Available May 7-13, 2023. Orders must be finalized by April 7, 2023. Groups of 50 people or more will incur a flat $100 commodities fee. Groups with fewer than 50 people will not be charged the commodity fee. Commodities fee is incurred for specialty packaging.

DROP-OFF BREAKFAST
10 person minimum and 75 person maximum. Includes freshly brewed regular coffee and chilled boxed water. Decaf is available upon request.

CONTINENTAL
9.00 per person

Fruit Platter (vegan)
Pineapple, melons and blueberries

CHOOSE ONE: Bagels with Cream Cheese or House-Baked Muffins
Bagels flavors are plain and everything, served with packaged cream cheese
Muffins include blueberry, pumpkin and apple cinnamon
(Udi's™ Certified GF Bagel or Muffin, 4.50 each)

CROISSANT BREAKFAST
14.00 per person

Fruit Platter (vegan, gluten-friendly)
Pineapple, melons and blueberries

Croissant
Assortment of ham, egg and swiss cheese croissants, and vegetarian spinach, egg and feta cheese croissants

RECEPTION PLATTERS

Cubed Cheese and Fruit Platter | Half: 60.00 Full: 120.00
Served with crackers, gluten-friendly rice crackers available upon request, 4.50 per package

Deluxe Fruit Platter (vegan) | Half: 60.00 Full: 120.00

Vegetable Platter (vegan) | Half: 50.00 Full: 100.00
Served with baby carrots, celery sticks and ranch dressing

Hummus Platter with Seasonal Vegetables (vegan, gluten-friendly) | Half: 70.00 Full: 140.00
Served with pita wedges

Domestic Cheese Platter | Half: 60.00 Full: 120.00
Served with crackers, gluten-friendly rice crackers available upon request, 5.00 per package

Guacamole | Half: 55.00 Full: 110.00
Served with tortilla chips and cilantro salsa
HOT HORS D’OEUVRES
Priced per dozen. Two dozen minimum.

Goat Cheese Tartlet | 30.50
15 dozen maximum, served with onion confit and thyme

Meatballs | 20.00
Choice of sauce: BBQ (gluten-friendly), Asian

Jalapeño Poppers | 19.50
Served with red pepper jelly

Pigs in a Blanket | 19.00
Served with mustard

Beef Taquitos | 20.00
Served with cilantro salsa

Assorted Mini Quiche | 26.00

Beef Wellington Puff Pastry Bites | 48.00
Served with horseradish aioli

Spanakopita | 24.00

Mini Vegetable Spring Rolls | 17.25
Served with sweet and sour sauce

Beef Empanadas | 20.00
Served with salsa

Samosa | 15.00
Served with cilantro mint sauce

Hot and Spicy Vegetarian Potstickers | 17.25
Served with chili garlic dipping sauce

COLD HORS D’OEUVRES
Priced per dozen. Two dozen minimum, maximum 10 dozen.

Wild Mushroom Crostini | 28.00

Classic Deviled Eggs (gluten-friendly) | 16.00
Maximum of 10 dozen, any combination of deviled eggs

Roasted Tomato and Pesto Crostini | 24.00

Smashed Chickpea Salad Sandwich | 30.00
Served on a mini roll

Roast Turkey with Provolone | 30.00
Served with lettuce, tomato and smoked tomato aioli on a brioche bun

Roast Beef and Bleu Cheese | 30.00
Served with lemon aioli on a brioche bun
DESSERTS

Priced per dozen

Passion Fruit Bar | 18.00
Lemon Bar | 18.00
Assorted Dessert Bars | 18.00
   almond raspberry, brownie and blondie
Grasshopper Tart | 28.00
   Two inch square
Fudge Brownie | 14.00
   Without nuts
Blondie Bar | 14.00
Assorted Mini Tarts | 28.00
   Caramel, lemon, peanut butter cup

DECORATED CAKES

Single layer, half sheet serves 40 guests, full sheet serves 80 guests. Standardized commencement inscription and decoration included in pricing.

White Cake | Half: 53.00 • Full: 70.00
   White or chocolate icing
Chocolate Cake | Half: 53.00 • Full: 70.00
   White or chocolate icing
Alternate Flour Cake (vegan) | Half: 65.00 • Full: 90.00
   Non-dairy white or chocolate icing

COOKIES

Priced per dozen (1.5 oz. size)

Boulder Almond Cookies (vegan, gluten-friendly) | 18.00
Assorted Homestyle Cookies | 12.50
Buffalo Cutout Sugar Cookies with Crystallized Sugar | 15.00
Alternate Flour Chocolate Chip Cookie with Peanut Butter Chips | 18.00
PASTRIES
Priced per dozen

Assorted Mini Danish | 19.25
Maple pecan, cinnamon swirl, apple, raspberry, apricot

Alternative Flour Banana Bread (gluten-friendly) | 19.00

Coconut Bread (vegan) | 19.25
10 dozen maximum

Mini Gluten-Friendly Chocolate Ricotta Muffin | 30.00
one dozen minimum

Mini Banana Nut Muffin | 23.00
two dozen minimum, must be sold in two dozen increments

Mini Blueberry Muffin | 23.00
two dozen minimum, must be sold in two dozen increments

Mini Chocolate Chip Muffin | 23.00
two dozen minimum, must be sold in two dozen increments

BEVERAGES
Priced per gallon. Maximum three selections.

Ice Water | 5.00
Traditional Lemonade | 13.75
Iced Tea | 14.75
Cranberry Sparkler | 17.75
White cranberry juice with Sierra Mist
Spa Water | 10.25
Citrus or cucumber
Starbucks Coffee | 22.00
Hot Teas | 14.00
Juices | 17.75
Orange or apple

Assorted Canned Sodas | 1.25 ea
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist

Alpine Spring Water | 3.25 ea
Bubly Sparkling Mineral Water | 1.50 ea
Assorted flavors