Standard Breakfast

All standard breakfasts options are served buffet style, including a fresh fruit platter, brewed hot coffee and decaffeinated coffee, and still and sparkling water bottles.

Select 1 option:

- **Continental Breakfast**
  Assorted mini muffins, scones, danish, cinnamon rolls, teacake slices, small bagels w/ cream cheese, butter, preserves

- **Smoked Salmon Breakfast**
  Thinly sliced smoked Norwegian salmon, cream cheese, scallion cream cheese, tomatoes, red onion, cucumber, capers, & small bagels

- **Scrambled Eggs Package**
  Scrambled eggs w/ cheese & small bagel w/ cream cheese, butter, preserves

- **Quiche Package**
  Choice of 2 quiches: broccoli feta, spinach mushroom, garden medley, three cheese, lorraine & small bagels w/ cream cheese, butter, preserves

- **Breakfast Sandwich Package**
  Egg & cheese w/ the choice of bacon, turkey bacon, sausage, ham, or no meat

*Side Add-ons* (additional cost)
- Bacon or turkey bacon
- Sausage
- Roasted breakfast potatoes

Standard AM Snack Break

All standard AM snack breaks are served with individually packaged snacks and still and sparkling water bottles with the option to add complimentary brewed hot coffee and decaffeinated coffee.

An assortment of bars included:
- 88 Acres Granola Bar – Apple Ginger
- 88 Acres Granola Bar – Chocolate Sea Salt
- 88 Acres Granola Bar – Triple Berry
- Nature Valley Granola Bar – Crunchy Oat & Honey
- Nature Valley Granola Bar – Chewy Chocolate Chunk

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**Standard Cold Lunch**

All cold standard lunch options are served buffet style, including a dessert tray (assorted brownies, bars, cookies), brewed hot coffee and decaffeinated coffee, and still and sparkling water bottles (Coke brand canned sodas available upon request).

**Select 1 package:**

<table>
<thead>
<tr>
<th>Lunch Package #1</th>
<th>Lunch Package #2</th>
<th>Lunch Package #3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose 1 salad</td>
<td>Choose 1 salad</td>
<td>Choose 1 salad</td>
</tr>
<tr>
<td>Choose 2 protein</td>
<td>Choose 4 traditional sandwich</td>
<td>Choose 4 specialty sandwich</td>
</tr>
<tr>
<td>Choose 1 pasta/grain</td>
<td>Choose 1 pasta/grain</td>
<td>Choose 1 pasta/grain</td>
</tr>
</tbody>
</table>

**Salad**
- Garden w/ dijon vinaigrette on the side *GF *V
- Caesar w/ caesar dressing on the side
- Greek w/ creamy feta on the side *GF
- Mesclun w/ balsamic vinaigrette on the side *GF
- Market chop w/ parmesan peppercorn on the side *GF
- Kale Spa tossed w/ lemon vinaigrette *GF *V

**Protein**
- Chicken | citrus herb marinated, grilled, thinly sliced *GF
- Flank Steak | rosemary seasoned, grilled, thinly sliced *GF
- Salmon | grilled 4-oz filets w/ mango tomatillo salsa on the *GF
- Falafels | house-made *GF *V

**Pasta/Grain**
- Greek orzo
- Pasta leonardo
- Sesame pasta *V
- Quinoa tabbouleh *GF *V
- Wild rice salad *GF *V

**Traditional Sandwiches**
- Chicken salad
- Grilled chicken breast
- Black forest ham & cheese
- Roast beef
- Tuna salad
- Turkey breast
- Tomato *VE
- Grilled vegetables & provolone *VE
- Grilled chicken caesar wrap
- Grilled vegetables & hummus wrap *V

**Specialty Sandwiches**
- Italian (capicola, mortadella, pepperoni, salami, provolone, banana peppers, tomato, vinaigrette)
- Beast (roast beef, blue cheese spread, tomato, baby arugula, caramelized onions)
- Buffalo chicken wrap (w/ blue cheese, celery, carrots, tomato, lettuce, buffalo mayonnaise)
- Chicken cobb wrap (w/ avocado, bacon, tomato, lettuce, blue cheese, mayonnaise)
- California Turkey wrap (w/ avocado, white cheddar, lettuce, tomato, mayonnaise, whole wheat wrap)
- Blackened salmon wrap (w/ mango tomatillo sauce, avocado cream, cabbage, cilantro, lettuce, tomato)
- House-made falafel wrap (w/ hummus, cucumber tomato salad, lettuce) *V

*Individual boxed lunch option is available upon request and includes Cape Cod chips, a cookie, a bottled still or sparkling water or Coke brand canned soda with your choice of sandwiches, wraps, or salads

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Standard Hot Lunch

All hot standard lunch options are served buffet style in chaffer pans, include a dessert tray (assorted brownies, bars, cookies), brewed hot coffee and decaffeinated coffee, and still and sparkling water bottles (Coke brand canned sodas available upon request).

Select 1 package:

**American Lunch Package**
- Garden salad w/ dijon vinaigrette on the side
- BBQ chicken breast | grilled & sliced w/ bbq sauce on the side
- Herb grilled steak tips
- Grilled vegetables | zucchini, summer squash, mushrooms, peppers, onions
- Mac & cheese w/ buttery panko crumb toppings

**Asian Lunch Package**
- Kale spa salad tossed with lemon vinaigrette dressing
- Teriyaki honey glazed chicken breasts | grilled & sliced w/ honey mustard on the side
- Deconstructed teriyaki beef kebobs w/ shiitake mushrooms, peppers, onions
- Steamed broccoli w/ lemon butter
- Vegetable fried rice

**Mediterranean Lunch Package**
- Greek salad w/ creamy feta dressing
- Deconstructed shish kebobs | grilled chicken, peppers, onions, tomatoes, mushrooms
- Pan-seared salmon filets w/ lemon horseradish aioli
- Sides platter of tomato cucumber salad, tzatziki, gyro bread
- Roasted red potatoes w/ rosemary & garlic

**Mexican Lunch Package**
- Corn & avocado salad
- Beef tacos w/ sour cream, cheese, guacamole, lettuce, tomato, salsa, corn taco shells
- Chicken tacos w/ sour cream, cheese, guacamole, lettuce, tomato, salsa, corn taco shells
- Tofu fajitas | grilled tofu, peppers, onions, zucchini (w/ sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, soft flour tortillas)
- Steamed vegetable medley w/ fresh herbs
- Mexican seasoned rice

**Italian Lunch Package**
- Mesclun salad w/ balsamic vinaigrette on the side
- Chicken piccata w/ lemon, capers, white wine reduction
- Meatballs w/ house-made marinara
- Eggplant parmesan
- Buttered linguine
- Zucchini & summer squash w/ Roma tomatoes

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Standard PM Snack Break

All standard PM snack breaks are served with individually packaged snacks and still and sparkling water bottles with the option to add complimentary brewed hot coffee and decaffeinated coffee.

Select up to 3 options:

- Right Stuff trail mix (raisins, banana chips, yogurt raisins, dried pineapple, dried papaya, dried apricots) *GF
- True Berry trail mix (raisins, dried papaya, cranberries, cherries, blueberries, golden raisins) *GF *V
- Honey BBQ trail mix (mini pretzels, garlic sesame sticks, BBQ corn sticks, cheddar whales, honey mustard pretzels, sesame, breadsticks, pepitas)
- Energy trail mix (dry roast peanuts, milk chocolate gems, raisins, peanut butter chips, dried pineapple)
- Yogurt covered pretzels
- Assorted chips (Cape Cod, Sun Chips, Doritos, Baked Lays)
Reception Package

All hot reception options are served buffet style in chafing pans and cold options are served on platters and in bowls buffet style. Open bar service staffed by a bartender includes wine, beer, soft drinks, sparkling and still water, lemons, limes, and ice. A variety of at least 3 beers will be available, at least 1 rose, 1 white, and 1 red wine option, and Coke, Diet Coke, Ginger Ale, Club Soda and bottled water.

Select 3 stationary platters & 5 hors d’oeuvres:

<table>
<thead>
<tr>
<th>Stationary Platters</th>
<th>Hors d’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuscan white bean &amp; artichoke dip w/ toasted crostini</td>
<td>Caprese bites</td>
</tr>
<tr>
<td>Salsa &amp; guacamole w/ tortilla chips</td>
<td>Vietnamese spring rolls</td>
</tr>
<tr>
<td>Lemon hummus w/ soft pita triangles</td>
<td>Tortellini skewers w/ artichoke heart &amp; roasted red pepper</td>
</tr>
<tr>
<td>Buffalo chicken dip w/ house-made wonton chips</td>
<td>Vegetable, chicken, or shrimp dumplings w/ ginger soy dipping sauce</td>
</tr>
<tr>
<td>Bacon &amp; scallion dip w/ house-made potato chips</td>
<td>Vegetable or chicken quesadillas w/ fresh salsa</td>
</tr>
<tr>
<td>Crudité w/ parmesan peppercorn dip</td>
<td>Chicken or beef satay bites</td>
</tr>
<tr>
<td>Cheese w/ sesame lavash crackers</td>
<td>Fried chicken brochette bites</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td>Salmons satay bites w/ sweet thai dipping sauce</td>
</tr>
<tr>
<td>Tuscan vegetable platter w/ white bean &amp; artichoke dip &amp; focaccia bread dippers</td>
<td>Shrimp platter (cocktail, grilled, tandoori)</td>
</tr>
<tr>
<td>Charcuterie</td>
<td>Coconut shrimp w/ mango dipping sauce</td>
</tr>
<tr>
<td>meats, cheeses, olives, cornichons, whole grain mustard, sesame lavash crackers</td>
<td>Vegetable spring rolls</td>
</tr>
<tr>
<td>Mezze</td>
<td>Spinach &amp; feta triangles</td>
</tr>
<tr>
<td>marinated feta, grilled cumin spiced zucchini, lemon brined olives, mini falafels, trio of dips (red pepper &amp; feta, hummus, lemon tahini) w/ pita chips &amp; pita bread on the side</td>
<td>Brie &amp; raspberry filo</td>
</tr>
<tr>
<td>Power veggies</td>
<td>Yukon gold or sweet potato pancakes</td>
</tr>
<tr>
<td>golden beets, red beets, broccoli, avocado, chickpeas, butternut squash</td>
<td>Teriyaki cocktail meatballs</td>
</tr>
<tr>
<td></td>
<td>Mini beef wellington bites</td>
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<tr>
<td></td>
<td>Scallops wrapped in bacon</td>
</tr>
</tbody>
</table>

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A La Carte Menu

A La Carte menu options are available for Half Day & Full Day Room Rentals AND as supplements for Standard meal catering at an additional cost.

- Full size bagel with choice of cream cheese, peanut butter, preserves on the side (gluten-free available upon request)
- Large teacake slice | choice of blueberry, lemon, orange, chocolate chip, sour cream
- Yogurt parfaits | includes fresh berries & house-made granola (nut-free)
- 88 Acres Granola Bar - Apple Ginger
- 88 Acres Granola Bar – Chocolate Sea Salt
- 88 Acres Granola Bar – Triple Berry
- Nature Valley Granola Bar – Crunchy Oat & Honey
- Nature Valley Granola Bar – Chewy Chocolate Chunk
- Right Stuff trail mix (raisins, banana chips, yogurt raisins, dried pineapple, dried papaya, dried apricots) *GF
- True Berry trail mix (raisins, dried papaya, cranberries, cherries, blueberries, golden raisins) *GF *V
- Honey BBQ trail mix (mini pretzels, garlic sesame sticks, BBQ corn sticks, cheddar whales, honey mustard pretzels, sesame, breadsticks, pepitas)
- Energy trail mix (dry roast peanuts, milk chocolate gems, raisins, peanut butter chips, dried pineapple)
- Yogurt covered pretzels
- Assorted chips (Cape Cod, Sun Chips, Doritos, Baked Lays)
- Still or sparkling water
- Regular & decaf coffee
- Coke brand soda cans

If you are booking any of the packages listed below, please pick your meals from the standard packages

- **Half Day Package** | Breakfast **OR** Lunch, Snack Break
- **Full Day Package** | Breakfast, AM Snack Break, Lunch, PM Snack Break
- **Full Facility Buyout** | Breakfast, AM Snack Break, Lunch, PM Snack Break
- **VIP Board Member Package** | Breakfast, AM Snack Break, Lunch, PM Snack Break

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