THE WOLFPACK WAKE-UP

A refreshment break service adds hospitality to any meeting or seminar, while our breakfast options are sure to please your early-morning meeting attendees.

15 guests minimum

FRESH-BREWED COFFEE BREAK
Freshly brewed Port City Java coffee, hot water with assorted tea bags, and ice water
$2.95 per guest

SOFT DRINK BREAK
Canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper), and ice water
$3.00 per guest

COFFEE AND SOFT DRINK BREAK
Freshly brewed Port City Java coffee, hot water with tea bags, ice water, and canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper)
$3.95 per guest

AM / PM COMBINATION BREAK
Served in the morning: freshly brewed Port City Java coffee, hot water with tea bags and ice water, along with an assortment of fresh baked Yates Mill Bakery pastries. Beverages are replenished mid-morning.
Served in the afternoon: chilled canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper and Diet Dr. Pepper), a seasonal fresh fruit tray, and assorted Yates Mill Bakery house-made cookies
$9.95 per guest

MS. WUF CONTINENTAL BREAKFAST
Freshly brewed Port City Java coffee, hot water with assorted tea bags, ice water, seasonal fresh fruit tray, plus an assortment of freshly baked Yates Mill Bakery breakfast breads
$6.25 per guest

MR. WUF MINI BREAKFAST
Freshly brewed Port City Java coffee, hot water with assorted tea bags, ice water, fruit juices, freshly baked Yates Mill Bakery breakfast breads, seasonal fresh fruit tray, and your choice of: assorted breakfast biscuits (ham, sausage and chicken) or assorted mini breakfast burritos (sausage and southwest)
$7.75 per guest

TUFFY’S “LITTLE LIGHTER” BREAKFAST
Freshly brewed Port City Java coffee, hot water with assorted tea bags, ice water, seasonal fresh fruit tray, fresh housemade oatmeal served with toppings of cinnamon, brown sugar, and raisins, an assortment of yogurts, plus freshly baked Yates Mill Bakery oat bars
$8.75 per guest
THE BREAKFAST TABLE
Start your meeting or program off right with a hearty and satisfying breakfast.
25 guest minimum

THE BRICKYARD BREAKFAST
Fluffy scrambled eggs, home-style potatoes, sliced bacon, freshly baked Yates Mill Bakery pastries, freshly brewed Port City Java coffee, hot water with tea bags, orange juice, and ice water
$10.95 per guest

FREE EXPRESSION BREAKFAST
Choice of one entrée, two sides and one meat from the selection below. Served with freshly baked Yates Mill Bakery pastries, freshly brewed Port City Java coffee, hot water with assorted tea bags, orange juice, and ice water
$12.95 per guest

ENTRÉE SELECTION
- Fluffy scrambled eggs
- Egg, ham and cheese scramble
- Cheddar cheese egg strata: choice of ham, sausage or bacon, or peppers and onions
- Mini breakfast burrito: sausage or vegetarian

SIDE SELECTION
- Buttered or cheese grits
- Home-style potatoes
- Cheesy potato casserole
- Fire-roasted apples
- French toast bake
- Biscuits and gravy
- Fresh fruit tray

MEAT SELECTION
- Bacon
- Sliced breakfast ham
- Sausage patties
- Sausage links
- Turkey sausage patties
PACK ON THE GO

Our box lunches are perfect for working lunch sessions. Includes Lay’s potato chips, a freshly baked large cookie and either canned soda or bottled water. Choice of white or wheat sub rolls. A $25 delivery charge applies to orders fewer than 15 lunches. We recommend lunches be consumed within one hour of delivery.

TURKEY
Turkey, provolone cheese, leaf lettuce and tomato
$9.95

ROAST BEEF
Roast beef, provolone cheese, leaf lettuce and tomato
$9.95

HAM
Ham, Swiss cheese, leaf lettuce and tomato
$9.95

CLUB
Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato
$9.95

WHITE BEAN WRAP
Zesty white bean puree topped with fresh crispy vegetables and wrapped in a herb-garlic tortilla
$9.95

GRILLED CHICKEN CAESAR SALAD
A classic romaine salad topped with strips of grilled chicken and Parmesan cheese. Served with Caesar dressing. Gluten friendly if ordered without croûtons
$11.95

BOX LUNCH ENHANCEMENTS

FRESH FRUIT CUP
$1.25 per guest

POTATO SALAD
$1.15 per guest

GREEK PASTA SALAD
$1.15 per guest
GLUTEN FRIENDLY BOX LUNCHES

Made with gluten friendly bread; each box includes Lay’s chips, a freshly baked gluten friendly cookie, and either canned soda or bottled water.

GLUTEN-FRIENDLY LONE WOLF TURKEY SANDWICH
Turkey, provolone cheese, leaf lettuce and tomato
$10.95

GLUTEN-FRIENDLY LONE WOLF HAM SANDWICH
Ham, Swiss cheese, leaf lettuce, and tomato
$10.95

GLUTEN-FRIENDLY VEGGIE DELIGHT
Hummus, leaf lettuce, sliced green peppers, tomatoes, and cucumber
$9.95

GLUTEN-FRIENDLY CLUB SANDWICH
Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato
$10.95

GLUTEN-FRIENDLY CHICKEN SALAD SANDWICH
Fresh house-made chicken salad sandwich with lettuce and sliced tomato
$10.95
PLATED PERFECTION

If you want to add an elegant touch to your catered affair, choose a full-service plated meal to delight your guests. Each meal comes with your choice of a house or Caesar salad, chef’s choice starch, vegetable, rolls and choice of dessert. The tables are preset with both sweet iced tea and ice water and coffee is available throughout the meal.

25 guest minimum

ENTRÉES

CHICKEN BREAST SUPREME
Roasted breast of chicken topped with a creamy supreme sauce of applewood smoked bacon, wild mushrooms and a blend of cheeses. Served with wild rice and seasonal vegetables
$24.95

OVEN ROASTED MUSHROOM CHICKEN BREAST
Topped with a mushroom madeira sauce and served with garlic mashed potatoes and seasonal vegetables
$24.95 per guest

ARUGULA STUFFED CHICKEN
Garlic and wilted arugula stuffed chicken breast with broccoli rabe and potato pave
$23.95 per guest

PRIME RIB
Roasted prime rib au jus, served with horseradish, peppered mashed potatoes and seasonal vegetables
$32.95 per guest

BEEF TENDERLOIN STEAK
Grilled garlic and rosemary-marinated beef tenderloin served with redskin mashed potatoes and asparagus
$31.95 per guest

PAN ROASTED ATLANTIC SALMON
Finished with a dell bechamel sauce. Served with a rich mushroom parmesan risotto
$22.95 per guest

SURF AND TURF
Petite filet with an aged port wine glaze and jumbo lump crab stuffed shrimp, topped with a Madonna vanilla bean beurre blanc. Served with roasted mix of fingerling potatoes and a julienne of garden vegetables
$29.95 per guest

CABERNET BRAISED BONELESS SHORT RIBS
Garnished with rich root vegetable glaze. Served with egg pasta and seasonal vegetables
$24.95

COCA-COLA BRINED PORK LOIN
Topped with a strawberry bacon jam. Served with a couscous pimavera and seasonal vegetables
$24.95
ESPRESSO-RUBBED PORK TENDERLOIN
Tender roasted espresso-rubbed pork tenderloin served with a sweet port wine reduction sauce, duchess potatoes and sautéed vegetables
$25.95 per guest

ROASTED TURNIP AND VEGETABLE RATATOUILLE
Roasted turnip stuffed with vegetable ratatouille, warm lentils and a fire-roasted tomato sauce
$22.95 per guest

CAULIFLOWER THREE WAYS
Cauliflower prepared in three ways: caramelized, herb roasted, and mashed and topped with eggplant caponata and drizzled with basil oil. Served with bibb lettuce with fresh herbs
$22.95 per guest

VEGETABLE TAGINE
Moroccan tomato and roasted vegetable stew with garden vegetables, apricots and raisins over couscous
$22.95 per guest

DESSERT SELECTIONS

CHEESECAKE WITH FRESH FRUIT
Strawberry coulis, fresh berries

CHOCOLATE SWIRL CHEESECAKE
Chocolate sauce, chocolate curls

LEMON MERINGUE TART
Lemon curd, sweet meringue, raspberry coulis

TIRAMISU
Sweet mascarpone cream, espresso, cocoa

STRAWBERRY MOUSSE CAKE WITH COCONUT AND GREEN TEA
Coconut frangipane, green tea

CHOCOLATE MOUSSE CAKE
Chocolate brownie, chocolate mousse, fresh fruit

FLOURLESS CHOCOLATE CAKE
Whipped cream, macerated berries

PEACH PIE WITH WHIPPED CREAM
Whipped cream, caramel sauce

PECAN PIE
Whipped cream, chocolate curls