

Break Themes

Artisan Cheese Boards

Mild American, and Aged Crafted Cheese
Mini Rosemary Crackers, Fruit Preserves

Charcuterie Board

Artisan Salumi, Pickles, Preserves
Mustards, Marinated Olives, Lavosh Crackers

Charcuterie and Artisan Cheese Board

Olive Oil Toasted Nuts, Preserves, Marinated Olives, House-Made Pickles, Lavosh Crackers

Jerkey and Pretzel

Jumbo, Twisted, Knotted, Hard Stick and Peanut Butter Pretzels, Double Smoked, Sweet, Buffalo, and
Spicy Jerky, Whole Grain, Dijon, Yellow and Horseradish Mustards

B.Y.O. S'mores

Honey Graham Crackers, Variety of Artisan Chocolates, House Made Marshmallow, Chocolate and
Caramel Syrups, Nutella, Sprinkles, Toasted Coconut, Preserves and Fresh Fruits

Break Enhancements

Sweets

Minimum two dozen

Chocolate Bars

Hand Rolled Truffles

Cocoa Nib Peanut Butter Bar

Fudge Brownies

Assorted Cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar Cookie

Rice Crispy Bars

Honey and Nut Cracker Jacks

Assorted Plain and Fruit Yogurts

Seasonal Whole Fruit

Individual Fruit and Granola Parfaits with Greek Yogurt

Fresh Mini Doughnuts, Cinnamon Sugar and Powdered

****Minimum order four dozen. Available to serve 9am or later***

All food, beverage, AV equipment and miscellaneous charges are subject to a 23% service charge and 10% sales tax (65% of the service charge is distributed to the service staff).

**Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.*

Savory

Warm Jumbo Pretzels; Grain Mustard, Honey Mustard
Tim's Potato Chips, Caramelized Onion Dip
House Roasted Salted Peanuts
Salted Pistachios
House Roasted Mixed Nuts with Olive Oil and Sea Salt
Cheese Puffs
Beef Jerky
Marinated Olives
Popcorn with Sea Salt Butter
Lavosh Crackers, Hummus, Nut Butters, Herb Creamed Cheese

Beverages

Assorted Sodas and Bottled Water
San Pellegrino
Coconut Water
Cold Brew Coffee
Assorted Gourmet Iced Teas
HH Signature Arnold Palmers
Fresh Squeezed Lemonade
Assorted Juice

Heathman Signature Coffee and Tea Service

Featuring Starbucks Coffee and Rishi Teas

Half and Half, Almond, Rice and Soy Milks, Natural Sugars, Wild Honey, Sweetener Alternatives, Rock Candy Sticks, Lemon, Cocoa and, Monin Flavored Syrups

Heathman Signature Hot Cocoa

Featuring Meadowsweet Creamery and Theo's Hot Cocoa

Prepared with Your Choice of Whole Milk, Almond, Rice and Soy Milks, Fudge and Salted Caramel Sauces, Monin Flavored Syrups, Honey Whipped Cream, Chocolate Shavings, Ceylon Cinnamon and Vanilla Sugars

Afternoon Fancy Tea Service

Featuring Rishi Tea

Roulade, French Macaron, Hand rolled truffles, Chocolate bars, Éclair, Matcha and Ginger cheesecake, Cookie, Seasonal Scone with house made Jam & crème fraiche. Savory items include:

Pork belly BLT: Confit belly, tomato wedge, baby lettuce, avocado aioli on brioche

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Eggplant “Caviar”: Thyme, extra virgin olive oil on crostini
White Gazpacho Shooter: Grapes, cucumber, red onions, honeydew
Roasted Beets: Citrus, goat cheese, banyuls vinegar
Burnt yellowfin tuna: ponzu and cilantro

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