

LOVE AT FIRST BITE



Catering



- CALIFORNIA -

Since 1982

714 375 5566 - Fax 714 375 5568 - www.LAFBcatering.com

Hors d'Oeuvres

TRAY-PASSED

EACH SELECTION SERVES 2 PIECES PER PERSON

\$2 Per Person

asparagus crêpe wraps
poppyseed chicken bouchee cups
andouille sausage puffs
brie tartlet w. mango or pear
artichoke risotto cakes w. manchego cheese
red creamer potatoes w. gorgonzola bacon
& caramelized onion
moroccan chicken skewers
chicken cilantro empanadas

\$3 Per Person

crab-stuffed artichokes
mediterranean cucumber cups
mini beef wellingtons w. bernaise
crab-stuffed endive
quail egg & chorizo-stuffed baby potatoes
pear & gorgonzola crostini
pecan & chevre-stuffed figs (seasonal)
pulled pork sliders
chimichurri beef skewers
lamb & apple skewers
chili garlic edamame
olive & feta shooters
prosciutto-wrapped asparagus
salmon pinwheels
mini crab cakes w. cajun sauce
asian stuffed mushrooms
teriyaki beef skewers

\$5 Per Person

bacon-wrapped scallops or shrimp
sun-dried tomato & parmesan shooters
tenderloin crostini w. horseradish chive sauce
assorted sushi
santa fe eggrolls
clams casino
heirloom tomato & burrata crostini
crab claws w. key lime cocktail sauce
shrimp scampi skewers
smoked salmon blinis
traditional shrimp cocktail
roasted red potatoes w. caviar
crab cake sliders w. wasabi caper sauce & daikon sprouts
garden sliders w. baby bellas, swiss,
roma tomato & herb aioli

DISPLAYED

EACH SELECTION PRICED PER PERSON

CASCADING FRUIT 2.25
fresh honeydew, cantaloupe, watermelon, sliced pineapple,
juicy grapes, strawberries & kiwi with seasonal variations.

GOURMET CHEESE 4.95
honey pistachio-rolled chevre, havarti, port-wine & sage
derby & wedges and cubes, garnished with rosemary
marcona almonds & berries, served with rustic bread &
gourmet crackers.

ANTIPASTO 4.95
fire-roasted vegetables, artisan cheeses, tapenade spreads
and cured meats, garnished with rosemary marcona
almonds & olives.

VEGETABLE CRUDITÉS 1.95
garden-picked button mushroom, bell pepper, carrot,
zucchini, jicama, radish, cucumber and tomato, served
with ranch or spinach dips.

MEDITERRANEAN HUMMUS 4.25
hand-made hummus: roasted red pepper, cilantro &
eggplant flavors, served with variety of pickled vegetables
& olives. Includes crackers, pita or crostini.

BAKED BRIE EN CROUTE 2.25
choose fig, pear or raspberry baked in flaky pastry.

SEAFOOD 23.50
creatively iced: jumbo shrimp, crab claws, smoked salmon
& slipper lobster tails, served with cocktail & cajun sauces
and lemon wedges.

SHRIMP PINEAPPLE TREE 4.95
served with cocktail sauce and lemon wedges.

SPINACH & ARTICHOKE DIP 2.25
creamy parmesan dip baked with breadcrumb crust
served with french baguettes and gourmet crackers.

SOUP SHOTS
served in shot glasses with mini garlic crostini.

Butternut apple bisque
Spicy pumpkin
or Tomato bisque

1 SOUP = 2.50 2 SOUPS = 3.75 3 SOUPS = 4.75



the Serendipity

PACKAGE

Select 1 SALAD:

CRISP GARDEN
with ranch & italian

WATERMELON
with feta, mint & raspberry vinaigrette

CUCUMBER SESAME
with soy sesame dressing

CLASSIC CAESAR
with parmesan, egg, onion & garlic croutons

MIXED BABY GREENS
with bleu cheese, peppered pecans &
raspberry vinaigrette

BABY SPINACH & MANDARIN
with strawberries, roasted almonds &
poppy-seed dressing

TRI-COLOR HEIRLOOM TOMATO
with fresh herbs & spiced vinaigrette

Select ENTRÉE DUET:

CHICKEN VERONIQUE
with champagne cream & grapes

AMARETTO GLAZED HAM

APRICOT CHICKEN

CHICKEN PICCATA

LEMON CAPER TILAPIA

LEMON-HERB CHICKEN

SEARED LEMONGRASS CHICKEN or TOFU
with coconut curry infusion

CARVED ROAST BARON OF BEEF
with au jus & horseradish chive sauce

Select 2 ACCOMPANIMENTS:

GARLIC MASHED RED ROSE POTATOES
with peppercorn gravy

RICE PILAF

HERBED COUSCOUS

GREEN BEANS ALMONDINE

GLAZED CARROTS

ZUCCHINI & CARROTS
with garlic herb butter

Includes:

FRESHLY BAKED ROLLS or
BAGUETTES with butter

&

STARBUCKS COFFEE SERVICE
freshly-brewed starbucks coffees and
assorted teas with flavored syrups and
creams, chocolate shavings,
cinnamon sticks & nutmeg

# OF GUESTS	DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
50-74	23.95	31.75	46.95
75-99	22.95	30.75	45.75
100+	21.95	29.75	PLEASE INQUIRE



the Love Actually

PACKAGE

Select 1 SALAD:

PEAR & GORGONZOLA
with toasted walnuts
& balsamic vinaigrette

ROASTED BEET & CHEVRE
on a bed of frisée

TUSCAN SPINACH
with white beans, sun-dried tomato,
olive & balsamic vinaigrette

FRENCH QUARTER
with peppered pecans & goat cheese

ANTIPASTO
with buttermilk ranch & italian

Select 2 ACCOMPANIMENTS:

WILD RICE
with sautéed mushrooms

ROMAN FARFALLE
with artichoke hearts, capers & roma tomato

Au GRATIN POTATOES

LEMON GARLIC BROCCOLINI

GRILLED ASPARAGUS

BAKED BUTTERNUT SQUASH
with apples & maple syrup

MARINATED FRESH VEGGIES

Select ENTRÉE DUET:

GRILLED MAHI MAHI
with roasted bell peppers

CILANTRO-LIME SHRIMP
skewered & grilled

SUMMER SQUASH LASAGNE
with italian cheeses & classic marinara

TOFU PICCATA
toasted with zesty lemon caper sauce

STUFFED CHICKEN BREAST
with creamed sun-dried tomato or spinach

ROASTED SHANGHAI TRI-TIP
carved fresh

Includes:

FRESHLY-BAKED ROLLS
BAGUETTES or GARLIC BREAD

&

STARBUCKS COFFEE SERVICE
freshly-brewed starbucks coffees and
assorted teas with flavored syrups and
creams, chocolate shavings,
cinnamon sticks & nutmeg

# OF GUESTS	DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
50-74	29.50	38.50	52.25
75-99	27.95	36.95	50.95
100+	26.50	35.50	PLEASE INQUIRE



the Ever After

PACKAGE

Select 1 SALAD:

GRILLED ROMAINE WEDGE
with applewood-smoked bacon, corn,
toasted walnuts & bleu cheese dressing

NIÇOISE
with salmon

GREEN GODDESS
with cucumber, chickpea & artichoke

ARUGULA & GRILLED PEACH
(seasonal) with blueberries, feta,
marcona almonds &
honey balsamic vinaigrette

SPRING
with roasted beet, asparagus,
goat cheese & candied pecans

Select ENTRÉE DUET:

VEGETABLE STUFFED SALMON
with lemon dill sauce

CRAB-STUFFED CHICKEN
with mushroom roquefort sauce

SHRIMP SCAMPI
with bell peppers & angel hair pasta

PORTOBELLO CHICKEN
with provolone cheese & marsala wine

ROASTED PRIME RIB of BEEF
with au jus & horseradish chive sauce

Select 2 ACCOMPANIMENTS:

BABY VEGETABLES
sunburst squash, baby carrots & zucchini

GINGERED SNOW PEAS

FIRE-ROASTED VEGETABLES

ROASTED SPAGHETTI SQUASH
with basil, tomato & parmesan

BAKED JACKET POTATOES
with sour cream, bacon crumbles & chives

ROASTED VEGGIE COUSCOUS
ORGANIC RICE, GRAIN & LENTIL MEDLEY

Includes:

FRESHLY-BAKED ROLLS, BAGUETTES,
GARLIC BREAD, BREADSTICKS,
HERB-FOCCACIA or OLIVE BREAD

&

STARBUCKS COFFEE SERVICE
freshly-brewed starbucks coffees and
assorted teas with flavored syrups and
creams, chocolate shavings,
cinnamon sticks & nutmeg

# OF GUESTS	DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
50-74	39.50	47.25	58.50
75-99	37.50	45.25	56.95
100+	35.25	42.95	PLEASE INQUIRE

CUSTOMIZED

Special Event Packages

CHOOSE YOUR SERVICE-STYLE

DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
<p>DELIVERY STAFF: will set-up buffet display and return after your event or next day to pick-up equipment</p>	<p>SERVICE STAFF: will set-up buffet display and replenish food & beverage while attending to guests and bussing tables</p>	<p>SERVICE STAFF: will set tables and maintain guests refreshments, serving each course to guests and bussing tables of all china</p>

ALL MENU PACKAGES INCLUDE:

BUFFET TABLES and LINENS

floor length table drapes in choice of available colors

FLORALS for FOOD & BEVERAGE STATIONS

coordinated with event colors

TABLEWARE

clear acrylic plates, reflective utensils & paper napkins

Upgrade to CHINA PACKAGE:

with flatware & linen napkins

Starting at 6.65 per person

The fine print

Sales Tax and 20% Service Charge applicable on all orders. Gratuities not included and appreciated.

50% deposit required at booking; final payment and confirmed guest count required 10 days prior to event date.

Love at First Bite Catering accepts cash, checks or major credit cards. Credit card payments will incur a 3.5% surcharge.

Brunch

*REQUIRES ACTION CHEF FOR ADDITIONAL CHARGE

EGGS BENEDICT*

Served with rosemary roasted potatoes, fresh fruit platter, orange juice & coffee.
Requires Action Chef for an additional charge.
13.75 per person

FRENCH TOAST OR WAFFLE BAR*

Served with maple syrup, butter, powdered sugar, fresh berries, hickory-smoked bacon, fresh fruit platter, orange juice and coffee.
Action Chef recommended for additional charge.
9.75 per person

BREAKFAST STRATA

Select sausage or vegetable, served with hickory-smoked bacon, fresh fruit platter, orange juice and coffee.
10.50 per person

OMELETTES-TO-ORDER*

Choose from an array of savory fillings served with rosemary roasted potatoes, assorted petite pastries, fresh fruit platter, orange juice and coffee.
Requires Action Chef for an additional charge.
15.25 per person

SWEET & SAVORY CRÊPES*

Our crêpes are made from scratch and filled with your choice of toppings: confetti eggs, ham, hollandaise sauce, shredded cheddar cheese, bacon, blueberries, strawberries, raspberries and chocolate mousse.
Includes orange juice and coffee.
Requires Action Chef for an additional charge.
11.50 per person

SUPREME SALAD STATION

Choice of four salads (2 with meat & 2 without):
SPRING ROASTED CHOPPED VEGETABLE ~ ORIENTAL CHICKEN
CHICKEN CAESAR ~ CAJUN CHICKEN & FUSILLI
SANTA FE CHOPPED CHICKEN ~ MULTIGRAIN LEMON-KALE
HARVEST ROASTED BEET & CHEVRÉ ~ CALIFORNIA CHICKEN
Served with rosemary focaccia, olive loaf & baguettes with butter.
14.95 per person

Lunch & Lighter Fare

INCLUDE 2 ACCOMPANIMENTS, FOR A MINIMUM OF 20 GUESTS

PALM-SIZED SANDWICHES

Assortment of oven-roasted turkey, ham, roast beef, cashew chicken salad & veggie sandwiches.
Served on fresh baked rolls or croissants with lettuce & cheese (serves 2 per guest).
9.75 per person

GOURMET SANDWICH WRAPS

Choose from an assortment: Baja Steak, Fried Chicken, Thai Chicken, Spicy Hummus, Grilled Veggie or California Turkey. Each is wrapped in fresh, flavored tortillas.
11.75 per person

CARVED MEAT SANDWICH STATION

Whole roasts of turkey, ham and roast beef are carved on-site and served with lettuce, tomato, onion, mustard, mayonnaise, dijon and our "almost famous Ace LaBrake's BBQ Sauce."
**Requires Carving Chef for an additional charge.*
15.25 per person

Accompaniments

SELECT 2 FOR LUNCH MENUS

RED ROSE POTATO SALAD

GREEK BOW-TIE PASTA SALAD

TOSSED GARDEN SALAD ~ PESTO PASTA SALAD

CITRUS BABY GREEN SALAD ~ COBB SALAD

CHOPPED ITALIAN SALAD ~ ASSORTED CHIPS

ANGEL HAIR & MARINATED ARTICHOKE SALAD

SPINACH & MANDARIN ORANGE SALAD

RELISH PLATTER ~ EDAMAME SALAD

HUMMUS WITH PITA BREAD

HARVEST SALAD WITH RASPBERRY VINAIGRETTE

CHINESE CHOPPED SALAD ~ ASIAN COLESLAW

ITALIAN PASTA SALAD ~ CAESAR SALAD

MEDITERRANEAN CUCUMBER SALAD

MACARONI SALAD ~ WATERMELON SALAD

FRESH SEASONAL FRUIT

Action Stations

YOUR GUESTS ARE SURE TO LOVE THE VARIETY AND ATMOSPHERE OF TRAVELLING FROM STATION TO STATION.

CREATE YOUR OWN SATELLITE BUFFETS, OR LET US SELECT FOR YOU. WE RECOMMEND 3-4 STATIONS;

PRICES AND PORTIONS WILL BE ADJUSTED ACCORDINGLY.

ACTION CHEFS ARE AVAILABLE FOR AN ADDITIONAL CHARGE, WHERE NOT ALREADY REQUIRED & INCLUDED.

PACIFIC RIM #1

Jasmine rice or Asian noodles with choice of marinated grilled meats, fresh veggie stir-fry and a selection of specialty sauces. All served in Chinese to-go containers with chopsticks and fortune cookies.

13.50 per person

PACIFIC RIM #2

Teriyaki beef and chicken satay skewers served with Thai peanut sauce. Asian cucumber salad, vegetable spring rolls, cream cheese & chive wontons and chicken Pad Thai.

Includes chopsticks and almond cookies.

11.75 per person

PASTA BAR

Action Chef sautés personal selections of pastas, Chicken, Italian sausage, prosciutto, vegetables and fresh sauces to create their perfect pasta creation. Served with grated parmesan and crushed red peppers, garlic bread or baguettes. *Requires Action Chef for an additional charge.*

15.95 per person

CARVING STATION

Choice of two meat options: roast baron of beef, whole roasted turkey, whole poached salmon or amaretto glazed ham. Served with assorted condiments, fresh baked rolls & butter.

Plus your choice of two accompaniments.

Action Chef required & included

18.95 per person

Add ROSEMARY RIB ROAST or SMOKED TRI-TIP.

+6.95 per person

TASTE OF NAPA VALLEY

Cascading display of fresh seasonal fruit with amaretto whipped cream or chocolate sauce, assorted cheeses, baked raspberry brie en croute, grilled vegetables with garlic herb aioli, hot artichoke dip and fresh baguettes & crackers.

12.95 per person

Upgrade to GOURMET CHEESES. **2.50 per person**

SOUTH OF THE BORDER

Fajita bar includes marinated chicken & steak, cheddar & jack cheeses, lettuce, tomatoes, onions, olives, jalapenos, salsa, sour cream, hand-made guacamole, rice & beans with tri-color chips & salsa.

12.75 per person

Add QUESADILLAS. **+2.25 per person**

MASHED POTATO BAR

Fill your martini glass with choice of garlic or wasabi mashed red rose potatoes. Top with butter, chives, sour cream, bacon crumbles, assorted cheeses, marsala mushroom sauce and cabernet gravy.

6.50 per person

Add GRILLED CHICKEN or STEAK. **+4.50 per person**

SEVEN SEAS

Mouth-watering display includes a jumbo shrimp tree, cocktail crab claws and oysters on the half shell, all on ice. Accompanied by salmon pinwheels, mini crab cakes and crab-stuffed endive.

24.75 per person

DELUXE MAC-N-CHEESE BAR

Havarti & parmesan macaroni and sharp cheddar & gorgonzola cavatappi served with hickory-smoked bacon bits, grilled vegetables, avocados, green onions, sliced lemon-herb chicken, french fried red onions and toasted garlic breadcrumbs.

13.95 per person

Midnight Snacks & NOVELTY STATIONS

YOUR GUESTS AT DINNER HOURS AGO, YOU'VE ALL ENJOYED THE EVENING'S ENTERTAINMENT AND DANCED THE NIGHT AWAY. BUT WHAT'S THAT GRUMBLING? YOU'RE HUNGRY AGAIN! OFFER THESE TASTY PARTING "GIFTS" TO FINISH THE NIGHT ON A HIGH NOTE.

ITEMS WITH * REQUIRE ACTION CHEF(S) FOR AN ADDITIONAL CHARGE. MINIMUM OF 50 GUESTS.

STREET TACOS*

Marinated chicken & steak, onions, cilantro and salsas rojo & verde with warm tortillas.

4.25 per person

HAMBURGER SLIDERS*

Served on a hawaiian roll w. lettuce, tomato, onions, ketchup, mustard, mayo & our house slider sauce.

4.50 per person

Mini BREAKFAST BURRITOS*

Scrambled eggs, crumbled bacon or sausage, shredded cheese and salsa in warm tortillas.

4.25 per person

DONUT HOLES or BEIGNETS*

Delicious pastry fried on-site & served with chocolate & raspberry sauces, powdered & cinnamon sugars.

Fryer required at an additional charge.

4.50 per person

GRILLED CHEESE ACTION STATION*

Grilled cheese sandwiches made by our on-site chef with your choice of cheeses & 4 fillings.

4.75 per person

SILVER DOLLAR PANCAKES*

Silver dollar pancakes, powdered sugar and thick maple syrup for dipping.

3.95 per person

FRENCH FRY BAR*

Crispy on the outside, tender on the inside, freshly-fried and served with chili, onions, cheese sauce, bacon crumbles, malt vinegar and sea salt.

Fryer required at an additional charge.

4.50 per person

NACHO BAR*

Freshly made tortilla chips served with creamy nacho cheese, black olive slices, jalapenos, onions, salsa, sour cream, crumbled bacon, black beans and guacamole.

4.25 per person

MIDNIGHT MILK & COOKIES

Chocolate chip, chunky peanut butter, white-chocolate macadamia and oatmeal raisin cookies. Served with fresh milk. Soy and almond milk available upon request.

3.75 per person

S'MORES

Crispy graham squares topped with choice of chocolate: milk, dark, peppermint patty or reese's peanut butter cup.

Finish with a perfectly-toasted marshmallow for gooey satisfaction.

3.75 per person

SHORTCAKE

Individual angel food cake slices topped with fresh whipped cream & strawberries or blueberries.

3.95 per person

GOURMET GUACAMOLE*

Choice of 2 flavors,

served with homemade tri-color tortilla chips:

MEXICAN - grilled corn, cotija cheese & chili powder

MIDDLE EASTERN - pomegranate seeds, pepitas & mint

THAI - fresh grated ginger, coconut milk & cilantro

JAPANESE- chopped edamame, wasabi & sesame oil

B.L.T. - bacon crumbles, romaine lettuce & diced tomato

4.75 per person

OREO BOMB - ICE CREAM SANDWICHES

Vanilla bean ice cream sandwiched between our infamous oreo cookie bombs.

4.95 per person

SOFT - PRETZELS

Fresh-baked whole or bite-size pretzels served with savory cheese sauce and assorted flavored mustards. Got Beer?

3.75 per person

GRILLED PIADINAS*

Flatbreads grilled on-site with choices of prosciutto, lemon herb chicken, Italian sausage, cheeses, veggies, toppings & drizzle w. pesto, roasted tomato dressing or garlic oil.

7.50 per person

Desserts

TUXEDO-STYLE CHOCOLATE-DIPPED STRAWBERRIES

or

ASSORTED COOKIES, BARS & FRENCH MACAROONS 3.50 per person

CHOCOLATE FOUNTAIN or RIVER*

Rich flowing chocolate & choice of 5 dippers:
butter cookies, cream puffs, pretzels,
strawberries, bananas, pound cake,
apple, pineapple, macaroons, éclairs, biscotti,
rice krispy treats, pirouettes
and cheesecake bites.

Minimum guest count 100

Attendant required for an additional charge.

4.95 per person

PETITE DESSERTS

Miniature fruit tarts, chocolate ganache cakes,
lemon crunch cake, tiramisu, carrot cake,
cheesecake and black forest cake.

Serves 2 petites per person.

4.15 per person

SUNDAE BAR

Vanilla & chocolate ice cream, hot fudge,
strawberry sauce, caramel topping, crushed
oreo cookies, heath bar pieces, sprinkles,
cherries, nuts and whipped cream.

4.95 per person

SHAVED ICE*

Includes shaved ice machine,
ice, paper cones and 3 syrup flavors.

Action Chef required for an additional charge.

95 DOLLARS TOTAL

CUPCAKES

Triple chocolate, lemon, red velvet,
classic white chocolate and carrot
mini 1.75 EACH regular 2.75 EACH

INDIVIDUAL 3" DESSERTS DISPLAY

Choose 3 styles/flavors: carrot cake,
red velvet cake, tiramisu, triple chocolate
layer cake, chocolate cheesecake,
lemon cheesecake or raspberry cheesecake.

4.50 per person

Wedding & Special Occasion Cakes

INCLUDES DESSERT TABLE AND LINEN, DISPOSABLE PLATES,
UTENSILS & NAPKINS. TAX AND SERVICE CHARGE NOT INCLUDED

CAKE FLAVORS:

chocolate, classic white, marble, carrot cake,
red velvet, lemon, strawberry or banana.

ICING FLAVORS:

vanilla buttercream, chocolate buttercream,
chocolate fudge or whipped cream.

FILLING SELECTIONS:

Buttercreams: chocolate, vanilla

Mousses: chocolate, raspberry,
strawberry, mocha chip, lemon

Fruit: strawberry, raspberry, lemon

Speciality: chocolate fudge, oreo,
vanilla custard

cake prices start at 4.50 per person

Beverage Packages

ALL PACKAGES ARE BASED ON FOUR (4) HOURS OF SERVICE, BASED ON 100 GUESTS.

INCLUDES PORTABLE BAR(S) OR BEVERAGE TABLES, DISPOSABLE DRINKWARE, NAPKINS AND ICE.

PRICES SUBJECT TO CHANGE BASED ON LOCATION REQUIREMENTS. GLASSWARE PACKAGES START AT \$5.25 PER PERSON.

PLEASE INQUIRE ABOUT EXTENDING SERVICE OR UPGRADING THE PRODUCTS PROVIDED.

SERVICE STAFF, TAX AND GRATUITY ARE NOT INCLUDED.

TOP SHELF BAR

Premium brand liquors, imported and domestic light and regular beers, high-end white & red wines, diet & regular soft drinks, mineral waters and juices, plus condiments.

18.50 per person

CALL BAR

Mid-level brand liquors, imported and domestic light and regular beers, white and red wines, diet & regular soft drinks, mineral water and juices plus condiments.

15.50 per person

WELL BAR

House brand liquors, domestic light and regular beers, Chardonnay and Merlot or Cabernet wines, diet & regular soft drinks, mineral waters and juices plus condiments.

11.75 per person

BEER & WINE BAR

Domestic light and regular beers. Chardonnay and Merlot or Cabernet wines, diet & regular soft drinks and bottled waters.

10.50 per person

Add CHAMPAGNE & SPARKLING CIDER TOAST

to any package:

No charge for house brand

Ask about upgrades.

Corkage fees may apply.

BELLINI SUPPORT BAR

Your choice of peach, blueberry, strawberry, raspberry and blackberry purées for client-provided alcohol.

3.95 per person

SOFT-BAR / NON-ALCOHOLIC

Host provides all alcohol. We provide sodas, bottled waters, mineral waters, choice of mixers, juices, bar condiments & fruit, ice & tubs, plastic cups, stir sticks, cocktail napkins.

5.95 per person

FLAVORED LEMONADE & ICED TEA

Includes gourmet flavored syrups on the side & beverage dispenser.

Fountain rental additional.

1.65 per person

HOT CHOCOLATE BAR

Served with whipped cream, mini marshmallows, chocolate shavings, peppermint sticks & cinnamon sticks.

3.00 per person

STANDARD COFFEE & TEA

Freshly-brewed regular & decaf coffees plus hot water and assorted teas served with creamers and sweeteners.

1.65 per person

DELUXE HOT BEVERAGE STATION

Freshly-brewed Starbucks coffees and assorted teas served with flavored syrups and creams, chocolate shavings, cinnamon sticks & nutmeg.

2.75 per person