

CATERING MENU 2021-2022





Just the Basics Choice of two (2) breakfast pastries served with butter, jam, bottled water, coffee and hot tea service Available pastries include: Assorted Seasonal Muffins, Seasonal Scones, Fresh Croissants and Assorted Danis	
Fresh Start Choice of three (3) breakfast pastries served with butter, jam, fresh seasonal sliced fruit, assorted juices, bottled water, coffee and hot water with assorted tea bags Available pastries include: Assorted Seasonal Muffins, Seasonal Scones, Fresh Croissants and Assorted Danis	
Lite & Healthy Seasonal Greek yogurt parfait, assorted granola bars, whole grain muffins, assorted whole fruit, coffee and hot water with assorted tea bags	\$7.49/person
BREAKFAST À LA CARTE	
Breakfast Tacos Served with our signature house-made salsa	
Breakfast Breads Vegan Zucchini - Vegan Blueberry Banana	\$36.99/loaf
Longhorn Bearclaws	\$27.99/dozen
Croissants Served with butter and jam	\$27.99/dozen
Chocolate Croissants Served with butter and jam	\$27.99/dozen
Assorted Artisan Scones Served with butter and jam	\$27.99/dozen
Assorted Gourmet Muffins Served with butter and jam	\$27.99/dozen
Assorted Bagels Served with butter, cream cheese and jam	\$24.99/dozen
Overnight Oatmeal Blueberry Toasted Coconut • Pear and Pecan	\$3.29/person
Granola Bars	\$1.49/each
Whole Fruit	\$1.09/each
Fresh Seasonal Sliced Fruit	\$2.99/person
Seasonal Yogurt Parfait	\$3.99/dozen

Individual Greek Yogurt Cups\$1.79/each





HOT BREAKFAST

All hot breakfasts are priced per person

Executive Breakfast \$17.99

Vegetable biscuit quiche and pancakes or french toast with butter and syrup. Served with scrambled eggs, crisp bacon, breakfast sausage, choice of breakfast potatoes, choice of two (2) breakfast pastries with butter and jam, fresh seasonal sliced fruit, assorted bottled juices, bottled water, coffee and hot tea service. Decaf available upon request

Available pastries include: Assorted Seasonal Muffins, Assorted Seasonal Scones, Croissants and Danish Choice of potatoes include: Garlic Smashed, Diced, Shredded Hash Browns and Sweet Potato Hash

Longhorn Breakfast\$10.99

Scrambled eggs, breakfast potatoes, crisp bacon or breakfast sausage, choice of one (1) breakfast pastry. Served with butter and jam,iced water, coffee and hot water with assorted tea bags. Decaf available upon request

Available pastries include: Assorted Seasonal Muffins, Assorted Seasonal Scones, Croissants and Danish Choice of potatoes include: Garlic Smashed, Diced, Shredded Hash Browns and Sweet Potato Hash

Choice of chilaquiles verde with eggs or breakfast stuffed rellenos served with salsa, conchas and palmieres, papas and chorizo, strawberry melon salad, fresh assorted juices, bottled water, coffee and hot water with assorted tea bags. Decaf available upon request

Southern Sunrise \$10.99

Choice of spicy buttermilk chicken or biscuits and country gravy served with fresh seasonal sliced fruit, scrambled eggs with cheddar cheese, choice of crisp bacon or country ham, bottled water, coffee and hot tea service. Decaf available upon request

Choice of one (1) egg scramble served with fresh seasonal sliced fruit, choice of breakfast potatoes, breakfast sausage, iced water, coffee and hot water with assorted tea bags. Decaf available upon request

Choice of egg scramble include: Country, California, Western or Chorizo

Choice of potatoes include: Garlic Smashed, Diced, Shredded Hash Browns or Sweet Potato Hash

Create Your Own \$16.49

Choice of two (2) breakfast entrees, two (2) hot sides, one (1) fruit accompaniment, one (1) freshly baked pastry served with appropriate condiments, assorted juices, bottled water, coffee and hot water with assorted ted tea bags available upon request

Choice of breakfast entrees include:

40 Acres French Toast (3 Half Slices)

Pancakes

Seasonal Frittata

Biscuits with Sausage Gravy

Scrambled Eggs

Seasonal Vegetable Biscuit Quiche

Chilaquiles Verde with Eggs

Choice of fruit accompaniment include:

Sliced Seasonal Fruit Seasonal Fruit and Granola Yogurt Parfaits

Seasonal Fruit Salad Melon Salad

Whole Fruit

Choice of hot sides include:

Bacon (2 Slices)

Breakfast Sausage (Turkey Patty Available)

Country Ham

Breakfast Potatoes

Choice of freshly baked pastry include:

Danish Croissants Seasonal Muffins Seasonal Scones



HORS D'OEUVRES

All hors d'oeuvres are priced per dozen

HOT HORS D'OEUVRES

Bacon Wrapped Scallops\$39.99	Coconut Shrimp \$35.99
Franks in a Blanket	Crab Cakes
Beef Empanadas	Balsamic Fig & Goat Cheese Flatbread \$23.99
Swedish Meatballs\$12.99	Brie, Pear & Almond Beggar's Purses \$23.99
Black Angus Mini Cheeseburgers \$22.99	Crispy Asiago Asparagus\$22.99
Buffalo Style Chicken Spring Rolls	Mac 'n Cheese Melts \$22.99
Chicken Empanadas \$29.99	Parmesan Artichoke Hearts\$23.99
Chili-Lime Chicken Kabobs	Vegetable Empanadas\$17.99
Coconut Chicken\$28.99	Vegetable Samosas\$24.99
Pecan Chicken Tenders\$28.99	Vegetable Springrolls
Boneless Sweet 'n Spicy Wings	Buffalo Cauliflower Wings \$16.99
Boneless Buffalo Wings\$16.99	Lamb Kofta Meatballs\$27.99
Boneless BBQ Wings\$16.99	

COLD HORS D'OEUVRES

Antipasto Kabobs	\$39.99	Salmon Tartine	\$35.99
Mediterranean Antipasto Skewers	\$16.99	Chicken Cobb Tartine	\$36.99
Mushroom Profiterole	\$18.99	Middle Eastern Chickpea Toast Points	\$23.99
Veggie Hummus Cup	\$12.99	Gazpacho Shooter	\$28.99
Strawberry Ricotta Toast Points	\$22.99	Roasted Butternut Tartine	\$29.99
Shrimp and Coconut Ceviche	\$22.99	Shrimp Cocktail	\$22.99
Bruschetta Crostini	\$18.99	Pimento Cheese & Bacon Toast Points	\$23.99

RECEPTION ENHANCEMENTS

All reception enhancements are priced per person

Classic Cheese Tray	\$2.79
Artisan Cheese Display	\$3.99
Fresh Garden Crudité	\$2.89
Fresh Sliced Fruit Tray Fresh seasonal fruit	\$2.49
Charcuterie Board Antipasto platter served with marinated vegetables, assorted italian meats and sliced cheeses	\$7.99
Mini Sandwich Platter Assorted mini sandwiches including ham, roast beef, turkey and mozzarella	\$4.39
Tea Sandwiches Assorted tea sandwiches	\$4.59
Grilled Vegetable Platter Grilled vegetables served with classic and roasted garlic hummus	\$2.99
Hummus and Pita Chips	\$1.99
Classic Cheese and Cured Meat Tray	\$3.29

BOX LUNCHES AND SALADS

All box lunches and salads are priced per person

Classic Box Lunch \$11.49

Choice of classic sandwich served with mustard, mayo, potato chips, artisan chocolate chunk cookie and bottled water

Choice of classic sandwich include:

Texas Charred Ham with Stoneground Mustard on Pretzel Roll Roasted Turkey with Cranberry Fig Jam on Artisan Multigrain Bavarian Ham and Swiss on a Pretzel Roll Roast Beef with Tarragon Horseradish Spread on Sourdough Deli Sliced Turkey and Swiss Wrap Southwestern Turkey with Fajita Vegetable on Ciabatta Bread Country Club with Ham and Turkey on Local Sourdough Bread Turkey, Bacon and Garlic Aioli on House French Roll Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta

Mozzarella, Red Pepper, Balsamic and Kale Ciabatta Mediterranean Vegan Wrap Turkey and Provolone on Multigrain Southwest Tuna Ciabatta
Roast Beef and Cheddar Sandwich
Curried Turkey and Apple Wrap
Chicken Caesar Wrap
Buffalo Chicken Wrap
Mediterranean Chicken Ciabatta
Grilled Vegetable Wrap (GF/VGN)
Portobello Banh Mi Sub
Vegetable Bruschetta Baguette with Sriracha
Greek Salad Wrap
Chicken Sonovan Wrap

Premium Box Lunch All premium box lunches served with chips, gourmet brownie and bottled water

Calade	All colode conved	with a balcary ral	I frach fruit aun	gourmet blondie and bottled	luctor
Salaus	Ali Salads Served	with a bakery roll	i. iresn iruit cub.	. gourmet bionale and bottled	water

Quinoa, toasted chickpeas, cucumber, tomato and kalamata olives with hummus and pita

,,,,	
Salmon Caesar Salad	\$12.99
Caesar salad with grilled salmon, shredded parmesan cheese and seasoned croutons	
Strawberry Spinach Salad	\$12.99
Grilled marinated chicken breast over spinach, strawberries, feta cheese, candied pecans and a balsamic vinal	igrette
Tex Mex Vegan Salad	\$12.99
Romaine, jicama, roasted corn, black beans, red peppers, spiced pepitas, roasted sweet potatoes, quinoa and	
Steakhouse Chop Salad	\$12.99
Grilled beef steak tossed with blue cheese, grilled seasonal vegetables and romaine tossed with dijon vinaigret	tte
Chicken, Blue Cheese and Pear Salad	\$12.99
Grilled lemon chicken on a salad of pear, blue cheese, walnuts, crisp greens and dijon vinaigrette	
Harvest Chicken Salad	\$12.99
Grilled chicken, fresh baby arugula, roasted red potato, cauliflower and pumpkin seeds tossed in a kale pesto v	vinaigrette
Peach BBQ Chicken Salad	\$12.99
Peaches, grilled chicken, bacon, broccoli slaw, almonds and feta cheese on arugula and quinoa topped with a E	BBQ vinaigrette
Asian Grain Bowl	\$12.99
Chicken, red quinoa, brown rice, kale, garlic broccoli, edamame and almonds with an asian ginger dressing	
Mediterranean Grain Bowl	\$12.99
Chicken, farro, roasted cauliflower, cucumbers, sun dried tomatoes, feta cheese and kalamata olives in a lemon	n garlic vinaigrette
Mediterranean Quinoa Salad	\$12.99





SANDWICH AND SALAD BUFFETS

All sandwich and salad buffets are priced per person

Sliced oven-roasted turkey, sliced roast beef, deli ham and tuna, cheese and relish tray and assorted baked breads and rolls served with two (2) side salads, chips, assorted craveworthy cookies and choice of beverages

Signature Sandwich Display \$14.99

Choice of three (3) sandwiches and two (2) side salads accompanied by potato chips, mayo and mustard, pickles, assorted artisan cookies and choice of iced tea, lemonade or iced water (Choice of two (2))

Sandwiches

Texas Charred Ham with Stoneground Mustard on Pretzel Roll Bavarian Ham and Swiss on a Pretzel Roll

Roast Beef and Cheddar

Deli Sliced Turkey and Swiss on Hearty Wheat Bread Country Club with Ham and Turkey on Local Sourdough Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta Chicken Caesar Wrap

Mediterranean Chicken Ciabatta

Vegetable Bruschetta Baguette with Spicy Sriracha

Grilled Vegetable and Hummus Wrap

Roasted Turkey with Cranberry Fig Jam on Artisan Multigrain Roast Beef with Tarragon Horseradish Spread on Sourdough Southwest Tuna Ciabatta

Southwestern Turkey with Fajita Vegetables on Ciabatta Turkey, Bacon and Garlic Aioli on House French Roll

Curried Turkey and Apple Wrap

Buffalo Chicken Wrap Greek Salad Wrap

Mozzarella, Red Pepper, Balsamic and Kale Ciabatta

Portobello Banh Mi Sub

Side Salads

Garden Salad with Seasonal Vegetables and Balsamic Vinaigrette Roasted Sweet Potato and Wild Rice with Sautéed Kale

Housemade Signature Potato Salad

Dill Cucumber and Fresh Tomato Salad in Italian Dressing

Greek Pasta Salad

Grilled Vegetable Pasta Salad with Balsamic Dressing

Herbed Quinoa Salad with Roasted Vegetables

Roasted Corn and Black Bean Salad

Arugula Salad with Cauliflower and Beets

Potato Salad with Egg, Celery and Onion in Seasoned Mayo

Coleslaw in Mayonnaise and Celery Seed Dressing Fresh Fruit Salad with Melon, Pineapple and Grapes

Toasted Cranberry Apple Couscous Salad

Ranch Pasta Salad

Chickpea Salad with Lemon Seasoning

White Bean Herb Salad in Balsamic Vinaigrette

Build-Your-Own Salad Bar \$14.99

Choice of two (2) proteins, six (6) toppings, two (2) grains and two (2) lettuce selections accompanied by dressings, fresh bread and butter, assorted artisan cookies and choice of iced tea, lemonade or iced water (Choice of two (2))

Choice of toppings include:

Chickpeas Black Beans Sliced Cucumber **Dried Cranberries** Shredded Cheddar

Marinated Tomato and Red Onion

Spiced Pepitas

Diced Egg

Roasted Sweet Potato Cherry Tomato Crumbled Feta Cheese Sliced Almonds

Sliced Strawberries Candied Pecans

Chopped Bacon Shredded Carrots Sunflower Seeds Shaved Parmesan Roasted Corn

Croutons Diced Apricots

Choice of proteins include:

Garlic Herb Grilled Chicken Breast

Roasted Salmon

Marinated Sliced Flank Steak

Grilled Tofu

Choice of grains include:

Quinoa Couscous Wild Rice

Ancient Grain Blend

Choice of lettuces include:

Chopped Romaine

Arugula Spring Mix Spinach

Seasonal Power Greens





HOT BUFFETS

All hot buffets are priced per person

7 th flot Barrets are prioca per person	
Farmstead Feast Grilled lemon rosemary chicken served with baby spinach salad, bakery fresh rolls with butter, fresh herbed ve roasted new potatoes, peach cobbler blondie and choice of iced tea, lemonade or iced water (Choice of two (2))	getables,
Baked Potato Bar Baked potato bar with potatoes, choice of two (2) additions, chili con carne, steamed broccoli, bacon bits, sour scallions, pico de gallo and shredded cheddar cheese served with a traditional garden salad with balsamic vina crisp bar and choice of beverages Choice of additions include: Shredded Adobo Pork, Chopped BBQ Brisket, Creamy Chicken Mushroom Ragous Chipotle Rubbed Pulled Chicken	r cream, butter, aigrette, apple
Power Lunch Choice of three (3) fresh and healthy salad platters accompanied by grilled flatbread, seasonal fresh fruit, vega bars and choice of beverages	\$14.99 an dessert
Choice of salad platters include: Southwest chicken with greens, corn, black beans and vegetables tossed with a hearty grain blend Chickpea couscous with shawarma beef, tomato cucumber herb salad and a touch of spicy harissa Grilled salmon with bulgur wheat, lentils and hummus in a roasted garlic lemon vinaigrette garnished with carrot sesame hummus and pea mint salad Signature strawberry fields with grilled chicken breast, baby spinach, fresh strawberries, crumbled feta cheese candied pecans with a balsamic vinaigrette Vegan tex mex with roasted sweet potatoes, black beans, corn and jicama	e, red onion and
Eastern Favorites General Tso's chicken and beef and broccoli served with choice of brown rice, fried rice or steamed white rice, and two (2) dipping sauces: sweet soy sauce, sweet and sour sauce or chili garlic sauce. Complete with lemon fortune cookies and choice of iced tea, lemonade or iced water (Choice of two (2))	egg rolls
Indian Madras shrimp and tandoori chicken served with lemon-ginger basmati rice, kachumber salad, chana masala, toppings bar of pickled red onion, cilantro, mango chutney and cucumber mint raita. Complete with currant ar pudding and choice of iced tea, lemonade or iced water (Choice of two (2))	garlic herb naan and
Springtime in Capri Penne with fresh vegetables, penne with chicken and kale served with caprese salad, Tuscan white bean salad, orange carrot thimble cake and choice of beverages	
Classic Italian Home-style lasagna with parmesan cheese and choice of vegetarian cauliflower or alfredo lasagna served with garlic knots, Italian cream cupcakes and choice of iced tea, lemonade or iced water (Choice of two (2))	\$16.09 Italian house salad,
Italian Rustica Italian sausage with peppers, baked penne marinara, and choice of chicken or eggplant parmesan served with foccacia bread, tiramisu and choice of iced tea, lemonade or iced water (Choice of two (2))	
Medi Eats	\$14.99

Falafel with tzatziki and chicken souvlaki served with chilled Israeli couscous, white and whole wheat pita flatbread, roasted

eggplant, sautéed spinach, cinnamon custard and choice of beverages



HOT BUFFETS

All hot buffets are priced per person

Choice of one (1): beef, chicken or beef and chicken fajita served with shredded cheddar and sour cream with tortilla chips, salsa fresca and salsa verde. Complete with Mexican chopped salad, Mexican rice, charro beans, tres leches parfait and choice of iced tea, lemonade or iced water (Choice of two (2))

Braised chicken, braised beef and roasted portobello mushrooms served over white or brown cilantro rice, spiced black beans, guacamole and two (2) salsas: pico de gallo, salsa verde or salsa roja. Complete with romaine lettuce with avocado ranch dressing, dulce de leche brownies and choice of beverages

Global Street Tacos \$14.99

Choose two (2) street tacos accompanied by tortilla chips and choice of two (2) salsas: pico de gallo, salsa roja and salsa verde. Complete with cumin black beans, saffron rice, cinnamon sugar cookies and choice of beverages

Choice of tacos include:

Korean pork taco with kimchi

Korean shrimp taco with crema fresca and shredded slaw

Spicy fish taco with watermelon salsa and spicy slaw

Smoked brisket taco with queso fresco and shredded slaw

Green chili chicken taco

Black bean and kale taco

Roasted vegetable taco

Grilled hamburgers and hot dogs with garnish tray and condiments served with home-style potato salad, fresh fruit salad, house-made kettle chips, sliced cheese tray, assorted artisan cookies and brownies and choice of iced tea, lemonade or iced water (Choice of two (2))

Bite Size BBQ \$14.99

Make-Your-Own sliders with your choice of two (2) pulled meats: BBQ chicken, cilantro-lime chicken, BBQ pork or anise herbed pork served with cole slaw, vegan baked beans, southern corn casserole, collard greens, macaroni and cheese or hush puppies. Complete with seasonal blondies, brownies and choice of iced tea, lemonade or iced water (Choice of two (2))

BBQ chicken sliders served with choice of vegetarian or apple bacon, coleslaw, sautéed green beans and red peppers, baked sweet potatoes, individual berry shortcakes and choice of iced tea, lemonade or iced water (Choice of two (2))

Choice of two (2) of the following: vegan jambalaya, shrimp etouffee, chicken and sausage gumbo or creole BBQ chicken served with cajun coleslaw, red beans and rice, okra with corn and bacon, fiesta corn bread, bananas foster cupcakes and choice of iced tea, lemonade or iced water (Choice of two (2))

BBQ chicken and sliced brisket served with coleslaw, cornbread jalapeño cheddar muffins, baked beans, macaroni and cheese, peach cobbler blondie and choice of iced tea, lemonade or iced water (Choice of two (2))

Create Your Own

Choose one (1) starter, one (1) entrée, two (2) sides and one (1) dessert. Includes rolls and choice of beverages. Inquire for further details and pricing



DESSERTS

Bakery-Fresh Brownies	\$14.49/dozen
Chocolate Chip Cookie Brownies	\$14.49/dozen
Assorted Blondies	\$14.49/dozen
Gourmet Dessert Bars	\$16.49/dozen
Vegan Dessert Bars	\$23.99/dozen
Assorted Artisan Cookies	\$13.49/dozen
Assorted Cheesecake Tartlets	\$35.99/dozen
Mini Pecan Tarts	\$35.99/dozen
Mini Salted Caramel Cheesecake Tarts	\$32.99/dozen
Gourmet Cupcakes Chocolate Fudge · Vanilla · Bananas Foster · Devil's Food · Red Velvet · Strawberry Shortcake	\$19.49/dozen
Banana Pudding	\$23.99/dozen
Tres Leches Parfaits	\$29.99/dozen
Chocolate Mousse Trifles	\$32.99/dozen
Individual Pecan Pies	\$42.99/dozen
Rice Krispie Treats	\$17.99/dozen
Assorted Petit Fours	\$16.99/dozen





SNACKS

All snacks are priced per person

SNACK PACKAGES

Breads and Spreads Looking for a variety of flavors to spice up your me flatbread into your choice of four (4) spreads, according to the spice of the spi	eting? Try dipping	our tortilla chips, pita chips and grilled	\$6.99
Korean Roja Guacamole	Ginger Verde G	uacamole	
Chilled Spinach Dip	Feta & Roasted	Garlic Dip	
Traditional Hummus	Artichoke & Oli	ve Dip	
Executive Coffee Break Liven up your meeting with coffee, hot tea, brownie			\$4.99
Sweet & Spicy Satisfy your sweet tooth with sugar cookies, gumn kettle chips and savory snack mix			\$5.99
Rev'd Up and Ready to Go	er poppers, fruit sk		
Snack Attack			\$5.19
Smart n' Healthy Get healthy with assorted fruit along with yogurt c			\$7.29
Energy Break			\$3.09
À LA CARTE SNACKS			
Assorted Minature Cookies	\$1.99	M & Ms	\$1.49
Roasted Garam Masala Chickpeas	\$0.99	Savory Snack Mix	\$1.29
Chocolate Orange Power Poppers	\$1.99	Mini Pretzels	. \$1.29
Goldfish Crackers	\$1.49	Popcorn	\$0.99
Roasted Peanuts	\$1.49	Trail Mix	\$1.59
Individual Yogurt Cups	\$2.59	Granola Bars	.\$1.49
AAU 1 E 31	41.00		





HOT DRINKS

All hot drinks are priced per gallon. One gallon serves 10-12 people

Regular Coffee	\$23.99
Decaf Coffee	\$23.99
Hot Water with Assorted Tea Bags	\$18.99

COLD DRINKS

Infused Iced Tea Peach Mint · Lemon Ginger · Strawberry Basil · Raspberry Lime*	\$16.99/gallon
Iced Tea	\$15.99/gallon
Infused Lemonade	\$16.99/gallon
Lemonade	\$15.99/gallon
Infused Water	\$7.99/gallon
Iced Water	\$4.99/gallon
Cold Brew Coffee	\$21.99/gallon
Water	\$2.29/can
Sparkling Water	\$2.49/bottle
Assorted Sodas	
Assorted Individual Fruit Juices	\$1.99/bottle

^{*}Options are subject to availability.



ALL DAY PACKAGES

All day packages are priced per person

Morning Medley A delightful selection of mini pastries, butter, jam, assorted yogurt parfait cups, iced water, regular and decaf coffee and hot water with assorted tea bags

AM Recharge Take a break with trail mix, donut holes, coffee service and sparkling water

Salads & Wraps A selection of our favorite wrap sandwiches: chicken caesar, grilled vegetable, pepper jack tuna, cran-apple turkey. Served with mustard, mayo, fruit salad, choice of traditional garden salad or veggie pasta salad, chips, assorted artisan cookies and brownies, iced water and iced tea

Mid Day Munchies Fresh tortilla chips served with two (2) salsas: salsa roja, salsa verde or pico de gallo. Complete with fruit bowl, assorted craveworthy cookies, coffee service and bottled water

Rise and Shine Muffin and scone pastry tray served with butter and jam, seasonal fresh fruit tray, assorted juice and bottled water, regular and decaf coffee and hot water with assorted tea bags

AM Perk Up Give your morning meeting a little pick-up with granola bars, yogurt cups, iced tea and coffee service

Power Up Lunch Three pepper cavatappi with pesto and grilled chicken with a lemon tarragon white wine sauce served with tomato and cucumber couscous salad, orange fennel spinach salad, green beans gremolata, dinner rolls with butter, cheesecake tartlets, iced water and iced tea

Energy Boost Chilled spinach dip served with pita chips, grilled veggie tray and hummus, freshly-baked brownies, bottled water and coffee service

Simple Continental Donuts and bagels served with butter, jam, cream cheese, orange juice, iced water, regular and decaf coffee and hot water with assorted tea bags

Box Lunch Choice of sandwich accompanied by chips, mustard, mayo, assorted craveworthy cookies and bottled water

Mid Day Munchies Fresh tortilla chips served with two (2) salsas: salsa roja, salsa verde or pico de gallo. Complete with fruit bowl, assorted craveworthy cookies, coffee service and bottled water