

MORNING & AFTERNOON BREAKS

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins* & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

**Gluten-free Blueberry Muffins available upon request*

FRESH START

- Fresh-Cut Seasonal Fruit
- Assorted Chilled Fruit Juices
- Selection of Breakfast Pastries
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

AFTERNOON BREAKS

THE TAILGATE

- Pimento Cheese Finger Sandwiches
- Pigs in a Blanket
- Candied Bacon Deviled Eggs
- Assorted Soft Drinks

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisps
- Assorted Soft Drinks

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Iced Coffee
- FIJI Bottled Water

PEANUTS & POPCORN

- A Variety of Popcorn (Two of Chef's Daily Selections - classic, truffle, caramel or cheese)
- Ball Game Peanuts
- Assorted Soft Drinks

SWEET AND SALTY

- Mini Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips
- Freshly Squeezed Lemonade

FIT & FLAVORFUL

- Vegetable Crudites, Hummus & Pita Chips
- Assorted Olives
- Smoked Almonds
- Sparkling Water (San Pellegrino)
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Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. For a customized proposal, call 205.879.9996.

ALL DAY BREAK PACKAGES

OPTION ONE

MORNING BEVERAGE BREAK

- Assorted Chilled Fruit Juices
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON COOKIE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assorted Soft Drinks

OPTION TWO

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON BREAK

- Whole Fresh Fruit
- Freshly Baked Cookies
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assorted Soft Drinks

Individual bottled water available; Charged by consumption for an additional fee.

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A SAMPLING OF MULTI-DAY EVENTS

DAY ONE

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit & Berries
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select your own luncheon buffet (pg. 10)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY TWO

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 9)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY THREE

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 11)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Break service is for a maximum of one and a half hours. Please ask your catering consultant for details.

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A DAY OF HEALTH

ALL DAY PERFORMANCE PACKAGE

HEALTHY BREAKFAST BUFFET

- Egg White Cheese Sandwiches
- Turkey Sausage Patties
- Assorted Greek Yogurt
- Veggie Frittata
- Fresh-Cut Fruit & Berries
- Selection of Cold Cereals with Milk
Soy Milk or Almond Milk, Additional
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins & pretzels
- Granola Bars
- Seasonal Whole Fruit
- Vitamin Water

MIDDAY LUNCH BUFFET

- Field Greens with Balsamic Vinaigrette
- Orzo Tabouli Salad
- Assorted Sandwiches & Wraps

Roasted Vegetable Wrap

Served in a Spinach Wrap with boursin cheese & roasted vegetables

Downtown Deli Sandwich

Turkey & Smoked Gouda with Pesto Aiolo, Lettuce & Tomato

Southwestern Beef Wrap

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and Sriracha-Aioli Drizzle in a Tortilla Wrap

- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Vegetable Crudites, Hummus & Pita Chips
- Sliced Cheddar Cheese
- Honey Cinnamon Apple Slices
- Fresh Brewed Regular & Decaffeinated Coffee

OPTIONAL WATER STATION

- Still & Sparkling Bottled Water (Liter Bottles)
- Accompanied with your choice of: Lemon, Lime, Cucumber Slices & Fresh Strawberries

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour.

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CREATE YOUR OWN RECEPTION

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- **(V)** Crisp Market Fresh Vegetable Tray with your choice of hummus or ranch dressing *(Omit Ranch - **VGN**)*
- **(VGN)** Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce *(Omit Yogurt - **VGN**)*
- Tomato Mozzarella Skewers
- Chicken Salad Canapes

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- **(V)** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- **(V)** Mini Tuscan Ratatouille Tarts
- Smoked Chicken Quesadilla Cornucopias
- Shrimp & Grits Crisp
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Miniature Sweet Potato Canapes

CHEF-ATTENDED STATIONS *(Please pre-select one)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Roasted Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
tortellini, penne, bowtie or macaroni
And your choice of two sauces:
marinara, alfredo, or pesto cream

SELF-SERVE BEVERAGE STATION

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

V = Vegetarian • **G** = Gluten Free • **VGN** = Vegan

PLEASE NOTE: *A minimum of 50 people required.*

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HORS D'OEUVRES

Your Catering Sales representative will suggest necessary quantity based on your total guest count.

COLD SELECTIONS *(per piece; minimum of 25 pieces per selection)*

- V Tomato Mozzarella Skewers
- V Tomato, Basil & Roasted Garlic Bruschetta *(Omit Cheese - VGN)*
- G Asparagus Spears wrapped in Smoked Salmon
- G Jumbo Gulf Shrimp Display with Cocktail Sauce
- Tuna Tartare on Toast Points
- G Miniature Crabtinis
- Pimento Cheese Finger Sandwiches
- Vegetable Garden Canapes *(Omit Cream Cheese - VGN)*
- Black Pepper-Crusted Tenderloin with Dried Cherry Spread on Toast Points
- G Deviled Eggs
- G Chicken Salad in Cherry Tomatoes
- Black & Bleu Crostini
- VGN Asparagus Crostini with Red Pepper Pesto

HOT SELECTIONS *(per piece; minimum of 25 pieces per selection)*

- Miniature Sweet Potato Canapes
- V Mushrooms Stuffed with Spinach
- Mushrooms Stuffed with Crabmeat
- V Spanakopita
- V Mini Tuscan Ratatouille Tarts
- Barbecued Shrimp
- Coconut Shrimp with Thai Curry Sauce
- Shrimp & Grits Crisp
- Miniature Crab Cakes
- G Chicken & Andouille Sausage Skewers
- Chicken Spring Rolls with Sweet & Sour Sauce
- Coconut Chicken Tenders with Orange-Marmalade Sauce
- Smoked Chicken Quesadilla Cornucopias
- G Barbecued Chicken Satay
- G Spicy Buffalo Wings with Blue Cheese Dressing
- G Shrimp & Andouille Sausage Brochettes with Cajun Barbecue Butter
- Miniature Steak Sandwiches
- Teriyaki Steak Skewers
- G Bacon Wrapped Lobster Tail
- G Candied Bacon Lollipops
- G Lamb Lollipops
- Crab Beignets
- Zucchini Fritters
- G Bacon-wrapped Brussels Sprouts with Tabasco-Honey

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CARVING STATIONS & ACTION STATIONS

Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS

PASTA STATION

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese
Choice of sauce: marinara, alfredo or pesto cream

CAESAR SALAD STATION

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese & croutons

SHRIMP & GRITS

Jumbo Shrimp sauteed in seasoned butter and served in a martini glass over a bed of southern style grits
Choice of accompaniments: bacon, green onion & shredded cheddar cheese

GARLIC MASHPOTINI STATION

Garlic Mashed Potatoes served in a martini glass
Accompaniments: whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives

MAC & CHEESE BAR

Creamy Macaroni & Cheese served in a martini glass
Accompaniments: Peppers, Herb-Seasoned Bread Crumbs & Shredded Pork

CARVING STATIONS

Roasted Beef Tenderloin

Roasted Prime Strip Loin

Honey Glazed Bone-in Ham

Roasted Turkey Breast

Top Round of Beef (Serves 75)

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, dijon mustard, mayonnaise, and/or cranberry sauce.

PLEASE NOTE: *Attendant fees are based on 2 hours of service.*

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DISPLAY STATIONS & SWEETS

DISPLAY STATIONS *(A minimum of 20 people required)*

GRILLED TUSCAN ANTIPASTO
VEGETABLES WITH RUSTIC BREADS
A medley of farm fresh grilled vegetables;
served at room temperature

GARDEN CRUDITES
Harvest fresh, crisp garden vegetables served with
ranch dressing, hummus & pita chips

FRESH FRUIT & BERRY DISPLAY
Fresh seasonal fruit & berries
accompanied with yogurt & honey

CHEESE & FRUIT DISPLAY
A selection of regional and imported cheeses
served with fresh & dried fruit, local honey, smoked
almonds & assorted crackers

SPINACH & ARTICHOKE DIP
Served warm with toasted baguette

CHARCUTERIE BOARD
Assorted artisan cheeses and meats, olives,
mustard & chef's selection of rustic breads

SLICED SMOKED SALMON
With toast points & accompaniments –
chopped egg, capers, onion & tomatoes
SINGLE OPTION (serves 30-35)

CHILLED SEAFOOD DISPLAY
Maine lobster, alaskan king crab legs, jumbo shrimp &
lump crabmeat; served with cocktail & remoulade sauces

SOMETHING SWEET

Chocolate-Dipped Strawberries

Miniature Cheesecakes

A Variety of Macaroons

Chef's Selection of Chocolate Truffles

DESSERT DISPLAY *(A minimum of 50 people required)*

Assorted Cakes and Pies, Macaroons,
Chocolate Truffles & Chocolate-Dipped Strawberries

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A LA CARTE

BEVERAGES

Fresh Brewed Regular & Decaffeinated Coffee
Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch
Assorted Specialty Hot Teas
Red Bull
Sports Beverages
Vitamin Water
Bottled Juices
Assorted Soft Drinks
Milk (whole or 2%)
Fiji Still Water 330mL
San Pellegrino Sparking 500mL

BY THE DOZEN

Assorted Bags of Chips
Assorted Candy Bars
Assorted Brownies
Cinnamon Rolls
Variety of Granola Bars
Seasonal Whole Fruit
Assorted Freshly Baked Cookies
Warm Pretzels with Whole Grain Mustard
Yogurt Parfaits

SAVORY SNACKS

Mixed Nuts
Creole Snack Mix
Truffle Popcorn
Caramel Popcorn

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