

# CATERING MENU

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CLEVELAND  
 BROWNS STADIUM

*Levy Restaurants*

# BREAKFAST



Levy Restaurants

## **BREAKFAST**

*All of the following are served with freshly-squeezed juices, coffee, decaffeinated coffee and assorted hot teas.*

### **TRADITIONAL CONTINENTAL**

Freshly baked assorted muffins, Danish pastries, cinnamon rolls, petite flaky croissants, bagels with flavored cream cheeses, mini breakfast breads with whipped butter and fruit preserves. 12.00 per person

### **ULTIMATE CONTINENTAL**

A selection of whole and sliced fresh fruit, in-season berries, assorted muffins, bagels and flavored cream cheeses, cinnamon rolls, Danish pastries and scones, dry cereals with whole and skim milk and flavored yogurt. 14.00 per person

### **THE LIGHTER SIDE OF LEVY**

Fresh fruit bar with an array of toppings, flavored yogurts, granola, dried fruits and nuts. Freshly squeezed citrus juices, whole grain bagels, bran and low fat blueberry muffins with low fat cream cheese and an oatmeal bar including raisins, brown sugar and dried fruits. 16.00 per person

### **FRUIT AND BAGEL BAR**

Assorted chilled juices, fresh seasonal sliced and whole fruit display. Freshly baked assortment of bagels: plain, onion, sesame and cinnamon raisin with flavored cream cheeses, whipped butter and fruit preserves. 14.00 per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# BREAKFAST



Levy Restaurants

## BREAKFAST TABLES

All breakfast tables are served with freshly-squeezed juices, coffee, decaffeinated coffee and assorted hot teas.

### COUNTRY BREAKFAST TABLE

Seasonal fresh fruits, farm fresh scrambled eggs, crisp applewood-smoked bacon, breakfast sausages, skillet hash browns and Belgian waffles. Served with warm maple syrup, fresh fruit and whipped butter. 21.00 per person

### ENERGIZE WITH THE LIGHTER SIDE OF LEVY

Seasonal fresh fruit display, cold cereals with whole and skim milk, fat free yogurt parfaits, bakery fresh bran and low-fat blueberry muffins and sliced breakfast breads. Fluffy scrambled Eggbeaters®, turkey sausage links and oven-roasted plum tomatoes. Served with whipped butter and fruit preserves. 24.00 per person

### ULTIMATE BREAKFAST TABLE

Fresh seasonal fruit, fresh-baked egg strata with spinach and provolone, Belgian waffles, cheese blintzes, skillet hash browns, chef-carved country ham, applewood-smoked bacon, breakfast sausages and skillet corned beef hash. Sliced smoked salmon display with whole and low fat cream cheese, diced red onions, diced tomatoes, chopped egg, cucumbers, capers and lemon wedges. Assorted fresh-baked muffins, breakfast pastries, artisan bread and bagels served with whipped butter and fruit preserves. 27.00 per person

## BREAKFAST TABLE ENHANCEMENTS

### OMELETS

An array of fresh vegetables including peppers, onions, tomatoes, spinach and mushrooms, assorted meats including ham, bacon and sausage and assorted cheeses prepared by a uniformed chef. 8.00 per person additional

### BREAKFAST SANDWICH

English muffin with scrambled egg, applewood-smoked bacon and Cheddar cheese or buttermilk biscuit topped with scrambled egg, breakfast sausage and Cheddar cheese. 6.00 per person additional

### FRENCH TOAST

New Orleans French toast with Granny Smith green apple-pecan praline. Peachy keen sourdough French toast with vanilla-cinnamon custard dipped sourdough with sautéed Georgia peaches. Bananas Foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar. 12.00 per person additional

## BEVERAGE ENHANCEMENTS

### SMOOTHIE BLENDS

Banana strawberry, melon, blueberry and mixed berry smoothies prepared to order with additional protein powders, wheat germ and natural honeys available. 6.00 per person

### EXECUTIVE BEVERAGES

Gourmet coffees, decaffeinated coffee, Forte Teas, flavored syrups, rock candy stir sticks, shaved chocolate, whipped cream, assorted sweeteners, raw sugar, fresh-squeezed fruit juices, bottled water and assorted soft drinks. 6.00 per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# BREAKFAST



Levy Restaurants

## PLATED BREAKFASTS

*All of the following are served with assorted breakfast pastries, butter, preserves, freshly brewed coffee, decaffeinated coffee, tea, and choice of fresh-squeezed fruit juices.*

### SUNRISE

Farm fresh eggs scrambled with two strips of applewood-smoked bacon, breakfast sausage and skillet hash browns. 15.00 per person

### HEALTHY START

Scrambled Eggbeaters®, oven-roasted Roma tomato, turkey sausage and skillet vegetable hash with fresh seasonal fruit. 17.00 per person

### STEAK AND EGGS

A three egg omelet loaded with longhorn cheese served with a grilled New York strip steak, herb-roasted Roma tomato and skillet hash browns. 22.00 per person

### EGGS BENEDICT

Two poached eggs on Canadian bacon and English muffins then topped with hollandaise served with skillet hash browns and a fresh fruit garnish. 17.00 per person

### SMOKED SALMON BENEDICT

Two poached eggs on sliced smoked salmon and toasted brioche topped with hollandaise and chives, served with skillet hash browns. 19.00 per person

### HONEY CRUNCH FRENCH TOAST

Thick slices of cinnamon raisin bread dipped in a vanilla egg batter and coated in honey and Corn Flakes® and griddled to golden brown. Served with pure maple syrup and breakfast sausage. 15.00 per person

### FRENCH TOAST À LA BRASSERIE

Slices of French baguettes filled with orange marmalade and sweet cream cheese dipped in an orange cinnamon batter and griddled to a golden brown. Served with raspberry syrup and Vermont maple syrup and breakfast sausage. 17.00 per person

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# BRUNCH



Levy Restaurants

## SIGNATURE BRUNCH

*All of the following are served with freshly brewed coffee, decaffeinated coffee, tea and choice of fresh-squeezed fruit juices.*

### CHEF-CARVED SIRLOIN OF BEEF

Served with a classic horseradish sauce, mushroom demi-glace and au jus.

### APPLEWOOD-SMOKED BREAST OF TURKEY

With sweet apple butter and cranberry apricot chutney.

### PAN-ROASTED HONEY-THYME CHICKEN

Accompanied by grilled vegetables.

### CLASSIC EGGS BENEDICT

With Canadian bacon and hollandaise sauce.

### VERMONT WHITE CHEDDAR AU GRATIN POTATOES

Served with tasso ham and chives.

### APPLEWOOD-SMOKED BACON AND COUNTRY SAUSAGE

### CHEF-PREPARED OMELETS

Bacon, asparagus, tomatoes, ham, spinach, onions, peppers, mushrooms and assorted cheeses.

### ITALIAN EGG STRATA

Spinach, tomatoes, fresh basil and provolone cheese.

### BUTTERMILK PANCAKE STATION

Assorted berries, whipped cream, candied walnuts, maple syrup and strawberry sauce.

### PASTRY TABLE

Assorted breakfast pastries, dessert bars, cheesecakes, cookies, brownies, chocolate banana bread pudding and warm mixed berry cobbler.

SPICED RED AND GOLDEN SUGAR BEETS WITH MINT DRESSING

MULTI-GRAIN SALAD WITH SUN-DRIED FRUITS AND ORANGE CINNAMON DRESSING

DILLED CUCUMBERS AND VIDALIA ONIONS

BABY SPINACH WITH APPLES, PEARS, WALNUTS, GOAT CHEESE AND PLUM VINAIGRETTE

CLASSIC CAESAR WITH GARLIC CROUTONS

SEASONAL FRESH FRUIT

40.00 per person (minimum of 25 guests)

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# LUNCH



Levy Restaurants

## LUNCH CHEF'S TABLES

### CARVERY BAR

Choice meats are rotisserie-roasted and carved to order on hand-crafted artisan rolls and breads.

SPLIT-ROASTED BREAST OF TURKEY

PEPPERCORN-CRUSTED ROAST

SIRLOIN OF BEEF

GOUCHO-ROASTED PORK SHOULDER

### CHEESES

Aged Cheddar, Swiss, Gouda and manchego.

### TOPPINGS

Roasted garlic aioli, Dijonnaise<sup>®</sup>, crushed olive tapenade, chimichurri sauce, herb mayonnaise and red onion marmalade.

### CARVERY SIDES

KETTLE-STYLE POTATO CHIPS

OVEN-ROASTED VEGETABLE SALAD

MARINATED TOMATO AND RED ONION SALAD WITH A RED WINE VINAIGRETTE

ARUGULA, FENNEL, RED ONION AND GOAT CHEESE SALAD WITH A SUN-DRIED TOMATO VINAIGRETTE

AMERICAN POTATO SALAD

CRISP COLESLAW

FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

30.00 per person (minimum of 25 guests)  
100.00 Chef Carvery Fee

## PANINI BAR

### CAPRESE PANINI

Topped with Roma tomatoes, fresh mozzarella and chopped basil.

PROSCIUTTO AND ROASTED PEPPER WITH PROVOLONE VEDURI

GOAT CHEESE, GRILLED EGGPLANT, CHARRED RED ONION AND OLIVETTA

GRILLED BREAST OF CHICKEN

Served with provolone and tomato-basil concasse.

## ACCOMPANIMENTS

### CAESAR SALAD

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

CAVATAPPI PASTA SALAD

With tomatoes, mozzarella, toasted pine nuts and a basil pesto vinaigrette.

SEASONAL FRESH FRUIT

HOMEMADE POTATO CHIPS

FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

24.00 per person

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# LUNCH



Levy Restaurants

## CHOPCHOP SALAD TABLE

### CHEF-PREPARED GRILLED MEATS

Choose from an array of sumptuous ingredients including grilled chicken, grilled turkey or grilled steak.

### CHOPPED FRESH INGREDIENTS

Tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, romaine, feta cheese, Cheddar, olives and avocados.

### SIGNATURE DRESSINGS

Select from creamy blue cheese, red wine vinaigrette and buttermilk ranch dressing.

### ACCOMPANIMENTS

#### FRESHLY-BAKED BREADS

#### FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

18.00 per person

## WRAPS AROUND THE WORLD

### VEGETABLE MINISTRONE

### WRAP ASSORTMENT INCLUDING:

Thai roast beef  
Southwestern turkey BLT  
Chicken Caesar  
Grilled vegetable and Feta cheese

### PENNETTE PASTA SALAD

Fresh bocconcini of mozzarella, Italian olives and roasted peppers.

### RED BLISS POTATO SALAD

Shredded Cheddar cheese, scallions, sour cream and spicy mustard.

### MIXED FIELD GREENS SALAD

Balsamic vinaigrette.

#### FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

34.00 per person

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## LIGHTER SIDE OF LEVY

A healthful spa-style menu featuring low fat preparations and a healthy dose of "good for you" ingredients.

### CHEF-CARVED HERB-ROASTED BREAST OF TURKEY

With dried cranberry chutney and apricot conserve.

### PAN-SEARED WILD SALMON

### ACCOMPANIMENTS

#### BRAISED SPINACH AND TOMATO CONCASSE

#### STEAMED BROCCOLI WITH TOASTED GARLIC AND CHILIES

#### WHOLE GRAIN FLAT BREADS

#### CHEF-PREPARED CHOPPED SALAD

Featuring in-season vegetables and low fat vinaigrettes. Tossed by a uniformed chef.

#### MOROCCAN COUSCOUS SALAD

With cumin vinaigrette.

#### TABBOULEH SALAD

With mint, parsley, tomatoes and cucumbers.

#### RADICCHIO, ARUGULA AND FRISÉE SALAD

Topped with ricotta salata and pomegranate vinaigrette.

#### FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

29.00 per person (minimum of 25 guests)

100.00 Chef Carvery Fee

# LUNCH



Levy Restaurants

## TAILGATE MENU I

### HOT DOGS, KIELBASA AND BRATWURST

Sauerkraut, diced onions, relish, stadium mustard, yellow mustard and ketchup.

### MAKE YOUR OWN NACHOS

Natural ground tortilla chips, Touchdown chili, warm Cheddar cheese sauce, chunky guacamole, kickin' salsa, sour cream, black olives, and jalapeño peppers.

### TAILGATE SNACKS

Jumbo soft pretzels served with stadium mustard, popcorn, roasted peanuts and Cracker Jacks.

### PENNETTE PASTA SALAD

Fresh bocconcini of mozzarella, Italian olives and roasted peppers.

### RED BLISS POTATO SALAD

Shredded Cheddar cheese, scallions, sour cream and spicy mustard.

### FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

28.00 per person

## TAILGATE MENU II

### HOT DOGS, KIELBASA AND BRATWURST

Sauerkraut, diced onions, relish, stadium mustard, yellow mustard and ketchup.

### ALL BEEF HAMBURGERS AND CHEESEBURGERS

Sliced tomatoes, lettuce, red onion.

### CHICKEN FINGERS

Barbecue, buffalo and Ranch sauces.

### HOMEMADE CHEESE AND PEPPERONI MINI PIZZAS

### MAKE YOUR OWN NACHOS

Natural ground tortilla chips, Touchdown chili, warm Cheddar cheese sauce, chunky guacamole, kickin' salsa, sour cream, black olives, and jalapeño peppers.

### TAILGATE SNACKS

Jumbo soft pretzels served with stadium mustard, popcorn, roasted peanuts and Cracker Jacks.

### PENNETTE PASTA SALAD

Fresh bocconcini of mozzarella, Italian olives and roasted peppers.

### RED BLISS POTATO SALAD

Shredded Cheddar cheese, scallions, sour cream and spicy mustard.

### FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

38.00 per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# LUNCH



Levy Restaurants

## SOUP, SALAD, SANDWICH

### CHOOSE TWO SOUPS

#### BLISTERED CORN SOUP

With chilled chive cream.

#### BUTTERNUT SQUASH BISQUE

With nutmeg cream.

#### TOMATO BASIL SOUP

Topped with Parmesan croutons and basil oil.

#### NEW ENGLAND CLAM CHOWDER

#### WILD MUSHROOM SOUP

With roasted garlic cream and tomato confit.

### CHOOSE THREE SALADS

#### ICEBERG WEDGE

With grape tomatoes, red onions, blue cheese, crisp bacon, and creamy blue cheese dressing.

#### CAESAR SALAD

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

#### FIELD GREENS

With grape tomatoes, red onion, cucumber and aged balsamic vinaigrette.

#### SOUTHERN SALAD

Baby field greens, fresh strawberries and blackberries, spiced pecans and blue cheese with a herbed white balsamic vinaigrette.

#### LIMESTONE BIBB LETTUCE SALAD

With aged goat cheese, poached pears, grape tomatoes, walnuts and lemon chardonnay dressing.

### CHOOSE TWO SANDWICHES

#### TUSCAN-STYLE SIRLOIN ON FOCACCIA

With caramelized onion jam, tomatoes and provolone.

#### CHICKEN PESTO ON CIABATTA

Topped with basil aioli, tomatoes, spinach and mozzarella.

#### TURKEY BLT

Smoked turkey, bacon, lettuce, tomatoes and herb aioli on a wheat baguette.

#### BRAISED SHORT RIB SANDWICH

With horseradish sauce, arugula and red onions on a ciabatta roll.

#### BARBECUE PULLED PORK SANDWICH

With coleslaw and Cheddar cheese on an onion roll.

#### GRILLED VEGETABLE WRAP

In-season grilled vegetables with boursin cheese in a spinach wrap.

#### FRESHLY BAKED HOMEMADE COOKIES AND FUDGE BROWNIES

30.00 per person

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# LUNCH



Levy Restaurants

## PLATED LUNCH

### APPETIZERS

#### SHRIMP COCKTAIL

With classic cocktail sauce, horseradish and fresh lemon. 13.00

#### JUMBO LUMP CRAB CAKE

Served with jicama slaw and lemon aioli 13.00

#### SESAME-SEARED TUNA

Accompanied by seaweed salad, wasabi crème fraîche and spicy wonton crisps. 13.00

#### GOAT CHEESE CROSTINI

Accompanied by mixed field greens in a honey curry vinaigrette. 7.00

### ANTIPASTI

Bocconcini in pesto with roasted sweet bell peppers and Parmesan frico. 11.00

### SOUPS

#### BLISTERED CORN SOUP

With chilled chive cream. 6.00

#### BUTTERNUT SQUASH BISQUE

Topped with nutmeg cream. 6.00

#### TOMATO BASIL SOUP

With basil oil. 6.00

#### NEW ENGLAND CLAM CHOWDER 8.00

#### WILD MUSHROOM SOUP

With roasted garlic cream and tomato confit. 6.00

#### LOBSTER BISQUE

With sherry cream and chives. 9.00

## SALADS

### ICEBERG WEDGE

With grape tomatoes, red onions, blue cheese, crisp bacon and creamy blue cheese dressing. 6.00

### CAESAR SALAD

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing. 6.00

### FIELD GREENS

Tossed with grape tomatoes, sliced red onion and cucumber and served with an aged balsamic vinaigrette. 6.00

### SOUTHERN SALAD

Baby field greens with fresh strawberries and blackberries tossed with spiced pecans, blue cheese and herbed white balsamic vinaigrette. 7.00

### LIMESTONE BIBB LETTUCE SALAD

With aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon Chardonnay vinaigrette. 7.00

### ASIAN PEAR AND FRISÉE SALAD

Tossed in a honey ginger vinaigrette. 7.00

### CAPRESE SALAD

Mozzarella, vine-ripened tomatoes, fresh basil and baby frisée with pesto vinaigrette. 7.00

### ARUGULA, FENNEL AND ENDIVE SALAD

With goat cheese in a citrus vinaigrette. 7.00

### SPINACH AND APPLE SALAD

Topped with toasted walnuts, Gala apples, chèvre cheese and red onions with a cider vinaigrette. 7.00

Prices per person

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# LUNCH



Levy Restaurants

## ENTRÉES

### CHICKEN

#### HONEY-THYME BREAST OF CHICKEN

Served with grilled in-season vegetables and roasted red bliss potatoes. 16.00

#### HERB-ROASTED BISTRO-STYLE CHICKEN

Accompanied by Provençal green beans and roasted Yukon gold potatoes. 16.00

#### LEMON GARLIC BREAST OF CHICKEN

Served with vesuvio-style wedge cut potatoes and broccoli rabe. 16.00

#### CHICKEN MARSALA

Wild mushrooms and shallots in a classic Marsala sauce with roasted red potatoes and Chef's seasonal vegetables. 16.00

#### ROSEMARY GARLIC ROASTED FREE-RANGE CHICKEN

With artichokes, wild mushrooms, asparagus and natural jus. 18.00

#### SOUTHERN GRILLED BREAST OF CHICKEN

Applewood-smoked and grilled with tasso Cheddar grits, grilled zucchini and yellow squash. 16.00

#### HONEY DIJON MUSTARD CHICKEN

Served with wild harvest rice and Chef's seasonal vegetables. 16.00

#### BLACKENED CHICKEN

Accompanied by andouille rice with tasso and Vidalia onions, roasted Yukon gold potatoes. 17.00

## STEAK

### ROAST TENDERLOIN OF BEEF

Served with three cheese au gratin potatoes, red onion marmalade, rosemary garlic demi-glace and Chef's seasonal vegetables. 26.00

### CABERNET-GRILLED NEW YORK STRIP

With garlic Parmesan whipped potatoes and grilled asparagus. 26.00

### FILET MIGNON

Served with a steak house baked potato and wild mushrooms. 32.00

### BRAISED SHORT RIBS

Accompanied by wild mushroom ragout and creamy Parmesan polenta. 19.00

### SMOKED AND GRILLED BONELESS PORK CHOP

With a cider mustard glaze accompanied by braised red cabbage and whipped sweet potatoes. 21.00

Prices per person

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# LUNCH



Levy Restaurants

## SEAFOOD

### SKEWERED SUGAR CANE SHRIMP

With sofrito sauce, saffron rice, smothered calabaza, yucca, green beans and black beans. 24.00

### SWEET CHILI GLAZED SALMON

Served with ginger-steamed baby bok choy, carrots, peppers and snow peas. 22.00

### PAN-ROASTED HALIBUT

With lemon, capers, tomatoes and roasted shallots. 29.00

### GRILLED SALMON

Herb-marinated and grilled with roasted leeks, basil orzo pasta and seasonal vegetables. 20.00

## VEGETABLE

### WILD MUSHROOM AND SPINACH STRUDEL

Phyllo-wrapped with wild mushrooms and spinach. 17.00

### EGGPLANT PARMESAN

Grilled eggplant with tomato basil sauce, provolone and mozzarella. 14.00

### LENTILS AND BROWN RICE

With oven dried Roma tomatoes, roasted cauliflower and grilled seasonal vegetables. 16.00

### CAVATAPPI ALLA PESTO

Fresh grape tomatoes, asparagus and zucchini sauteed with white wine and fresh pesto. 16.00

## DESSERTS

### ULTIMATE TRIPLE CHOCOLATE CHEESECAKE

Served with raspberry coulis. 8.00

### BLUEBERRY COBBLER

Topped with vanilla bean ice cream. 6.00

### CHEESECAKE

With strawberry compote. 7.00

### CHOCOLATE PARADIS

A Levy Restaurants signature cake with warm caramel sauce. 7.00

### SIX LAYER CARROT CAKE

Always a fan favorite – with sweet cream cheese frosting, pecans and toasted coconut. 9.00

### CHOCOLATE BANANA BREAD PUDDING

With crème anglaise. 6.00

### LEMON ANGEL FOOD CAKE

With mixed berry compote. 6.00

Prices per person

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# LUNCH



Levy Restaurants

## BUILD YOUR OWN BOX LUNCH

Guests can build their own lunches to go from a selection of three sandwiches, two salads four sides and dessert options. All lunches come with warm cookies and fresh seasonal whole fruit. Utensils and paper bag provided or ask about other more creative options.

### SALADS

ITALIAN CHOP SHAKER SALAD

CHINESE CHICKEN

SPINACH AND ARUGULA WITH ROASTED FENNEL

### SANDWICHES

TENDERLOIN, ROASTED TOMATOES,  
SWEET ONION JAM AND BOURSIN CHEESE  
ON FOCACCIA

GRILLED CHICKEN, SAUTÉED SPINACH,  
ROASTED SPINACH HERB AÏOLI AND  
PROVOLONE CHEESE ON FOCACCIA

GRILLED VEGETABLES, CHÈVRE SPREAD  
ON CIABATTA

SMOKED TURKEY, TOMATO, ONION AND  
CHEDDAR CHEESE ON WHOLE WHEAT BAGUETTE

HAM AND SWISS ON PRETZEL BREAD

### SIDES

DILL POTATO SALAD

POMMERY AND BACON POTATO SALAD

SOUTHERN COLE SLAW

CREAMY COLE SLAW

PASTA SALAD

ARTICHOKE SALAD

CAPRESE SALAD

MARINATED OLIVES

CHIPS

PARMESAN DIP

SALSA ROJA

20.00 per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# BREAKS



Levy Restaurants

## BREAK MENUS

*Refresh and refuel with these tasty snacks. All selections come with mineral water, soft drinks, freshly brewed coffees and teas.*

### COUNTRY KITCHEN BREAK

#### MINI BISCUITS

With assorted jams and preserves.

#### WARM PEACH TURNOVERS

#### PECAN STICKY BUNS

#### ALL-AMERICAN PARFAITS

With blueberries, strawberries, custard and granola topping.

14.00 per person

### TAILGATE TREATS

#### CRACKER JACKS

#### PEANUTS

#### POPCORN

#### CHIPS AND SALSA

8.00 per person

### ENERGY BREAK

#### MAKE-YOUR-OWN TRAIL MIX

Sunflower seeds, almonds, assorted dried fruits and granola.

#### SMOOTH BLENDS (FRESH FRUIT SMOOTHIES)

In-season fresh fruit smoothie bar.

9.00 per person

## DESSERT BREAKS

### XANGOS

Crispy cream cheese pastries served with raspberry, chocolate and caramel sauce.

10.00 per person

### MINI DONUTS

Fresh made dough holes tossed in cinnamon sugar and powdered sugar presented in mini brown paper bags.

6.00 per person

### CARAMEL APPLE FONDUE

Granny Smith apples dipped in caramel sauce with assorted toppings including mini M&M's®, peanuts and coconut.

7.00 per person

### WARM COOKIES AND COLD MILK

Mini chocolate chip, oatmeal raisin and peanut butter cookies served warm with ice cold milk.

8.00 per person

## STUFFED PRETZEL BREAK

*An assortment of warm pretzels featuring:*

#### JALAPEÑO CHEESE PRETZELS

#### SWEET CREAM CHEESE PRETZELS

#### PIZZA FILLED PRETZELS

10.00 per person (minimum of 25 guests)

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