

Standard Breakfast

All standard breakfast 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

Summer Breakfast Package

- Parfait Bar (Bowls of Vanilla Yogurt, Granola, Fresh Berries, Shredded Coconut)
- Oatmeal Bar Made w/ Oat Milk & Maple Syrup (with sides of Toasted Almonds, Golden Raisins, Banana Chips, Sliced Apricots)
- Fruit Salad
- Pumpkin Power Bars (with Oats, Flax Seeds, Pumpkin Seeds, Dried Cranberry)
- Regular & Decaf Coffee, Bottles of Assorted Juices & Waters

Standard AM Snack Break

All standard AM snack breaks are served with individually packaged snacks and still and sparkling water 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

Summer AM Break Package

- Watermelon slices
- Make-your-own trail mix bar
- Individual snack bags (smart food, baked lays, & pretzels)
- Infused water

*GF = Gluten-Free, *V = Vegan, *VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

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:

Summer Lunch Package

- Chilled Gazpacho
- Strawberry Spinach Salad
- BBQ Chicken
- Hamburgers & Hot Dogs' (w/ chips, coleslaw, & potato salad – Veggie Burgers Optional)
- Strawberry Frosted Bars
- Lemonade

Lunch Package #1

- Choose 1 salad
- Choose 2 protein
- Choose 1 pasta/grain

Lunch Package #2

- Choose 1 salad
- Choose 4 traditional sandwich
- Choose 1 pasta/grain

Lunch Package #3

- Choose 1 salad
- Choose 4 specialty sandwich
- Choose 1 pasta/grain

<p>Salad</p> <ul style="list-style-type: none"> • 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 	<p>Protein</p> <ul style="list-style-type: none"> • 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 	<p>Pasta/Grain</p> <ul style="list-style-type: none"> • Greek orzo • Pasta leonardo • Sesame pasta *V • Quinoa tabbouleh *GF *V • Wild rice salad *GF *V
<p>Traditional Sandwiches</p> <ul style="list-style-type: none"> • 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 		<p>Specialty Sandwiches</p> <ul style="list-style-type: none"> • 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

*GF = Gluten-Free, *V = Vegan, *VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

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

*GF = Gluten-Free, *V = Vegan, *VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

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)

Summer PM Break Package

- *Crudite Platter (w/ Parmesan Peppercorn Dip)*
- *Soft Bavarian Pretzel Sticks (w/ Mustard Dipping Sauce)*
- *Blueberry Whoopie Pies*
- *Strawberry Whoopie Pies*

Standard Reception Package

All hot reception options are served buffet style in chaffer 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 three beers, at least one rose, white, and red wine option, Coke, Diet Coke, Ginger Ale, Club Soda, and bottled water will be available.

Select 3 stationary platters & 5 hors d'oeuvres:

Stationary Platters	Hors d'oeuvres
<ul style="list-style-type: none"> • Tuscan white bean & artichoke dip w/ toasted crostini • Salsa & guacamole w/ tortilla chips • Lemon hummus w/ soft pita triangles • Buffalo chicken dip w/ house-made wonton chips • Bacon & scallion dip w/ house-made potato chips • Crudité w/ parmesan peppercorn dip • Cheese w/ sesame lavash crackers • Fresh fruit sliced & garnished with berries • Tuscan vegetable platter w/ white bean & artichoke dip & focaccia bread dippers • Charcuterie meats, cheeses, olives, cornichons, whole grain mustard, sesame lavash crackers • Mezze marinated feta, grilled cumin spiced zucchini, lemon brined olives, mini falafels, trio of dips (red pepper & feta, hummus, lemon tahini) w/ pita chips & pita bread on the side • Power veggies golden beets, red beets, broccoli, avocado, chickpeas, butternut squash 	<ul style="list-style-type: none"> • Caprese bites fresh mozzarella, cherry tomato, fresh basil w/ pesto dipping sauce • Vietnamese spring rolls vegetables wrapped in rice paper w/ sweet chili dipping sauce • Tortellini skewers w/ artichoke heart & roasted red pepper • Vegetable, chicken, or shrimp dumplings w/ ginger soy dipping sauce • Vegetable or chicken quesadillas w/ fresh salsa • Chicken or beef satay bites grilled w/ peanut dipping sauce • Fried chicken brochette bites breaded w/ hot pepper jelly dipping sauce • Salmon satay bites w/ sweet thai dipping sauce • Shrimp platter (cocktail, grilled, tandoori) • Coconut shrimp w/ mango dipping sauce • Vegetable spring rolls • Spinach & feta triangles • Brie & raspberry filo • Yukon gold or sweet potato pancakes • Teriyaki cocktail meatballs • Mini beef wellington bites • Scallops wrapped in bacon

*GF = Gluten-Free, *V = Vegan, *VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

Summer Reception Package

\$120/person | 2 hour minimum

Includes:

- Open bar & one TIPS-certified bartender
 - Add an additional bartender to your reception | **\$125/hour** (Additional staffing & fees may be required for groups over 50)
 - Choose two selections from each Beer, Wine, & Seltzer options
 - Beer: Samuel Adams Seasonal (Summer Ale, Pool Party, Cherry Wheat, Porch Rocker), Blue Moon Summer Ale, Corona
 - Wine: Sauvignon Blanc, Rose, Prosecco, Sangria
 - Seltzer: High Noon, White Claw, Truly
- Food Stations & Hors D'oeuvres:
 - Salsa & Guacamole w/ Tortilla Chips
 - Cilantro Garlic/Herb Dip w/ Veggie Chips
 - Roasted Carrot Hummus w/ Naan Bread Dippers
 - Caprese Bites
 - Vietnamese Spring Rolls
 - Cocktail Franks in Blankets
 - Chicken Tenders (Choose 1) – Breaded w/ Honey Mustard, BBQ w/ Ranch, Buffalo w/ Blue Cheese
- High-top tables and stools
- Room rental — includes the number of rooms required to fit your total headcount
- Access to available event enhancements (see page 8 for a list of enhancements)
- Add additional time to your reception for events over 2 hours | **\$200/hour**
- 'Fun in the Sun' playlist as background music
- Summer décor, including new uplighting and sunflower theme tabletop enrichments
- Add Cornhole, Giant Jenga, or Indoor Golf Chipping | **\$75/hour**
- Add Candy or Ice Cream Social | **\$5/person**

*GF = Gluten-Free, *V = Vegan, *VE = Vegetarian

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.

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

**GF = Gluten-Free, *V = Vegan, *VE = Vegetarian*

Before placing your order, please inform our Hub staff if any person in your party has a food allergy, as menu options may be subject to change.