Conference Center
Catering Menu
• Services & Amenities •

Location
The Science History Institute is located one block from SEPTA bus and subway stops and a short walk from regional rail. We have the great advantage of being situated within walking distance of the Liberty Bell, Independence Hall, South Street and many other great Philadelphia tourist attractions and museums – including our own!

Floor Plan
With a total of 13,500 sq. ft. over eight rooms we are well equipped to accommodate your meeting requirements in a banquet space as large as 3,500 sq. ft. or a meeting room as small as 400 sq. ft. and many options in between.

Staff
Our sales representatives are experienced meeting planners who can take you from the very first phone call to the final farewell of your event. We also provide trained event staff for each meeting or event so you and your guests are greeted with a friendly face when you walk in the door and to keep your space clean and your food and beverage refreshed throughout your event.

Sustainability
Our conference center was built seven years ago to be LEED certified with recycled materials used for countertops, carpeting and flooring. Today, we work to be green-minded meeting planners by forgoing paper products in favor of china, glassware and flatware. We also make an effort to support your corporate social responsibility by donating any leftovers we can from your meeting on your behalf.

Supplier Contacts
In our combined 30+ years experience in the meeting and events industry, we have developed great relationships with local hotels, caterers, restaurants, linen and tent companies, teambuilding organizations, valet services, florists and just about any other rental firm or vendor you would need. We are happy to make these arrangements on your behalf to streamline the planning process for you.

Audio Visual
Our tech department provides your group with future-proof audio-visual equipment and an on-call tech manager complimentary with your room rental. All of our conference rooms are equipped with an LED projector, screen, Wi-Fi, flip chart and a podium with microphone where necessary. We make every part of your experience at CHF as easy as bringing your presentation to "plug and play."

Dietary Restrictions
Our team will make every attempt to meet the needs of your guest’s dietary restrictions, allergies and preferences. Our menu is coded to assist you in planning for the optimal menu choices. The coding is designed for life-style choices and not for medically necessary diets.
• Breakfast •

GF – gluten-friendly
DF – dairy free
V – vegan

Healthy Breakfast on the Go $16.95 per person

Minimum Order 15 guests

Avocado Lentil Parfait Avocado, lentils, tomatoes & cumin sea salt. GF, V
Breakfast Cold Cup hard boiled egg, potato, avocado, tomato GF, DF
Seasonal Fruit Cups

Continental Breakfast $14.00 per person

Under 10 portions, add $3 per person

Assorted Pastries yogurt bar with 3 Toppings and Honey
Handmade Muffins Bagels with cream cheese, butter and jam

Deluxe Continental Breakfast $15.25 per person

Under 20 portions, add $3 per person

Assorted Breakfast Breads Fruit Kebabs with honey orange yogurt GF
Cage-Free Hard Boiled Eggs GF Assorted Bagels with cream cheese, butter, and jam

Hot Breakfast Buffet $24.25 per person

Under 20 portions, add $3 per person
Offer 3 main entrees, add $6.25 per person

Assorted Pastries, Muffins, Bagels selection of two:
Assorted Pastries and Danish
Multigrain Croissants
Assorted Bagels with cream cheese, butter, and jam
Multigrain bagels (+$1 p/p)
Multigrain Morning Glory Muffins (+$1 p/p)

Entrée selection of two:
Individual Quiche Classic Lorraine; Broccoli & Cheddar; Spinach & Goat Cheese, or Gruyere & Shallots
Spinach, Tomato, Cheese & Potato Frittata GF
Breakfast Sandwich biscuit, egg, cheddar cheese
Breakfast Sandwich w/ meat biscuit, egg, cheddar cheese & choice of meat (ham or sausage)
Waffles with maple syrup
Avocado Lentil Parfait  Avocado, lentils, tomatoes & cumin sea salt  GF, V
Breakfast Cold Cup  hard boiled egg, potato, avocado, tomato  GF, DF

**Sides** selection of two:
- Amish Smoked Bacon
- Roasted Red Bliss Potatoes
- Chicken Apple Sausage  GF, DF
- Sausage Patties (Pork)  GF, DF

Yogurt Fruit Smoothie
- Fresh Fruit & Yogurt Parfaits
- Smoked Salmon (+$3.25 per person)
- Sliced Seasonal Fruit
- Sliced Tomatoes, Cucumbers, and Olives  GF, DF, V

**Breakfast a La Carte**
- Sliced Seasonal Fruit Platter  $150  V, GF
- Whole Seasonal Fruit  $2.25/person

- Cage-Free Hard Boiled Eggs  $21/dozen
- Deviled Eggs  $59/dozen  GF

- Matcha Sesame Bar  $36.00/dozen  GF, V
- Front & Palmer Energy Bar  Chia seeds, Rooftop honey, rolled oats, bittersweet chocolate  $45/dozen  GF, V
- Assorted Bagels  cream cheese, butter, jam  $4.95/each
- Assorted Danish Large Muffins  $3.25/each
- Spinach, Tomato, Cheese & Potato Frittata  $59/dozen  GF
- Individual Quiche  Classic Lorraine; Broccoli & Cheddar; Spinach & Goat Cheese; or Gruyere & Shallots  $59/dozen
- Breakfast Sandwich  biscuit, egg, cheddar cheese  $6.95/each
- Breakfast Sandwich w/ meat  biscuit, egg, cheddar cheese & choice of meat (ham or sausage)  $8.95/each

- Amish Bacon Strips  $5.50/person
- Chicken Apple Sausage or Sausage Patties  $4.95/person  GF

Yogurt Bar  plain and vanilla yogurt with local honey and three toppings  $7.75/person  GF
Yogurt Fruit Smoothie  with seasonal fruit and berries  $56/dozen  GF
Avocado Lentil Parfait  Avocado, lentils, tomatoes & cumin sea salt  $98/dozen  GF, V
Breakfast Cold Cup  hard boiled egg, potato, avocado, tomato  $98/dozen  GF, DF

**Steel-cut Oatmeal**  $7.75/person  (Minimum 10 portions)
Includes: honey, granola, brown sugar, raisins, sliced strawberries
• Lunch •

**Sandwich Packages** $19.75 per person *Includes chips, handmade cookies & a choice of side salad*

*Over 100 guests? Pick 2 side salads.*
*Under 20 portions add $3 per person*

**Boxed Sandwiches** $20.25 per person *Includes choice of side salad*

Selection of three sandwiches with a dessert and bowls of handmade potato chips

**Sandwiches** selection of three:

**Beef, Chicken, Pork, Tuna and Turkey Sandwiches:**
- **Roast Beef** sautéed mushrooms & scallions, aged cheddar, dijonaise, on brioche
- **London Broil** with Horseradish Cream on brioche
- **Chargrilled Chicken** Boursin, avocado, Dijon mustard, arugula, barrel-aged vinegar on parker roll
- **Grilled Chicken Caesar Wrap** with grated Locatelli
- **Tarragon Lemon Chicken Salad** on a parker roll
- **Italian Sandwich** prosciutto, ham, soppressata, sweet peppers, Asiago, romaine, olive oil on baguette
- **Albacore Tuna Salad** lettuce and tomato on a parker roll
- **Smoked Turkey, Brie & Spinach Wrap** cranberry mayo
- **Roast Turkey** cranberry aioli, chopped romaine, shaved cucumbers, Dijon mustard on a parker roll

**Nori Wraps +$1 per person:**
- **Miso Glazed Salmon** brown rice, pickled cabbage, greens, carrots and scallions GF
- **Chicken Katsu** brown rice, pickled red onions, radishes and baby greens GF
- **Crispy Portobello Mushroom** brown rice, wasabi aioli, greens, pickled cucumbers & daikon GF

**Vegetarian Sandwiches:**
- **Eggplant and Fontina Sandwich** with tomato tea jam on multigrain
- **Broccoli Rabe, Roasted Red Pepper and Asiago** on multigrain
- **Caprese** fresh mozzarella, tomato, basil pesto, arugula on baguette (add $2 with prosciutto)

**Vegan Sandwiches:**
- **Vegan Banh Mi** with tofu and walnut paté on baguette V
- **Carrot Pastrami** with apple slaw, greens and chipotle aioli on baguette V
- **Grilled Vegetable Sandwich** sun-dried tomato pesto, chicory endive, balsamic vinegar, white bean hummus on
multigrain V

- Lettuce wraps, add .50¢

**Side Salads***

*Tri-colored Slaw* *default side salad GF, DF, V

*Sweet Potato Salad* GF, DF, V

*Dijon Potato Salad* GF

*Potatoes Vinaigrette* GF, DF, V

*Greek Salad* GF

*Caesar Salad* GF

*Mediterranean Pasta* eggplant, mushrooms, zucchini, chickpeas, tomatoes, red peppers, evoo DF

*Marinated String Bean Salad* balsamic vinaigrette, red peppers, red onion GF, DF, V

*Mixed Lettuces* with garden vegetables and balsamic vinaigrette GF, DF, V

*Asparagus Salad* blood orange vinaigrette (+.75¢) GF, DF, V
Buffet Platters **$19.25 per person one selection** includes rolls and butter  
**$26.95 per person two selections**  
**$32.95 per person three selections**  
*Under 20 portions add $3 per person; this can be converted to a boxed meal – add +.50¢ per person. Box meals include rolls, butter, dessert or whole fruit*

**Chicken, Turkey, Beef:**
- **Grilled Chicken** honey-soy dressed vegetables, and sesame noodles DF  
- **Tandoori Chicken** w/ Israeli couscous, mushrooms and kale DF  
- **Grilled Chicken Caesar** over romaine lettuce with grated Locatelli & anchovies on the side (**add $2 for salmon**) GF  
- **Southwest Chicken Salad** black beans, roasted corn, rice mix, red peppers, avocado, green goddess dressing, mixed greens, corn tortilla strips GF  
- **Niçoise Salad (Chicken or Turkey)** roasted potatoes, string beans, red & gold peppers, niçoise olives over a bed of mesclun lettuce with a lemon dill dressing GF  
- **Turkey Cobb Platter** hand-carved turkey breast with bacon, tomato, avocado, black olives and gorgonzola over a bed of mixed greens with citrus vinaigrette (**add $4 for Shrimp**) GF  
- **Grilled London Broil** with roasted potatoes vinaigrette, mixed lettuces & citrus vinaigrette GF, DF

**Fish:**
- **Sesame Crusted Tuna** avocado, oranges, mixed greens, carrots, ginger dressing GF, DF  
- **Green Herb Crusted Salmon** w/ cucumber-labne yogurt salad GF  
- **Salmon Niçoise Salad** roasted potatoes, string beans, red & gold peppers, niçoise olives over a bed of mesclun lettuce with a lemon dill dressing GF (**add $2 for salmon**)  

**Vegetarian:**
- **Middle Eastern Platter** classic hummus, cucumber-labne, roasted eggplant-walnut spread, stuffed grape leaves, feta cheese, olives and pita on top of mixed lettuces GF w/o pita  
- **Salatim** classic hummus, olives, red beets w/ tehina, baba ganoush, mushrooms, cucumber labne, Moroccan carrots, grape tomatoes, toasted pita GF w/o pita  
- **Market Platter** seasonal vegetables done 3 ways (gluten free) V, GF  
  add $3.50 for a protein: Chicken, Tofu, Turkey or London Broil  
- **Kale Salad** apples, blueberries, quinoa, sunflower seeds, manchego on the side GF

**Vegan:**
- **Wild Grain Pilaf** with marinated string beans, roasted artichokes and cherry vinaigrette V, GF  
- **Roasted Cauliflower** mushroom & kale salad with quinoa and cranberry vinaigrette V, GF  
- **Pan Fried Marinated Tofu** with glass noodles and crisp vegetables V, GF
Quinoa Tabouli with Moroccan carrots, chargrilled seitan & tabouli sauce V, GF

Foccacia Platter 24 pieces • choice of two: $185.00
Muffaletta salami, ham, sopressata, sharp provolone, roasted red peppers, cherry balsamic vinaigrette, Dijon mustard,
pickled carrots & cauliflower
Vegan Focaccia hummus, chopped pickled veggies, baby arugula, harissa, olive oil
Manchego Fig manchego, cheddar, caramelized onions, Dijon mustard, fig jam
Roast Turkey on Rosemary Focaccia turkey, red pepper pesto, Dijon mustard, baby arugula, fontina cheese, cucumbers

Soups from Scratch $5.25 per person
Lentil Soup GF, DF, V
Butternut Squash GF, DF, V
Roasted Tomato GF
French Onion GF (add gruyere and croutes, + $1.25)
Minestrone GF, DF
Cold Seasonal Soup
Beef & Vegetable (+1.25) GF
Southwest Chicken Corn (+1.25) GF, DF
Most soups can be made vegan.
• Completed Meals •

1 entrée, 2 sides, rolls & butter, 1 dessert – $26.95 per person
2 entrées, 3 sides, rolls & butter, 1 dessert – $34.95 per person
3 entrées, 4 sides, rolls & butter, 1 dessert – $43.95 per person
Under 20 portions add $3 per person

Meat Entrees

Fennel-lemon Roast Boneless Chicken piri piri sauce on the side GF
Chicken Marbella dried fruit & fresh herbs GF
Chicken Sienna sundried tomatoes and exotic mushrooms GF
Panko-crusted Chicken arugula pesto
Pulled Pork Miss Amelia’s BBQ sauce GF
Chipotle-glazed Meatloaf
Apricot-glazed Brisket GF
Beef Bourguignon with buttered noodles
Grilled Turkey Breast mango salsa and onion confiture GF

Vegetarian Entrees

Cavatelli with Porcini pomodoro sauce
Veggie Lasagne spinach and mushrooms
Artichoke & Eggplant Terrine spinach and roasted red peppers
Hearts of Palm & Artichoke Cakes lemon garlic aioli V, GF
Eggplant Parmesan
Tortellini Vodka Blush
Seasonal Grilled Vegetables on a bed of silky polenta V, GF
Truffled Mac and Cheese

Fish Entrees

Lemon Herb Flounder popped capers and fire roasted tomatoes GF
Lobster Macaroni and Cheese
Maple-Mustard Salmon cucumber labne GF
Sole Agro Dolce raisins, port & balsamic drizzle GF
Shrimp with Orecchiette broccoli and blistered tomatoes
Sides

Israeli Couscous mushrooms and kale
Mashed Yukon Gold Potatoes GF
Shaved Kale Salad apples, sunflower seeds, manchego, pomegranate vinaigrette
Greek Salad tomatoes, cucumber, green peppers, feta and olives GF
Mixed Green Salad garden vegetables and balsamic vinaigrette
Cold Marinated Green Beans Salad GF
Seasonal Roasted or Steamed Vegetables GF
Classic Caesar Salad
Roasted Potatoes with Rosemary GF
French Onion Soup or Tomato Soup (add $1) GF
Lentil Soup, Butternut Squash, Minestrone (add $2)
Quinoa Pilaf
Brown Rice Pilaf

Dessert

Miniature Sweets Brownies, Blondies, Lemon Gems, Cheesecake Bars, Salted Caramel Brownies
Lemon Trifle
Chocolate Trifle
Assorted Cookies
Seasonal Fruit Crisp (can be GF)
Chewy Brownie Cookies
Chocolate Peanut Butter Bars
Rice Krispie Treats
Chocolate Dipped Coconut Macaroons
• Stations •

Modern Slider Bar
choice of two $23.95/person
choice of three $26.95/person
Classic Sirloin amish cheddar, pickles
Smoked Texas Beef Brisket miss amelia’s bbq sauce
Baby Portobello Burger roasted red pepper, basil pesto
Jumbo Lump Crab Cake lemon caper remoulade
Grilled Chicken Breast chipotle glaze
Veggie Burger spinach, lemon garlic aioli V (made with Veganase)
includes:
Jicama & Green Papaya Slaw
Roasted Maple Yams
Handfried Chips

American Crafted Comfort Classics $28.25/person
Personal Chicken Pot Pies individually baked and served in French ramekins, tender game hen, local vegetables, pearl onions in a saffron tarragon sauce, with fanciful pastry garnish
Miniature Lobster Rolls filled with sweet cold water lobster
Truffled Mac ‘n’ Cheese panko breadcrumbs
Silky Roasted Heirloom Tomato Soup (can be substituted with another soup)
Mixed Lettuces with Garden Vegetables and Balsamic Vinaigrette

Miss Amelia’s BBQ $28.25/person
choice of two:
Texas Smoked Brisket
BBQ Chicken
Pulled Pork
BBQ Catfish with Ancho Glaze
served with
Soft Twist Rolls
Dijon Potato Salad
Aunt Ro’s Handcut Coleslaw
Vegetarian Baked Beans

South of the Border $31.25/person
Ropa Vieja braised aromatic brisket
Grilled Chicken Breast
Grilled Baja Fish
served with
Steamed Soft Flour Tortillas
Crispy Tortilla Chips
toppings:
sautéed red & green peppers, sweet onions, cilantro, fresh tomato, roasted tomato & chipotle salsa, fresh guacamole, queso fresco
Roasted Corn and Black Bean Salad
Spanish Rice

Tuscan Treasures Pasta Station $31.95/person
choice of one:
Porcini Mushroom Ravioli • porcini sauce
Butternut Squash Tortelloni • butter sage, cranberry and candied walnuts
Penne Pomodoro with Basil
Pasta and Vodka Leek Blush Sauce
includes:
Panko-Crusted Chicken
Zucchini Agro Dolce fresh mint
Arugula Salad raddichio, oven roasted tomatoes, shaved Locatelli
Garlic Bread
Add $5.00 per person for each additional pasta selection

A Taste of Philly $32.95/person
Famous Philly Cheesesteaks (wild mushroom steaks also available)
Porchetta Sandwiches sharp provolone and braised greens on fresh-baked miniature torpedo rolls
Creamy Pasta Primavera
Classic Caesar Salad with croutons, dressing on the side
Caprese Salad basil, grape tomato, fresh mozzarella, balsamic drizzle
Tastycakes and Peanut Chews
Asian Rice Bar $29.95/person
Steamed Brown Rice
Lemongrass Chicken
Gochujang BBQ Beef Brisket
Kheng Phet red curry, coconut milk and tofu
Lime Cilantro Slaw
Kirby Cucumber Kimchi
Vegetarian Spring Rolls

Italian Station $26.95/person
Antipasti grilled veg, pickled veg, meats, cheeses
Ricotta Gnocchi w/ tomato basil fennel
Farfalle Pasta w/ shrimp, scallops, crab meat, light cream

Mac ‘n Cheese Bar $23.95/person ($5 pp charge for under 25 guests)
Baked Mac & Cheese herbed crumb topping, elbow macaroni
Creamy Mac & Cheese orecchiette pasta
Aged Cheese Sauce served on the side (for those wanting extra cheese)
Toppings: Pick 2 proteins (for all 3 proteins, add $3 pp)
Grilled Italian Sausage
Beer-Braised Short Ribs
BBQ Pulled Chicken
Includes:
Bacon Lardons
Mushroom Ragout
Broccoli & Cauliflower
Stewed Tomatoes
Fried Onions
Scallions
Additional Toppings:
Lobster Scampi (+$5)
Shrimp Scampi (+$3)
Deviled Crab (+$3)
BBQ Salmon (+$2)
Mashed Potato Bar $16.95/person
Toppings:
Broccoli
Cheddar
Bacon
Short Ribs
Mushrooms
Scallops
Gravy

Dim Sum Bar $21.95/person
Shrimp Shumai
Chicken & Watercress Dumplings
Edamame Dumplings
Vegan DanDan Noodles w/ mushrooms

Mediterranean Mezze $37.95/person
Cherrywood Smoked Salmon
or Turkish Meatballs yellow lentils
Roasted Red Pepper Hummus soft and toasted pita chips
Red Beet Tehini
Roasted Eggplant Walnut Spread
Dolmas grape leaves stuffed with basmati rice
Feta Cheese
Moroccan Carrots
Assorted Olives
Soft Pita Triangles
Tabouli Salad with fresh mint and hearts of romaine
• Hors d’Oeuvre •

1 Platter Recommended for Every 18-25 People

Crudite of Garden Vegetables & Assorted Dips V, GF $125.00

Bruschetta Taster Assorted Croutes w/ Tomato-Basil, Eggplant Caponata, White Bean Tapenade $85.00

Chips and Dips 3 dips of your choice: guacamole, artichoke mousse, white bean tapanade, spinach dip, fire-roasted tomato salsa. Includes toasted pita and tortilla chips. $125.00

Mezze Platter classic hummus, roasted eggplant-walnut spread, cucumber-labne, moroccan carrots, kalamata olives, stuffed grape leaves, feta cheese, pita $165.00

CHF Handfried Potato Crisps with truffle sea salt and classic onion dip GF $59.00

Zen Garden tofu marinated in ponzu sauce, spinach bundles w/ sesame seeds, & edamame hummus w/ rice crackers, garnished with carrot flowers V, GF $140.00

Pan Asian Platter steak satay skewers, sesame chicken & lime cilantro shrimp w/ curry dipping sauce $195.00

Indochine Platter Lemongrass beef summer rolls, Thai chicken brochettes, cucumber relish, pan fried vegetable dumplings, black vinegar $195.00

Open-faced Canapes (40 Canapes) smoked turkey & brie; ham cheddar & apples; scotch salmon w/ capers; chevre w/ sundried cherry compote $140.00

Cocktail Sandwiches (54 Sandwiches) london broil w/ horseradish, grilled chicken w/ boursin, avocado & arugula, eggplant caponata w/ chevre & fresh spinach $185.00

Mosaic Brie topped with honey fennel crusted walnuts, sun-dried apricots, cherries & cranberries. Includes sliced baguette, served room temp $99.00

Local & Specialty Cheese Board fresh fruit, crackers, honey, nuts $235.00
Spanish Tapas Platter  manchego and drunken goat cheeses, grilled chorizo banderillas, serrano ham, spinach and potato tortilla canapes, artichoke mousse and flat bread $265.00

Salumi Board  Italian meats, fresh mozzarella, salmon rillettes, olives, cornichons, dijon mustard, sliced baguette $225.00

Baked Brie en Croûte w/ cranberries and caramelized apples; and sliced baguette $115.00

By the Dozen  $36.00/dozen - Minimum 3 dozen

Crabcakes lemon caper remoulade          Broccoli Rabe Beignets  tomato coulis
Pigs n’ Blankets yellow mustard          Smoked Salmon Napoleans
Cheesesteak Springrolls gingered ketchup  Chicken Yakitori  lemongrass glaze
• **Dessert** •

**Cakes, Cupcakes, and Crisps**

**Assorted Cupcakes** $5.50/dozen
vanilla, chocolate, red velvet, coconut

**Celebration Sheet Cake** – priced by size
vanilla with strawberries, chocolate ganache, vanilla chocolate chip

**Seasonal Fruit Crisp** (serves 12-16) $51

**Miniature Sweets and Cookies**

**Cheesecake Bites** $3.50/dozen

**Mini Sweets** $5.25/person
Brownies, Blondies, Lemon Gems, Cheesecake Bars, Salted Caramel Brownies

**Handmade Cookies** $4.25/person
chocolate chip, oatmeal raisin/cranberry, chocolate dipped coconut macaroons, lemon melt-aways, double chocolate, Parisian macarons

**Tartlet Trio** $93.25/3 dozen
*Pick three:
Salted Caramel Chocolate Ganache * Blueberry-Blackberry * Lemon Meringue
Ginger Peach * Chocolate Raspberry * S’mores Tartlets

**Parisian Macarons** $89.25/3 dozen GF
pineapple-persimmon * lemon-rosemary * blackberry-honey-ginger

**Ice Cream**

**Bassett’s Sundae Bar** $8.95/person GF
choice of handmade Bassett’s ice cream
hot fudge, whipped cream, cherries, wet walnuts, sprinkles
*Staff Required
**Break Snacks**

**Soft Pretzels** $3 per person  
Philly soft pretzels with mustard

**Whole Seasonal Fruit** $2.25 per person

**Popcorn Station** $4.95 per person  
Selection of sweet and salty toppings for butter, cheese, and caramel popcorn

**Build-Your-Own Candy Station** $6.25 per person  
Selection of 5 assorted candies – served in candy jars ($1.50/person for additional items)

**Elfreth's Alley** $6.95 per person  
Assortment of 3 dips, tortilla and pita chips, carrot and celery sticks

**John Hancock** $5.95 per person  
Celery, carrot sticks, and sliced apples with caramel and peanut butter, and string cheese

**Liberty Bell** $6.95 per person  
Philly soft pretzels, assortment of Hershey Miniatures, Peanut Chews, and Italian water ice

**Penn's Landing** $7.95 per person  
Selection of granola and protein bars, dried fruit assortment, and trail mix

**Pick Three** $6.50 per person  
String cheese  
Mixed nuts  
Trail mix  
Whole fruit  
Popchips  
Cookies  
Granola bars  
Soft Pretzels  
Yogurt cups  
Brownies  
Hershey Miniatures  
Italian Water Ice

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18
• Unlimited Beverages •

Beverage Package  Half-Day $9.95 per person, Full-Day $13.95
Fresh-brewed La Colombe coffee, regular and decaffeinated, assorted Tazo teas, spring water, seltzers and assorted sodas. Morning meetings include selection of two juices: orange, apple, cranberry.

Specialty Beverage Package  Half-Day $12.25 per person, Full-Day $16.25 per person
Same as above with the addition of: Honest Teas, a selection of Boylan sodas, and San Pellegrino sparkling water.

Infused Water Beverage Package  Half-Day $9.95 per person, Full-Day $13.95
Fresh-brewed La Colombe coffee, regular and decaffeinated, assorted Tazo teas, spring water. A trio of infused waters: cucumber & basil, mixed seasonal berries, and lemon & lime. Morning meetings include selection of two juices: orange, apple, cranberry.

Xpresso Delight Beverage Package Add-On  $3.25 per person
Unlimited specialty coffee, espresso, cappuccino, macchiato and hot chocolate

Alcohol Handling Fee  $100
You are welcome to bring your own alcohol at no charge, or we can purchase it for you at cost for the above fee.

A selection of our specialty beverages
Hand-pour Coffee Station pricing based on meeting size, see sales manager for details

Locally owned and operated specialty coffee shop Menagerie, our neighbors on 3rd Street, will provide a hand-pour coffee station with baristas. Let your attendees have a café experience in the comfort of your meeting space.

Menagerie Coffee