



## BREAKS

### TOP PICK

#### THE HEALTHY ALTERNATIVE

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars  
\$7.99 per person

#### CHOCAHOLIC

Become addicted with an Assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries  
\$7.99 per person

#### COFFEE BREAK

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars, and Raspberry Bars  
\$5.99 per person

#### ASSORTED COOKIES AND BROWNIES

\$1.59 per person

#### ASSORTED DESSERT BARS

\$1.99 per person

#### SUGAR AND SPICE

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts  
\$3.99 per person

#### SNACK ATTACK

Enjoy Assorted Chips, Honey Peanuts, Trail Mix, Specialty Cookies and Brownies  
\$5.99 per person



# FRESH FOOD

DWC

# ON THE GO



## BEVERAGES

REGULAR AND DECAFFEINATED COFFEE \$1.49

ASSORTED HOT TEA \$1.49

BOTTLED JUICE (OJ, CRANBERRY, GRAPEFRUIT) \$1.49

BOTTLED WATER \$1.49

ASSORTED SODAS \$1.49

### CONTACT US TODAY

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Prices effective until 05/28/2010





## SUNRISE STARTERS

All starters include Gourmet Coffee, Decaf and Hot Tea

### TOP PICK

#### HEALTHY CHOICE BREAKFAST

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups  
*\$6.99 Per Person*

#### MINI CONTINENTAL

Includes Miniature Muffins, Pastries, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices  
*\$9.49 Per Person*

#### QUICK START

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices  
*\$8.99 Per Person*

#### YOGURT PARFAIT BAR

Your choice of Two Low Fat Yogurts, Granola, Three Seasonal Fruits and Two Toppings; served with Banana Bread Croutons for your ideal Parfait  
*\$6.99 Per Person (10 ppl minimum)*

#### A LA CARTE

Assorted Pastries  
*\$13.99 by the dozen*

Assorted Muffins  
*\$8.99 by the dozen*

Assorted Breakfast Breads  
*\$8.99 by the loaf*

Assorted Bagels (with two cream cheeses)  
*\$19.99 by the dozen*

Seasonal Fresh Fruit  
*\$5.95*

Assorted Yogurt Cups  
*\$2.99*

## MEETING ALL DAY



#### Full Day Classic

Start out with the **Quick Start Breakfast**, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.

For Lunch, enjoy either the **Main Event Sandwich Buffet** or the **Salad Affair Gourmet salad buffet** served with accompaniments and dessert.

*Quick Start Breakfast*

*Sandwiches \$16.99*

*Salads \$18.99*

## FAVORITE LUNCH PACKAGES

### TOP PICK

#### The Main Event

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts  
Assorted Beverages for \$1.49.  
*\$9.99*

#### A Salad Affair

Your choice of three (3) selections from our assortment of Premium Entrée Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts  
Assorted Beverages for \$1.49.  
*\$12.99*

#### Classic Box Lunch

Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies  
Assorted Beverages for \$1.49.  
*\$8.99*

#### Classic Box Salad

Your choice of any Entrée Salad; served with a Roll, Seasonal Fruit, Chips and Cookies  
Assorted Beverages for \$1.49.  
*\$11.99*

#### The Mediterranean

Mediterranean Roast Beef served with Tabbouleh Salad, Greek Dill Cucumbers, and Lemon Rice Pudding  
Assorted Beverages for \$1.49.  
*\$9.99*

#### Asian Bites

Teriyaki Chicken Wrap served with Peanut-Lime Cold Noodles, Fresh Pineapple, a Raspberry Almond Bar and a Fortune Cookie  
Assorted Beverages for \$1.49.  
*\$10.99*

## PREMIUM SANDWICHES

Chunky Dijon Chicken Salad on 12 Grain Bread

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Traditional Turkey Club with Bacon, Lettuce & Tomato on 12 Grain Bread

Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

Grilled Chicken Club with Bacon, and Swiss on Toasted Wheat Bread

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes and Grilled Onions on a Baguette

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

## SALADS

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons

Traditional Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons

Montreal Mesquite Chicken Cobb Salad with Italian Herb Dressing

Traditional Garden Salad with Fresh Iceberg and Romaine Lettuce, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing

## SIDE SALADS

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce; combined with Radishes, Scallions, and Chopped Peanuts

Red Skin Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing

