



# 2017

## Snack Menu

Snacks are perfect for that mid-morning or afternoon pick me up!

Standard Presentation:

- ☒ Snacks displayed on disposable platters that can be recycled post event
- ☒ Delivery driver(s) will arrive on site and set out snacks
- ☒ All orders come with disposable appetizer plates, forks and cocktail napkins
- ☒ Does not include post event clean up
- ☒ Delivery charge based on distance from catering kitchen and size of order

Upgrade Options:

- ☒ Upgrade to ceramic display platters to elevate the presentation (cost dependent on headcount)
- ☒ Rent china plates, forks, napkins and glassware
- ☒ Server staff available
- ☒ Custom menus available

*All prices are per person.*





## Snack Packages - served buffet style

10-person minimum

### CLASSIC SNACK PACK

- 🥄 Fresh Whole Fruit Basket (VGN, GF)
- 🥄 Assorted Dessert Bite Bars & Cookies (VEG, some GF)
- 🥄 Gourmet Cheese & Artisan Crackers (VEG)
- 🥄 Assorted Trail Mix (VEG)

**PERFECTLY SIMPLE - \$8.50 per guest**

### TASTE OF THE MEDITERRANEAN

- 🥄 Hummus & Olive Tapenade (VGN, GF)
- 🥄 Sliced Pita Bread
- 🥄 Fresh Chopped Vegetables (GF, VGN)
- 🥄 Olives, Feta Cheese (GF)
- 🥄 Greek Style Desserts

**TASTE OF THE MEDITERRANEAN - \$8.00 per guest**

### PICK ME UP

- 🥄 Hummus & Pita Bread (VEG)
- 🥄 Sliced Carrot & Celery Sticks (VGN, GF)
- 🥄 Mixed Nuts
- 🥄 Dried Apricots (VGN)
- 🥄 Fresh Seasonal Fruit/Berries (VGN)
- 🥄 Assorted Dessert Bite Bars & Cookies (VEG, some GF)

**PICK ME UP - \$10.50 per person**

### TEA TIME

- 🥄 Assorted Tea Sandwiches
- 🥄 Sliced Fruit Platter (VGN)
- 🥄 Shortbread Cookies with Lemon Curd or Raspberry Jam
- 🥄 Mini Petite Four

**TEA TIME - \$9.50 per person**

### VARIETY SNACK PACK

- 🥄 Assorted Nuts
- 🥄 Tortilla Chips & Pico de Gallo (GF, VGN)
- 🥄 Assorted Beef Jerky (GF)
- 🥄 Assorted M&M's
- 🥄 Assorted Dessert Bite Bars & Cookies (VEG, some GF)
- 🥄 Granola Bars (VEG)

**VARIETY SNACK PACK - \$9.50 per person**

## Snack Options - a la carte

2 dozen minimum

### SWEET

CHOCOLATE DIPPED STRAWBERRIES (GF) \$2.00  
strawberries dipped in milk chocolate

ASSORTED DESSERT BITE BARS & COOKIES \$1.00  
variety of flavors made daily by in house pastry chef

FLAVORED PRETZELS \$2.00  
variety of salted, chocolate covered & yogurt covered pretzels

FRUIT SKEWERS (GF, VGN) \$2.00

SEASONAL MOUSSE CORDIALS \$3.00 (24 Hour Notice)  
pastry chef choice of double layered flavored mousse in cordial glasses

CANDY BOWL \$1.50  
variety of small candies including M&M's, Reese's Pieces, Skittles & more

### SAVORY

GRILLED & CHILLED VEGETABLE CRUIDITE (GF, VGN) \$2.75  
grilled & chilled vegetables with dips

HUMMUS & PITA BREAD (VGN) \$2.00  
house made hummus served with warmed pita bread

MIXED NUT BOWL \$3.00 (VEG)  
roasted & salted mixed nuts served in a bowl

CHEESE & FRUIT PLATTER (VEG) \$5.00  
gourmet cheese & fruit served with artisan crackers

CHIPS & PICO DE GALLO (GF) \$3.00  
tortilla chips and homemade salsa  
add sour cream: \$1.00 | add guacamole: \$2.50

ASSORTED GRANOLA BARS \$1.50

ASSORTED GOLDFISH \$1.00

HARD BOILED EGGS \$1.25  
Pre-peeled

## Beverage Options

Bottled water and/or assorted beverages - \$1.50 per guest  
Sparkling Perrier & flavored San Pellegrino - \$2.00 per guest  
Portland Roasting Company coffee & tea service - \$2.00 per guest