



THE IMPERIAL
EVENT CENTER

✦ 25-26 Catering Menus ✦

breakfast buffet



IMPERIAL HOT BREAKFAST

\$22-per person/ 20-person minimum/ 1 hour of service, \$4 per person additional hour

Freshly baked breads, muffins, & pastries served with butter, assorted jellies, & peanut butter

Seasonal fruit display

Breakfast potatoes sauteed with onions and peppers

Scrambled eggs

Choice of bacon or pork sausage. turkey bacon or turkey sausage available upon request (+2.50 pp)

Regular and decaffeinated coffee, hot tea & juice

CONTINENTAL BREAKFAST

\$14 per person/ 10-person minimum/1 hour of service/ \$4 per person for additional hour

Freshly baked breads, muffins, & pastries served with butter, assorted jellies and peanut butter

Fresh fruit

Assorted breakfast cereals with milk, regular and decaffeinated coffee, hot tea & juice

ADD ONS

Priced per person

Biscuits & gravy \$2

French toast sticks with syrup \$2

Yogurt parfait with berries & granola \$2

Oatmeal with brown sugar & seasonal fruit \$1.50

Smoked salmon lox with capers, onions, hard-boiled eggs, cream cheese, & bagels \$7.50

CHEF ATTENDED STATIONS

Chef fee \$75 + per person pricing / 20-person minimum

Waffle station \$8

Seasonal fruit, syrups, chocolate chips & whipped cream

Omelette station \$10

Bacon, sausage, ham, peppers, onions & cheeses



PRICING DOES NOT INCLUDE 22% SERVICE FEE OR 6% SALES TAX
\$75 SURCHARGE IF BELOW THE REQUIRED MINIMUM

plated breakfast



IMPERIAL PLATED BREAKFAST

\$22-per person/ 20-person minimum/ 1 hour of service/\$4 per person for additional hour

CHOOSE ONE OF THE FOLLOWING:

Scrambled eggs, breakfast potatoes, biscuit, bacon or sausage

French Toast with syrup & powdered sugar, and bacon or sausage

Ham, Bacon or Sausage and Cheese Omelette or Veggie Omelette with tomato, peppers, onions and tofu served with breakfast potatoes and an English muffin

Regular and decaffeinated coffee, hot tea & juice

PLATED HEALTHY BREAKFAST

\$18 per person/ 10-person minimum/ 1 hour of service/\$4 per person for additional hour

CHOOSE ONE OF THE FOLLOWING:

Fresh Fruit Cup, Danish and yogurt

Healthy Oatmeal Bowl with steelcut oats, brown sugar, fresh berries, granola and sweet creamed butter

Regular and decaffeinated coffee, hot tea & juice



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\$75 SURCHARGE IF BELOW THE REQUIRED MINIMUM

26 E CHESTNUT ST LANCASTER, PA 17602 | 717-909-2001 | INFO@HILANCASTER.COM

take a break



Available with rental of in house spaces / 10-person minimum / 1 hour of service



A MORNING INTERLUDE

Assorted Danishes, muffins, yogurt, granola bars, jellies & peanut butter with coffee service \$14

HEARTY & HEALTHY

Plain & fruit yogurts, bananas, assorted granola bars, and cut fresh fruit with coffee service \$12

CHOCOLATE FRENZY

Brownies, chocolate chip cookies, assorted chocolate bars & with milk and coffee service \$14

AFTERNOON PICK ME UP

Assorted sports drinks, snack & candy bars, chips, popcorn, vegetable crudite and coffee service \$12
Energy Drink +\$4

CHARCUTERIE

Assorted gourmet meats & cheeses, vegetable crudité, olives & pita, with hummus, and assorted dips \$12

BEVERAGE STATION

Beverage Station included in all breaks

Regular & decaffeinated coffee, creamer & sweeteners, assorted hot teas, juice

COLD BEVERAGE STATION

iced tea, lemonade, assorted sodas & bottled water
\$10 per person

COFFEE STATION

Regular & decaffeinated coffee, hot tea, assorted creamers & sweeteners
4 hours of service - \$8 per person
8 hours of service - \$16 per person

Pricing does not include 22% service fee or 6% sales tax
\$75 surcharge if below the required minimum

break additions



Available for addition to break packages

ASSORTED BREAKFAST SANDWICHES

Bacon, egg and cheese & sausage, egg and cheese

On English muffin, croissant or Kaiser roll \$8 each

Vegetarian option:

Spinach, egg & cheese on English muffin,

croissant or Kaiser roll \$7 each

ADDITIONS

Individual bags of chips, popcorn, & pretzels

\$2.50 per person

Soft pretzels with hot cheese and mustard

\$26 per dozen

Assorted granola bars

\$4 per person

Whole fresh fruit

\$2 per person

Assorted sodas & bottled water

\$6 per person

Assorted juices

\$4.50 per person

Infused water- cucumber mint, lemon-lime or orange

\$2.50 per person



PRICING DOES NOT INCLUDE 22% SERVICE FEE OR 6% SALES TAX

on the run lunches



BOXED LUNCHES

\$24-per person / 10-person minimum

Choice of two sandwich options and vegetarian option (+\$4 for additional option)
All boxed lunches come with a piece of whole fruit, chips, brownie & bottle of water

Turkey, Bacon & Ranch

Roasted turkey breast, Swiss cheese, smoked bacon, buttermilk ranch, leaf lettuce, and tomato on wheat

Ham & Brie

Sliced ham and Brie cheese with apple chutney, leaf lettuce and tomato on sourdough

Slow Roasted Beef

Thinly sliced roast beef, aged cheddar, horseradish mayo, and caramelized onion on white

Waldorf Chicken Salad

With diced apple, cranberry, lettuce, and roasted walnuts on a croissant

Italian Sub

Pastrami, ham, salami, capicola, aged provolone, red onion, tomato, leaf lettuce on a sub roll

Albacore Tuna Salad

With herb mayo, tomatoes, and leaf lettuce on a Kaiser roll

Mediterranean Vegetable on Focaccia (V)

Garlic hummus, marinated vegetables, leaf lettuce, tomatoes, and pesto



CHESTNUT STREET DELI BUFFET

\$26 per person / 10-person minimum

Sliced meats and cheeses, tuna salad, relish tray, condiments, assorted breads and rolls

Crisp field greens with assorted dressings

House made chips

Cookies and brownies

Beverage Service

Assorted sodas, iced tea and water

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\$75 surcharge if below the required minimum*

lunch buffet



\$24-per person / 20-person minimum / 1 hour of service/ \$4 per person for additional hour
All sandwiches displayed & quarter cut

SALADS

Choice of one

Caesar Salad
Romaine, Aged parmesan, Caesar dressing & brioche croutons.

Petite Garden Salad
Cherry tomatoes, shaved red onion, and sliced English cucumber

Cobb Salad (+\$2 pp)
Romaine lettuce, ham, bacon, avocado, tomato, and aged cheddar

Choice of Two Dressings
Balsamic vinaigrette, buttermilk ranch, bleu cheese, Italian vinaigrette, Caesar



INCLUDES

Choice of homemade redskin potato salad or macaroni salad, assorted potato chips

Chef's choice of desserts

Beverage service: water, iced tea & assorted sodas



SANDWICHES

Choice of two

Turkey, Bacon & Ranch
Roasted turkey breast, Swiss cheese, smoked bacon, buttermilk ranch, leaf lettuce, and tomato on wheat

Ham & Brie
Apple chutney, leaf lettuce and tomato on sourdough

Slow Roasted Beef
Thinly sliced roast beef, aged cheddar, horseradish mayo, caramelized onion, on white

Waldorf Chicken Salad
Diced apple, cranberry, lettuce, and roasted walnuts on a croissant

Italian Sub
Pastrami, ham, salami, capicola, aged provolone, red onion, tomato, and leaf lettuce on a sub roll

Albacore Tuna Salad
Herb mayo, tomatoes, leaf lettuce, on a Kaiser roll

Mediterranean Vegetable on Focaccia (V)
Garlic hummus, marinated vegetables, leaf lettuce, tomatoes, and pesto

ADDITIONS

homemade soups + \$3 per person
additional sandwich offering +\$4 per person
vegetable crudite & hummus +\$3 per person

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hot lunch buffet



Prices per person / 20-person minimum / 1 hour of service / \$4 per person for additional hour
Buffet includes choice of entree, salad, warm rolls, butter, iced tea, coffee, water, and Chefs choice of dessert

SALADS

Choice of one

Caesar salad
Romaine, Aged parmesan, Caesar dressing & brioche croutons

Petite garden salad
Cherry tomatoes, shaved red onion, sliced English cucumber
Choice of two dressings

Cobb salad (+\$2 pp)
Iceberg lettuce, ham, bacon, avocado, tomato, aged cheddar,
Choice of two dressings

Dressings
Balsamic vinaigrette, buttermilk ranch, bleu cheese, Italian vinaigrette, Caesar

SIDES

choice of one starch & one vegetable

Mashed potatoes
Herb roasted red potatoes
Basmati rice
Honey & thyme roasted carrots
Garlic butter seasonal vegetables
Lemon and garlic green beans
Chef's choice pairing

TACO BAR

\$24 per person

Ground beef and shredded chicken
cheddar cheese, salsa, pico de gallo, shredded lettuce, sour cream, jalapenos with soft flour tortillas

ENTREES

Italian Theme \$26
Choice of two

Lasagna
Available as vegetable lasagna
whole milk ricotta, mozzarella, ground beef, tomato sauce

Chicken Cacciatore
braised chicken with tomatoes, mushrooms, peppers, onions and herbs

Pesto Shrimp Alfredo
creamy penne alfredo with shrimp, pesto, and sun dried tomato

Entrees \$28
Choice of two

Chicken Marsala
Lightly breaded chicken breast with marsala cream sauce

Grilled Pork Loin Medallions
Apple and golden raisin chutney

Baked Haddock
with lemon butter caper sauce

Entrees \$32
Choice of two

Honey Glazed Salmon
Pan seared salmon filet glazed with honey

Stuffed Chicken Florentine
spinach and cream cheese stuffed chicken breast with dijon cream sauce

Sliced Roast Beef
With port wine demi

Vegan Option \$24
Plated Cauliflower Steak (v)
Red pepper coulis and sauteed mushrooms with vegetable cous cous

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plated luncheon



20-person minimum / 1 hour of service/ \$4 per person for additional hour
Includes warm rolls and butter, iced tea, coffee, water and chefs choice of dessert



SALADS

Choice of one

Caesar salad

Romaine, Aged parmesan, Caesar Dressing & brioche croutons.

Petite garden salad

Cherry tomatoes, shaved red onion, sliced English cucumber. Choice of two dressings

Cobb salad (+\$2 pp)

Iceberg lettuce, ham, bacon, avocado, tomato, aged cheddar, Choice of two dressings

Dressings

Balsamic vinaigrette, buttermilk ranch, bleu cheese, Italian vinaigrette, Caesar



SIDES

Choice of one starch & one vegetable

Mashed potatoes - Roasted red potatoes - Basmati

Rice - Israeli couscous

Honey & thyme roasted carrots - Garlic butter
seasonal vegetables-

Lemon and garlic green beans

ENTREES

Choice of two entrees

Pan seared salmon with corn salsa \$26

Chicken Parmesan with marinara \$24

Grilled Pork Chop with house made BBQ sauce \$26

Roasted chicken breast with lemon & herb Velouté' sauce \$24

Grilled beef medallions with red wine demi glace \$28

Cauliflower steak (v) \$24

Red pepper coulis and sauteed mushrooms
with vegetable cous cous

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snack stations



Prices listed per person / 25-person minimum / 1 hour of service/ \$4 per person for additional hour

SLIDER BAR 18

Beef burger with onion jam and Carolina-style pulled pork BBQ with sweet pickle slaw
(substitute one selection for impossible sliders +\$2pp)

WINGS STATION 20

Choice of two sauces
house dry rub, BBQ, hot or mild buffalo, garlic parmesan or Thai chili served with celery, blue cheese and ranch dressing

CHIPS AND DIPS 16

Crispy tortilla chips with French onion, salsa, guacamole and choice of one hot dip: buffalo chicken dip or spinach artichoke dip
Crab dip +\$4

PRETZEL STATION 14

Warm pretzels with smoked cheddar sauce and whole grain mustard

NACHO BAR 22

Ground beef and sliced chicken
cheddar cheese, salsa, pico de gallo, shredded lettuce, sour cream, and jalapeños with tortilla chips

PIZZA PARTY 24 (CHOICE OF TWO STYLES)

16 inch pizzas- limit 2 toppings per pizza or + \$2 per additional topping
Pepperoni, sausage, ham, sliced chicken, roasted peppers, mushrooms, onions, pineapple
includes lemonade, tea and water



PRICES PER PERSON UNLESS OTHERWISE MARKED & DOES NOT INCLUDE 22% SERVICE OR 6% SALES TAX

culinary stations



Prices listed per person / 25-person minimum / 1 hour of service/ \$4 per person for additional hour

PASTA STATION 20

Choice of two pastas & two sauces

Penne, Farfalle, Rotini and Fettuccini

Tortellini +\$2pp

White wine butter sauce, marinara, garlic & herb cream, vodka sauce, alfredo

Included toppings: chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan



SEAFOOD DISPLAY MARKET PRICE

Fresh jumbo shrimp, grilled lemon and house made cocktail sauce, oysters on the half shell and scallop shooters

CHEF ATTENDED CARVING STATION

\$100 chef fee + per person price based on station selection

All carving stations come with warm dinner rolls and whipped butter

Roasted Prime Rib served with horsey sauce- market price

Turkey/Ham Carving Stations 14

Carved Chateaubriand- market price

Herb crusted Pork Loin with honey dijon mustard sauce 16

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\$75 SURCHARGE IF BELOW THE REQUIRED MINIMUM

hors d'oeuvres



BUTLER PASSED HORS D'OEUVRES

1 hour of service/ \$4 per person for additional hour

\$2.50 per person

Vegetable Arancini Balls with a dollop of lemon aioli
Pork Dumpling with chai tea reduction
Red Pepper Mousse on cucumber disk
Heirloom Tomato Bruschetta on toasted baguette
Kalamata Olive Tapenade with shaved shallot on a toasted crostini
Pimento Cheese on rye toast
Brie and Raspberry wrapped in phyllo dough
Vegetable Spring Roll with sweet Thai chili sauce
Assorted Mini Quiche: Lorraine, broccoli & cheese, garden vegetable
Pigs in a Blanket with Honey Mustard
Italian Meatball with parmesan cheese, marinara and basil chiffonade
Edamame Dumpling with lemon ricotta
Pesto Feta Cubes topped with basil chip
Spanakopita stuffed with cream cheese and spinach



\$3 per person

Citrus Poached Peel & Eat Shrimp with cocktail sauce
Prosciutto Wrapped Shrimp with apple cider glaze
Cajun Beef Medallions with Tillamook cheddar Mornay on toasted baguette
Chef Choice Ceviche topped with micro cilantro on tortilla crisp
Goat Cheese Mousse with red grape relish in a toasted phyllo cup
Grilled Pork Tenderloin topped with duxelles served on crostini
Coconut Shrimp with orange ginger marmalade
Melon Ball Skewers with prosciutto crumble topped with raspberry coulis
Prosciutto Wrapped Asparagus with lemon pepper aioli



3.50 per person

Smoked Salmon with Crème Fraiche topped with salmon roe on Blini
Shrimp Shooter with Bloody Mary
Jumbo Shrimp wrapped with shredded phyllo dough drizzled with raspberry coulis
Bacon Wrapped Scallops topped with lardon marmalade
Duck Pastrami on toasted rye topped with honey Dijon mustard
Seared Tuna topped with pineapple chili on a toasted wonton
Crab Bite with lemon aioli



\$4 per person

Cucumber Cup with Choice of bruschetta, duxelles, or olive tapenade
Beef Satay with chimichurri
Beef Wellington Bites with demi-glace
Oyster Shooter with Bloody Mary
Oyster on the Half Shell topped with crème fraiche and paddle fish caviar
Crabcake Bite topped with caviar remoulade
Foie Gras Pate topped with apple butter on toasted focaccia

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hors d'oeuvres



STATIONARY HORS D'OEUVRES

Prices listed per person / 1 hour of service/ \$4 per person for additional hour

Fresh Crudité Display \$6

Assorted vegetables, dips and hummus

Charcuterie Display \$14

Assortment of gourmet cured & smoked meats, artisanal
cheeses, jams, preserves, mustard & pickles
with assorted Artisan breads

International & Domestic cheese \$8

With fresh & dried fruits & assorted dips

Mediterranean Display \$12

Marinated & roasted seasonal vegetables, house made garlic hummus, assorted olives,
goat & feta cheeses, almonds,
dried fruits, pita bread & Focaccia

Shrimp Cocktail \$14

Fresh jumbo shrimp, grilled lemon and house made cocktail sauce



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served plated dinner



Prices listed per person based on entree selection
25-person minimum / 1 hour of service/ \$4 per person for additional hour

CHOICE OF SALAD OR SOUP

SALADS

Caesar salad
Romaine, aged parmesan, Caesar dressing, and brioche croutons.

Garden salad
Cherry tomatoes, shaved red onion, English cucumber, choice of dressing
Balsamic vinaigrette, buttermilk ranch, blue cheese, Italian vinaigrette

Tomato mozzarella salad
Cherry tomatoes, fresh mozzarella, balsamic reduction, basil oil, arugula

ENTREES

Choice of two entrees

Braised short rib
With wild mushroom sauce \$48

Pan seared salmon
With honey glaze \$42

Roasted chicken breast
In pan gravy \$34

Chicken marsala
Lightly breaded chicken breast with marsala cream sauce \$38

Cowboy pork chop
With apple bacon jam \$34

Stuffed Rosemary Chicken Breast
With Imperial crab or spinach and fig cream cheese, topped with champagne Velouté sauce \$42

Slow roasted slice of beef with au jus \$38

Cauliflower steak \$30

Grilled filet mignon
With red wine demi glace \$46

Crab cakes
Fresh lump crab served with old bay aioli \$48

Crab stuffed flounder
Topped with sherry cream sauce \$44

SOUP

Crab bisque +\$3pp
lump crab, sherry cream,

Cream of Village Crest Farm Mushroom Soup
oyster mushrooms, chestnut mushrooms, cream

Tomato Basil
Tomato broth, caramelized garlic, fresh herbs and topped with basil oil

SIDES

*Choice of one starch & one vegetable
or chef's choice pairings*

Mashed Potatoes

Roasted Red Potatoes

Garlic Baby Baker Potatoes

Basmati Rice

Honey & Thyme Roasted Potatoes

Garlic Butter Seasonal Vegetables

Lemon & Garlic Green Beans

DESSERT

Choice of one /\$4 per person

New York Style Cheesecake

Traditional Italian Style Tiramisu

Raspberry Cheese Cake with White Chocolate

Peanut Butter Reese's Pie

Salted Caramel Carrot Cake

Warm Bread Pudding topped with Crème Anglaise

Raspberry Passion Vegan Cake

INCLUDES

Warm rolls & butter, salad, sides, entree

Regular & decaffeinated coffee, hot & iced tea and water

dinner buffet



Prices per person/ 20-person minimum / 1 hour of service/ \$4 per person for additional hour

SALADS

Choice of one

Caesar salad

Romaine, aged parmesan, Caesar dressing, and brioche croutons.

Petite garden salad

Cherry tomatoes, shaved red onion, English cucumber, and choice of dressing

Tomato mozzarella salad

Cherry tomatoes, fresh mozzarella, balsamic reduction, basil oil, arugula

Dressings-choice of 2

Balsamic vinaigrette, Buttermilk Ranch, Blue Cheese, Italian Vinaigrette

ENTREES

Choice of one

Braised beef short rib with wild mushroom sauce \$48

Seared Halibut with orange marmalade \$48

Petite Beef Tenderloins with red wine demi \$48

Crab cake \$48

SIDES

Choice of one starch & one vegetable

Mashed Potatoes

Herb Roasted Red Potatoes

Basmati rice

Honey & thyme roasted carrots

Garlic butter seasonal vegetables

Lemon and garlic green beans

Sliced beef with au jus and horseradish sauce \$42

Honey glazed, pan seared salmon \$42

Grilled flat iron steak with chimichurri \$42

Crab encrusted haddock with lemon butter sauce \$42

Salmon Encrout with dijon cream Sauce \$38

Grilled pork tenderloin with apple chutney \$38

Baked rosemary chicken breast with lemon & herb butter sauce \$38

Meat or Vegetable Lasagna \$38

INCLUDES

Warm rolls & butter, salad, sides, entree

Regular & decaffeinated coffee, hot & iced tea & water

Add Chef's choice dessert for \$4 per person

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\$75 SURCHARGE IF BELOW THE REQUIRED MINIMUM

the buffet bundle



Prices per person/ 20-person minimum / 1 hour of service/\$4 per person for additional hour

choose an entree duo and our chef will pair with a salad and side dish to compliment your selection

ENTREES

Chicken Picata with capers and onions & Grilled Salmon with lemon butter sauce \$42

Grilled Chicken Breast with florentine sauce & Broiled Haddock with pesto and blistered tomato \$38

Honey Glazed Salmon & Pot Roast with carrots, celery and pearl onions with beef gravy \$44

Braised Beef Short Rib with wild mushroom sauce & Sautéed Shrimp with lemon butter sauce \$48

INCLUDES

Warm rolls & butter, salad, sides, entree
Served regular & decaffeinated coffee, hot & iced tea & water
Add Chef's choice dessert for \$4 per person



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bar packages

20-person minimum / two hour service minimum
A \$125 per bartender fee will apply per bartender/one bartender per 75 guests

HOUSE OPEN BAR

*First two hours \$24 per person
Each additional hour \$13 per person*

Yuengling, Miller Light, Michelob Ultra,
Blue Moon, Stella Artois, New Trail IPA

Woodbridge Pinot Grigio, Chardonnay,
Cabernet Sauvignon, Pinot Noir,
Prosecco

House Vodka, Gin, Rum, Coconut Rum,
Whiskey, Bourbon, Tequila & Scotch

PREMIUM OPEN BAR

*First two hours \$30 per person
Each additional hour \$15 per person*

Yuengling, Miller Light, Michelob Ultra,
Blue Moon, Stella Artois, New Trail IPA

Josh Cabernet, Mark West Pinot Noir,
Kendall Jackson Chardonnay, Casal
Thaulero Pinot Grigio, Prosecco

*Grey Goose Vodka, Bombay Sapphire Gin,
Malibu Coconut Rum, Bacardi 8 Year, Cabo
Wabo Tequila, Makers Mark, Johnnie
Walker Black, Jack Daniels, Jameson Black
Barrel, Bailey's Irish Cream, Disaronno
Amaretto*

ASK YOUR SALES MANAGER FOR SPECIALTY COCKTAILS &
PREMIUM WINES BY THE BOTTLE

CALL OPEN BAR

*First two hours \$27 per person
Each additional hour \$14 per person*

Yuengling, Miller Light, Michelob Ultra, Blue Moon,
Stella Artois, New Trail IPA

Josh Cabernet, Mark West Pinot Noir, Kendall
Jackson Chardonnay, Casal Thaulero Pinot Grigio,
Prosecco

Titos Vodka, Tanqueray Gin, Bacardi Rum, Malibu,
Captain Morgan Spiced Rum, Espolon Tequila
Blanco, Jim Beam Bourbon, Chivas Regal,
Crown Royal and Jameson



CASH BAR PRICING

Cash or consumption bar must select bar level

\$8/\$11 House wine
\$7/ \$9/ \$11 Mixed Drinks
\$5 Domestic Beer
\$7 Import/Craft beer
\$3 Soft Drink
\$3 Bottled Water

*Brand substitutes may vary based on price and availability
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meeting packages

One hour of service

EXECUTIVE BREAK

\$32 per person / 20-person minimum

Continental Breakfast

Assorted baked breads, muffins & pastries served with butter, assorted jellies & peanut butter
fresh fruit display, assorted breakfast cereals & milk
regular & decaffeinated coffee, hot tea & juice

Morning Interlude

Assorted Danishes, muffins, yogurt, granola bars, jellies & peanut butter with coffee service

Afternoon Pick Me Up

Assorted sports drinks, snack & candy bars, chips, popcorn, vegetable crudite, hummus, and coffee service

Energy Drink +\$4



MORNING/AFTERNOON BREAK PACKAGE

\$22 per person / 20-person minimum

Morning Interlude

Assorted Danishes, muffins, yogurt, granola bars, jellies & peanut butter with coffee service

Afternoon Pick Me Up

Assorted sports drinks, snack & candy bars, chips, popcorn, vegetable crudite and coffee service

Energy Drink +\$4

ALL-DAY MEETING PACKAGE

\$50 per person / 20-person minimum

Continental Breakfast

Assorted baked breads, muffins & pastries served with butter, assorted jellies & peanut butter
fresh fruit display, assorted breakfast cereals & milk
regular & decaffeinated coffee, hot tea & juice

Morning Interlude

Assorted Danishes, muffins, yogurt, granola bars, jellies & peanut butter with coffee service

Chestnut Street Deli Buffet

Sliced meats and cheeses, tuna salad, relish tray, condiments, assorted breads and rolls
Crisp field greens with assorted dressings
House made chips, cookies and brownies

Beverage Service

Assorted sodas, iced tea and water

Afternoon Pick Me Up

Assorted sports drinks, snack & candy bars, chips, popcorn, vegetable crudite, and coffee service
Energy Drink +\$4

ADD-ONS

Assorted sodas & bottled water \$6 per person

Whole fresh fruit \$2 per person

Individual bags of chips, popcorn & pretzels \$4 per person

VALUE

Meeting space valued at \$500 per day

Complimentary high-speed internet valued at \$50 per day

70" monitor and hdmi cable for meeting rooms (950 sq. ft. or less) valued at \$100 per day

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