# SPLENDID SNACKS



#### HVH PER PERSON BREAKS

### Fruit and Bakery Basket | \$20 per guest

Fruit Salad with Mint Honey Yogurt Dressing

Individual Greek Yogurts: Fruit and Vanilla Flavors

Mini Cinnamon Rolls

## Mixed Bag | \$20 per guest

Freshly Baked Cookies

Individual Bags of Assorted Chips

Individual Granola and Fruit Bars

Season's Best Whole Fruit, Bananas Garnished with Berries and Grapes

# Hangover | \$21 per guest

Virgin Bloody Mary Bar

Mini Egg, Bacon and Cheese Sandwiches

Mini Grilled Cheese Sandwiches

#### **ENHANCEMENT**

Spiked Bloody Marys | \$4 per drink surcharge◊

### The Southwestern | \$18 per guest

House-Made Yellow Corn Tortilla Chips

Guacamole, Ho Salsa, Warm Black Bean Dip and Chile Con Queso

#### **ENHANCEMENT**

Corona Beers With Fresh Cut Limes Served In Buckets | \$6.50 per beer

### Lights, Camera, Action! | \$21 per guest

Freshly Popped Popcorn with Flavored Shakers

Movie Theater Candy

Nachos with Cheese Sauce

Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars

### Circus, Circus | \$21 per guest

Corn Nuts

Jumbo Orange Circus Peanuts

Cracker Jacks

Animal Cracker Cookies

Warm Mini Dog Sliders with Relish, Mustard and Ketchup

#### After-School Special | \$23 per guest

Selection of Warm English Muffin Pizzas to include Fresh Mozzarella and Jack Cheese, Schreiner Sausage with Tomato Sauce Vegetarian option available

Crust-less Peanut Butter & Jelly Tea Sandwiches

Open-Faced Nutella & Banana Tea Sandwiches Topped with Crushed Hazelnuts

Ants on a Log: Celery Smeared with Peanut Butter and Topped with Raisins

Retro Cereal Bars

#### Spa Break | \$20 per guest

Selection of Seasonal Dried Fruits and Nuts: Sliced Apples, Apricots, Cranberries, Almonds, Walnuts and Cashews

Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce

Assorted Tea Forté Gourmet Teas and Herbal Teas

Arnold Palmers with Fresh Brewed Iced Tea and Old Fashioned Lemonade

#### SPA ENHANCEMENTS

VH Spa Therapist with Hand and/or Chair Massage (30 minutes, includes set up time)

\$75 + 20% Gratuity per Therapist

# Power Through | \$20 per guest

Assorted Energy Drinks and Coconut Water

House-Made Trail Mix

Assorted Individual Protein Bars

Chocolate Covered Espresso Beans and Yogurt Covered Raisins

Watermelon Skewers with Basil Mint Vinaigrette

#### Keep 'em Rollin' | \$23 per guest

Salami and Fontina Pinwheels

Turkey and Swiss Pinwheels

Grilled Vegetables and Garbanzo Bean Spread Pinwheels

Vegetable Chips with Creamy Onion Dip

Fresh Baked Macaroons

#### **Break Per Person Service:**

Based on 30 minutes of service and a minimum of 25 guests. \$150 charge applies if under minimum. Per person menus will be charged on full guest count. Gluten-free options available upon request.

♦ Attendant Fee of \$45 per hour.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

# SPLENDID **SNACKS**



# QUENCHERS AND A LA CARTE SNACKS

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request) \$80 per gallon, \$46 per ½ gallon

Iced Coffee and Decaffeinated Coffee with a Selection of Sugar Free Vanilla, Chocolate, Caramel and Hazelnut Syrups

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut, or Almond Milk upon request) \$80 per gallon, \$46 per ½ gallon

Orange, Grapefruit, Cranberry and Apple Juices Old Fashioned Lemonade, Fresh Brewed Iced Tea ,and Fruit Punch Whole Milk, 2% Milk, Skim Milk, Soy Milk, Coconut Milk, or Almond Milk

\$60 per gallon, \$32 per ½ gallon

Voss Sparkling Waters and Fiji Artesian Waters Bottled Juices and Republic Bottled Iced Teas Assorted Retro Bottled Sodas, Red Bull Energy Drinks, or Gatorade \$5.50 each

Coke, Diet Coke, Sprite, or Ginger Ale \$4.75 each

Chilled VH Bottled Waters

\$5 each

Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars Minimum of 25 guests applies

\$5.75 each

Individual Granola Bars and Fruit Bars Full Size Assorted Candy Bars and Protein Bars Assorted Individual Bags of Chips, Pop Chips, Pretzels, or Popcorn \$3.25 each

Executive Meeting Tray with Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, Dried Fruits and Nuts \$52 per tray (serves 18 guests)

House-Made Granola, House-Made Trail Mix, House-Made Dry Snack Mix, Mixed Nuts, Miniature Candy Bars, Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, or Wasabi Peas Each item ordered | \$18 per pound

Individual Greek Yogurts: Fruit and Vanilla Flavors \$4.50 each

Season's Best Whole Fruit, Bananas Garnished with Berries and Grapes

\$3.50 per piece

Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce \$5.75 each

Sliced Fruit and Berry Platter

\$8 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses Served with Sliced Breads and Crackers

\$10 per guest

Roasted Tomato and Pine Nut Hummus with Pita Crisps, Raw and Pickled Vegetables

\$8 per guest

ZuZu House-Made Chips with a Choice of Either Red Pepper Ranch Dip or Loaded Baked Potato Dip

\$10 per guest

Five-Bean Salad with Champagne Vinaigrette

Tabouli with Bulgur Wheat, Tomatoes, Cucumbers, Herb and Olive Oil Dressing

Chopped Kale Salad with Julienned Apples, Pine Nuts, Toasted Bread Crumbs and Shaved Parmesan in a Lemon Vinaigrette

Waldorf Fruit Salad with Apples, Celery, Walnuts and Golden Raisins \$10 per guest, per selection

Salads Include Basket of Mini Sweet Corn Muffins with Honey and Butter

#### **Snack Service:**

Gluten-free options available upon request.

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