

BREAKS – THEMED

 - denotes our commitment to the environment by offering “green” products

Afternoon Tea

French pastries, tea sandwiches and scones
Devonshire cream, lemon curd and preserves
Herbal tea selection

Bagel Baker

Plain, sesame, cinnamon-raisin, blueberry, everything and sea salt bagels
Plain, lite, chive, vegetable and cinnamon cream cheeses
Tomatoes, red onions, cucumbers, sweet butter and preserves

Chocolate Lovers – attendant required

Mocha latte or iced mocha latte made to order
Chocolate pate diamonds, chocolate truffles and chocolate dipped fruits
Chocolate dipped biscotti, double chocolate chunk cookies and chocolate covered pretzels

Cupcake

A menagerie of miniature cupcakes:
Vanilla with lavender icing, red velvet with chocolate icing, carrot with cream cheese icing,
Chocolate with salted caramel icing, vanilla with milk chocolate icing

Energy

Dried Fruit and mixed nut trail mix
Red Bull, Monster, Rock Star, and V8 Fusion beverages

ENO Experience

Pairings from our ENO wine director include:
Tasting of three wines, tasting of three cheeses, tasting of specialty chocolates
Sliced baguette, flatbreads, crackers, quince paste and lavender honey

Fitness

Herbal fruit and vegetable juices, mineral water
Seasonal fruit, melons, whole fruit and dried fruit
Individual fruit and plain yogurts
Muffin assortment and granola bars

Organic

Organic lemon bars, carrot cake cupcakes, and taffy apple cheese slices
Organic granola bars, mixed nuts and dried fruit
Farmer’s Market seasonal and whole fruit

Magnificent Mile

The Cheesecake Factory, cheesecake squares
Garrett Popcorn Shops, CaramelCrisp, CheeseCorn, Buttery
Wrigley Building, Wrigley’s chewing gum
Tribune Tower – Chicago Cubs, Bavarian soft pretzels, nacho cheese sauce

BREAKS – THEMED

Parisian

Warm backed brie strudel
Crepe Suzette
French cheese, brioche, nuts, apples and dried fruit

Rise and Shine ☞

Apple, cherry, and cheese strudels
Organic granola bars, mixed nuts and dried fruit
Farmer's Market fruit kabobs, honey-yogurt dipping sauce

Smoothie ☞ - one attendant per 25 guests required

Blueberries, bananas, strawberries and mango
Protein powder, wheat germ, peanut butter, chocolate syrup
Yogurt, skim milk and crushed ice
Homemade granola berry bars

Sundae, Sundae

Scooped, assorted frozen yogurt and ice cream
Chocolate, strawberry and caramel sauces
Sprinkles, maraschino cherries, bananas, nuts and whipped cream

Sweet and Savory

Garret Popcorn Shops' CarmelCrisp, CheeseCorn and Buttery popcorns
Salted mixed nuts, honey roasted peanuts and M&M's candies
Miniature cookie assortment

Wrigleyville

Cracker Jack, peanuts in the shell and popcorn
Bavarian soft pretzels, yellow mustard
Nachos, jalapeno cheese sauce
Klondike, Dove and Haagen Daaz ice cream bars
Add: Chicago-style hot dogs and accompaniments, \$8.00 per guest supplement
Add: Domestic beer, \$7.00 per bottle supplement

BREAKS – A LA CARTE - BEVERAGES

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Brewed coffee, decaffeinated coffee, tea assortment, cream and milk

Brewed coffee, decaffeinated coffee, tea assortment and soft drinks

Brewed coffee, decaffeinated coffee, tea assortment

Hot chocolate, marshmallows


Iced tea, lemon wedges

Lemonade, lemon wheels

Champagne punch

Orange, grapefruit, cranberry, apple or tomato juices

Apple Cider – *seasonal*

Natural spring water  - *Includes dispenser rental*

Soft drinks

Evian spring water and Perrier sparkling mineral water

Fiji natural artisan water

Green planet natural spring water 

Starbucks Frappucino beverages, coffee, vanilla, mocha

Knudsen bottled juices

Snapple beverages

Red Bull

Vitamin Water

Whole, 2%, skim, or chocolate milk – $\frac{1}{2}$ pint

BREAKS – A LA CARTE - PASTRIES

Buttermilk biscuits, sweet butter, preserves

Croissants, sweet butter, preserves

Fruit and cheese danish

Muffin assortment, sweet butter

Warm cinnamon-pecan rolls, sweet butter

Bundt cake slices – marble, apple sour cream crumb, cranberry orange

Raisin, cinnamon, orange, currant scones, devonshire cream, lemon curd and preserves

Breakfast breads: zucchini, banana-nut, pumpkin or chocolate chip

Biscotti assortment

Homemade granola-berry bars

Jumbo cookies: chocolate chip, peanut butter, oatmeal-raisin

Brownies: fudge-walnut, turtle, marshmallow

Butterscotch blondies

Seven Layer Bars – shredded coconut, chocolate chips, peanut butter chips, granola

Fresh fruit tarts

Tart lemon squares

Deluxe finger sandwiches

Bretzel sticks, cheese sauce, yellow mustard

Doughnut holes: sour cream, powdered sugar, cinnamon

Doughnuts: plain, chocolate, powdered sugar

Bagels: plain, sesame, onion and walnut-raisin, plain and lite cream cheeses

BREAKS – A LA CARTE – STANDARD STAPLES

Seasonal fruit, melons and berries

Southwest snack mix

Tri-colored tortillas, tomato salsa, guacamole

Hummus, baba ghanoush, pita chips

Gourmet popcorn, white-cheddar, caramel

Bagel chip assortment

Cheese: artisan, domestic and international, dried fruit, candied walnuts and grapes
Baguette, walnut bread and crackers

Crudités: carrot, celery, green asparagus, red and yellow pepper, dill-yogurt dipping
sauce

Assorted candy bars

Chocolate dipped fruit

Assorted granola bars

Assorted cereal bars

Whole fresh fruit

Individual, assorted fruit yogurts

Klondike, Dove, and Haagen Daaz ice cream bars, Haagen Daaz sorbet bars

Dry snacks, individual bags: pretzels, kettle chips, sun chips, trail mix

Gourmet mixed nuts, individual bags

Salted mixed nuts

Salted peanuts

Trail mix, dried fruit and mixed nut

Dried fruit