# SPLENDID SNACKS



#### HVH PER PERSON BREAKS

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

Fruit Skewers with Mint Yogurt Dipping Sauce Yogurt Parfaits with Greek Yogurt, Granola + Berry Preserves Assorted Mini Muffins + Pastries

#### Mixed Bag | \$20 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola + Fruit Bars
Season's Best Whole Fruit

#### Health Kick | \$20 per guest

Sweet 'N Spicy Kale Chips
Pressed Juice
Protein Bars
Whole Fruit

#### The Southwestern | \$21 per guest

Corn Tortilla Chips Guacamole, Salsa, Warm Black Bean Dip + Chile Con Queso

#### ENHANCEMENT

Corona Beers with Fresh-Cut Limes Served in Buckets | \$6.50 per beer

#### Take Me Out to the Ballpark | \$21 per guest

Freshly Popped Popcorn with Flavored Shakers
Full-Size Candy Bars
Pretzel Bites with Beer Cheese Dipping Sauce
Selection of Gourmet Ice Cream Bars + Frozen Fruit Bars

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

Selection of Seasonal Dried Fruits + Nuts
Fruit + Berry Kabobs with Mint Honey Yogurt Dipping Sauce
Assorted Tea Forté Gourmet Teas + Herbal Teas
Arnold Palmers with Fresh Brewed Iced Tea

## SPA ENHANCEMENTS

+ Old Fashioned Lemonade

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 + Coconut Water

House-Made Trail Mix

Assorted Individual Protein Bars

Chocolate-Covered Espresso Beans + Yogurt Covered Raisins

Spicy Watermelon Wedge with Tajin Seasoning

#### **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. \$\times 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.

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### QUENCHERS AND À LA CARTE SNACKS

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

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

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

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

Orange, Grapefruit, Cranberry + Apple Juices, Old Fashioned Lemonade, Fresh-Brewed Iced Tea + 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 + Fiji Artesian Waters, Bottled Fruit Juices + 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 + Frozen Fruit Bars Minimum of 25 Guests Applies \$5.75 each

Individual Granola Bars + Fruit Bars, Full-Size Assorted Candy Bars + Protein Bars, Assorted Individual Bags of Chips \$3.25 each

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

House-Made Granola, House-Made Trail Mix, Mixed Nuts, Miniature Candy Bars, Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, or Wasabi Peas \$18 per pound per item Individual Greek Yogurts: Plain + Vanilla Flavors \$4.50 Each

Season's Best Whole Fruit \$3.50 Per Piece

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

Sliced Fruit + Berry Platter \$8 Per Guest

Sweet 'N Spicy Kale Chips \$8 Per Guest

Imported + Domestic Artisan Display with Soft + Hard Cheeses Served with Sliced Breads + Crackers \$10 Per Guest

Roasted Garlic + Red Pepper Hummus with Pita Crisps, Raw + Pickled Vegetables \$8 Per Guest

Three-Bean Salad with Champagne Vinaigrette \$10 Per Guest

Tabouli with Bulgur Wheat, Sun-Dried Tomatoes, Herbs + Lemon Dressing \$10 Per Guest

Chopped Kale + Brussel Salad with Bacon, Pomegranate, Fennel + Spiced Sunflower Seeds with a Sherry Vinaigrette \$10 Per Guest

Waldorf Fruit Salad with Apples, Celery, Walnuts + Golden Raisins \$10 Per Guest

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

#### **Snack Service:**

Gluten-Free Options Available Upon Request.

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