

Corporate DMP Offsite Menu

Facility Fee \$7,500 \$150 per person++ for continental breakfast, lunch, snacks and non-alcoholic beverages Arrival from 9am, departure by 5:30pm

BREAKFAST

Muffins • Breads (GF available) with Almond Nut Butter, Jam and Cream Cheese • Whole Fruits • Yogurt • Granola Organic Teas and Coffee Plant-based Milk options for Tea and Coffee

BUFFET LUNCH - Option 1

Fajita Bar Grilled Chicken • Fajita Vegetables Rice • Beans • Tortillas Shredded Cheddar Cheese • Lettuce • Sour Cream Pico de Gallo • Guacamole • Tortilla Chips

Fruit Salad Coffee & Tea Station House-made Lemonade, Iced Tea and Water Station

BUFFET LUNCH - Option 2

Sandwich Deli Caesar Salad with Romaine Hearts, Shaved Parmesan, Garlic Croutons with Caesar Dressing (Greek yogurt, house aioli, anchovies, parmesan) - Vegan optional

> Variety of Sliced Bread (GF available) Cheese • Roast Beef • Turkey • Ham Lettuce • Tomatoes • Onions • Pickles Mustard • Mayonnaise Pasta Primavera Vegan • Potato Chips

Variety of Fresh-baked Cookies Coffee & Tea Station House-made Lemonade, Iced Tea and Water Station

AFTERNOON SNACK

Assorted Freshly Baked Cookies • Individual Bags of Chips • Fruit Coffee & Tea Station House-made Lemonade, Iced Tea and Water Station

OPTIONAL OPEN BAR

for up to 4 hours with Bartender - \$40++ per person

Canyon Road Chardonnay & Cabernet Sauvignon • Blue Moon & Fat Tire beer (Bar Package is required if any alcohol is to be consumed onsite but you may substitute your own beer & wine selection at no corkage fee. We do not have a license for hard alcohol)

Additional time is billed at \$1000 per hour, and depends on availability

All food and beverage rates are per person and subject to a 20% service fee and applicable taxes. Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.