



SNACK AND BEVERAGE MENU

To order items from this menu, please submit a completed *Planning Document B: Conference Order Form*. Confirmation will be sent to you 30 days prior to your Arrival Date.

It is a policy of Marconi Conference Center that all food and beverages consumed on the premises **must be purchased from our facility**. Surcharges to the Conference Account will result if your group provides its own food or beverages.

Service normally includes removal at the next mealtime; unopened beverages are not removed.

Items below are available only in the quantities listed.

CODE	DESCRIPTION	COST/QUANTITY	SERVES
BEVERAGES			
01A	Coffee - regular	\$5.75 /liter	6 cups
01B	Coffee - decaffeinated	\$5.75 /liter	6 cups
02A	Tea: hot water with tea bags - assorted herbal/regular	\$5.75 /liter	6 cups
02B	Iced Tea - regular, unsweetened	\$5.75 /liter	6 cups
03A	Juice - Cranberry	\$7.75 /liter	6 cups
03B	Juice - Lemonade	\$7.75 /liter	6 cups
03C	Juice - Tomato	\$7.75 /liter	6 cups
03D	Juice - Apple	\$7.75 /liter	6 cups
03E	Juice - Orange	\$7.75 /liter	6 cups
04A	Bottled Spring Water	\$1.25 each	
04B	Mineral Water	\$1.25 each	
04C	Crystal Geyser Juice Squeeze – assorted	\$1.50 each	
04D	Soft Drinks - assorted	\$1.25 each	
04E	Soft Drinks - Sprite	\$1.25 each	
04F	Soft Drinks - Diet Sprite	\$1.25 each	
04G	Soft Drinks - Coke	\$1.25 each	
04H	Soft Drinks - Diet Coke	\$1.25 each	
04I	Soft Drinks - Pepsi	\$1.25 each	
04J	Soft Drinks - Diet Pepsi	\$1.25 each	
04K	Soft Drinks - Root Beer	\$1.25 each	
04L	Soft Drinks - Ginger Ale	\$1.25 each	
50	Glasses (please specify: tumblers or wine glasses) with extra ice	\$.75 per person	
<i>Marconi provides disposable cups at no charge with all beverage services.</i>			
BAKED GOODS AND FRUIT			
10A	Muffins - Blueberry	\$15.50 /dozen	
10B	Muffins - Cranberry Nut	\$15.50 /dozen	
10C	Muffins - Poppyseed Sour Cream	\$15.50 /dozen	
10D	Muffins - Bran	\$15.50 /dozen	
11	Danish Pastry assortment	\$14.50 /dozen	
12	Doughnut assortment	\$12.50 /dozen	
13	Croissants, served with butter and jam	\$15.50 /dozen	
14	Mini-bagels, served with cream cheese	\$6.50 /dozen	
15A	Cookies - White Chunk Macadamia Nut	\$8.75 /dozen	
15B	Cookies - Chocolate Chip	\$8.75 /dozen	
15C	Cookies - Oatmeal Raisin	\$8.75 /dozen	
15D	Cookies - Peanut Butter	\$8.75 /dozen	
15E	Brownies	\$8.75 /dozen	
16	Seasonal Whole Fruit, bowl	\$15.00 /dozen	
17A	Seasonal Fruit slices with yogurt dip, 12-inch tray	\$15.00	10
17B	Seasonal Fruit slices with yogurt dip, 24-inch tray	\$45.00	30
19A	Tart – Lemon, freshly made: filled pastry crust with pastry cream and glaze	\$30.00	12
19B	Tart - Five Berry, freshly made	\$30.00	12
19C	Tart – Apple, freshly made	\$30.00	12

continued ➔

SNACK AND BEVERAGE MENU (Continued)

CODE	DESCRIPTION	COST/QUANTITY	SERVES
Baked Goods and Fruit (Continued)			
20AA	Cake, half sheet - Chocolate Raspberry	\$28.00	30
20AB	Cake, full sheet - Chocolate Raspberry	\$49.00	60
20BA	Cake, half sheet - Carrot	\$25.00	30
20BB	Cake, full sheet - Carrot	\$45.00	60
20CA	Cake, half sheet - Chocolate	\$25.00	30
20CB	Cake, full sheet - Chocolate	\$45.00	60
SNACKS			
21	Pretzels, 20-inch bowl	\$15.00	
22	Popcorn, 20-inch bowl	\$15.00	
23A	Peanuts, 12-oz. bowl	\$7.50	
23B	Peanuts, 24-oz. bowl	\$15.00	
24A	Mixed Nuts, 12-oz. bowl	\$11.50	
24B	Mixed Nuts, 24-oz. bowl	\$23.00	
25A	M&M's - 12 oz. bowl	\$10.75	
25B	M&M's - 36 oz. bowl	\$28.00	
26A	Tortilla Chips served with Red Salsa, 10-inch bowl	\$12.25	15
26B	Tortilla Chips served with Red Salsa, 20-inch bowl	\$24.50	30
27A	Tortilla Chips served with Salsa and Guacamole, 10-inch bowl	\$22.50	15
27B	Tortilla Chips served with Salsa and Guacamole, 20-inch bowl	\$45.00	30
28A	Potato Chips served with Blue Cheese dip, 10-inch bowl	\$8.50	15
28B	Potato Chips served with Blue Cheese dip, 20-inch bowl	\$17.00	30
COLD HORS D'OEUVRES			
29A	Fresh Seasonal Vegetables with ranch dip, 12-inch tray	\$15.00	10
29B	Fresh Seasonal Vegetables with ranch dip, 24-inch tray	\$45.00	30
30A	Assorted spicy marinated Olives, 10-inch bowl	\$23.00	
30B	Assorted spicy marinated Olives, 20-inch bowl	\$45.00	
31A	Cheese & Crackers: Cheddar, Swiss, Pepper Jack & Blue cheese with crackers, 12-inch tray	\$22.50	10
31B	Cheese & Crackers: Cheddar, Swiss, Pepper Jack & Blue cheese with crackers, 24-inch tray	\$64.00	30
32	Gourmet Local Cheese Platter: cheeses from Cowgirl Creamery & Point Reyes Farmstead Cheese Company, served with Grapes, Candied Walnuts and toasted Baguette slices (min. 7)	\$6.00 per person	
33A	Antipasti Tray: marinated Asparagus, Sweet Red Peppers & Mushrooms with Italian Cold Cuts, 16-inch tray	\$30.00	12
33B	Antipasti Tray (as above), 24-inch tray	\$54.00	25
34	Smoked Salmon Pâté, served with crackers (minimum 7)	\$4.75 per person	
35	Prawns, served with Cocktail Sauce	\$24.00 /dozen	
36	Prosciutto with seasonal Melon Wedges	\$18.00 /dozen	
37	Bruschetta topped with fresh tomato, garlic, basil and olive oil	\$12.00 /dozen	
38	Assorted Finger Sandwiches: shrimp salad, turkey, ham & cheese	\$12.50 /dozen	
40A	Raw local Oysters, fresh from Marshall's own Hog Island Oyster Co.	\$24.00 /dozen	
41A	Oyster Sauce - Cocktail, 12-oz. bowl	\$4.75	15
41B	Oyster Sauce - BBQ, 12-oz. bowl	\$4.75	15
41C	Oyster Sauce - Mignonette, 12-oz. bowl	\$4.75	15
HOT HORS D'OEUVRES			
42	Baked Mushrooms filled with sausage, olives and capers	\$15.00 /dozen	
43	Grilled Chinese-style Hoisin Pork Ribs	\$18.00 /dozen	
44	Baked Brie served au pesto en croûte	\$32.00	20
45	Polenta "Pizza" with mushrooms and Mozzarella cheese	\$12.00 /dozen	
46	Chicken Teriyaki on skewers	\$18.00 /dozen	
47	Mini Quiches - assorted	\$15.00 /dozen	
48	Buffalo Wings: spicy chicken wings with blue cheese dip	\$11.00 /dozen	
49A	Nachos: tortilla chips, cheese, beans, sour cream, guacamole and salsa, 16-inch tray	\$14.50	10
49B	Nachos (as above) with beef added, 16-inch tray	\$18.50	10
49C	Nachos (as above) with chicken added, 16-inch tray	\$18.50	10
40B	BBQ fresh local Oysters, from Marshall's own Hog Island Oyster Co.	\$28.00 /dozen	
40C	Oysters Florentine, from Hog Island Oyster Co. baked on a bed of fresh spinach with Parmesan cheese sauce	\$28.00 /dozen	