Breakfast: Lunch: (VG) CATERING

*Toasted Bagel with Cream Cheese \$4 *Yogurt Parfait with Granola and Berries \$4.75 *Assorted Baked Goods \$3.75

*Fresh Fruit 1.25

*Panini of the Day with Chips: \$13

*Chef Salad with Turkey Cheese and Balsamic Dressing \$12

*Chef Salad with Organic Falafel and Balsamic Dressing \$12

*Shrimp Cocktail with Cocktail Sauce & Lemon \$16

Light Bites:

*Creminelli Prosciutto Mozzarella & Grissini \$6.50

*Assorted Phyllo Crisps \$6

*Fresh Vegetable Crudités & Hummus Dip \$8

*Cape Cod Chips \$2

*Top Shelf Cookies \$4

*Candy \$2.50

*Protein Bar \$2.50

Local Craft Beer & Cider

*Cape Cod Beach Blonde - Cape Cod Beer Company \$9

*Narrow Lands New England IPA - Cape Cod Beer Company \$10

*Rotating Local Beer \$10

*Downeast Cider \$9

Wine & Bubbles:

*Risata Prosecco D.O.C. Veneto Italy - Estate Grrown 187 mL-Italy \$13

*Château de Campuget Rosé - Rhone Valley, France \$10

*La Mision Reserva Sauvignon Blanc - Chile \$10

*Castello di Gabbiano Chianti - Tuscany, Italy \$10

Cocktails:

*Cape Codder \$13

*Goslings Dark & Stormy \$13

*Mimosa \$14

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*Absolut & Soda \$13

*High Noon Hard Seltzer \$9

Beverages:

*Poland Springs Bottled Water \$2.50

*Assorted Seltzer Water \$2.50

*Tropicana OJ \$3

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*Ocean Spray Cranberry Juice \$3

*Hot Coffee 10oz \$2.50

*Iced Coffee 10oz \$3.50

*Coke & Diet Coke \$2.50

*****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.