



### Coffee Break Enhancements

Freshly Brewed Illy Regular & Decaffeinated Coffee &  
A Selection of Organic Lot 35 Teas | **\$14 per Person**  
Chilled Fruit Juices — Options Include Orange, Apple, Grapefruit, Tomato,  
V8, Pineapple & Cranberry | **\$90 per Gallon**  
Freshly Brewed Iced Tea, Sweet or Unsweetened | **\$95 per Gallon**  
Individually Bottled Still & Sparkling Water | **\$6 Each**  
An Assortment of Regular, Diet & Caffeine-Free Soft Drinks | **\$6 Each**

Sliced Fruits, Melons & Berries | **\$15 per Person**  
Double Fudge Brownies & Assorted Cookies | **\$48 per Dozen**  
Raisin and Plain Scones, Devon Cream, Preserves | **\$12 per Person**  
Assorted Mini Cupcakes | **\$12 per Person**

Assorted Freshly Baked Cookies | **\$9 per Person**  
Individual Bags of Popcorn, Pretzels & Potato Chips | **\$46 per Dozen**  
Market Basket of Hand Picked Whole Fruits | **\$6 per Piece**  
Assorted Kind Bars | **\$6 Each**

### Themed Coffee Breaks

Coffee Breaks Include Freshly Brewed Illy Regular & Decaffeinated Coffee &  
A Selection of Organic Lot 35 Teas

### Energize | \$34

Berry Bowl  
Build Your Own Trail Mix Bar; Selection of Nuts, Dried Fruits, Seeds,  
Chocolate; Almond Milk, Honey, Banana, Hemp Seeds, Peanut  
Butter Smoothie; Spinach, Cucumber, Celery, Apple, Chia Seeds,  
Lemon Juice, Ginger; Mezze Platter of Cucumber, Kale, Falafel,  
Tahini Hummus; Strawberry Cream Tarts; Coffee Cake

### Farmers Market | \$32

Kale & Cucumber Shots; Seasonal Whole Fruit; Vegetable  
Crudités & Hummus Spread; Tomato & Mozzarella Lollipops  
& Pesto; Lemon Bars; Brownies

### Cookie Monster Break | \$36

Dark Chocolate Chip & Sea Salt; Oatmeal & Raisin; White  
Chocolate & Macadamia Nut; Sugar & Coconut Macaroons

### The Duchess Sweet Counter | \$38

Plain Croissants; Almond Croissants; Cherry Scones;  
Chocolate Chip Cookies; Double Chocolate Brownies;  
Monthly Feature

### French Patisserie Break | \$36

Open Faced Smoked Salmon Croissants; Croque Monsieur,  
Smoked Ham & Swiss Cheese; Brie & Spinach Quiche;  
Torched Goat Cheese & Grape Bruschetta; Clafoutis;  
Lemon Madeleine

### Power Booster | \$40

Carrot & Honey Juice; Cucumber & Ginger Juice; Acai  
Parfait; Vegetable Crudités with Low Fat Yogurt Dip; Fruit  
Skewers; Gluten Free Muffins

### Princess Yoga Break | \$42

Celery & Apple Juice; Beetroot & Orange Juice; Basil  
Charred Organic Vegetables on Multigrain Toast; Smashed  
Avocado on Pita Chips, Chunky Tomato Salsa; Granola,  
Fresh Berries, Yogurt; Grilled Pineapple, Honey Lime Syrup

### English Tea Time | \$44

Cracking Egg Salad, Arugula, Mayonnaise, Multi-Grain Loaf  
Coronation Chicken, Curried Mayonnaise, Apricot Jam, White Loaf  
Roasted Beef, Horseradish Aioli, Bermuda Johnny Bread  
Smoked Salmon, Chive Cream Cheese Pinwheel  
Classic Cucumber, Cream Cheese, Wheat Loaf  
Passionfruit Sable; Chocolate Caramel Tart; Macarons; Scones;  
Clotted Cream & Preserves

*A 17% Service Charge will be Applied to all Food & Beverage Prices. Chef Attendant Required Where Indicated for \$160 per Chef. One Chef Attendant Required for Every 50 guests, Unless Otherwise Specified*