

# COFFEE BREAK MENUS



# COFFEE BREAK

## HOT BEVERAGES

We are proud to exclusively offer certified organic, fairly-traded coffee from Boyd Coffee Company of Portland. Our featured house blend, 'Café Rojas' originates in Central America and is comprised entirely of organic Arabica beans. This excellent, full-bodied brew has a smoky flavour and a smooth finish brewed exclusively with filtered water.

Freshly brewed Café Rojas organic coffee and imported teas

**\$4.25 per guest per break**

or

**\$85.00 per gallon** (one gallon serves 20 cups)

or

**\$43.00 per airpot** (one airpot serves 10 cups)

Hot chocolate

**\$43.00 per airpot** (one airpot serves 10 cups)

Espresso and Cappuccino cart

**\$680.00 for up to 160 cups of individual specialty coffees**

or

**\$4.25 per cup if over the limit**

Designated Banquet Attendant is required at \$30.00 per hour (minimum 4 hours)

# COFFEE BREAK

## HYDRATION STATION

Surrounded by beautiful rivers and snow capped mountains, Metro Vancouver enjoys some of the highest quality drinking water in the world.

To minimize any single-use plastic bottles which may end up in land-fills or take more energy to be recycled into reusable plastic, we recommend our hydration station which offers your delegates a refreshing selection of all-natural, sugar-free flavoured water.

Cucumber

Lemon

Sour apple

Pineapple

Kiwi

or

Plain carbonated

**\$2.00 per person per break**

or

**\$40.00 per gallon, on consumption basis**

# COFFEE BREAK

## COLD BEVERAGES

Assorted soft drinks or bottled water  
**\$4.00 each** (charged on consumption basis)

Assorted fruit juice or sparkling mineral water by the bottle  
Assorted bottled ice tea or lemonade  
Single serving  
**\$4.25 each** (charged on consumption basis)

**Freshly squeezed fruit juice**  
Orange, grapefruit, apple  
**\$38.00 per pitcher** (one pitcher serves 7 glasses – 10 oz portions)

**Fresh fruit and yogurt smoothies**  
Choice of strawberry, mango or blueberry  
**\$40.00 per pitcher** (one pitcher serves 7 glasses – 10 oz portions)

Iced tea or lemonade  
**\$26.00 per pitcher** (one pitcher serves 7 glasses – 10 oz portions)

Assorted bottled Gatorade or Powerade  
**\$5.25 each** (charged on consumption basis)

Skim or 2% milk  
**\$22.00 per pitcher** (one pitcher serves 7 glasses)  
or  
**\$3.50 per individual portion** (10 oz portions)

# COFFEE BREAK

## MORNING PASTRIES

Selection of freshly baked muffins  
Low fat muffins  
Cheddar cheese or sun-dried cranberry buttermilk scones  
Oven fresh flaky croissants  
Served with butter and assorted preserves  
**\$3.25 per piece**

Glazed cinnamon buns  
Raisin Danish  
Pain au chocolat  
**\$3.50 per piece**

Frosted cupcakes  
**\$4.00 per piece** (minimum 3 dozen)

Brick oven bagels  
Served with Armstrong BC cream cheese and assorted preserves  
**\$4.25 per piece**

Individual orange and raisin panettone  
**\$4.50 per piece**

Traditional banana bread  
Lemon poppy seed coffee cake  
Carrot spice loaf  
Cinnamon coffee cake  
**\$32.00 per loaf** (10 slices)

## FRESH FRUIT

Seasonal fresh fruits  
**Sliced \$5.50 per guest**  
**Skewer \$6.00 each**

Fresh whole fruit basket  
**\$2.75 per guest**

# COFFEE BREAK

## AFTERNOON SNACKS

Freshly baked carrot triangles, Callebaut walnut brownies, butterscotch blondies, pecan tarts or coconut Nanaimo bars

**\$3.25 per piece**

Oatmeal raisin, Callebaut chocolate chip, chunky peanut butter and raspberry bird nest cookies

**\$2.50 per piece**

Double chocolate, orange almond, and cranberry pistachio biscotti

**\$2.50 per piece**

Organic granola bars

**\$2.25 per piece**

Assorted chocolate bars

Mars bar, Coffee Crisp and Snickers

**\$2.00 per piece**

Premium ice cream bars and frozen fruit bars

**\$5.00 each**

Belgian chocolate-dipped strawberries

**\$30.00 per dozen** (minimum 3 dozen)

Handmade Cointreau and Belgian chocolate truffles

**\$30.00 per dozen** (minimum 3 dozen)

Pastries

Daily creations from our pastry shop including: fruit tartelettes, eclairs, rum-soaked savarins, apple strudel, hazelnut roulade, and chocolate ganache tarts

**\$5.25 per piece**

Whole cakes

Assorted cakes baked by our pastry chef: Black Forest, chocolate Italiano, carrot cake, fruit mousse spongecake chocolate Poire William, baked lemon cheesecake

**\$42.00 per cake** (each cake cut in twelve)

# COFFEE BREAK

## SAVORY ITEMS

Platter of mini finger sandwiches:  
Maple ham, smoked turkey, and cucumber  
**\$150.00** (15 sandwiches cut into 60 pieces)

Selection of mini open face sandwiches  
30 pieces (suitable for 10 people)  
**\$150.00**

Roma tomato bruschetta  
**\$36.00 per dozen** (minimum 3 dozen)

Popcorn, kettle chips or pretzels  
**\$2.50 per individual bag**

Three colour tortilla chips with salsa cruda  
**\$3.50 per guest**

Dry roast peanuts  
**\$17.00 per pound**

Gourmet dry roasted nuts (no peanuts)  
**\$27.00 per pound**

Kettle chips  
Pretzels  
Japanese dry snacks  
**\$15.00 per pound**

**Make your own popcorn**  
Rental of popcorn machine  
**\$180 per day**

All-in-one ready-to-pop kernels  
**\$25.00 per bag** (12-15 portions per bag)

For more savory selections, please refer to our hors d'oeuvres menu under 'Reception'

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## MID-MORNING BREAK

Freshly baked muffins  
Cinnamon rolls  
Herb Parmesan cheese biscuits  
Bowls of fresh field berries  
Freshly brewed Café Rojas organic coffee and imported teas

**\$17.00 per guest**

## FRESH FROM GRANVILLE ISLAND

Heaping bowls of fresh whole fruits and berries  
Two flavours of fruit and yogurt smoothies  
Smoked salmon and leek quiche  
Mini apple cinnamon cakes  
Freshly brewed Café Rojas organic coffee and imported teas

**\$18.00 per guest**

## A HEALTHY BREAK

Cubed fresh fruit  
Garden vegetables with yogurt dip  
Granola bars, banana bread, low fat muffins, bagels with cream cheese  
Chilled orange and grapefruit juices  
Still and sparkling mineral waters  
Freshly brewed Café Rojas organic coffee and imported teas

**\$18.00 per guest**

## ICE CREAM INDULGENCE

Scoops of vanilla bean gelato, dark chocolate ice cream and fruit sorbet  
Fresh strawberries in coulis, Belgian chocolate sauce  
Italian sprinkles, slivered nuts, and whipped cream  
Crisp gaufrettes

**\$13.00 per guest**

## AFTERNOON TEA

Raisin scones with butter, cream cheese and assorted preserves  
Finger sandwiches filled with crisp cucumber and watercress, maple ham, chicken salad and smoked salmon  
Mini spinach and leek quiche  
Petits fours and French pastries  
Freshly brewed Café Rojas organic coffee and imported teas

**\$23.00 per guest**