



Take a **Break**

Indulge; always tomorrow

2017/2018

Fall & Winter



Breaks À la Carte

Morning Refreshments

pricing per guest

Sliced Fruit Platter	6.00
Assorted Whole Fruit	3.00

pricing per dozen

Ham and Cheese Croissants	50.00
Sausage, Egg and Cheese Biscuits	50.00
Freshly Baked Breakfast Breads and Muffins	30.00
Assortment of Pastries and Scones	50.00
Assortment of Bagels and Cream Cheese	33.00

pricing per each

Assorted Granola and Cereal Bars	5.00
Assorted Whole Fruit	3.00
Fruit Yogurts	3.50
Assorted Greek Yogurts	4.50
Individual Cereals with Milk	4.50

Afternoon Energizers

pricing per guest

Party Mix	4.00
House Made Energy Mix	5.00
Mixed Nuts	6.50
Artisan Cheese Display with Crackers	10.00
Vegetable Crudité with Hummus	9.00

pricing per dozen

Chef's Assortment of Gourmet Cookies	36.00
Fudge Brownies and Blondies	36.00
Zesty Lemon Bars	36.00

pricing per each

Assortment of Candy Bars	3.50
Frozen Ice Cream Bars	6.00
Power Bars and Energy Bars	4.00
Individual Bags of Potato Chips and Pretzels	3.50

A 22% service charge and current sales tax will be added to the menu prices. Prices subject to change



Beverages À la Carte

Coffee, Regular and Decaf	55.00 per gallon
Orange, Grapefruit or Cranberry Juice	36.00 per gallon
Refreshing Iced Tea or Lemonade	36.00 per gallon
Herbal Tea Selection	44.00 per gallon
Fruit Infused Honey Water	30.00 per gallon
Assorted Soft Drinks and Bottled Water	3.50 each
Sparkling Mineral Waters	5.00 each
Starbuck's Double Shot Espresso & Frappuccino	8.00 each
Assorted V8 Fusion	3.50 each
Milk ~ Whole, Skim, and Chocolate	3.00 each

*A 22% service charge and current sales tax will be added to the menu prices
All pricing subject to change*



Break Packages

Break price is per person and based on 30 minutes of continuous service

Let's Learn!

13.00 per guest

Fresh Cut Apple Slices with Peanut Butter,
Granola Bars, Assorted Nuts, Fruit Infused Water,
Coconut Water, Energy Drinks, Coffee & Hot Teas **(VE)**

Candy Shop

17.00 per guest

Assorted Candies & Chocolates displayed
Market Style, with Rice Krispies® Treats,
Cream Sodas & Root Beer, Coffee & Hot Teas **(V)**

Renaissance Bakery

13.00 per guest

House Baked Gourmet Assorted Cookies
(Salted Carmel Crunch, Lemon Blueberry and Chocolate Crunch)
Brownies, & Dessert Bars, served with Cold Milk, Bottled Water,
Coffee & Hot Teas **(V)**

Snack Attack

14.00 per guest

House Made Potato Chips served with a selection
our own Gouda Pimento Cheese Dip, Ranch Dip
& Onion Dip. Includes Rold Gold® Pretzels,
Cracker Jacks, Cream Sodas, Root Beer, Assorted
Soft Drinks, Bottled Water, Coffee & Hot Teas **(V)**

Afternoon Fiesta

14.00 per guest

Tortilla Chips with House Made Queso Dip, Bean Dip,
Guacamole & Fiery Salsa. Includes Cinnamon & Sugar
Churros, Assorted Sodas & Bottled Water **(V)**

Doughnut Heaven

13.00 per guest

Krispy Kreme® Doughnuts, Coffee & Hot Teas **(V)**

Fresh Fit

19.00 per guest

Display of Fresh Fruit & Berries, Hummus Duo with Pita Chips, &
Vegetable Crudit . Served with Fruit Infused
Water, Coconut Water & Mixed Berry Smoothie Shots **(V)**

Sweet & Salty

17.00 per guest

M&M's®, Kit Kat®, Snickers®, Reese's Cups®, Double
Fudge Brownies & Blondies, Mixed Nuts & Pretzels &
Variety of Beef Jerky. Includes Soft Drinks, Bottled Water,
Coffee & Hot Teas **(V)**

The Cookie Monster

13.00 per guest

House Baked Gourmet Assorted Cookies
(Salted Carmel Crunch, Lemon Blueberry and Chocolate Crunch),
Soft Drinks, Coffee & Hot Teas **(V)**

Biscuits & Honey

20.00 per guest

Choose two (2) biscuit flavors (Black Pepper & Sea Salt, Smoked
Gouda & Chive, Scallion & Bacon), served with 2 local honey
varieties, House Made Butter, Local Jams, Honey Spiced Nuts,
Fresh Seasonal Fruit Display, Soft Drinks, Bottled Water, Coffee
& Hot Teas



Snacks

each serves 25 guests

Pretzels	22.00
Party Mix	22.00
Mixed Nuts	60.00

Chips and Dip Combos

each serves 25 guests

Salsa	25.00
Guacamole	75.00
Chili Con Queso	45.00
Creamy French Onion	45.00
Oven Roasted Salsa Verde (VE)	27.00
Smoked Gouda and Pimento Cheese	56.00
Thai Curry Hummus (VE)	55.00

V-Vegetarian VE-Vegan GF-Gluten Free

Snacks and Dips

Crackers and Dip Combos

each serves 25 guests

Hot Spinach Artichoke Dip (V) with Grilled Pita	150.00
Asheville Beer Cheese (V) with Pretzel Chips	175.00

Local Beer Flights

priced to serve 25 guests

Local Beers to include Highland Oatmeal Porter, Sierra Nevada Pale Ale, Green Man India Pale Ale, Asheville Brewing Company's Shiva Pale Ale.

Option 1:	235.00
Snacks to include House	+ 100.00 bartender fee
Made Beer Nuts & Soft Pretzels with Hop Mustard	

Option 2:	325.00
Paired tastings to include	+ 100.00 bartender fee
Soppersata & Rosemary Goat Cheese, Spicy Curry Grilled Shrimp, Grilled Flatbread with Arugula, Caramelized Onion & Lemon Zest, Chocolate Bacon Brittle	