



## FOOD & BEVERAGE MENU

To order items from this menu, please submit a completed *Order Form (Planning Document B)* and confirmation will be sent to you 30 days prior to your arrival date.

**It is our policy that all food and beverage consumed on the premises be purchased from Marconi.** Surcharges to the Conference Account will result from food and beverage not provided by Marconi.

Service generally includes removal at the next mealtime. Unopened beverages will not be removed.

Items below are available only in the quantities listed.

CODE	DESCRIPTION	COST/QUANTITY	SERVES
<b>BEVERAGES</b>			
01A	Coffee – Regular	5.75 / litre	6 cups
01B	Coffee – Decaffeinated	5.75 / litre	6 cups
02A	Hot Tea – Assorted in bags	5.75 / litre	6 cups
02B	Iced Tea – Regular, unsweetened	5.75 / litre	6 glses
03A	Fresh Juices	7.75 / litre	6 glses
04A	Bottled Still Water	2.00 each	
04B	Bottled Mineral Water	2.00 each	
04C	Sparkling Juice – Assorted	2.00 each	
04D	Soft Drinks – Assorted	2.00 each	
50	Glasses – Tumblers or Wine Glasses with or without Ice	.75 per person	
<i>Marconi provides disposable cups at no charge with all beverage services</i>			

### BAKED GOODS & FRUIT

House made baked goods are produced with organic flour, pure butter, and free range eggs.

10A	Muffins – Assorted	22.00 / dozen	
11	Morning Pastries – Assorted	28.00 / dozen	
15A	Cookies – White Chunk Macadamia Nut	22.00 / dozen	
15B	Cookies – Chocolate Chip	22.00 / dozen	
15C	Cookies – Oatmeal Raisin	22.00 / dozen	
15D	Cookies – Peanut Butter	22.00 / dozen	
16	Seasonal Whole Fruit	18.00 / dozen	
17A	Fruit Slices with Greek Yogurt	24.00 / 12" tray	
17B	Fruit Slices with Greek Yogurt	45.00 / 24" tray	
19A	Fruit Tartlets – Assorted	42.00/dozen	
20AA	Cake	30.00	12 ppl
20AB	Cake	60.00	24 ppl

CODE	DESCRIPTION	COST/QUANTITY	SERVES
<b>SNACKS</b>			
24B	Mixed Nuts	24.00 / 24 oz. bowl	
26B	Tortilla Chips with Salsa	26.00 / 20" bowl	
27B	Tortilla Chips with Salsa & Guacamole	45.00 / 20" bowl	
<b>COLD PLATES</b>			
29A	Fresh Vegetables with Seasonal Dip	32.00 / 12" tray	
29B	Fresh Vegetables with Seasonal Dip	45.00 / 24" tray	
31B	Sliced Cheese with Rustic Bakery Crackers	64.00 / 24" tray	
32	Gourmet Local Cheese Platter	10.00 / per person	
33B	Antipasti	54.00 / 24" tray	
37	Seasonal Bruschetta	24.00 / dozen	
38	Tea Sandwiches – Assorted	28.00 / dozen	
40A	Hog Island Local Oysters, Raw	36.00 / dozen	
30A	Assorted Olive Plate	22.00 / plate	12 ppl
30C	House Pickles	22.00 / plate	12 ppl
33C	Smoked Duck Breast, Pickled Shallots, Crème Fraiche	45.00 / 12" tray	
33D	Poke – Raw Fish Hawaiian Treat, Crispy Wonton Chips	45.00 / plate	12 ppl
34B	House Cured Salmon	45.00 / plate	
35B	Chilled Prawns with Lime, Cilantro and Avocado, Housemade Tortilla Chips	45.00 / plate	12 ppl
33E	Black Caviar , all the accoutrements	A.Q.	
<b>WARM HORS D'OUERVES</b>			
44A	Baked Brie au Pesto en Croute	32.00 / each	
47	Savory Tartlets	28.00 / dozen	
49A	Housemade Pizza	22.00 / 8"	
40B	Hog Island Local Oysters – BBQ Garlic Butter, Chipotle Butter, Spinach & Breadcrumbs	40.00 / dozen	
44B	Gougere – Super Cheesy Cream Puffs with Fresh Herbs	22.00 / dozen	
44C	Polpette – Dumplings made with Mary's Organic Chicken, Lots of Garlic, Parma, and Sautéed Tomatoes	22.00 / dozen	
44D	Roasted Shishito Peppers – Served with Miso Crème Fraiche	32.00 / pound	16 ppl
44E	Sauteed Fresh Cheese Curds from Sebastapol	22.00 / plate	12 ppl
27C	Housemade Tortillas with Salsa and Queso Fresco	22.00 / dozen	12 ppl