



Suite Menu

All orders require a minimum of 48 hours advanced notice, and will be delivered via contactless knock & drop service. Delivery includes disposable plates, napkins, and silverware.

BREAKFAST

Muffins 38

One dozen assorted muffins served with whipped butter

Savory Muffins \$46

one dozen minimum order per flavor

- Bacon, Egg, Cheese
- Spinach, Mushroom, Feta
- Assorted Vegetable, Cheese

Bagels \$50

One dozen assorted bagels served with whipped cream cheese, butter and fruit preserves

Parfaits \$6 Each

Layers of Greek yogurt, granola, fresh fruit

SALADS

Serves 6 - 8 guests

Caprese ^{GF} \$48

Buffalo mozzarella, roma tomatoes, basil oil, aged balsamic vinegar

Chicken Caesar * ^{GFA} \$40

Grilled chicken, baby gem romaine, herb crouton, shaved parmesan

Mini Wedge ^{GF} \$42

Baby iceberg lettuce, bacon, cherry tomatoes, gorgonzola, bleu cheese dressing, red wine vinaigrette drizzle

Fresh Assorted Fruit ^{GF} \$38

Chef's seasonal selection

SHAREABLES

Serves 6 - 8 guests

Tortilla Chips & Salsa Duo ^{GF} \$32

Tri-color tortilla chips, black bean & corn salsa, roasted tomato salsa

Veggies & Hummus ^{GF} \$32

Served with a side of pita bread

House Made Kettle Chips ^{GF} \$24

Served with ranch dipping sauce

Lavash Sandwich Platter \$60

Assorted grilled veggie and turkey lavash wraps

DESSERT

Brownies \$36

One dozen house made triple chocolate chunk brownies

Fresh Baked Cookies \$36

One dozen assorted house made cookies

BEVERAGES

Coffee \$28

Serves 6 - 8 guests

One pot of Royal Park roasted coffee (regular or decaf) with classic accompaniments

Carafe of Juice \$12

Choice of orange, grapefruit or cranberry

Fiji Bottled Water \$4

Pepsi Products \$4

WINE

Ask us about our current house brand selections served by the bottle

Prosecco \$39

Champagne \$39

Chardonnay \$39

Sauvignon Blanc \$39

Cabernet \$43

Pinot Noir \$43

Mawby Sparkling Sex Rosé \$51

BOTTLED BEER

Served in 6-pack quantities \$36

Choose from Labatt Blue, Stella Artois, Bell's Two-Hearted, Bud light

CARAFE COCKTAILS

Serves 2-4 guests

Wildberry Mojito \$48

Bacardi dragonberry rum, lime juice, mint syrup, berry syrup, topped with soda

White Sangria \$48

House made sangria blend, mixed with Absolut citron vodka, moscato, sliced citrus fruits, mixed berries

Margarita \$48

Sauza tequila, triple sec, lime juice, sour mix, lemon lime soda

Strawberry Basil \$48

Effen vodka, lemon juice, lime juice, simple syrup, strawberries, basil leaves, fresh strawberry juice

All prices are subject to a 21% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

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