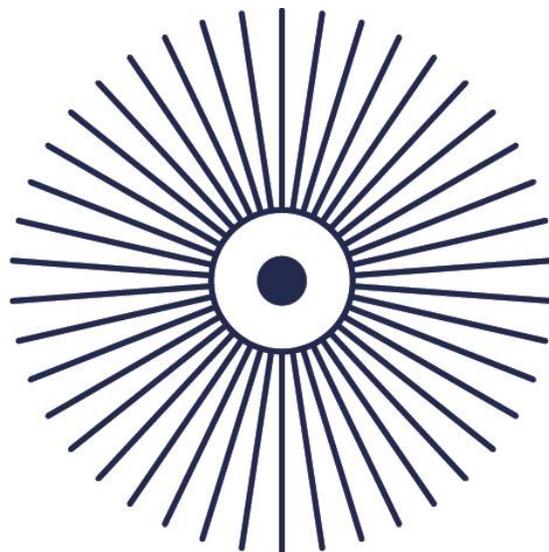
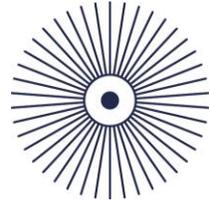


Science History Institute



Chemistry · Engineering · Life Sciences

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

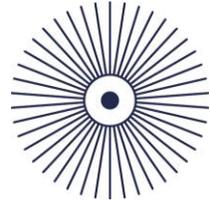
In our combined 30+ years experience in the meeting and events industry, we have developed great relationships with local hotels, caterers, restaurants, linen and tent companies, teambuilding organizations, valet services, florists and just about any other rental firm or vendor you would need. We are 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 10 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:

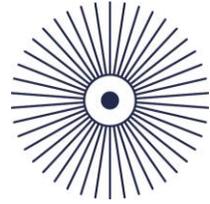
Individual Quiche Classic Lorraine; Broccoli & Cheddar; Spinach & Goat Cheese, or Gruyere & Shallots

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

Fruit-filled Danish and Assorted 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, dijonnaise, 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, sopressata, 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 Enochi 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

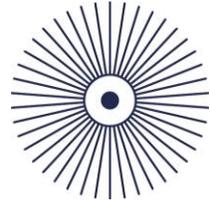
Caprese fresh mozzarella, tomato, basil pesto, arugula on baguette (add \$2 with prosciutto)

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

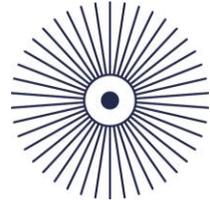
Caesar Salad GF

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

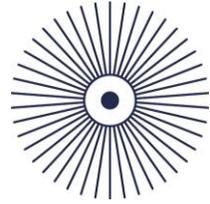
Kale Salad apples, blueberries, quinoa, sunflower seeds, manchego on the side **GF**

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

Focaccia 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)

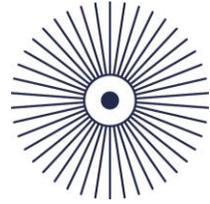
Minestrone GF, DF

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

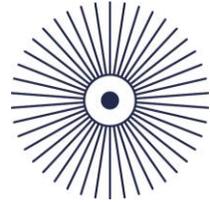
Lemon Herb Flounder popped capers and fire roasted tomatoes GF

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

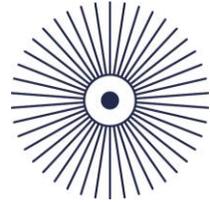
Seasonal Fruit Crisp (can be GF)

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

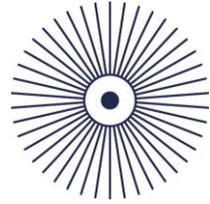
Pulled Pork

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)

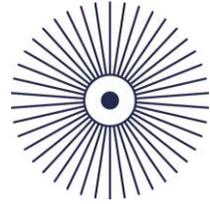
Porchetta Sandwiches sharp provolone and braised greens on fresh-baked miniature torpedo rolls

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

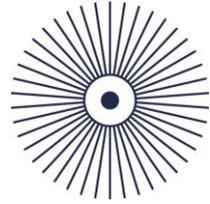
Feta Cheese

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

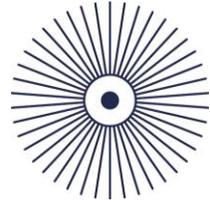
Pigs n' Blankets yellow mustard

Cheesesteak Springrolls gingered ketchup

Broccoli Rabe Beignets tomato coulis

Smoked Salmon Napoleans

Chicken Yakitori lemongrass glaze



• Dessert •

Cakes, Cupcakes, and Crisps

Assorted Cupcakes \$55/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 \$35/ 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

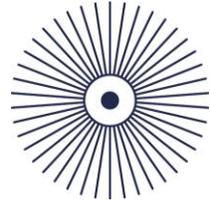
Philly soft pretzels, assortment of Hershey Miniatures, Peanut Chews, and Italian water ice

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	Whole fruit	Granola bars	Brownies
Mixed nuts	Popchips	Soft Pretzels	Hershey Miniatures
Trail mix	Cookies	Yogurt cups	Italian Water Ice



• 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: yogurt protein smoothies, Honest Teas, Boylan Cream, Root Beer and Black Cherry 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**

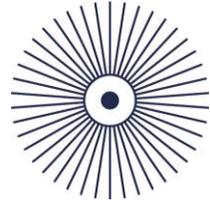
Unlimited specialty coffee, espresso, cappuccino, macchiato and hot chocolate

***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