

SUITE MENU



BREAKFAST

Muffins 36

One dozen assorted muffins served with whipped butter

Bagels 48

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

Parfaits 5 (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, white anchovy

Fresh Assorted Fruit ^{GF} 38

Chef's seasonal assortment

SHAREABLES

Serves 6 - 8 guests

Tortilla Chips & Salsa ^{GF} 24

Crisp tortilla chips, salsa

Assorted Veggies & Hummus ^{GF} 32

Served with a side of pita bread

House Made Kettle Chips & Ranch ^{GF} 24

Lavash Sandwich Platter 56

Assorted grilled veggie and turkey lavash wraps

DESSERT

Brownies 36

One dozen 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

Add on a bottle of house prosecco or champagne to make your favorite mimosas!

Bottled Beer 36

Served in 6-pack quantities

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

Wine by the Bottle

House Prosecco **39**

House Champagne **39**

10 Span Chardonnay **39**

13 Degrees Celsius Sauvignon Blanc **39**

Avalon Cabernet **43**

Line 39 Pinot Noir **43**

Mawby Sparkling Rosé **51**

Fiji Bottled Water 4

Pepsi Products 4

Flavored Sparkling Water 4

Ask about our current selections!

All prices are subject to a 23% 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.