



Snacks, Beverages & Extras

Steelcase Bottled Water

Cold Beverages

Variety of soft drinks and bottled water

Full Beverages

Coffee, tea, soft drinks, bottled water
(includes juice if served before 10 am.)

Full Beverages & Fresh Baked Cookies

Full Beverages & No Bake Cookies

Full Beverages & Fresh Baked Goods

Full Beverages with Jarred Snacks

Coffee and Cookies

Travel Bags

Protein box with cheese & grapes, crackers, hummus, & nuts. Includes a fresh apple, wrapped chocolate and Steelcase bottled water (celery will be substituted for gluten or nut allergies.)

Add Starbucks Beverages

Refreshers, Frappuccino and Iced Coffee

Ice Cream Social

2 flavors of ice cream, syrups, toppings, & whipped cream

Cake & Coffee with Punch

Chocolate, white or marble sheet cake

China and Linen Charge

Additional Labor Hour

Café Breakfast Tickets

Includes your choice of entrée, 2 sides, toast, bottled beverage and coffee

Café Lunch Tickets

Includes your choice of entrée, 2 sides, bottled beverage, and dessert or treat in any café

Nourishment Bar Snack Ticket

Enjoy a specialty Starbucks drink and snack



Breakfast

Continental Breakfast Buffet

Fresh seasonal fruit, fresh breads or pastries, coffee, tea, orange juice, soft drinks and water

Continental Breakfast Plus Buffet

Continental plus yogurt and granola, coffee, tea, orange juice, soft drinks and water

Simple Scramble Buffet

Farm fresh, free-range scrambled eggs, seasonal fruit, morning breads or pastries, yogurt and granola, coffee, tea, orange juice, soft drinks and water

Simple Scramble with Oats

Healthy Start Oatmeal Bar Buffet

Steel cut oats topped with your choice of pecans, dried fruit, fresh berries, cinnamon and coconut. Fresh seasonal fruit, yogurt, morning breads or pastries, coffee, tea, orange juice, soft drinks and water

Executive Hot Breakfast Buffet

Farm fresh scrambled eggs, with cheese option. Includes chef's choice breakfast meat, potatoes, fresh seasonal fruit, morning breads/ pastries, yogurt and granola. Served with coffee, tea, orange juice, soft drinks and water

You Design It "Rev Up" Breakfast Buffet

Cage-free scrambled eggs, crumbled bacon, bed of sweet potato hash, fresh arugula, sautéed mushrooms, roasted red peppers, avocado, feta or goat cheese. Fresh berries, mini croissants, coffee, tea, orange juice, soft drinks and water

BYO Avocado Toast with Fruit Buffet Board

Toasted crusty multi-grain artisan bread with avocado smash. Toppings include goat cheese, diced tomatoes, wild greens, scallions, bacon crumbles, hard boiled eggs, red pepper flakes & honey drizzle. Round out breakfast with fresh melon and berries. Enjoy coffee, tea, orange juice, soft drinks & water

C- Suite Breakfast Buffet Board

House-smoked salmon, sliced Applewood- smoked bacon, farm fresh egg halves, tomato quarters, cucumber slices, roasted red peppers, arugula, cream cheese, capers & scallions. Enjoy fresh berries, crostini, avocado, honey, yogurt & granola shooters and fruit smoothies. Served with coffee, tea, morning juices, soft drinks & water

Vista Plated Breakfast

Chef's choice plated breakfast with coffee, tea, morning juices, soft drinks and water

Meyer May Plated Breakfast

Chef's creation! Formal 3-course plated breakfast with fresh berries, muffins or pastries, hot oats, coffee, tea, morning juices, soft drinks and water



Lunch

Deli Sandwich Boxed Lunch

Sliced ham or turkey with cheese on multigrain bread, bagged chips, apple, cookies and bottled water. Veggie sandwiches available upon request

Gourmet Boxed Lunch

Assortment of sandwiches; roast beef & smoked gouda, chicken salad, or Italian meat & provolone on artisan bread. Sides include fresh berries, composed salad & dessert. Served with soda and bottled water. Veggie sandwiches available upon request.

The Wedge Boxed Lunch

Classic "wedge" salad alongside an artisan sandwich wedge, cheddar wedges, grapes, and a dark chocolate brownie wedge. Includes soda and bottled water.

Soup, Salad & Sandwich Buffet

Chef's soup of the day, homemade composed salad, fresh gourmet garden greens, mini artisan sandwiches, chippers, & dessert bars. Served with full beverages.

BYO Garden Greens & Protein plus Soup Buffet

Grilled chicken & salmon atop seasonal fresh garden greens, marinated, grilled, or fresh vegetables, cheeses, house-made dressings & vinaigrettes, grilled focaccia, ciabatta or naan bread, chef's choice soup, dessert and full beverages.

Steelcase Classic "FUEL" Buffet

Chef's choice "farmer's market" selections of in-season produce including fresh fruits, roasted vegetables, herbs, roots & seeds, lean protein choices and grilled breads. Small-bite grazing style dessert. Served with full beverages.

Executive "Plated Fuel" Lunch

Brined, roasted and sliced breast of chicken, seasonal fruit, faro, quinoa, or barley salad, and marinated grilled vegetables. Enjoy dessert created by our Steelcase pastry chef. Served with full beverages.

Vista "Chef's Choice" 3 Course Plated Lunch

Chef's choice 3 course classically served lunch, with dessert made by our in-house pastry chef. Served with full beverages

Classic Hot Buffet

Chef's choice offering of the day includes soup, leafy garden greens with dressing, two proteins (one seafood), accompanying side, and seasonal vegetables. Includes rolls & butter, dessert, and full beverages.

South of the Border Buffet

Fajita-style chicken and seasoned ground beef, grilled onions & peppers, cheese, lettuce, tomatoes, black olives, sour cream, and soft flour tortillas. Sides include Spanish rice, corn and black beans and tortilla chips with fresh salsa and guacamole. Served with dessert and full beverages

Mediterranean Buffet

Slow roasted chicken or lamb shawarma, brown rice, marinated vegetables, falafel, chopped salad of cucumber, tomato and feta, hummus, charred naan bread with cucumber tzatziki, dessert, and full beverages

Vietnamese Pho/Ramen Noodle Bowl (Build Your Own)

Build your Bowl from a wide variety of fresh vegetables, soba or rice noodles, choice of chicken or shrimp, Thai and beef broth, plus crunchy toppings. Accompanied by dessert and full beverages

Pasta With Chicken or Italian Sausage Buffet

Enjoy this deconstructed pasta bar featuring penne pasta, chicken or sausage, marinara, pesto or alfredo sauce, Caesar salad, seasonal vegetable, garlic breadsticks or rolls and butter, dessert, and full beverages

C-Suite Plated Lunch

A sampling of Midwestern beef tenderloin, gulf shrimp & marinated/roasted sliced chicken. Orzo, faro, or quinoa salad, colorful roasted vegetables, multigrain roll or grilled bread. Enjoy dessert created by our in-house pastry chef. Served with full beverages.

Traditional Pizza

3 Item (10 slice) large pizza 21

5 item (10 slice) large pizza 24

Items include: pepperoni, ham, mushrooms, green pepper, onion, black olives, tomatoes, pineapple

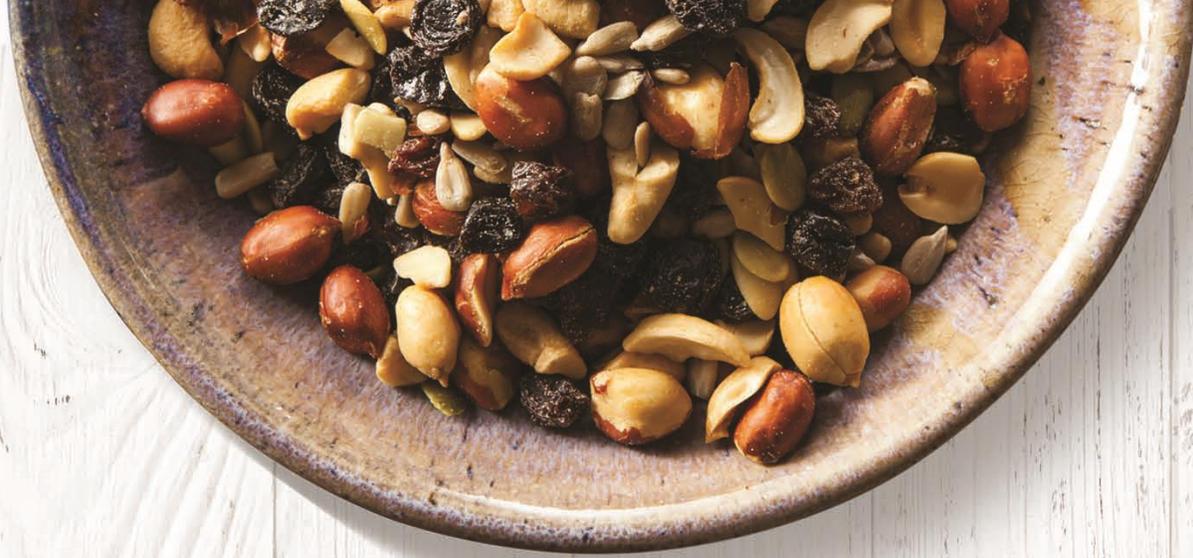
Chicken Garlic Ranch 10-Slice Pizza 28

Garlic ranch sauce, chicken, spinach, tomatoes, scallions, mozzarella & parmesan

BBQ Chicken 10-Slice Pizza 28

Zesty BBQ sauce, diced chicken, mozzarella, red onion

*** Please note that the above price is per pizza. If you'd like us to round out your pizza party to include plates, napkins, utensils, cups and soft drinks, we will be happy to include for an additional \$3 per person.*



Appetizers, Cocktails & Party Food

Grazing Cocktail Reception

imported cheeses, crackers, grapes, olives and nuts

“After 5” Appetizers

hummus and crudité, chips, salsa and guacamole, imported cheeses with crackers

“Unwind” Reception

hummus and crudité, plus your choice of 3 appetizers:

roasted lemon shrimp cocktail
smoked sausage brochettes with spicy mustard
caprese skewer trio with basil
chicken satay with Thai peanut dip
baked pecan brie, apples & water crackers

pretzel bites with beer cheese dip
spinach artichoke dip with naan bread
south of the border trio; chips/salsa/guacamole
boneless chicken wings with bbq sauce
grazing dessert board

Dinner Reception

hummus and crudité plus your choice of 5 appetizers:

bourbon barbecue meatballs
chicken satay with Thai peanut dip
bacon-wrapped dates
tenderloin sliders with horseradish
jalapeno cheddar hush puppies

pork tenderloin sliders/mustard aioli
spinach artichoke dip with naan
phyllo cups with mushroom duxelle
cheese, grape and cracker board
tostones/salsa verde/garlic aioli

roasted shrimp
caprese skewer
bruschetta
baked pecan brie
grazing dessert board

Premium Brand Beer and Wine Hour

1 hour of imported and craft beer offerings
red, white & rose wine
bar set-up and service