

BREAK OPTIONS

FRUIT & BAKERY BASKET \$26 per guest

Seasonal Fruit & Berry Platter
Individual Greek Yogurts: Vanilla and Fruit Flavors
Chef's Selection Assorted Breakfast Pastries

SWEET & SALTY \$26 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola Bars
Season's Best Whole Fruit

GREEN MACHINE \$28 per guest

Green Juice Shooters
Kiwi, Grapes, and Melon Skewers
Granny Smith Apples
Pistachio Matcha Cake Bite

SOUTH OF THE BORDER \$28 per guest

Tortilla Chips, Sour Cream, Guacamole, Fresh Salsa,
Warm Black Bean Dip and Chile Con Queso

ENHANCEMENT

Bucket of Imported Beer With Fresh Cut Limes | \$9 per beer

CHOCOHOLIC \$28 per guest

Chocolate-Covered Strawberries
White and Dark Chocolate Chip Cookies
Turtle Brownies
Cold Milk and Chocolate Milk

AT THE MOVIES \$28 per guest

Buttery, White Cheddar and Caramel Popcorn
Assorted Candy Bars, Plain and Peanut M&M's,
Soft Pretzels, Whole Grain Mustard, Queso Dip

BUILD YOUR OWN SNACK MIX \$26 per guest

Select (5) of the following:

Chocolate Covered Almonds	M&Ms
Dried Fruit	Sesame Sticks
Mixed Nuts	Pretzel Sticks
House-Made Granola	Banana Chips
Yogurt Covered Raisins	Chocolate Covered Pretzels

HEALTH NUT \$30 per guest

Almonds, Walnuts and Cashews
Fruit and Berry Kabobs with Mint Honey Yogurt Dipping
Sauce Grilled and Raw Vegetables with Roasted Garlic
Hummus

BOOST \$30 per guest

House-Made Trail Mix
Assorted Individual Protein/Energy Bars
Chocolate-Covered Almonds and Yogurt-Covered Raisins
Watermelon Skewers with Basil Mint Vinaigrette

WELLNESS \$36 per guest

Beef Jerky
Assorted Raw Nuts & Seeds
Cheese Sticks
Apples & Bananas
Grain-Free Crackers with Almond Butter
Dark Chocolate Squares

BREAK PER PERSON SERVICE

Based on 30 minutes of service and a minimum of 20 guests

\$200 charge applies if under minimum

Gluten-free options available upon request

*May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
26 % service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2026.

QUENCHERS & SNACKS

ALL DAY BEVERAGE PACKAGE \$54 per guest

10 hours max

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Teas and Herbal Teas

Bottled Fruit Juices, Bottled Iced Teas Red Bull Energy Drinks

Assorted Coca-Cola Soft Drinks

(Coke, Diet Coke, Sprite and Ginger Ale

Mountain Shadows Bottled Water

A LA CARTE

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Teas and Herbal Teas

Service Includes a Selection of Dairy and Non Dairy Milks

\$125 per gallon | \$78 per half gallon

Cold Brew Coffee with a Selection of Flavored Syrups

Service Includes a Selection of Dairy and Non Dairy Milks

\$125 per gallon | \$78 per half gallon

Orange, Grapefruit, Cranberry and Apple Juices

Old-Fashioned Lemonade, Fresh-Brewed Iced Tea

and Prickly Pear Lemonade

\$100 per gallon | \$65 per half gallon

Sedona Sparkling Water, Bottled Fruit Juices, Bottled Iced

Teas, Red Bull Energy Drinks and Body Armor \$9 each

Individual Cans of Illy Cold Brew \$9 each

MS Bottled Water \$8 each

Assorted Coca-Cola Soft Drinks (Coke, Diet Coke, Sprite and

Ginger Ale \$8 each

LOCAL COLD-PRESSED JUICES

Cold Pressed Greens

Cold Pressed Greens with Ginger

Cold Pressed Orange Turmeric

\$13 each pre-ordered, set quantities, minimum order of 10

SNACKS

Individual Granola Bars and Fruit Bars, Full Size Assorted

Candy Bars and Protein Bars, Assorted Individual Bags of

Chips, Pretzels and Popcorn \$9 each

Season's Best Whole Fruit \$9 each

*charged per piece and must be pre-purchased

House-made Fruit, Nut, and Seed Bars \$120 per dozen

House-made Protein Oat Bites \$76 per dozen

Individual Greek Yogurts: Vanilla and Fruit Flavors \$12 each

Greek Yogurt Parfait with House-Made Granola, Fruit Preserves
and Fresh Berries \$14 each

Fruit Kabobs with Mint Honey Yogurt Dipping \$16 per person

Sliced Fruit and Berry Platter \$20 per person

Imported and Domestic Artisan Display with Soft and Hard
Cheeses Served with Sliced Breads and Crackers
\$28 per guest

Roasted Tomato Hummus with Pine Nuts, Raw & Pickled
Vegetables Served with Pita Crisps \$22 per guest

Antipasti Platter with Marinated Vegetables, Imported and
Domestic Cheeses, Sliced and Cured Meats, Mediterranean
Olives with Sliced Rustic Breads and Artisan Crackers

\$34 per guest

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THE PROLIFIC OVEN

PROFITEROLES \$74 per dozen

Filled with Vanilla Cream, Topped with Chocolate Glaze

PASTRIES \$74 per dozen, per item

Chocolate and Butter Croissants, Breakfast Breads or
Chocolate Sun-Dried Cranberry Scones

MUFFINS \$74 per dozen

Chef Assorted

MORNING BREADS \$74 per dozen, per item

Chef Assorted

BAGELS \$72 per dozen, per item

Plain and Everything Bagels with Whipped Cream Cheese

ASSORTED FRESHLY BAKED COOKIES

\$74 per dozen | \$76 per dozen for Jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin,
Double Chocolate Chip, Sugar, and Snickerdoodle

SPECIALTY CUPCAKES

\$78 per dozen, per item | \$74 per dozen for mini size
minimum of two dozen per flavor

Lemon with Grapefruit Cream Cheese Frosting

Chocolate Black Forest with Cherry Buttercream Frosting

Churro with Dulce de Leche Buttercream Frosting

Caramel Macchiato with Coffee Buttercream Frosting

Piña Colada with Toasted Coconut Frosting

Chefs Assorted

DESSERTS & BROWNIES \$74 per dozen, per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars,
White Chocolate Blondies, Triple Chocolate Brookie

PETITE PIES \$74 per dozen

Key Lime, Chocolate Cream, or Mixed Berry

THE PROLIFIC OVEN DETAILS & DIETARY REQUESTS

Treats indicated are ordered by the individual flavor, per dozen

Gluten-free and Dairy Free options available upon request

Please notify your catering manager of special dietary requests

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