

## Parched.

Sweet Ice Tea	\$10 carafe
Un-sweet Tea	\$10 carafe
Orange or Apple Juice	\$10 carafe
Milk (skim, 2%, whole)	\$10 carafe
Coke-Cola Cans	\$2 per can (based on consumption)
Pellegrino Sparkling Water	\$3 per bottle (based on consumption)
Blue Moon Bottled Water	\$2 per bottle (based on consumption)
Coffee Regular	\$20 per airpot (64oz.)
Coffee Decaf	\$20 per airpot (64oz.)
Hot Water/Asst. Teas	\$2.50 per bag (based on consumption)
Red Bull	\$4 per can (based on consumption)
Sugar free, Regular Blueberry, Cranberry	
Vitamin Water	\$3 per bottle (based on consumption)
Pellegrino	\$3 per bottle (based on consumption)
Limonata or Aranciata	
Beers (assorted)	\$3.50-\$4.75 per bottle
Wines (red/white/bubbly)	\$24-\$72 per bottle
Cocktails	contact Bistro Manager

\*Additional beverages added based on availability

## Breakfast & Breaks.

<b>*Breakfast Pastry &amp; Fruit Platter</b>	<b>\$10 per person</b>
Choose two items + Cut Fruit:	
Housemade Muffins, Scones, Bagels and Croissants	

\*Platters are served family style

Vanilla Yogurt/Almond Granola Parfaits	\$5.00 per person
Steel Cut Oatmeal	\$7.50 per person
brown sugar, toasted pecans, sundried apricots, local honey	
House-made Muffins/Scones	\$5.25 per person
Whole Fresh Fruit	\$1.25 per fruit
Fresh Cut Fruit	\$5.00 per person
Croissants (butter & preserves)	\$3.50 per person
Bagels (cream cheese & preserves)	\$3.50 per person
Lox Plate	\$9.50 per person
pastrami smoked salmon on toasted bagel with cream cheese, shaved red onion, fresh tomato and seasonal mixed greens	
House-made Baked Cookies/Brownies	\$3.25 per person
Chips (assorted)	\$2 per bag
Vegetable & Hummus Board	\$6.00 per person
Crisp, seasonal vegetables, Georgia olive oil, pita chips, Sea salt-roasted nuts and rustic bread	
Potatoes za'atar	\$8.00 per person
Fried potatoes, Za'atar (a middle-eastern spice) parsley, dill labneh	

## Soiree.

Please let us know your interests—we will connect with our Chef to come up with something delicious!

Please contact Sales for any soiree, reception, party food, corporate or business group meeting food selections. Susan Newton, [snewton@hlihotels.com](mailto:snewton@hlihotels.com) or Kristen Houghtaling, [khoughtaling@hlihotels.com](mailto:khoughtaling@hlihotels.com)

## Lunch.

**\*Mixed Sandwich Platter: \$13 per person**  
Choose 3 sandwiches with a bistro salad or chips

Choices: BLT, Turkey Club, Roast beef with horseradish mayo on Onion roll, Ham & Swiss Melt, or Turkey Coleslaw - turkey, creamy coleslaw and tomato on White bread.

Add chips \$2 per bag

Add Brownie/Cookie platter \$3.25 per person

\*Platters are served family style

**Sandwich + choose one: bistro salad or chips \$13 per person**

### 151 Burger

8oz. certified Angus beef patty with chipotle mayo, caramelized onions, goat cheese, arugula and tomato

### Classic American burger

8oz. certified Angus beef patty with Russian dressing, crisp shredded lettuce, American cheese, sweet pickles and onions

### BLT

House-made bacon with habanero mayonnaise, Bibb lettuce and tomato on toasted wheat berry bread

### Three-cheese sandwich

Oven-baked three-cheese sandwich with smoked-onion jam and kale (Swiss, cheddar and Bondon cheeses)

Add Apple wood smoked bacon \$2

### Turkey Club

Turkey breast, apple wood smoked bacon, Russian dressing, tomato and Bibb lettuce, triple-decker on artisan Pullman bread

## Going green.

**Romaine Caesar salad \$12 per person**

Crisp Romaine lettuce, tossed with house-made Caesar dressing, white anchovy, apple wood smoked bacon, and hard-boiled egg. Served with croutons

Add grilled chicken breast \$4

**Cobb salad \$13 per person**

Mixed greens with Black Forest ham, egg, tomato, cucumber, Cabot cheddar and apple wood smoked bacon tossed in a house-made buttermilk dressing

**Jolley Farms Kale Salad \$12 per person**

Jolley Farms kale, Cabot cheddar, mountain apple, pickled golden raisins, cornbread crouton and Urban Orchard vinaigrette

Add grilled chicken breast \$4