



Techny Towers Dining Services - 2016

Chef's Choice Buffet: Adults (Ages 9+)

\$11.80 Breakfast/ \$14.00 Lunch/ \$16.80 *Dinner/\$15.10 Brunch

Chef's Choice Buffet: Kid's Ages 5 – 8

\$5.90 Breakfast/ \$7.00 Lunch/ \$8.40 *Dinner/\$7.55 Brunch

*(A min. of 20 total guests is required for dinner to be served.)

The Chef chooses the menu items:

- Dinner and lunch include salad bar, 2 entrees, 1 starch, 1 vegetable, dessert and a choice of beverages.
- Breakfast includes breakfast meat, eggs, breakfast potatoes, fresh fruit, yogurt, oatmeal, cold cereal, pastries, juices, coffee & tea.
- Brunch consists of a combination of both lunch & breakfast items.
- Meals are served buffet-style with beverage stations.
- All groups eat together in the Main Dining Room at specific times. Private Dining Rooms are available for an additional charge, subject to availability. In order to keep costs as low as possible, guests are asked to clear their dishes and deposit them in a bussing station following each meal.

Special Order Buffet: \$14.10 Breakfast/ \$17.40 Brunch/ \$16.30 Luncheon/

\$19.10 *Dinner *(A min. of 20 guests is required for dinner to be served.)

The Group chooses menu items:

- 2 entrees, one starch, one vegetable and dessert.
- Meal served buffet style with salad and beverage stations.
- *Guests* clear their dishes and deposit in bussing station following the meal.

Buffet with Table Service:

Chef's Choice or Special Order Menu price plus \$5 per person

- Tables will be pre-set with silverware, napkins, glasses, beverages, coffee, rolls, butter and a dinner salad.
- *Staff* clears tables following the salad, main course and dessert.
- Meal and desserts are served buffet style.

Plated Meals: \$21.00 Lunch/ \$25.00 *Dinner *(A min. of 20 guests is required for dinner to be served.)

- Group selects menu: 1 salad, 1 entrée, 1 starch, 1 vegetable, dessert.
- Tables will be pre-set with silverware, napkins, glasses, beverages, coffee, rolls, butter and a dinner salad. (In a private dining room)
- During the meal: main course, dessert and coffee served and cleared by *staff*.

Special Dietary Plates: (i.e. vegetarian, vegan, gluten-free, etc.) are available for an additional \$2/person/meal. Advanced arrangements are required within 4 business days of the start of each function and must include the name of each guest along with specific dietary requirements.