



B R E A K M E N U



BREAK MENU

COOKIE CRAVING

Chocolate chip cookies
Peanut butter chocolate chunk cookies
Oatmeal raisin and chocolate chip cookies
Snickerdoodle cookies
Skim, 2% milk, and bottled water

\$6

RECESS

Fresh popped popcorn Pretzels
Candy bar
Assorted sodas and bottled water

\$8

HEALTHY CHOICE

Granola and protein bars
Whole fruit
Assorted yogurt
Assortment of juices and bottled water

\$8

YOGURT FUN

Greek yogurt and vanilla yogurt with toppings to include: honey, cinnamon, granola,
dried fruit, seasonal berries, nuts, and dark chocolate chips
Assorted juices and bottled water

\$10

TREE HUGGER

Eat your favorite toppings: granola, chocolate raisins, yogurt pretzels, dark chocolate
chips, nuts, seeds, dried cranberries, raisins, and other dried fruit
Assorted sodas and bottled water

\$14



BREAK MENU

PLATTERS

Basic cube cheese and crackers

\$5

White cheddar con queso with tricolor chips

\$5

Assortment of domestic and imported cheeses with fresh and dried fruit
with an array of crackers, flatbread, and crostini

\$8

A collage of fresh seasonal fruits with choice of chai cream,
milk chocolate, or white chocolate dipping sauce

\$8

An enchanting collection of fresh garden vegetables with ranch or bleu cheese dressing

\$8

Antipasto platter of beef salami, turkey pepperoni, marinated artichoke hearts, olives,
tomatoes, roasted almonds, cashews, walnuts dried fruit and
roasted red pepper hummus with pita bread and garlic crostini.

\$15



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 23% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7.5%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The break menus are designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

DURATION

The menu prices are designed for 30 minutes of food service.

FOR MORE INFORMATION

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