

SAMPLE MENU

Menu items subject to change. Gluten-free friendly and vegan items will also be offered.

MOCKTAILS

Blended, non-alcoholic beverages made with fresh, natural ingredients

Pina Colada (coconut milk, pineapple, ice) Blueberry Mojito (blueberries, lime, mint, ginger ale) Sangria (Ginger ale, fruit juice, fresh fruit)

TEA

Iced & Hot Teas

Black, green, herbal Fruit (Flavored with fresh, seasonal fruit) Chai

ESPRESSO & COFFEE

Organic, fair-traded beans, locally roasted, regular & decaf

Americano Lattes Mochas Iced varieties Non-dairy milks available

COCOA

Housemade cocoa mix with cocoa powder, cane sugar, vanilla. Served hot or cold.

Peppermint Dark Chocolate Chocolate Caramel

SPRITZERS & ITALIAN SODAS

Sparkling water or natural ginger ale, infused with fresh fruit and/or tea

Strawberry Mint Blueberry Lime

SMOOTHIES

Blended fresh fruit and/or veggies, almond milk or coconut water, ice

Berry Green Chocolate Banana

SNACKS

Veggie Assortment

Served with housemade ranch dip or hummus

Fruit Cup

Assorted fresh, seasonal fruit (Served with peanut butter or cream cheese dip)

Yogurt Parfait

Yogurt, fresh fruit, housemade granola Dairy free yogurt option available

Chips & Housemade Salsa

Chips with fresh, scratch-made salsa

Scratch-made Granola Bars & Trail Mix Cookies

Oats, nut butter, maple syrup, coconut oil, dried fruit

Muffins

Sweet and savory options

Quiche

Quinoa or Pasta Salad

DESSERTS

Cupcakes

Cream-filled, assorted flavors using natural ingredients and fresh-made frosting

Mini Bundt Cake

Dark chocolate cake topped with chocolate ganache and fresh berries

Cookies & Brownies

Assorted flavors

Pie or Fruit Cobbler

Ice cream - Dairy-free options available

Affogato

Ice cream topped with hot espresso (regular or decaf)

Dessert Sampler

Trio of desserts in single-serve portions or larger size to share