

**Honey Cup Catering Menu**  
Breakfast & Lunch  
(Cafe Menu Catering is Available Upon request)

Breakfast Menu

Light Breakfast

Minimum order: 10 people

Freshly brewed coffee, decaffeinated coffee, and hot water with an assortment of teas

Orange juice

Assorted pastries and scones

\$10 per person

Honey Cup Sunrise Special

Minimum order: 10 people

Freshly brewed coffee, decaffeinated coffee, and hot water with an assortment of teas

Orange and apple juice

Fresh fruit platter

Your choice of two of the following:

Sliced breakfast breads

Croissants

Assorted mini pastries

Muffins

Bagels with an assortment of spreads

Filled danishes

Scones

\$12 per person

Selections include appropriate condiments.

Hot Breakfast Buffets

Oatmeal Station

Minimum order: 10 people

Steel-cut oatmeal with raisins, ground cinnamon, brown sugar, slivered almonds, and coconut flakes

\$6 per person

The Feast

Minimum order: 12 people

Fresh fruit platter

Scrambled eggs  
Pan fries

Choice of:  
Bacon or sausage  
Assorted bagels with cream cheese, butter, and jam  
-Or-  
Belgian waffles with maple syrup and honey butter

Freshly brewed coffee, decaffeinated coffee, and tea  
Orange and apple juice  
\$18 per person

Breakfast in the Caribbean  
Minimum order: 12 people

Tropical fruit display  
Scrambled eggs with fresh herbs  
Breakfast quesadilla  
Caliente pan fries  
Chorizo and bacon  
Salsa Fresca and sour cream

Freshly brewed coffee, decaffeinated coffee, and tea  
Orange juice and apple juice  
\$20 per person

#### À La Carte Items

Individual yogurts with honey \$4 per person  
Yogurt, honey, and berry parfait \$6 per person  
Pastry of the day \$14 per dozen  
Assorted muffins \$10 per dozen  
Bagels with cream cheese \$16 per dozen

### **Lunch Menu**

Platters  
(Minimum order: 12 people)

#### Cheddar Cheese Platter

Sharp cheddar cheese with assorted crackers, garnished with fresh fruit  
\$10 per person

#### Charcuterie Board

Imported and domestic cheeses, dried fruits, fresh berries, candied pecans, honey, crostini, and fresh baguette  
\$20 per person

#### Fresh Cut Fruit Display

Golden pineapple, honeydew melon, cantaloupe, watermelon, and mixed berries  
\$10 per person

#### Tropical Fruit Platter

Exotic fruits garnished with edible orchids  
\$15 per person

#### Vegetable Crudité

Garden vegetables served with herbed garlic dip  
\$12 per person

#### Baked Brie En Croûte

Whole brie wheel stuffed with your choice of:

##### Orange Cranberry

Sweet pear compote with cinnamon and raisins  
Sautéed mushrooms, onions, and spinach  
Sausage and tarragon blend  
\$30 per wheel (serves about 12)

#### Gourmet Antipasto Platter

Mortadella, spicy capicola, soppressata, prosciutto-wrapped asparagus, olives, artichoke hearts, hearts of palm, fresh mozzarella, feta, and flatbread  
\$20 per person

#### Smoked Salmon Platter

Smoked salmon with red onion, cream cheese, lemon wedges, capers, fresh dill, and crusty bread  
\$20 per person

#### Sliced Deli Platter

Ham, turkey, roast beef, cheddar, and Swiss cheese with vine-ripened tomatoes, leafy lettuce, pickles, cucumber slices, and red onions

\$13 per person

Mediterranean Flatbread Display

Dolmas, assorted olives, roasted red peppers, artichoke hearts, feta, hummus, tabouli, and grilled flatbreads

\$15 per person

Sausage, bacon and tarragon frittata

\$14 per person

Potato, onion, basil, pea frittata

\$12 per person

Baked macaroni and cheese casserole

\$12 per person

Tuna casserole

\$14 per person

Spicy chicken bacon ranch bake

\$14 per person

### **Desserts**

Assorted miniature desserts \$6 per person

### **Tea Service Catering**

\$42 per person

(12 person minimum)

Includes:

Signature sandwiches:

Chicken salad on croissant

Lox and caper with cream cheese and dill

Cucumber dill

Deviled egg

House-made scones served with butter, jam, clotted cream, or lemon curd

Seasonal sweets: madeleines, petit fours, macarons, and mousse

Bottomless pot of tea

### **Additional Services**

Off premise catering and delivery service: Includes disposable platters, bowls, plates, napkins, and utensils at no extra charge.

Gratuity for on site service, or delivery and set up will be included

Mileage charge may apply

Staffing: Chef, wait staff, or bartenders at \$35/hour (6-hour minimum). Holiday rates subject to availability and increases.

#### Payment Terms

A 50% non-refundable deposit is required upon booking.

All orders are subject to an 8.5% NH meals tax and an 18% gratuity.