



# DAYTIME EVENTS MENU







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BE AMAZING. BE DIFFERENT  
**BE MEMORABLE**  
HOST YOUR NEXT EVENT  
WHERE EXTRAORDINARY THINGS HAPPEN

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Host your next event where extraordinary things happen.

With 300,000 square feet, our many galleries and rooms provide versatile spaces for intimate gatherings to large meetings, productive break-out sessions to whimsical dining.

Our Special Events team will work with you to plan the perfect event, handling every detail of the setup, audio visual needs and your menu selection. Our on-site Caterer offers a wide variety of delicious menu options to meet everyone's taste, served by a professional and friendly staff.

Ask us about enhancing your guests' experience by adding one of our hands-on exhibits or teambuilding activities.





# BREAKFAST MENU



# BREAKFAST

**PASTRIES**

Assorted In-house baked Pastries,  
Croissants, Scones and Muffins  
Served with butter and preserves

**\$15 Per Dozen**

**COFFEE AND PASTRIES**

Assorted In-house baked Pastries,  
Croissants, Scones and Muffins  
Served with butter and preserves  
Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee  
and assorted Tazo teas

**\$7 Per Person**

*Add Orange and Cranberry Juice,  
\$2.50 Per Person*

**CONTINENTAL BREAKFAST**

Assorted In-house baked Pastries,  
Croissants, Scones and Muffins  
Served with butter and preserves  
Fresh Sliced Fruit and Berries  
Orange and Cranberry Juices  
Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee  
and assorted Tazo teas

**\$13 Per Person**



**DELUXE CONTINENTAL BREAKFAST**

Assorted In-house baked Pastries,  
Croissants, Scones, and Muffins  
Served with butter and preserves  
Fresh Sliced Fruit and Berries  
Assorted Yogurts  
Granola  
Breakfast and Granola Bars  
Orange and Cranberry Juice  
Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee  
and assorted Tazo teas

**\$15 Per Person**

**HOT BREAKFAST BUFFET**

Assorted In-house baked Pastries,  
Croissants, Scones and Muffins  
Served with butter and preserves  
Fresh Sliced Fruit and Berries  
Scrambled Eggs with Fresh Herbs  
Chicken Apple Sausage  
or Apple-wood Bacon  
Home-fried Breakfast Potatoes  
Orange and Cranberry Juice  
Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee  
and assorted Tazo teas

**\$18 Per person**

*Add 2nd Breakfast Meat for \$4 Per Person*

*Add French Toast to Buffet for \$2 Per Person*

*Add Assorted Breakfast Sandwiches on  
English Muffins for \$4 Per Person*



**SERVED BREAKFAST**

Assorted In-house baked Pastries,  
Croissants, Scones and Muffins  
Served with butter and preserves  
Home-Fried Breakfast Potatoes,  
Cottage Fries or Fruit Salad

*(PLEASE SELECT ONE FROM ABOVE)*

Scrambled Huevos Rancheros  
with Black Beans, Salsa and Quesadilla  
Wild Mushroom and Parmesan Frittata  
Traditional Buttermilk Pancakes  
with Maple Syrup and Apple-wood Bacon  
Almond Crusted French Toast with  
Maple Syrup and Chicken Apple Sausage  
Tomato Mozzarella Basil Strata

*(PLEASE SELECT ONE FROM ABOVE)*

Orange and Cranberry Juices  
Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee  
and assorted Tazo teas

**\$22 Per Person**

*Hot Breakfast Buffet require  
a minimum of 20 guests or more.*

*All food and beverage is subject to a 20% staffing  
charge and applicable sales tax, prices are subject  
to change.*

# BEVERAGE STATIONS

**COFFEE**

Freshly brewed Starbucks® Mexican Organic Shade Grown coffee and assorted Tazo teas

**\$3 Per Person for 2 hours or less**  
**\$5.50 Per Person for 3 to 5 hours**  
**\$9 Per Person for 6 to 12 hours**

**COFFEE AND WATER**

Bottled Spring Water

Freshly brewed Starbucks® Mexican Organic Shade Grown coffee and assorted Tazo teas

**\$4 Per Person for 2 hours or less**  
**\$6 Per Person for 3 to 5 hours**  
**\$11 Per Person for 6 to 12 hours**

**COFFEE, WATER AND SOFT DRINKS**

Bottled Spring Water

Assorted Pepsi Soft Drinks

Freshly brewed Starbucks® Mexican Organic Shade Grown coffee and assorted Tazo teas

**\$5 Per Person for 2 hours or less**  
**\$7.50 Per Person for 3 to 5 hours**  
**\$13 Per Person for 6 to 12 hours**



**WATER AND SOFT DRINKS**

Bottled Spring Water

Assorted Pepsi Soft Drinks

**\$4 Per Person for 2 hours or less**  
**\$6 Per Person for 3 to 5 hours**  
**\$11 Per Person for 6 to 12 hours**

*Add assorted bottled juices, \$2 per person*

*All food and beverage is subject to a 20% staffing charge and applicable sales tax, prices are subject to change.*

# MORNING AND AFTERNOON SNACKS

**FRESH SLICED FRUIT OF THE SEASON**

**\$4 PER PERSON**

**ASSORTED COOKIES, BROWNIES AND BISCOTTI**

**\$4 PER PERSON**

**BREAKFAST AND GRANOLA BARS**

**\$4 PER PERSON**

**SOFT PRETZELS WITH MUSTARD**

**\$3 PER PERSON**

**ASSORTED CANDY BARS**

**\$3 PER PERSON**

**POTATO CHIPS AND PRETZELS**

**\$2 PER PERSON**

**ROOT BEER FLOATS**

with Vanilla Ice Cream

**\$5 PER PERSON**

**GIGANTIC OTIS SPUNKMEYER COOKIES**

**\$4 PER PERSON**

**MAKE YOUR OWN TRAIL MIX**

wasabi peas, dried fruits, nuts, snacks and rice crackers

**\$5 PER PERSON**

**TORTILLA CHIPS AND SALSA**

with guacamole, sour cream, melted nacho cheese

**\$5 PER PERSON**

*All food and beverage is subject to a 20% staffing charge and applicable sales tax, prices are subject to change.*



# SERVED LUNCH

## TWO COURSE LUNCH ENTREES

### **THAI CHICKEN SALAD**

thai-style grilled chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

### **SALAD NICOISE**

seared fresh tuna, marinated potatoes, green beans, egg, olives and mixed field greens

### **CHICKEN ARRABIATA**

grilled chicken tossed with penne pasta with roasted tomato and caramelized eggplant

### **BRAISED BEEF BRISKET**

hominy grits with succotash

(PLEASE SELECT ONE FROM ABOVE)



## TWO COURSE DESSERTS

### **SEASONAL BERRY SHORTCAKE**

individual baked shortcake, seasonal berries, whipped cream

### **WARM CHOCOLATE BROWNIE**

caramel drizzle, chocolate sauce, whipped cream

### **CHEF'S SEASONAL BREAD PUDDING**

flavored crème anglaise

### **APPLE CRISP**

individual baked caramelized apples, flaky crust, cinnamon streusel, whipped cream

(PLEASE SELECT ONE FROM ABOVE)

Freshly brewed Starbucks® Mexican Organic Shade Grown coffee and assorted Tazo teas

**\$24 Per Person**



# THREE COURSE LUNCH SALADS

**MIXED FIELD GREEN SALAD**  
goat cheese cake, herb citrus vinaigrette

**STEAKHOUSE WEDGE**  
tomatoes and crumbled blue cheese dressing

**HEARTS OF ROMAINE  
WITH CAESAR DRESSING**  
foccacia crostini, tomato compote and  
shaved locatelli cheese

**BABY GREENS TOSSED  
IN BALSAMIC VINAIGRETTE**  
crostini topped with olive tapenade

(PLEASE SELECT ONE FROM ABOVE)



# THREE COURSE LUNCH ENTREES

**BRAISED BONELESS BEEF SHORT RIB  
AND ARTISAN STONE GROUND GRITS**  
roasted root vegetables accented with a  
turmeric emulsion

**CORIANDER DUSTED CHICKEN  
AND POTATO-GOAT CHEESE GRATIN**  
chanterelle mushrooms, fava beans  
and spring onions

**CHICKEN ROULADE OF SPINACH  
AND MOREL MOUSSE WITH  
THYME JUS LIE'**  
mashed sweet carrots, fried herb potatoes

**MISO GLAZED SALMON FILLET  
WITH THAI BASIL SAUCE**  
basmati fried rice and  
pan seared garlic pea shoots

(PLEASE SELECT ONE FROM ABOVE)



# THREE COURSE DESSERTS

**SEASONAL BERRY SHORTCAKE**  
individual baked shortcake, seasonal berries,  
whipped cream

**WARM CHOCOLATE BROWNIE**  
caramel drizzle, chocolate sauce,  
whipped cream

**CHEF'S SEASONAL BREAD PUDDING**  
flavored crème anglaise

**APPLE CRISP**  
Individual baked caramelized apples,  
flaky crust, cinnamon streusel,  
whipped cream

(PLEASE SELECT ONE FROM ABOVE)

Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee and  
assorted Tazo teas

**\$30 Per Person**

*Add Pre-Set Ice Tea or Lemonade as Beverage,  
\$2 Per Person*

*All food and beverage is subject to a 20% staffing  
charge and applicable sales tax, prices are subject  
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# BUFFET LUNCH

## **DELI PLATTER**

Rare Roast Beef, Smoked Turkey Breast,  
Cured Ham, Tuna Salad

Provolone, Swiss and Cheddar Cheeses

Assorted Rolls and Sliced Breads

Mustards, Mayonnaise, Horseradish,  
Olive Oil and Vinegar

Sliced Tomatoes, Red Onions  
and Leaf Lettuce

Deli Pickles and Cherry Peppers

Old Fashioned Cole Slaw

Rustic Potato Salad

Sliced Fruit and Berries

Assorted Freshly Baked Cookies

**Add chicken salad, \$2 Per Person**

## **STREET CART SLIDERS**

Smoked Turkey and Local Cheddar  
with Chipotle Mayo

Cob Cured Ham with Mustard

Sicilian Tuna with Olive Oil

Moroccan Couscous Salad

Pasta Salad with Arugula, Feta

Dill Pickle Spears

Individual Bags of Potato Chips

Assorted Freshly Baked Cookies

## **FOOD TRUCK BBQ**

Memphis Mojo Pulled Pork Shoulder

Austin BBQ Brisket

Fresh Sandwich Buns

Baked Beans

Carolina Cole Slaw

Cornbread

Brownies



## **ALL AMERICAN**

Lemon Herb Marinated Barbecued Chicken

Prime Beef Hamburgers  
served with Sliced Cheese, Sliced  
Tomatoes, Sliced Onions, Lettuce  
Ketchup, Mustard, Mayonnaise  
and Relish

Old Fashioned Cole Slaw

Potato Salad

Cornbread

Apple Cobbler



**TRATTORIA**

Mixed Greens with shaved Red Onion and Blood Orange Vinaigrette

Fork Shredded Tuna with Green beans, Potatoes and Olives

Penne Pasta with Tomato, Fresh Basil

Rigatoni with Chicken, Artichoke Pesto

Garlic Cheese Bread

Macaroons and Biscotti

**CLASSIC CHICKEN BISTRO**

Panzanella

Lemon Herb Marinated Chicken

Smashed Garlic Potato

Cauliflower with  
roasted Tomato Tarragon

Artisan Rolls

Bread Pudding, Crème Anglaise

**CYLINDRICAL WRAPS**

Chopped Turkey Cobb

Roasted Garlic Chicken Caesar

Chimichurri Citrus Tuna

Quinoa Tabouleh Salad

Individual bags of potato chips

Chocolate Chip cookies

**PACIFIC COAST**

Asian Salad, Napa cabbage,  
shredded Carrot, Cucumber,  
Green Onion Sesame Vinaigrette

Grilled Miso Salmon with Romaine,  
Pickled Ginger

Ponzu Grilled Vegetables

Udon Noodles with Thai Peanut Dressing

Sticky Rice Pudding

(PLEASE SELECT ONE BUFFET)

Freshly brewed Starbucks® Mexican  
Organic Shade Grown coffee and  
assorted Tazo teas

**All Buffets \$20 Per Person**

*Add Pre-Set Ice Tea or Lemonade  
as Beverage, \$2 Per Person*

*Lunch Buffets require  
a minimum of 20 guests.*

*All food and beverage is subject to a 20% staffing  
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to change.*



# BOX LUNCHES

## DAYTIME EVENTS

### BOX LUNCHES

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat

Roast Beef with Chinese Mustard and Spring Greens on Focaccia

Tuna Salad on Baguette with Lettuce, Tomato and Chive Dressing

Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia

Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread

Fresh Mozzarella with Tomato, Basil and Olive Oil on Ciabatta

*Lunches include Sandwich, Chips, Whole Fruit, Cookie and Soft Drink*

(PLEASE SELECT UP TO TWO)

**\$15 EACH**

