Breakfast
BREAKFAST

Minimum 25 guests. Priced per person unless otherwise specified.

Buffet

**Continental Breakfast** 🥐 ☕️ ➕
Assorted Breakfast Pastries (scones, danishes, croissants, muffins)
Orange Juice
Peet’s Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

**Classic Hot Breakfast**
Organic Scrambled Eggs or Seasonal Vegetable Frittata (*select one*) ☕️
Bacon, Country Ham, Pork Sausage Links, or Chicken Apple Sausage Links (*select one*)
Biscuits with Butter & Jam 🥪
Home Fries
Peet’s Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

**Breakfast Burrito**
House made burritos filled with:
- Chorizo sausage, organic scrambled eggs & cheddar cheese 🥑
- Potatoes, organic scrambled egg & cheddar cheese
Berkeley home fries
Orange Juice
Peet’s Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

**Breakfast Sandwich**
Upgraded classic breakfast sandwich on toasted English muffins:
- Pork sausage patty, organic scrambled eggs & cheddar cheese 🥑
- Sautéed baby spinach, organic scrambled eggs & cheddar cheese
Hash brown patties
Orange Juice
Peet’s Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea
BREACKFAST

The Lodge Breakfast &
Organic red mill oatmeal, brown sugar, coconut, toasted California walnuts, dried fruit, milk, and natural maple syrup
Served with chicken apple sausage
Seasonal fresh sliced fruit
Peet’s Fair Trade Coffee (Regular and Decaf) and Assortment of Mighty Leaf Tea

Make your Event Extra Special with the:
Made to Order Omelette Station *Chef Fees apply
Local organic eggs
Toppings may include: mushrooms, crisp Applewood smoked bacon, country ham, cheddar, Swiss, chives, sautéed onions, roasted chilies, artichokes, tomatoes, and baby spinach

Crepe Station *Chef Fees apply
Built to Order Crepe Station Includes Your Choice of Two Types of Filled Crepes Ricotta with Spinach, Bacon, & Mushroom Cinnamon Roasted Apple Herb Goat Cheese Scrambled Eggs Nutella & Fresh Berries Smoked Salmon & Whipped Cream Cheese

A La Carte Snacks
Our pastries are baked fresh for your event in partnership with local bakeries. They make a wonderful addition to your event. If you are ordering a la carte only, a service fee of $175 applies.

Breakfast Pastries
Priced by dozen. Minimum 1 dozen.

Assorted Bagels & Cream Cheese
Gluten Free Pastries G
Assorted Scones
Assorted Croissants
Assorted Danishes
BREAKFAST

A La Carte
Priced per person unless otherwise specified. Minimum 25 guests.

Assorted Granola Bars  ⚪  ⚪  ⚪  v
Seasonal Fresh Sliced Fruit  VG
Seasonal Whole Fruit (by dozen)  VG
Individual Chobani Yogurts  v
Hard-Boiled Eggs (by dozen)  v
Seasonal Vegetable Frittata  v
Mini Frittatas (kale & sundried tomato; ham & gruyere)  v  PV
Smoked Salmon w/ capers & onions
BREAKS

Packages
Packages include either Coffee, Decaf, Hot Tea station, or assorted individual beverages. Minimum 25 guests. Priced per person unless otherwise specified.

Fruits & Nut
Select one: Roasted Spiced Nuts, Super Snack Mix, House-made trail mix
Select one: Seasonal Fresh Sliced Fruit, Seasonal Whole Fruit

Chips & Dips
Select two: House-made Pico De Gallo & Guacamole with Corn Tortilla Chips, House-made Potato Chips (choice of BBQ, Black Pepper, or Sea Salt & Vinegar), Onion-Yogurt Dip, or Roasted Red Pepper Hummus with Pita Chips

Wellness
Select two: Seasonal fresh Sliced Fruit, Seasonal Crudité with Lemon Aioli, Roasted Red Pepper Hummus with Pita Chips, Whole Fruit

Build Your Own Parfaits
Local vanilla yogurt with hemp seed granola, fresh berries, toasted California Walnuts, and honey
Assembled parfaits: all of the flavor and one of the work

Chocolate & Berries
Assorted Ghirardelli Chocolate Square, fresh local strawberries, triple chocolate trail mix, house-made dark chocolate brownies

Afternoon Buzz
Chocolate French Macaron 🍪, mini heath toffee bar, chocolate covered espresso
BREACKS

Build Your Own Trail Mix
House-made California Spiced Nuts, dried cherries and apricots, toasted sunflower seeds, yogurt pretzels, blue & gold M&Ms

Tea Party
Assorted tea sandwiches: grilled chicken salad with green apple, roasted tomato & feta with olive tapenade, ham & cheese with dijonaise, served with orange and currant scones and sliced fresh fruit

Blue & Gold Sweets
Blue and gold candies including M&Ms, Reese’s Peanut Butter Cups, Hershey’s Kisses, & Lemon Heads

Cookies & Milk
Chef’s house-made assorted cookies and individual local milk

Cupcakes Mania
Assorted craftsman-made cupcakes

Popcorn Bar
Customize your own bag of freshly popped popcorn with various spices, herbs, and shakers including Herbed Ranch, Tgaroshi, Parmesan Garlic, and Cheddar Cheese
BREAKS

A La Carte Snacks
These make a wonderful addition to your event. If you are ordering a la carte only, a service fee of $175 applies.

Snacks
Minimum 25 guests. Priced per person unless otherwise specified.

- California Spiced Nuts
- Parmesan Truffle Popcorn
- Chex Mix
- House-made Trail Mix
- Assorted Nature Valley Granola Bars
- House-made Potato Chips
- Miss Vickie’s Kettle Chips
- House-made Pico de Gallo & Guacamole w/ Corn Tortilla Chips
- Onion Yogurt Dip w/ House-made Potato Chips
- Roasted Red Pepper Hummus w/ Pita Chips
- Seasonal Fresh Sliced Fruit
- Seasonal Whole Fruit
BREAKS

**Stationed Platters**
Minimum 25 guests. Priced per person unless otherwise specified.

**Seasonal Crudité** *(V)*
Fresh local produce served with buttermilk herb dip

**Smoked Salmon Platter**
Capers, shaved onion, crispy flatbread

**Local Charcuterie**
Sliced Cured Meats, Whole Grain Mustard, Cornichon, Crostini

**Chef’s Cheese Platter** *(V)*
3 local cheeses, dried fruit, spiced nuts, crackers

**Mediterranean Platter** *(V)*
Seasonal Roasted Vegetables, Roasted Red Pepper Hummus, Dolmades, Feta Cheese, Cured Olives and Pita Chips

**Sweets**
Priced by dozen. Minimum 1 dozen.

- Chocolate dipped coconut macaroons
- Assorted mini cupcakes *(V)*
- Assorted cupcakes *(V)*
- Assorted cookies *(V)*
- Assorted dessert bars *(V)*
- Assorted mini macarons *(V)*
- Assorted grandiose macarons *(V)*
- Assorted petit fours
- Assorted Ben & Jerry’s Ice Cream Cups *(V)*
BREACKS

Magnum Bars

Sushi

Assorted Sushi Platter
56 pieces: California roll, vegetarian roll, avocado roll, cucumber roll, salmon avocado roll, spicy tuna avocado roll, spicy shrimp avocado roll

Assorted Sushi Rolls and Nigiri
56 pieces: avocado roll, cucumber roll, salmon avocado roll, spicy tuna avocado roll, assorted nigiri
Reception
RECEPTION

Minimum 25 guests. Priced per person unless otherwise specified.

Passed Hors d’ Oeuvres

3 Selections
4 Selections
5 Selections (Minimum 100 people)

Roasted Mushroom Arancini, Saffron Aioli _GF  V
Fig and peppered goat cheese puffs  GF  V
Curried potato and pea samosa cilantro chutney  VG
Mini crab cakes with sriracha remoulade  DF  C
Mary’s chicken meatball with shiitake mushroom and tagaroshi  DF
Chive Potato Croquettes, Chipotle Aioli  DF  V
Crimini Mushroom Caps, Braised Leeks & Ricotta  V
Baby Roasted Potatoes, Brie, & Leeks  V
Smoked Beef Tenderloin, Point Reyes blue cheese, dijon crostini
Harissa-Spiced Chicken Satay, Cucumber Yogurt
Bacon-Wrapped Date & Apricot Brochette  P
Lime-Grilled Shrimp, Avocado Mousse, Cilantro on a Corn Chip  C

Tuna Poke, Cucumber, Pickled Ginger, Spicy Aioli  GF  C
Deviled Eggs, Crispy Potatoes, & Bacon  P
Smoked Salmon Tartelette, Lemon Aioli, Chervil  GF  V  P
Thai Basil & Bacon-Wrapped Shrimp, Honey Miso Glaze  C  P
RECEPTION

Stationed
Minimum 25 guests. Priced per person unless otherwise specified.

2 selections
3 selections

Seasonal Crudité Buttermilk Herb Dip v

Smoked Salmon Platter Capers, Shaved Onion, Crispy Flatbread

Chef’s Selection of Local Charcuterie
Sliced Cured Meats, Whole Grain Mustard, Cornichon, Crostini

Mediterranean Platter v
Seasonal Roasted Vegetables, Roasted Red Pepper Hummus, Dolmades, Feta Cheese, Cured Olives

Chef’s Cheese Platter Local Cheeses, Dried Fruits, Nuts, Crackers v

Small Bite Displays
Minimum 50 guests. Priced per person unless otherwise specified. 2 hours minimum.

Slider Display
Charred Chicken, Cilantro Slaw, Spicy Aioli Crispy Sunflower
Slider with Arugula, Pesto and Heirloom Tomato
Griddled Beef, Sharp Cheddar, Caramelized Onions, Thousand Island Dressing
RECEPTION

Pan-Asian Display
Select One: Crispy Sesame & Chili Chicken, Thai Style Beef Curry Steamed Jasmine Rice, Traditional Pork Potstickers (3 each), Hodo Soy & Rice Noodle Salad with Crunchy Vegetables & Sweet Chili Lime Vinaigrette
All Seared with Sweet Thai Chili Sauce, Sriracha, Spicy Thai Garlic Sauce, Kimchee, Furikake

Southern Style Display
Carolina-Style Whole Roasted Pork Shoulder, Pickled Red Onion, Sweet Roll Three Cheese Mac & Cheese, Truffled Breadcrumbs Seasonal Vegetable Chopped Salad, Smoked Tomato Vinaigrette

Action Stations
Street Taco Station
A Variety of Made to Order Street Style Tacos, with Guest Choice of Meat Served on a Griddled Warm Corn Tortilla Barbacoa Beef Braised with Jalapeno & Cumin Slow Cooked Carnitas Roasted Fingerling & New Potato with Poblanos & Sweet Onions All Served with Diced Onion, Cilantro, Fresh Salsas, Radish, Limes, Jalapenos en Escabeche

Chips & Guacamole

Carving Station
Applewood Smoked Atlantic Salmon Whole Roasted Ribeye, Fresh Herbs, Garlic, Acme Bread Roll, Au Jus, Horseradish Cream
BUFFET

Minimum 25 guests. Priced per person unless otherwise specified.

Themed Buffets
Includes iced water, choice of lemonade or iced tea, Peet’s regular/decaf, and hot tea.

Tutto Bene

- Classic Caesar Salad, Tuscan White Bean Salad
- Choose one: Chicken Marsala or Chicken Piccata
- Choose one: Fettuccine Alfredo, Penne Marinara, Pesto Tortellini
- Garlic Bread
- Italian Wedding Cookies

Enhancement Options

- Assorted petit fours
  - Grilled squash and peppers, marinated artichokes, cured olives, sliced salamis, and pesto-tossed bocconcini
- Tiramisu
- Add Eggplant Parmesan
- Substitute Pasta for Vegetable Lasagna
- Biscotti
- Substitute White Bean Salad with Panzanella

Nuevo Latino

- Corn and black bean salad
  - Roasted corn with red onion, cilantro, black beans, and jalapeño with chipotle dressing
- Refried beans
- Spanish Rice
- Choose one: Chicken or Beef Fajitas
- Served with cheddar cheese, pickled jalapeños, cilantro, sour cream, pico de gallo, guacamole, corn & flour tortillas
- Mexican wedding cookies
Enhancement Options
Add Cheese or Chicken Tamales
Add Cheese Enchiladas
Add Shrimp Fajitas
Substitute Cookies for Tres Leches
Substitute Refried Beans for Hearty Black Beans VG

All American Buffet
Creamy Jalapeño Cilantro Slaw
Shredded cabbage with shaved jalapeños, chopped cilantro, and creamy lime dressing
Homemade Potato Salad
Smashed red potatoes with celery, shredded carrots, and creole mustard
Off the grill
Evergood All Beef Hot Dogs with Soft Rolls
Grilled Niman Ranch Hamburgers (Grilled Veggie burgers available upon request)
Lettuce, Sliced Tomatoes, Onion, Cheese
Assorted House-baked Cookies

Enhancement Options
Add Roasted Corn on the Cob (when in season)
Chicken Wings (Buffalo or BBQ)

Berkeley BBQ Buffet
Cucumber salad
Chopped English cucumber with tomatoes, red onion, dill, and red wine vinaigrette
“Wedge Salad”
Iceberg lettuce with creamy buttermilk dressing, bacon, and croutons
Pulled pork
Slow roasted pork shoulder, shredded and tossed with barbecue sauce
Mary’s chicken
Roasted chili lime chicken thighs
BBQ Baked Beans
BUFFET

Homestyle Mac n’ Cheese
Double Fudge Brownies

Enhancement Options
Slow cooked beef brisket
Substitute Mac n’ Cheese with Truffle Mac n’ Cheese with toasted breadcrumbs

Mediterranean

Fatoosh salad VG
Finely chopped romaine lettuce, cucumber, bell pepper and red onion mixed with baked pita chips and a fresh lemon mint vinaigrette

Tabouli VG
Cracked wheat blended together with olive oil, chopped parsley, tomato, onion, fresh mint, and lemon juice

Grilled Atlantic Salmon with Stewed Tomatoes and Peppers

Pomegranate Chicken
Grilled free range bone in chicken dressed with pomegranate molasses

Moroccan Kefta Kebab
Ground lamb and beef, parsley and onion with our homemade seasoning on a skewer served with grilled tomatoes and onion

Hummus
Homemade hummus with garbanzo beans, lemon juice, garlic, tahini, and olive oil

Dolmas VG
Cooked grape leaves stuffed with a savory mix of rice, fresh mint, sweet onions, and olive oil

Yogurt and cucumber
Diced cucumbers, garlic and fresh mint mixed with plain yogurt

Steamed basmati rice
Baklavah 🍪
Filo dough layers with honey and ground pistachios
BUFFET

Wine Country
Asparagus Salad (Spring), Watermelon Salad (Summer), Shaved Butternut Squash (Fall), Apple & Radicchio Salad (Winter)
Flat Iron steak rubbed with coffee cocoa nib and spices
Roasted Pork with peppers, kale, and romesco
Wild Mushroom ravioli with creamy chardonnay sauce and herbs
Creamy Potatoes
Brussel Sprouts with parmesan and bacon
Salted Caramel Vanilla Crunch Cake

Enhancement Options
Substitute Flat Iron for Braised Lamb Shank

Eastbay Deli Platter
Build your own sandwiches with the following:
- Apricot glazed roasted turkey, ham, and roast beef
- Swiss, provolone, and cheddar cheese
- Lettuce, tomato, onion, and cucumber; mustard mayonnaise and pesto aioli
- Assorted roles and sliced bread
Mixed greens salad with balsamic dressing OR pasta salad
Chocolate brownies

Asian
Chopped Thai Salad with sesame ginger vinaigrette, edamame, baby kale, shredded carrots, sliced peppers, cilantro, green onions, and cashews
Chilled sesame broccoli salad with soy and honey dressing
Sesame Ginger Tofu and Veggie Stir Fry (VG)
- Braised local tofu with mushrooms, shredded cabbage, snow peas, and ginger

California Fried Rice
- Brown rice and smoky tempeh with edamame, peas, and carrots

Orange flavored chicken
- Tempura chicken thighs with orange and hoisin glaze

Fortune Cookies

Enhancement Options
Substitute Thai Coconut Curry Tofu with Braised Duck
BUFFET

Create-You-Own Buffets
Minimum 25 guests. Priced per person unless otherwise specified.

Sather
(1) Salad, (2) entrees, (2) sides, (1) dessert, water & lemonade OR iced tea, coffee, decaf, hot tea, rolls & butter

Campanile*
(1) Salad, (2) entrees, (2) sides, (1) dessert, water & lemonade OR iced tea, coffee, decaf, hot tea, rolls & butter

Salads
Mixed Greens with Shallots, Almonds, & Sherry Vinaigrette 🍃VG
Chopped Romaine Garlic – Parmesan Croutons, Creamy Caesar Dressing 🍋itura 🍋itura 🍋itura 🍋itura
Little Gem Lettuce with Shaved Radish, Pulled Croutons, Fine Herbs, Green Goddess Dressing 🍋itura 🍋itura
*Baby Arugula Salad with Roasted Seasonal Beets, Fresh Goat Cheese, Toasted California Pecans, Lemon Vinaigrette 🍋itura
*California Spinach Salad with Applewood Bacon, Red Onions, Hard Boiled Egg, La Brea Croutons and Red Wine Vinaigrette 🍋itura 🍋itura
*Panzanella Salad – Tuscan Style Bread Salad, Marinated Toasted Croutons, Onions, Tomatoes, Cucumbers, Basil, and Red Wine Vinaigrette

Entrees
*Grilled Flank Steak Chimichurri, pastor raised beef
Classic Chicken Marsala – Roasted Mary’s Chicken Breast Topped with Mushroom Marsala Wine Sauce
Chicken Piccata – Lemon Parsley, White Wine, Capers, & Sun-Dried Tomatoes 🍋itura
Harissa-Spiced Chicken – Grilled Mary’s Chicken Thigh with Cucumber Yogurt, Lemon, Garlic, Mint, and Parsley 🍋itura
*Honey-miso Glazed Salmon with fresh scallions, black sesame seeds
BUFFET

*Grilled polenta with chef’s wild mushrooms, fontina, & marsalad  
Pan Seared Salmon with Creamy Tomato and Dill Sauce  
Garlic Roasted Pork Shoulder with Honey Mustard Glaze  
Seasonal Vegetable Lasagna – Roasted Tomatoes, Local Ricotta  
Chickpea Ratatouille with Goat Cheese  
*Cannelloni with Mushroom Spinach and Goat Cheese & Dill Cream  
Butternut Squash Ravioli with braised Kale  
Gluten-Free grilled Vegetable Ravioli with Roasted Tomato Sauce  

Sides

*Creamy Parmesan Polenta  
Yukon Gold Whipped Potatoes – Chives, Cream, Butter  
Herb-Roasted Fingerling Potatoes – Chili Flakes, Olive Oil  
Wild Rice Pilaf – Garden Herbs  
Sautéed Haricots Verts with Crispy Shallots  
Seasonal Vegetables  
  *Spring: Roasted Asparagus  
  *Summer: Grilled Summer Squash, Eggplant, Fresh Tomatoes  
  *Fall: Garlic-Roasted Brussels Sprouts  
  *Winter: Roasted Root Vegetables, Salsa Verde  
*Caramelized Brussels Sprouts with Crispy Bacon in a Hazelnut Vinaigrette  

Desserts

Lemon & Cream Shortcake  
Buttermilk Carrot Cake with Pineapple, California Walnuts, and Cream Cheese Frosting  
Raspberry and Almond Tart  
Chocolate and Coffee Opera Cake with Espresso Buttercream and Ganache  
*Flourless Chocolate Torte – Whipped Cream, Maldon Sea Salt  

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*Grilled polenta with chef’s wild mushrooms, fontina, & marsalad  
Pan Seared Salmon with Creamy Tomato and Dill Sauce  
Garlic Roasted Pork Shoulder with Honey Mustard Glaze  
Seasonal Vegetable Lasagna – Roasted Tomatoes, Local Ricotta  
Chickpea Ratatouille with Goat Cheese  
*Cannelloni with Mushroom Spinach and Goat Cheese & Dill Cream  
Butternut Squash Ravioli with braised Kale  
Gluten-Free grilled Vegetable Ravioli with Roasted Tomato Sauce  

Sides

*Creamy Parmesan Polenta  
Yukon Gold Whipped Potatoes – Chives, Cream, Butter  
Herb-Roasted Fingerling Potatoes – Chili Flakes, Olive Oil  
Wild Rice Pilaf – Garden Herbs  
Sautéed Haricots Verts with Crispy Shallots  
Seasonal Vegetables  
  *Spring: Roasted Asparagus  
  *Summer: Grilled Summer Squash, Eggplant, Fresh Tomatoes  
  *Fall: Garlic-Roasted Brussels Sprouts  
  *Winter: Roasted Root Vegetables, Salsa Verde  
*Caramelized Brussels Sprouts with Crispy Bacon in a Hazelnut Vinaigrette  

Desserts

Lemon & Cream Shortcake  
Buttermilk Carrot Cake with Pineapple, California Walnuts, and Cream Cheese Frosting  
Raspberry and Almond Tart  
Chocolate and Coffee Opera Cake with Espresso Buttercream and Ganache  
*Flourless Chocolate Torte – Whipped Cream, Maldon Sea Salt
Plated Meal
PLATED MEAL

Minimum 25 guests. Priced per person unless otherwise specified.

PLATED MEAL
Rolls & butter, salad, entrée, 2 sides, dessert, water and coffee

First Course
Select one from the following:

Whole Leaf Caesar Salad
Shaved Parmesan, Pulled Croutons, Herbs

Roasted Baby Beets
Frisée, Walnuts, Goat Cheese, Citrus

Little Gem Salad
Crispy Bacon, Pulled Crouton, Fine Herbs, Green Goddess Dressing

Asparagus Salads
Prosciutto, Parmesan, Micro Arugula, Sherry Vinaigrette (Available During Spring/Summer)

Heirloom Tomato Salad
Garden Herbs, Bocconcini Mozzarella, Banyuls Vinaigrette (Available During Summer/Fall)

Apple & Radicchio Salad
Hazelnuts, Point Reyes Blue Cheese, Pomegranate Vinaigrette (Available During Fall/Winter)

Second Course
Select one from the following.

Roasted Double Cut Pork Chop

Pan Roasted Bone in Chicken Breast
with Green Peppercorn Sauce

Braised Chicken
PLATED MEAL

with Port Wine and Figs

Grilled Flat Iron Steak
with Salsa Verde

Zinfandel Braised Boneless Beef Short Rib

Miso Glazed Salmon

Seared Salmon or Halibut
with Creamy Tomato and Dill Sauce

Grilled Filet Mignon
with Green Peppercorn Sauce

Pomegranate Chicken

Rack of Lamb
with Merlot Rosemary Reduction

Mushroom, Spinach and Goat Cheese Cannelloni
with Sautéed Wild Mushrooms and Sweet Potato with Broken Basil Sauce
This is a complete dish that does not require a choice of starch or vegetables.

Short Rib Tortellaci
with Braised Kale, Sliced Fingerling Potato, Roasted Wild Mushrooms and Red Wine Demi
This is a complete dish that does not require a choice of starch or vegetables.

Seasonal Vegetarian Risotto
with Shaved Parmesan, Reggiano, Asparagus (Spring/Summer), Tomato (Summer/Fall),
Sunchoke (Fall/Winter)
This is a complete dish that does not require a choice of starch or vegetables.

Choice of Sides (select two)

Starches

Whipped Potato with Garlic Cream
Roasted Fingerling Potato with Rosemary, Malden Salt, & EVOO
Parmesan & Thyme Polenta
PLATED MEAL

Wild Rice Pilaf with Garden Herbs
Lemon Quinoa with Pine Nuts and Goat Cheese

Vegetables
Sautéed Haricot Verts with Crispy Shallots
Brown Sugar Roasted Baby Carrots
Sautéed Kale with Garlic & Lemon
Pan Roasted Artichokes
Chef’s Selection of Seasonal & Market Vegetables
Cream of Spinach

Third Course
Select one from the following.

Flourless Chocolate Torte with Cocoa Nibs and Whipped Cream
Meyer Lemon Tart with Folded Cream and Fresh Berries
Salted Caramel Tart with Bittersweet Ganache
Gianduja Shortbread with Pistachio, Almond, and Candied Orange
Apple Butter Tart with Vanilla Crème and Sliced Apple
Vegan Belgian Chocolate Cheesecake
Beverage Service
BEVERAGE SERVICE

Individual

Bottled water
Assorted soft drinks
Assorted Izze sparkling juices
San Pellegrino sparkling water

Beverages in dispensers

Peet’s Regular Coffee
Peet’s Decaf Coffee
Assortment of Mighty Leaf Teas
Unsweetened Iced Tea
Lemonade
Seasonally-infused spa water
Bar Service
BAR SERVICE

Please inquire with sales coordinator.
Resources

**ICONS**

- Soybeans
- Wheat
- Milk
- Tree nuts
- Eggs
- Sesame
- Peanuts
- Shrimp
- Fish
- Vegetarian
- Vegan
- Gluten
- Pork
- Alcohol
- Kosher
- Halal