



Welcome to the River Drivers' Restaurant at the New England Outdoor Center where attentive service, comfortable atmosphere, professional staff and fine dining help to exceed our guest expectations. We make it our goal to take care of all the details to help insure that your day is an enjoyable and memorable occasion.

Hold your next corporate meeting, conference training program, family reunion or wedding in the beautiful wilderness setting of Northern Maine. We offer comfortable to deluxe lakeside cabins, modern conference facilities, world class dining and extensive outdoor recreational programs. Our beautiful meeting and event facilities overlook the Penobscot River or Millinocket Lake. We can help assist you with all the details of coordinating a first class event and assure all the components of your meeting, conference or wedding are coordinated professionally by our function staff.

New England Outdoor Center has over 25 years experience in providing world class outdoor recreation adventures including whitewater rafting, kayaking, canoeing, snowmobiling, fishing, hunting, hiking, and guided moose tours. We offer a unique meeting and function facilities with service experience that comes with responsiveness, friendliness and professionalism.

Please take some time to review our events menus and look through our enclosed color brochures which cover our lodging, dining and recreational programs and facilities.

We welcome the opportunity to cater your next business meeting, rehearsal dinner, family reunion, wedding or private party.

Please contact Shorey Ewing at 207-723-5523, shorey@neoc.com or Wendy Polstein at 207-723-8475 or 800-766-7238, wendy@neoc.com to reserve your event today!

FACILITY CAPACITY AND RATES

SMALL CONFERENCE ROOM: \$100

(upstairs on carpet or on wood)

Seating: 20 to 25 people depending on set-up and room choice

ENTIRE UPSTAIRS: \$200

(carpet and wood floor)

Seating: 80 people with room for some dancing and 110 to 130 seated with no room for dancing unless some tables are broken down after dinner to make room on dance floor. 160 people standing for social, passed appetizer type function or for theater style

ENTIRE BUILDING: \$750

(carpet and wood floor upstairs, diningroom/bar/deck on middle floor and basement includes bathrooms and coat check space)

Seating: 70 people seated downstairs in diningroom with bar area and with buffet and head table included.

See notes above for seating capacity for upstairs. Deck is available during warmer weather for social and cocktails for up to 50 people.

WEDDING CEREMONY ON-SITE:

\$150 at River Drivers' or \$300 at Twin Pine Camps
(does not include chairs)

TWIN PINE CAMPS CONFERENCE ROOM: \$100 for meetings, \$500 for weddings

(one room 27 x 40 with cathedral ceiling, plus attached carpeted room 20 x 40) Seating: approximately 75 people
(When having an outdoor, under a tent family reunion or wedding reception, we require you to also book, in addition to the \$300 ceremony fee, all the cabin lodging so you have the entire facility to yourself.
All catering to be done by the River Drivers Restaurant/New England Outdoor Center)

NEOC TENTS:

20 x 30 Small Outdoor Party Tent: \$500

30 x 60 Large Outdoor Party Tent: \$750

(Ours have white and yellow tops with no sides. We can arrange to rent white wedding party tents with sides, round tables and white chairs for you)

OFF-SITE BAR:

\$150 includes State of Maine Off-Site Permit Fee

ADDITIONS:

7% Maine State Sales Tax

20% Gratuity

An additional 20% charge for all off-site functions other than at The River Drivers Restaurant

NOTICE:

The River Drivers' Restaurant at New England Outdoor Center's the Rice Farm offers a full service bar and a fine selection of wines and sparkling wines and can accommodate a cash bar, open bar, limited bar or private bar. Facility rentals at the Rice Farm or Twin Pines Conference Center include our rectangular tables, linens, napkins, chairs, plates, serving dishes, white votive candles and holders and glassware for up to 175 people unless you require a different set-up, style or color scheme than we have on hand. Our facility fees include set-up and break-down and we are happy to help you rent and locate other items you may prefer to use.

Updated: 8/15/07

GENERAL INFORMATION

Please use this function package as a guideline to give you general ideas and pricing. We are always willing to do just about any type of food or function and would like the opportunity to sit down and personally plan your event with you. Please contact our Functions Managers Shorey Ewing and Wendy Polstein to set up a private meeting to address your special needs and requests.

FOOD AND BEVERAGE:

All food and beverage is to be provided by The River Drivers' Restaurant when served in our function rooms. Menu selections and meeting requirements must be received no later than two weeks prior to your function. All buffets have a 25 person minimum. We are always willing to customize a special function or menu designed to meet your needs. We reserve the right to update prices without notice. Once you have a reservation, quoted event, and have a signed function contract those prices stand.

DEPOSITS, GUARANTEES AND CANCELLATIONS:

A deposit of 25% is due upon making your reservation. 50% will then be due 60 days prior to event and payment in full is due 2 weeks prior to event unless other arrangements are made.

A guaranteed number of guests is required five working days prior to your function and updated payments will then need to be made. We are prepared to serve 5% above the guarantee. Menu selections and meeting requirements must be received no later than two weeks prior to your event.

Any Food and Beverage Functions cancelled within 72 hours of the event are subject to a cancellation charge. Full room rental and any charges incurred will be forfeited for any function that is cancelled within 21 days of its scheduled date.

TAX, SERVICE CHARGE AND OFF-SITE FEES:

We will charge a 7% Maine State Sales tax to all food and liquor. A 20% service charge will be added to all functions. We charge an additional 20% off-site function fee for locations other than at the River Drivers Restaurant

DECORATIONS:

One of the River Drivers' staff will be happy to assist you with floral and decorating needs. We work with many local vendors who can assist you with flowers, cakes, music and photography. The River Drivers' will not permit the affixing of anything to wall, floor, or ceiling in rooms with nails, staples, tape, or any other substance unless prior approval is given by the River Drivers'. We provide our own equipment including our rectangular banquet tables, chairs, table clothes, dishes, glassware, napkins, serving dishes and white votive candles and holders. If your function requires other styles, colors and sizes than we have, we can arrange rental of any items including outdoor tents, dishes, linens, tables and chairs.

AUDIO-VISUAL EQUIPMENT:

The River Drivers' can provide Audio-Visual facilities including VCR, overhead projector, large viewing screen, slide projector, internet access and phone, easel and flip charts, white board and markers, a small microphone and speakers sound system for one floor is also available.

LIABILITY:

The River Drivers' shall not assume responsibility for damage or loss of any merchandise or articles left in at the River Drivers' prior to, or following the banquet, meeting, or function. Arrangements may be made for security of exhibits, merchandise, or articles set up for display prior to the planned event, through the River Drivers'.

DINNER BUFFETS

THE RIVER DRIVER

\$23 Per Person (minimum of 25 people)

Buffet includes house made bread with butter, olive oil and grated parmesan cheese, choice of one salad, choice of one starch, choice of one vegetable, choice of two entrees, choice of one soup, choice of one dessert and coffee, tea, cocoa and soda.

SALADS: (choose one)

The Wedge with Blue Cheese and Smoked Bacon
Pear and Gorgonzola with Candied Walnuts
Caesar
River Drivers
House Salad

STARCH: (choose one)

Twice Baked Potatoes
Pasta
Roasted Red Potatoes
Baked Russet Potatoes
Garlic Whipped Potatoes
Rice Pilaf

VEGETABLE: (choose one)

Baby Carrots and Sugar Snap Peas
Vegetable Medley Chef's Choice
Broccoli and Red and Yellow Bell Peppers
Asparagus
Squash

SOUP: (choose one)

Corn and Haddock Chowder
Puree of Carrot
Cream of Broccoli
Sundried Tomato and Basil

ENTREES: (choose two)

Shrimp and Scallop Scampi
Mediterranean Pasta
Lamb and Vegetable Kabobs
Raspberry Chicken Buerre Blanc
Fresh Salmon Pan Seared with Raspberry Hollandaise or Lemon Dill Buerre Blanc
Stuffed Chicken Breast with Zucchini, Prosciutto Ham and Provalone Cheese in a Butter Sauce
Bourbon and Lime Marinated Steak
Beef Tips with Caramelized Onions and Madeira Cream Sauce
Seafood Newburg (recommended with rice)

DESSERT: (choose one)

House Baked Brownies and Vanilla Bean Ice Cream with Assorted Toppings and Sauces
Cream Puffs and Vanilla Bean Ice Cream with Assorted Toppings and Sauces
Hot Fresh Fruit Cobbler with Vanilla Bean Ice Cream
Ooey Goey Peanut Butter Chocolate Layer Cake
Raspberry and White Chocolate Bread Pudding served warm with fresh whipped cream
Assorted House Dessert Buffet

NOTE: Please see carving station page to add a special touch to this buffet

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DINNER BUFFETS

THE RICE FARM

\$18 Per Person (minimum of 25 people)

Buffet includes house made bread with butter, olive oil and grated parmesan cheese, choice of one salad, choice of one starch, choice of one vegetable, choice of one chicken, choice of one seafood, choice of one dessert and coffee, tea, cocoa and soda.

SALADS: (choose one)

Caesar
River Drivers
House Salad

STARCH: (choose one)

Roasted Red Potatoes
Baked Russet Potatoes
Garlic or Plain Whipped Potatoes
Rice Pilaf
Pasta

VEGETABLE: (choose one)

Glazed Onions and Carrots
Vegetable Medley Chef's Choice
Broccoli and Red and Yellow Bell Peppers
Green Bean Almandine
Sauteed Zucchini and Summer Squash

CHICKEN: (choose one)

Grilled Chicken with Marsala Cream Sauce (recommended with pasta)
Sauteed Chicken Breast served in a light Mushroom Alfredo Sauce (recommended with pasta)
Stuffed Chicken Breast with gravy
Chicken Breast Fried and topped with Marinara and Blended Cheeses (recommended with pasta)
Chicken and Sand : Chicken Breast is coated in bread crumbs, pan seared and baked with fresh tomatoes

SEAFOOD: (choose one)

Salmon Poached in Fresh Herbs and Fruit Juices
Haddock Topped with Seasoned Garlic Bread Crumbs and Baked with White Wine and Butter
Filet of Sole with a light Newburg Sauce
Assorted Seafood in a light Newburg Sauce (recommended with rice)

DESSERT: (choose one)

House Baked Brownies and Vanilla Bean Ice Cream with Assorted Toppings and Sauces
Hot Fresh Fruit Cobbler with Vanilla Bean Ice Cream
Ooey Goopy Peanut Butter Chocolate Layer Cake
Raspberry and White Chocolate Bread Pudding served warm with fresh whipped cream

NOTE: Please see carving station page to add a special touch to this buffet

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LUNCHEONS

CREATE A QUICHE

(minimum of 15 people for all luncheons. We can custom design smaller lunches)

\$12 per person

Choice of Three Fillers:

Ham, Bacon, Mozzarella cheese, Cheddar cheese, Provalone cheese, Romano cheese, Onions,
Peppers, Broccoli, Spinach, Asparagus, Maine Shrimp, Maine Crabmeat.

Soup of the Day

Fresh Fruit Salad or Garden House Salad or Caesar Salad

Dessert

Non-Alcoholic Beverage

CAESAR FEAST

\$12 per person

Caesar Salad with a Choice of Grilled Chicken or Shrimp

Hot Garlic Bread or House made Bread

Dessert

Non-Alcoholic Beverage

SOUP AND SANDWICH

\$12 per person

Choice of Three Sandwich items:

Grilled Chicken Salad, or Grilled Chicken Breast

Assorted Sliced Lunch meats and cheese

Tuna Salad, Egg Salad, BLT, (Lobster or Crab Rolls, available at market price)

Chef's Soup Du Jour

Fresh Baked Bread

Leaf Lettuce, Sliced Tomatoes, Dill Pickle

Potato Chips

Dessert

Non-Alcoholic Beverage

DESSERTS

Fruit Cobbler with Vanilla Bean Ice Cream

Apple Crisp with Vanilla Bean Ice Cream

Bread Pudding served with Fresh Whipped Cream

Brownie Sundae with House Baked Brownies with Vanilla Bean Ice Cream

Cookies or Brownies

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BREAKFAST BUFFETS

HEALTH CLUB

\$7.00 per person
Seasonal Sliced Fruit & Whole Fruits
Low Fat Muffins
Low Fat Yogurt
Assorted Cold Cereals
Assorted Chilled Juices
Coffee, Decaffeinated Coffee, Milk, and Tea

PENOBSCOT

\$10 per person
Scrambled Eggs
Home style Potatoes
Choice of Pancakes or French Toast
Crisp Bacon and Sausage
Assorted Cold Cereals
An Array of Fresh Fruit
Assorted Yogurts
Danish, Bagels with Butter, Cream Cheese & Jams
Assorted Chilled Juices
Coffee, Decaffeinated Coffee, Milk, Tea

EAGLE'S NEST BRUNCH

\$20 per person (min 25 people)
Chef's Omelet Bar: Omelets and Eggs made to order, also includes cholesterol free
Egg Beaters with fillings of Wild Mushrooms, Scallions, Diced Tomatoes,
Sweet Peppers, Crabmeat, Ham, Bacon and Shredded Cheddar Cheese
Sliced Fresh Fruit Mirror, Muffins and Yogurt Station, Danish, Cinnamon Rolls, Pastries and Bagels
French Toast and Pancakes
Quiche or Deviled Eggs
House style Potatoes
Smoked Salmon Served with Sliced Tomatoes, Onions, and Capers
Choice of River Drivers' Salad or Caesar Salad
*Choice of One Entree
*Dessert Station
Coffee, Decaffeinated Coffee, Tea, Chilled Juices & Milk

*See Entree and Dessert Choices on Rice Farm Dinner Buffet
Add a carving station to this brunch. See carving station insert page.

OUTSIDE BBQ DINNERS

THE CLAM BAKE

Soup or Chowder
Steamed Clams or Steamed Mussels
Steamed Maine Lobster with Drawn Butter (market price) or
Steak or Chicken
Fresh Corn on the Cob
Potato Salad
Housemade Bread and Butter
Cheese Cake or Ooey Gooey Peanut Butter Chocolate Cake, Watermelon
Non-alcoholic Beverage

\$32 Adults \$20 Children under 10

NOTE: This price may vary due to entree selection and the season and size of lobsters.
Once we give you an updated quote that price stands firm.

THE COUNTRY BBQ

Grilled Steak
BBQ Boneless Chicken Breast
Grilled Salmon
Grilled Vegetables
Garden Tossed Salad or Corn on the Cob
or Potato Salad
Warm Bread and Corn bread
Watermelon and Dessert
Non-alcoholic Beverage

\$20 Adults \$10 Children under 10

THE WEST BRANCH

Hamburgers
Hotdog's
Potato Salad
Chips, Pickles
Dessert and Watermelon
Non-alcoholic Beverages

\$10 Adults \$5 Children under 10

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COMPLETE WEDDING PACKAGE: A

THE RICE FARM WEDDING PACKAGE

(An Exquisite Four Course Gourmet Dinner)
\$38 PER PERSON

Fruit, Cheese, Vegetable, and Dip Mirror

CHOICE OF TWO PASSED HORS D'OEUVRES:

(2 pieces of each per person)

Stuffed Mushrooms
Bacon Wrapped Scallops
Chicken Spring Rolls
Baked Brie in Puff Pastry.

CHOICE OF ONE:

Fresh Fruit Plate or Soup Du Jour

CHOICE OF ONE:

Garden Salad, Caesar Salad, River Drivers' Salad.

CHOICE OF TWO ENTREES:

Grilled Marinated Bistro Steak with Sautéed Sundried Tomatoes,
Bermuda Onions, and Mushrooms Drizzled with Demi Glaze

Salmon Poached with White Wine, Fresh Fruit Juices,
and Fresh Herbs, Accompanied by Citrus Glaze

Chicken Breast sautéed with garlic, asparagus,
and Maine crabmeat, and topped with Hollandaise.

Grilled BBQ Pork Tenderloin with apricot glaze,
sweet potatoes and grilled vegetables.

All plated dinners are served with Chef's Vegetables and potato or rice.

Fresh house baked bread and whipped butter.

Coffee, Decaffeinated coffee, Tea, and Champagne toast for head table.

COMPLETE WEDDING PACKAGE: B

THE NEW ENGLAND WEDDING PACKAGE

(An Exquisite Four Course Gourmet Dinner)
\$48 PER PERSON

Fruit, Cheese, Vegetable, and Dip Mirror

CHOICE OF TWO PASSED HORS D'OEUVRES:

(2 pieces of each per person)

Crabmeat stuffed Mushrooms

Bacon Wrapped Scallops

Shrimp Cocktail

Lobster Spring Rolls

Sliced Beef Tenderloin on Garlic Melbas

Baked Brie in puff pastry

CHOICE OF ONE:

Fresh Fruit Plate or Soup Du Jour

CHOICE OF ONE:

Garden Salad, Caesar Salad, River Drivers' Salad, Spinach Salad, Pear and Gorgonzola Salad

CHOICE OF TWO ENTREES:

Sirloin Strip Steak with Caramelized Onions and Poached Mushrooms

Prime Rib Au jus with a fresh baked Popover

Char-grilled Swordfish Filet with Sundried Tomato and Basil Butter

Pan Seared Chicken with Raspberry Beurre Blanc.

Chicken Florentine with Boursin Cream Sauce

Baked Stuffed Haddock with Lobster Newburg

Pan Seared Salmon with Raspberry Hollandaise or Lemon Dill Buerre Blanc

All plated dinners are served with Chef's Vegetables and potato or rice.

Fresh house baked bread and whipped butter.

Coffee, Decaffeinated coffee, Tea, and Champagne toast for head table.

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COMPLETE WEDDING PACKAGE: C

KATAHDIN WEDDING PACKAGE

(An Exquisite Four Course Gourmet Dinner)
\$60 PER PERSON

Fruit, Cheese, Vegetable, and Dip Mirror

CHOICE OF THREE PASSED HORS D'OEUVRES:

(3 pieces of each per person)

Crabmeat stuffed Mushrooms

Bacon Wrapped Scallops

Shrimp Cocktail

Lamb Kabobs

Mini Maine Crabcakes

Sliced Beef Tenderloin on Garlic Melbas

Baked Brie in puff pastry

House Smoked Salmon on Crusty Bread with Cream Cheese & Capers

Sun-Dried Tomato with Boursin Cheese in Pastry Shells

CHOICE OF ONE:

Lobster Bisque or Asparagus Bisque

CHOICE OF ONE:

Garden Salad, Caesar Salad, River Drivers' Salad, Spinach Salad, Pear and Gorgonzola Salad

CHOICE OF TWO ENTREES:

Pan Seared Lamb Loin with zinfandel reduction,
sweet potato risotto and oven roasted asparagus

Grilled Swordfish or Tuna

Traditional Beef Wellington

(Beef Tenderloin rubbed with Wild Mushroom Duxelle
and Rolled in Puffed Pastry

Seared Scallops with a beurre blanc, cheesey bread pudding,
shiitake mushrooms, spinach

Maine Lobster Meat Sauteed with Butter, Garlic, Shallots,
and Fresh Basil served over fresh linguini.

Baked Stuffed Haddock with Lobster Newburg

All plated dinners are served with Chef's Vegetables and potato or rice.

Fresh house baked bread and whipped butter.

Coffee, Decaffeinated coffee, Tea, and Champagne toast for head table.

PASSED APPETIZERS

HORS D'OEUVRES

Items are priced per 25 pieces

Chicken Spring Rolls with roasted garlic aoli \$30

Lobster Spring Rolls with tarragon aoli or dipping sauce \$42

Mini Maine Crab Cakes, pan seared and served with a grain mustard sauce \$31

Grilled Vegetable Crustini, fine herb-garlic cheese spread \$25

Grilled Lamb Chop Lollipops, red wine glaze \$50

Stuffed Mushrooms: \$25

Crabmeat and Fresh Herbs on Melbas: \$25

Grilled Prosciutto and Zucchini Wrapped Shrimp: \$37

Sliced Beef Tenderloin on Garlic Melbas: \$37

Lamb Loin Kabobs encrusted with pumpkin seed and drizzled with a soy mustard glaze. \$50

House Cured Salmon with Maine sea salt, capers, boiled eggs and grilled toast. \$37

Shrimp Cocktail: \$37

Bacon Wrapped Scallops: \$37

Mini Baked Brie in Puffed Pastry with Raspberry Dipping Sauce: \$37

Herb and Cream Cheese Filled Tomatoes: \$31

Mini Bruchettas: \$31

Mini Puff Pastry Tarts: \$31

(Assorted fillings: Caramelized onion and goat cheese, fresh tomato and mozzarella, chopped tomatoes and basil, herbed cream cheese and chopped cucumbers)

Updated: 8/15/07

CARVING STATIONS

ADD A SPECIAL TOUCH TO ANY EVENT

Baked Ham \$130. will feed 60 people

Roast Turkey \$130. will feed 55 people

Pork Loin \$140. will feed 75 people

Stuffed Pork Loin \$160. will feed 75 people

Roast Beef \$150. will feed 80 people

Prime Rib \$220. will feed 45 people

Leg of Lamb \$320. will feed 80 people

Beef Tenderloin \$435. will feed 80 people

Traditional Beef Wellington \$445 will feed 75 people

(Beef Tenderloin prices fluctuate and we will need to get you a final quote to lock in a price)

STATIONED APPETIZERS

SPECIALTY TABLES

Selections are priced for/per 25 people

Vegetable and Dip Crudites: \$50.

Imported & Domestic Cheese and Fruit Crudites: \$75.

Assorted Fruit Tray and dip: (Seasonal fresh fruits, sliced and cubed) \$65.

Poached or Smoked Salmon with Capers, Crusty Breads, Cream Cheese and Dill Sauce: \$100.

Spicy Chicken Wings or Boneless Tenders with Blue Cheese, Celery & Carrot Sticks: \$75.

Baked Brie Enroute Served with Raspberry Sauce & Assorted Crackers: \$60.

South Western Station: \$100.

(Nachos, Southwestern Dip and Chips, Chicken Quesadilla, Bean dip, Housemade Quacamole, Salsa, Cheese)

Southwestern Dip and Chips : \$62.

(Housemade Quacamole, beans, salsa, sour cream, grated cheese layered with Tortilla Chips for dipping.)

Raw Bar: Oysters on the Half Shell, Shrimp Station, Clams: (Market Price)

Steamed Mussels with White Wine, Garlic, Tomatoes, and Basil :(Market Price)

Pizza Station: \$100. (choose 3 selections, have us custom make them)

(Chicken Alfredo; veggie; pepperoni; tomato, basil and feta; mushroom; bacon, arugula and mushroom)

Pasta Station: \$125.

(Chef sautees to order your choice of three sauces and assorted pasta noodles

Alfredo, marinara, pesto cream, roasted red pepper, lemon cream, scampied)

Assorted Pastries: (cookies, bar, brownies etc) \$45.

Assorted Fancy Housemade Signature Desserts:

(tortes, cremes, tarts, mousse, cakes, cheesecakes, truffles) \$87.

Strawberry Chocolate Fondue \$50.00

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TWIN PINE CAMPS CONFERENCES

Have your meetings, lodging, meals and activities all in one lakeside location

Newly built in September 2005 we have added a beautiful cathedral wood ceiling conference room. This new facility is attached to the recreation room and has a service kitchen and bathroom as well as lots of windows for a natural setting.

NEOC and the River Drivers Restaurant can accommodate your next meeting, rehearsal dinner, small wedding or family gathering all within walking distance of your cabin.

CAPACITY: (approximate numbers)

(We can tell you depending on your set-up and needs how many will fit comfortably)

For classroom style seating:

For sit-down dining:

For dining and dancing:

For social passed appetizers:

For theater style:

Room size is 27' x 40'

INTERMISSIONS AND MEETING BREAKS

MORNING CONTINENTAL

CHOICE 1: \$3 per person

Fresh Muffins

Both Caffeinated and Decaffeinated Coffee, Tea and cocoa

CHOICE 2: \$6 per person

Fresh Muffins, Danish, and Pastries

Seasonal Sliced, and Whole Fresh Fruit

Assorted fruit juices, caffeinated and decaffeinated coffee, tea and cocoa.

CHOICE 3: \$8 per person

Fresh Muffins, Danish, and Pastries

Sliced Bagels with jam and cream cheese, cold cereal, yogurt

Seasonal Sliced, and Whole Fresh Fruit, Assorted Yogurts

Assorted fruit juices, caffeinated and decaffeinated coffee, tea and cocoa.

AFTERNOON CONTINENTAL

\$6 per person

Freshly Baked Cookies and Brownies

Selection of Whole Fruits

Assorted Iced Beverages

Both Caffeinated and Decaffeinated Coffee, and Tea

WRAP-UP BREAK

\$10 per person

An Array of Domestic Cheeses and Crackers

Display of Crudites Vegetables and Dip

Domestic Beers and House Wines (2 per person)

ADDITIONAL OPTIONS

Variety of Cold Cereal :\$1.25 per person

Assorted Bagels with Cream Cheese & Jams: \$1.50 per person

Assorted Domestic Cheese Tray with Crackers: \$2.50 per person

Crudites Vegetable and Dip: \$2.50 per person