chicken with creamy alfredo, blistered tomatoes, and pesto drizzle
- Country green beans
- Caesar salad
- Garlic breadsticks

Gourmet Galore \$29 per person

- Pan seared filet mignon with garlic herb butter and red wine braised mushrooms
- Lemon herb grilled salmon or chicken breast served with a pepper and basil pesto
- Potato gratin
- Oven roasted asparagus
- Salad of your choice
- Rolls/Butter





PRE BUILT MENUS

Starry Night \$21 per person

- Parmesan crusted chicken piccata with lemon, caper, and fresh dill sauce
- Baked pesto penne with creamy marinara
- Herb butter sauteed green beans
- Salad of your choice
- Rolls/Butter

Queen's Feast \$21 per person

- Grilled California caprese chicken with avocado, tomato, fresh mozzarella, and basil
- Broccoli, bell pepper fettuccine Alfredo
- Roasted vegetable medley
- Caesar salad
- Rolls/Butter

Savor the Flavor \$21 per person

- Marinated bruschetta chicken with crispy parmesan and balsamic glaze
- Sesame grilled pork tenderloin with a dried fruit chutney
- Roasted baby potatoes
- Seasonal sauteed vegetables
- Salad of your choice
- Rolls/Butter





LUNCHES

PER DIEM \$15 PER PERSON

CHOOSE ONE SANDWICH, ONE SIDE, & INCLUDES
A COOKIE, AND A BOTTLE OF WATER.

SANDWICHES..... GLUTEN FREE OPTIONS AVAILABLE

CHICKEN SALAD CROISSANT: CHICKEN SALAD, LETTUCE AND TOMATO
SERVED ON A CROISSANT.

CLUB WRAP: DELI HAM AND TURKEY, SAVORY BACON, AMERICAN CHEESE,
RED LEAF LETTUCE, AND ROMA TOMATOES ON A FLOUR TORTILLA. SERVED
WITH A SIDE OF HONEY MUSTARD DRESSING.

CHICKEN CAESAR WRAP: SEASONED CHICKEN WITH CREAMY CAESAR
DRESSING, CHOPPED ROMAINE, AND PARMESAN CHEESE ON A WHITE OR
SPINACH WRAP.

HUMMUS & VEGGIE WRAP: SPINACH WRAP, ROASTED RED PEPPER HUMMUS,
AND FRESH VEGGIES.

PIMENTO CHEESE & TOMATO: PIMENTO CHEESE AND TOMATO SERVED ON
SOURDOUGH BREAD.

TURKEY & SWISS: TURKEY AND SWISS SERVED WITH LETTUCE, TOMATO,
MAYO, AND MUSTARD ON THE SIDE.

HAM & CHEDDAR: HAM AND CHEDDAR SERVED WITH LETTUCE, TOMATO,
MAYO, AND MUSTARD ON THE SIDE.

SIDE CHOICES (ONE PER PERSON)

LEMON ORZO SALAD
TORTELLINI PASTA SALAD
FRESH FRUIT

SOUP & SALAD

CHOOSE ONE SALAD, ONE SOUP, AND INCLUDES
A COOKIE AND A BOTTLE OF WATER

SALAD OPTIONS.....

**AVAILABALE DRESSINGS: BALSAMIC, CAESAR, RANCH, ITALIAN, RASPBERRY
VINAGRETTE**

DELUXE HOUSE SALAD: LETTUCE TOMATO, CUCUMBERS, MIXED CHEESE, CARROTS, RED
ONION

CAESAR SALAD (NOT PRE-MIXED)
STRAWBERRY FIELDS SALAD (NO CHICKEN)

SOUP OPTIONS.....

CHEESY POTATO
BROCCOLI CHEDDAR
TOMATO BISQUE
BEEF CHILI



PER DIEM DINNER OPTIONS

PRICING STARTS AT \$15 PER PERSON
CHOOSE 1 ENTREE & 2 SIDES
COMES WITH ROLLS & BUTTER

ENTREES...

MARINATED GRILLED CHICKEN
CHICKEN BRUSCHETTA
CHICKEN CAPRESE
CHICKEN WITH PARMESAN CREAM SAUCE
CHICKEN MARGHERITA
PARMESAN CRUSTED CHICKEN PICATTA
PORK LOIN WITH CREAMY DIJON SAUCE
PULLED PORK
CIDER GLAZED PORK LOIN
MANGO CHIPOTLE BBQ PORK LOIN
BAKED ZITI (VEGETARIAN)
BAKED ZITI WITH MEAT SAUCE
BAKED PENNE CHICKEN ALFREDO WITH BROCCOLI
PASTA CARBONARA WITH CHICKEN
SOUTHWEST CHICKEN AND BROCCOLI PASTA
CREAMY TOMATO & SPINACH PASTA

SIDE CHOICES (CHOOSE 2 PER PERSON)

ROASTED BABY POTATOES
POTATO GRATIN
YUKON GOLD MASHED POTATOES
HERB RICE PILAF
ROASTED VEGETABLE MEDLEY]
COUNTRY GREEN BEANS
ROASTED BABY CARROTS
ROASTED ASPARAGUS
STEAMED GREEN BEANS & CARROTS
MACARONI AND CHEESE
TOSSED SALAD WITH BALSAMIC AND RANCH
CAESAR SALAD

DESSERT

SHEET CAKE

DRINKS

TEA AND WATER



PER DIEM BREAKFAST OPTIONS

PRICING STARTS AT \$13 PER PERSON

‘COLD’ BREAKFAST

ASSORTED PASTIRES

ASSORTED YOGURTS

FRESH FRUIT

JUICES

BOXED COFFEE WITH FIXINGS

‘HOT’ BREAKFAST

ASSORTED BREAKFAST SANDWICHES

BREAKFAST POTATOES

FRESH FRUIT

JUICES

BOXED COFFEE WITH FIXINGS