North Campus Research Complex
Continental Breakfast and Afternoon Break Menu

15-person minimum
Morning breaks are available from 7am to 11am.
Afternoon breaks are available from 2pm to 5pm.

**Enhanced Continental Breakfast**
$13 per person
Coffee – regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted fruit juices
Assorted soda and bottled water
Assorted freshly made bagels
An assortment of house made muffins
An assortment of freshly cut fruit

**The Continental Breakfast**
$10 per person
Coffee – regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted fruit juices
Assorted freshly made bagels
An assortment of house made muffins
An assortment of freshly cut fruit
Pitchers of iced water

**The Small Continental Breakfast**
$6 per person
Coffee – regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted fruit juices
An assortment of breakfast bars
Pitchers of iced water
Ala Carte Items

Silver Coffee and Tea Service by the gallon
Regular and decaffeinated coffee $24
Assorted gourmet teas $18
Honey and lemon

Bagels $24 per dozen (one dozen minimum)
Assorted bagels
Cream cheese and whipped butter
Toaster and bagel cutter

Quiche $24 per pie (8 pieces)
Broccoli, bacon and white cheddar cheese
Italian sausage, green pepper and onions
Quiche Lorraine

Fresh Sliced Fruit Tray
Pineapple, honeydew, cantaloupe, strawberries, red and green seedless grapes
China and silverware
Small tray (12 people) $24
Large tray (30 people) $60

Smoked Salmon $4 per person (15 person minimum)
Severed with traditional garnishments of chopped egg, chives, chopped red onion, capers and sour cream

Muffins $24 per dozen (one dozen minimum)
Blueberry, banana walnut, and poppy seed house-made muffins served with whipped butter

Assorted Donuts $18 per dozen (one dozen minimum)

Scones $24 per dozen (one dozen minimum)

Hardboiled Eggs $12 per dozen (one dozen minimum)

Cookies $18 per dozen (one dozen minimum)
Opus One chocolate chip, peanut butter and oatmeal raisin 4 oz. cookies
With a silver pitcher (half gallon) of 2% milk (add $12)

Breakfast Sandwiches $5 per sandwich (one dozen minimum of each sandwich)
Ham and Cheese Breakfast Croissants
Sausage and Cheese Breakfast Croissants
Spinach and Feta Breakfast Croissants
Steak and Egg Ciabatta Sandwich served with caramelized onions and Gruyere
Egg Ciabatta Sandwich served with roasted red peppers, onions and smoked Gouda finished with a basil pesto
**Afternoon Breaks**
15-person minimum

**The Big Afternoon Break**
$11 per person
Coffee – regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted sodas and bottled water
Mini bags of pretzels and potato chips
Crudités of Fresh Vegetables, baby carrots, cucumbers, grape tomatoes, zucchini, yellow squash, Tri colored peppers, broccoli and cauliflower served with spinach and hummus dips
Chocolate chip, oatmeal raisin, and peanut butter cookies (one 2 oz. cookie per person)

**The Afternoon Break**
$8 per person
Coffee – regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted sodas and bottled water
Chocolate chip, oatmeal raisin and peanut butter cookies (one 2 oz. cookie per person)

**The Small Afternoon Break**
$5 per person
Coffee – regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Pitchers of iced water
Chocolate chip, oatmeal raisin, and peanut butter cookies (one 2 oz. cookie per person)

**Assorted Sodas and Bottled Water**
Based on consumption
Coke, Diet Coke, and Sprite $2.00 each
10oz bottled water $1.50
Evian and Perrier Water $2.50 each

**Beverages**
15-person minimum
The packages are not inclusive of meal services.

**Assorted Sodas and Bottled Water, based on consumption**
Coke, Diet Coke, and Sprite $2.00 each
10oz Bottled Water $1.50
Evian and Perrier Water $2.50 each
Silver Coffee and Tea Service by the gallon
Regular and decaffeinated coffee $24
Assorted gourmet teas $18
Honey and lemon
Three-Hour Beverage Service
$5 per person
Coffee- regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted soda and bottle water, one of each per person

Six-Hour Beverage Service
$10 per person
Coffee- regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted soda and bottle water, two of each per person

Eight-Hour Beverage Service
$13 per person
Coffee- regular and decaffeinated
Assorted hot gourmet teas with lemon and honey
Assorted soda and bottle water, three of each per person

Three-Hour Coffee Service
$3 per person
Coffee- regular and decaffeinated
Assorted hot gourmet teas with lemon and honey

Six-Hour Coffee Service
$6 per person
Coffee- regular and decaffeinated
Assorted hot gourmet teas with lemon and honey

Eight-Hour Coffee Service
$9 per person
Coffee- regular and decaffeinated
Assorted hot gourmet teas with lemon and honey

Additional Platters
Small serves up to 15 people, Medium serves up to 30 people, Large serves up to 45 people
*Order must cover the guaranteed number of guests

Assorted Domestic Cheese Display Wisconsin cheddar, Swiss, provolone, and Monterey Jack cheeses garnished with fresh and dried fruits and nuts, accompanied by an assortment of crackers
Small - $75, Medium - $150, Large - $225

Assorted Imported Cheese Display Gruyere, Brie, Asiago and Parmesan-Reggiano cheeses garnished with fresh and dried fruits, and nuts, accompanied by an assortment of crackers
Small - $95, Medium - $190, Large - $285
Fresh Sliced Fruit and Berries A variety of seasonal melons, pineapple, grapes, and assorted berries  
Small - $75, Medium - $150, Large - $225

Grilled Vegetable Platter Char grilled eggplant, zucchini, yellow squash, portabellas, peppers, red onions, asparagus, and carrots, served at room temperature  
Small - $90, Medium - $180, Large - $270

Crudités of Fresh Vegetables Baby carrots, cucumbers, grape tomatoes, zucchini, yellow squash, Tri colored peppers, broccoli, and cauliflower served with spinach and port wine Stilton dips  
Small - $75, Medium - $150, Large - $225

Chilled Relish Tray Roasted red peppers, marinated cauliflower, baby corn, colossal green olives, sliced carrots, celery, Salami and Asiago, Parmigiano Reggiano and Provolone cheeses  
Small - $105, Medium - $210, Large - $315

Create Your Own Bruschetta Opus One dill poppy seed, sun dried tomato and Italian baguette breads cut, brushed with olive oil, grilled and served with balsamic tomato salad, parmesan artichoke spread and roasted red pepper toppings  
Small - $75, Medium - $150, Large - $225

Mediterranean Antipasto Platter Hummus, tabbouleh, olive tapenade, sliced beets with red onion, Feta cheese, balsamic glazed mozzarella, salami, prosciutto, provolone, marinated olives and artichokes, roasted peppers, all served with hard crusted bread and pita  
Small - $120, Medium - $220, Large - $300

Smoked Salmon Pate, Smoked White Fish Pate, and Potted Shrimp Spread  
A variety of toast points including Dill Poppy Seed, French, and Pita  
Small - $75, Medium - $150, Large - $225

Salsa Platter A trio of fresh seasonal salsas served with a variety tortilla chips including, black bean, tomato, and corn  
Small - $55, Medium - $100, Large - $145

Pricing:
• The Continental Breakfast, Afternoon Break and Beverage Service Menus have a 15-person minimum.
• Sodas can be provided at $1.00 each, based on consumption
• Pricing includes one set of (two sided where needed) buffet tables for up to 200 persons. Additional buffet tables will be added per 100 persons. If more buffets are requested, there will be an additional charge of $2.50 per person per buffet
• Premium selections are available at the additional charge noted in the parenthesis.
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• White or black tablecloths on tables that are draped to the floor are $15 each.
• Prices subject to change without notice.
• In the event that prices change, substitutions are available.
• A minimum $10 (per 30 persons) delivery fee will be charged Monday through Friday during business hours, 8am to 5pm
• Weekend and after hour events and deliveries are subject to a 20% service fee in lieu of a delivery charge
• Service fees will be based on food, beverage, and rental cost
• All items are subject to 6% Sales Tax (where applicable)