

BREAK AND BEVERAGE

The Conference Center
at Guilford Technical
Community College

MORNING OR AFTERNOON BREAK SELECTIONS

CHOICE OF 2 ITEMS:

- **Freshly Cut or Whole Hand Seasonal Fruit**
- **Assorted Petite Croissants**
- **House Made Granola Bars**
- **Mini Fruit Muffins**
- **Assorted Mini Quiches**
- **Assorted Yogurt Cups**
- **Tri Colored Tortilla Chips with Salsa**
- **House Made Potato Chips**, Served with Caramelized Onion Dip
(CHOOSE 1 FLAVOR)
 - Sea Salt and Black Peppercorn
 - Garlic and Herb Parmesan
 - Chipotle BBQ
- **Bakery Fresh Selection of Cookies and Triple Fudge Brownies**
- **Crudit  of Fresh Vegetables** with a Greek Yogurt Herb Dipping Sauce
- **Assortment of Cupcakes**
- **Gourmet Snack Mix**

A LA CARTE BREAK ADDITIONS

Additional Charges will Apply

- **Assorted Donuts Holes**
- **Gourmet Mixed Nuts**
- **Warm Soft Pretzels Bites with Mustard**
- **Tri Colored Tortilla Chips** served with Fresh Salsa and Guacamole
- **Roasted Red Pepper Hummus** with Grilled Pita Triangles
- **Imported and Domestic Cheese Display** with Fresh Fruit and Assorted Crackers
- **Baked Cinnamon and Sugar Flour Tortilla Chips Served** with Fresh Fruit Salsa
- **Petite Sandwich Platter** Turkey Pinwheels, Petite Chick Salad Croissants, and Pimento Cheese
- **Breaded 4-Cheese Ravioli** with a Puttaneca Sauce with Olives, Capers and Herbs or a Traditional Marinara Sauce
- **Sharp Cheddar Cheese Crisps** with Toasted Sesame Seeds

BEVERAGE OPTIONS:

- **Freshly Brewed Coffee**
- **Hot Tea**
- **Coke, Diet Coke, Sprite**
- **Bottled Water**
- **Iced Tea**
- **Lemonade**
- **Warm Apple Cider**
- **Beer and Wine Available with Bartender**

* **Minimum of 20 guests per order.** Food products are processed in a facility that uses peanuts, tree nuts, soy, wheat and dairy products. Please inform your planner of any dietary needs. Main office 336-819-2052