



FALL/HOLIDAY SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 6 guests.

GAME DAY BISCUIT AND SLIDERS 200-990 cal
Kick-off the morning with game day inspired biscuits and sliders. Served with roasted red bliss potatoes with rosemary.

Select up to two flavors:

- Spicy chicken and honey butter biscuit sandwich
- Plant-based sausage and pimento cheese biscuit sandwich
- Applewood bacon, egg and cheddar slider
- Turkey, egg and cheddar slider

Hot Breakfast Buffet

Priced per person, minimum 10 guests.

POTATO AND ROSEMARY FRITTATA 70-930 cal
Baked cage-free egg frittata with fresh spinach, red bliss potatoes, rosemary and feta cheese. Served with turkey sausage links, whole grain cornbread muffins and mini apple almond honey yogurt parfaits.

Make it plant-forward!

Substitute for plant-based sausage patties 140 cal

Breakfast Graze

Priced per person, minimum 6 guests.

FALL BREAKFAST BOARD 610 cal
Cheddar apple egg bite strata, maple bacon, cinnamon rolls with cream cheese icing, pumpkin bread, fruit and nut trail mix, roasted fresh pears, dried apricots and apple butter.

HARVEST MORNING YOGURT AND TRAIL MIX

50-710 cal

Greek yogurt, gingerbread granola, fruit and nut trail mix, peanut butter pumpkin energy bites and grapes.

ADD-ONS:

CORNBREAD MUFFINS WITH HONEY BUTTER
290 cal

FRESH FRUIT SALAD PLATTER 50 cal

EVERYTHING (BUT THE) BAGEL DEVILED EGGS
100 cal

MINI APPLE ALMOND HONEY PARFAIT
100 cal

ELEVATE YOUR BREAKFAST:

MORNING MIMOSA MOCKTAIL 60 cal



Lunch Creations

Deli

Priced per person, minimum 6 guests.

SEASONAL SANDWICH & SALAD GRAZE

Your choice of sandwiches, salads and sides served with an assorted mini cookie platter.

Salad & Sandwich Selections (choose up to 2)

380-660 cal

- Chicken salad sandwich with grapes and almonds on croissant
- Grilled vegetables and pumpkin hummus wrap
- Harvest cobb salad with grilled chicken and maple cider vinaigrette
- Cran-apple orchard salad with farro, gouda and rye croutons

Side Selections (choose up to 2) 120-210 cal

- Seasoned bakers chips
- Creamy broccoli bacon salad
- Apple cranberry pecan slaw
- Assorted retail chips

Something extra (choose 1) 50-210 cal

- Fresh fruit salad platter
- Crudité with pumpkin hummus platter

MAKE IT A BOXED LUNCH! 780-1060 cal

Includes choice of sandwich or salad, cookie, chips and individual water.

PREMIUM ADD-ONS 190-210 cal

CREAMY BROCCOLI BACON SALAD
APPLE CRANBERRY PECAN SLAW

Hot Lunch Buffet

Priced per person, minimum 10 guests.

FALL HARVEST BOWL 670-870 cal

Allow guests to create their own bowl from a variety of season's best roasted vegetables, brown rice, quinoa and toppings with a choice of proteins.

Select up to two proteins:

- Ginger sesame grilled tofu
- Herb grilled chicken
- Rosemary grilled shrimp
- Lemon pepper grilled salmon

ADD-ONS

CORNBREAD MUFFINS WITH HONEY BUTTER

290 cal

PUMPKIN PIE BARS 200 cal

Beverages

FRESH BREWED COFFEE SERVICE FOR 8

regular, decaf, sugars and creamer 0-50 cal

WATER 20 oz. 0 cal

PREMIUM WATER 20 oz. 0 cal

BUBLY SPARKLING WATER 0 cal

JUICE 10 oz. 110-140 cal

SODA 20 oz. 0-290 cal

ENERGY DRINK 0-210cal



Treat Yourself

Graze Snacks

Priced per person, minimum of 6.

GAME DAY PRETZEL BITES 150-540 cal

Soft pretzel bites, crudité, beer cheese sauce, spicy brown mustard and lemon pepper ranch dipping sauces.

CARAMEL APPLE BOARD 600 cal

Salted caramel dip, sliced apples, dipped pretzels and toasted pecans.

PUMPKIN HUMMUS 210 cal

Spiced pumpkin hummus topped with cilantro and sesame seeds and served with seasonal crudité and pita chips.

ADD-ONS:

Priced per person, minimum of 6 guests.

MARGARITA MOCKTAIL 90 cal

BROWIE BITES 270 cal

FRUIT AND NUT TRAIL MIX CUP 260 cal

Individual Snacks & Desserts

Priced per person, minimum of 6.

CORN MUFFINS WITH HONEY BUTTER 290 cal

MINI APPLE ALMOND HONEY PARFAIT 100 cal

CRUDITE WITH PUMPKIN HUMMUS CUPS 70 cal

PUMPKIN ENERGY BITES 120 cal

FRUIT AND NUT TRAIL MIX CUP 260 cal

PRETZEL DUO BAG 330 cal

PUMPKIN PIE BARS 200 cal

Beverages

FRESH BREWED COFFEE SERVICE FOR 8

regular, decaf, sugars and creamer 0-50 cal

WATER 20 oz. 0 cal

PREMIUM WATER 20 oz. 0 cal

BUBLY SPARKLING WATER 0 cal

JUICE 10 oz. 110-140 cal

SODA 20 oz. 0-290 cal

ENERGY DRINK 0-210cal



Seasonal Feature

Fall Meal

Priced per person, minimum of 10 guests. Served with individual water.

HOLIDAY TRADITION 870 cal

Herb roasted turkey breast, gravy, cranberry sauce, classic bread stuffing, roasted red bliss potatoes with rosemary and green beans with toasted almonds.

ADD-ONS:

CORNBREAD MUFFINS WITH HONEY BUTTER

290 cal

PUMPKIN PIE BARS 200 cal

SPARKLING SPICED APPLE CIDER 120 cal



Holiday Inspirations

Great for in-office events or as a dish to share!

Party Boards

Priced per person, minimum 10 guests.

CHARCUTERIE BOARD 450 cal

SHRIMP COCKTAIL PLATTER 80 cal

SWEET AND SALTY SNACK BOARD 480 cal

CHOCOLATE CHIP CANNOLI DIP PLATTER 450 cal

Trend-Worthy Bites

Priced per person, minimum 10 guests.

UPSIDE DOWN PUFF PASTRY TARTS 370-750 cal

Choose a flavor!

- Caramelized shallot and parmesan
- Apple brie and almond
- Sweet potato and marshmallow

**CLOUDS ON TOAST (WHIPPED RICOTTA)
WITH THYME ROASTED GRAPES)** 220 cal

STREET CORN DIP IN A TORTILLA CUP 150 cal

COCTEL DE CAMARON (SHRIMP COCKTAIL)
130 cal

DIRTY MARTINI DIP WITH CRACKERS 240 cal

CHOCOLATE ESPRESSO MARTINI MOUSSE CUP
130 cal

Mocktails

Priced per person, minimum of 10 guests.

CARAMEL PECAN PIE EGGNOG 130 cal

SPARKLING SPICED APPLE CIDER 120 cal

Create

Priced per person, minimum 10 guests.

BYO Holiday Feast

24.

Main Entrée (choose up to 2) 150-440 cal

- Herb roasted turkey breast
- Mustard crusted pork loin
- Maple glazed salmon
- Wild rice and pecan stuffed acorn squash

Sides (choose up to 2)

Traditional 100-300 cal

- Roasted red bliss potatoes with rosemary
- Baked macaroni and cheese
- Sautéed green beans with toasted almonds
- Cinnamon glazed carrots

Healthy Holiday Traditions 90-140 cal

- Creamy mashed cauliflower
- Roasted green beans with pistachio pomegranate crunch
- Butternut kale macaroni and cheese
- Sweet potato pecan casserole

Accompaniments (choose up to 2) 20-210 cal

- Turkey gravy
- Fresh cranberry sauce
- Classic bread stuffing
- Apple walnut spinach salad
- Whole grain cornbread muffins

Desserts

Priced per half dozen & dozen, unless specified.

PEPPERMINT BROWNIE 720 cal

PUMPKIN PIE BARS 200 cal

PECAN PIE BARS 370 cal

CHOCOLATE CHUNK COOKIES 190 cal



Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.

A top-down view of a rustic metal tray filled with several small, oval-shaped breads. Each bread is topped with a dollop of white cream, a roasted red tomato, and a roasted yellow tomato. Sprigs of fresh thyme are scattered around the tray. The background is a light-colored, textured surface.

Catering Policies

HOW IT WORKS

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

LAST MINUTE ORDERS

We ask for a 24-hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last-minute needs and we will make every effort to accommodate them.

DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large-scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

CANCELLATIONS

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.