CATERING
BEVERAGE

available for on-site meetings

ALL DAY PACKAGE  $50++ per person / 8 hours
HALF DAY PACKAGE  $35++ per person / 4 hours
TWO HOUR PACKAGE  $15++ per person / 2 hours

INCLUDES:
COFFEE & ASSORTED TEAS
HOUSE SELECTION OF 2 JUICES
ICE WATER STATION

UPGRADE TO BOTTLED WATER:
STILL +$3PP++, SPARKLING +$3.50PP++

OFF-SITE DROP OFF:  $20++ per person, includes bottled water

SNACKS

available for on-site meetings

ALL DAY PACKAGE  $50++ per person / 8 hours
HALF DAY PACKAGE  $35++ per person / 4 hours
TWO HOUR PACKAGE  $15++ per person / 2 hours

INCLUDES:
WHOLE FRUIT, DRIED FRUIT, NUTS, & CHOCOLATE RAISINS
POTATO CHIPS & MINI PRETZELS

OFF-SITE DROP OFF:  $20++ per person

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
BREAKFAST self-serve buffet for one hour
add attendant: on-site $150++, off-site $200++
additional hours: on-site $20++ per person

**CONTINENTAL** — $25++ per person

**INCLUDES:**
- COFFEE, ASSORTED TEAS, HOUSE SELECTION OF 2 JUICES, AND WATER
- ARTISAN MINI PASTRIES, MUFFINS, & CORN BREAD
- FRESH FRUIT CUPS

**CONTINENTAL PLUS** — $35++ per person

**INCLUDES:**
- COFFEE, ASSORTED TEAS, HOUSE SELECTION OF 2 JUICES, AND WATER
- ARTISAN MINI PASTRIES, MUFFINS, & CORN BREAD
- NY MINI BAGELS - WHIPPED CREAM CHEESE
- YOGURT PARFAIT CUPS, GRANOLA, BERRIES
- FRESH FRUIT CUPS

**POWER BREAKFAST** — $45++ per person

**INCLUDES:**
- COFFEE, ASSORTED TEAS, HOUSE SELECTION OF 2 JUICES, AND WATER
- ARTISAN MINI PASTRIES, MUFFINS, & CORN BREAD
- FRESH FRUIT CUPS
- SOFT SCRAMBLED EGGS
- TATER TOTS
- BREAKFAST BACON & SAUSAGE

**SWEET BREAKFAST** — $45++ per person

**INCLUDES:**
- COFFEE, ASSORTED TEAS, HOUSE SELECTION OF 2 JUICES, AND WATER
- ARTISAN MINI PASTRIES, MUFFINS, & CORN BREAD
- FRESH FRUIT CUPS
- FRENCH TOAST WITH BERRY COMPOTE & NUTELLA
- BREAKFAST BACON & SAUSAGE
WORKING LUNCH  self-serve buffet for one hour
add attendant: on-site $150++, off-site $200++
additional hours: on-site $20++ per person

half tray (8-10 people) $350
full tray (15-20 people) $700

SALAD
please select one

CAESAR SALAD  ROMAINE, CROUTONS, PARMESAN, CAESAR DRESSING
IGC SALAD    MKT LETTUCE, CHERRY TOMATO, RED ONION, CUCUMBER, BALSAMIC VINAIGRETTE

SANDWICHES
please select three

FRENCH CAFE  BRIE, ARUGULA, PICKLED RED ONION, TOMATO, GRAIN MUSTARD, MAYO, BAGUETTE
EGG SALAD    DUKE’S MAYO, SHISO, PUMPERNICKEL BAGUETTE
CAPRESE      MOZZARELLA, TOMATO, AGED BALSAMIC, PESTO, AIOLI, ARUGULA, WHOLE WHEAT WRAP
CHICKEN CAESAR CAESAR MAYO, ROMAINE, PARMESAN, WHOLE WHEAT WRAP
SMOKED TURKEY CHEDDAR, WHITE BALSAMIC, SWEET MUSTARD, MAYO, GREEN APPLE, PRETZEL HERO
MUFFALETTA  MORTADELLA, WHIPPED RICOTTA, PICKLED RED ONIONS, BLACK OLIVES, PESTO, PUMPERNICKEL BAGUETTE

DESSERT
half tray (12 pieces) $36
full tray (24 pieces) $72

HOUSE-MADE CHOCOLATE CHIP COOKIES

BEVERAGES
$3 each

COCA COLA
DIET COKE
SPRITE
SELTZER
BOTTLED WATER
BUFFET  self-serve buffet with chafing dishes and sternos for one hour
add attendant: on-site $150++, off-site $200++
additional hours: on-site $20++ per person

SALAD  please select one
half tray (8-10 people) $90
full tray (15-20 people) $180
CAESAR SALAD  ROMAINE, CROUTONS, PARMESAN, CAESAR DRESSING
IGC SALAD  MKT LETTUCE, CHERRY TOMATO, RED ONION, CUCUMBER, BALSAMIC VINAIGRETTE

PASTA  please select one
half tray (8-10 people) $135
full tray (15-20 people) $270
PENNE MARINARA  PENNE A LA VODKA  PENNE PRIMAVERA  PENNE PESTO

ENTREES  please select one
half tray (8-10 people) $180
full tray (15-20 people) $360
GARLIC MARINATED CHICKEN  GARLIC & HERBS
CHICKEN FRANCESE  WHITE WINE & LEMON BUTTER SAUCE
CHICKEN PICCATA  LEMON, GARLIC, SHALLOTS, CAPERS
CHICKEN PARMESAN  TOMATO SAUCE, MOZZARELLA, PARMESAN
CHICKEN MARSALA  MUSHROOM & MARSALA WINE SAUCE
SLICED STEAK  APPLE BRANDY & PEPPERCORN SAUCE
SLICED PORK LOIN  BOURBON & APPLE CIDER REDUCTION
SLICED STEAK  MUSHROOM & MARSALA WINE SAUCE
SHEPHERD’S PIE  BRAISED BEEF, MASHED POTATO & CHEDDAR CRUST
SAUSAGE & PEPPERS  CHICKEN SAUSAGE, ONIONS, GARLIC, PEPPERS, TOMATO
ROASTED MARINATED SALMON  SALSA ROSA, CHARRED LIME
BLACKENED MAHI MAHI  SALSA VERDE, ROASTED TOMATOES
ROASTED COD  WHITE WINE & LEMON BUTTER SAUCE, CAPERS

SIDES  please select one
half tray (8-10 people) $90
full tray (15-20 people) $180
MASHED POTATOES
ROASTED FINGERLINGS
SAFFRON RICE
ROASTED VEGETABLE MEDLEY

DESSERT
half tray (12 pieces) $36
full tray (24 pieces) $72
HOUSE-MADE CHOCOLATE CHIP COOKIES
PLATTERS

please select one

half tray (8-10 people) $75
full tray (15-20 people) $150
half tray = 15 pieces / full tray = 30 pieces

VEGETABLE CRUDITÉS  RAW MARKET VEGETABLES, RANCH DRESSING
MEZZE  HUMMUS, OLIVES, FETA, GRILLED PITA
FARMSTEAD CHEESE  GRAPES, PRESERVES, CRACKERS
CHARCUTERIE  CORNICHON, MUSTARD, CROSTINI
FRESH FRUIT CUTS
GOAT CHEESE CROSTINI*  PESTO, BASIL
TOMATO BRUSCHETTA*  GRATED TOMATO, OLIVE OIL, CHIVES
VEGETABLE SPRING ROLLS*  SWEET CHILI SAUCE
PIGS IN BLANKETS*  SIR KENSINGTON KETCHUP
BUFFALO WINGS  BLUE CHEESE DRESSING, CELERY
GRILLED CHICKEN SATAY SKEWERS*  PEANUT SAUCE, CILANTRO
GRILLED BEEF TERIYAKI SKEWERS*  SCALLIONS, SESAME SEEDS
CHICKEN EMPANADAS*  HONEY MUSTARD
BEEF EMPANADAS*  HONEY MUSTARD
BUTTERMILK FRIED CHICKEN TENDERS  BBQ SAUCE
BUTCHER’S MEATBALLS  MARINARA SAUCE, PARMESAN
MINI CRAB CAKES*  HORSERADISH TARTAR SAUCE
GRILLED SHRIMP SKEWERS*  CHILI & LIME

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PARTY PACKAGES

half tray (8-10 people) $180
full tray (15-20 people) $360

PIZZA PARTY
INCLUDES:
TRAY BAKED SICILIAN STYLE PIZZA
MARGHERITA, PEPPERONI, & BBQ CHICKEN
PARMESAN, CHILI FLAKES, OREGANO, GARLIC POWDER

TACO PARTY
INCLUDES:
CHICKEN, ARRACHERA, & SWEET POTATO, CORN TORTILLAS
BLACK BEAN PUREE, SHAVED CABBAGE, & SALSA VERDE
CILANTRO, CREMA, & LIME
ADD CHIPS & GUACAMOLE
half tray (8-10 people) $50 / full tray (15-20 people) $80

SLIDER PARTY
INCLUDES:
BEEF, CHICKEN, & FALAFEL, POTATO BUNS
B+B PICKLES, AMERICAN CHEESE, BURGER SAUCE
ADD FRIES
half tray (8-10 people) $50 / full tray (15-20 people) $80

ADDITIONAL INFO
48 HOUR MINIMUM NOTICE FOR ALL CATERING ORDERS
8-10 PERSON MINIMUM FOR ALL CATERING ORDERS
OFF-SITE ORDERS MAY INCUR ADDITIONAL DELIVERY & PICK-UP FEE - PLEASE INQUIRE.
ALL CATERING ORDERS REQUIRE A CREDIT CARD AUTHORIZATION FORM IN ADVANCE.
IF CARD INFO IS NOT RECEIVED IN ADVANCE FOR ON-SITE EVENTS, THE METHOD OF PAYMENT ON FILE FOR THE HOST HOTEL WILL BE UTILIZED.