



FALL/HOLIDAY SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 6 guests. Served with individual water.

MINI SEASONAL SANDWICHES & WRAPS

Kick-off your morning meeting with mini seasonal sandwiches and wraps. Served with roasted red bliss potatoes with rosemary and mini apple almond honey parfaits.

Flavor Selections (choose up to 2)

- Mini turkey club biscuit with egg
- Mini egg caprese egg slider with arugula
- Mini egg and bell pepper breakfast wrap with sun-dried tomato spread
- Mini southwest breakfast wrap with sausage and creamy guacamole

Hot Breakfast Buffet

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

POTATO AND ROSEMARY FRITTATA

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.

Breakfast Graze

Priced per person, minimum 6 guests. Served with individual water.

BYO HARVEST POWER BOWL

Greek yogurt, overnight oats, fall spiced granola, cranberries, mandarin slices, pomegranate, spiced pears, toasted walnuts and pumpkin peanut butter energy bites.

BREAKFAST ADD-ONS:

FRESH FRUIT SALAD PLATTER

EVERYTHING (BUT THE) BAGEL DEVILED EGGS

MINI APPLE ALMOND HONEY PARFAIT

SCRAMBLED EGGS

BACON, SAUSAGE OR PLANT BASED SAUSAGE

MOCKTAIL ENHANCEMENT:

SPARKLING POMEGRANATE CITRUS MOCKTAIL

SPARKLING SPICED APPLE CIDER

2000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request.



Lunch Creations

Deli

Priced per person, minimum 6 guests. Served with individual water.

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)

- 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)

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

Something Extra (choose 1)

- Fresh fruit salad platter
- Crudité with pumpkin hummus platter

MAKE IT A BOXED LUNCH!

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

PREMIUM ADD-ONS

CREAMY BROCCOLI BACON SALAD
APPLE CRANBERRY PECAN SLA

Hot Lunch Buffet

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

FALL HARVEST BOWL

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.

Proteins (choose up to 2)

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

LUNCH ADD-ONS:

HONEY WHEAT PULL APART ROLLS

FRESH FRUIT SALAD PLATTER

MOCKTAIL ENHANCEMENT:

SPARKLING POMEGRANATE CITRUS MOCKTAIL

SPARKLING SPICED APPLE CIDER

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Treat Yourself

Graze Snacks

Priced per person, minimum of 6.

CARAMEL APPLE BOARD

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

GATHER & GRAZE BOARD

Baked brie and fig puff pastry, spiced pears, pumpkin hummus, crudité, grapes, spiced nuts, cinnamon pita chips and salty pretzels.

Snacks & Desserts

Priced per person, minimum of 6.

MINI APPLE ALMOND HONEY PARFAIT

CRUDITE WITH PUMPKIN HUMMUS CUPS

PUMPKIN ENERGY BITES

FRUIT AND NUT TRAIL MIX CUP

WHITE CHOCOLATE CRANBERRY BLONDIE

PUMPKIN PIE BARS

PECAN PIE BARS

CHOCOLATE CHUNK COOKIES

SEASONAL COOKIES

Beverages

FRESH BREWED COFFEE SERVICE FOR 8

regular, decaf, sugars and creamer

WATER 20 oz.

PREMIUM WATER 20 oz.

SPARKLING WATER

JUICE 10 oz.

SODA 20 oz.

ENERGY DRINK

LEVEL-UP (MOCKTAIL ENHANCEMENTS):

SPARKLING POMEGRANATE CITRUS MOCKTAIL

SPARKLING SPICED APPLE CIDER

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Seasonal Fresh Fork Feature

Fall Meal

Priced per person, minimum of 10 guests. Served with flavored sparkling beverages.

HOLIDAY TRADITION

16.

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

LEVEL-UP:

HONEY WHEAT PULL APART ROLLS

+2.5

PUMPKIN PIE BARS

+2.5

WHITE CHOCOLATE CRANBERRY BLONDIE

+4

SPARKLING SPICED APPLE CIDER MOCKTAIL

+4.5

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Holiday Inspirations

Create

Priced per person, minimum 10 guests. Served with individual waters.

BYO Holiday Feast

Main Entrée (choose up to 2)

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

Sides (choose up to 2)

Traditional

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

Healthy Holiday Traditions

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

Accompaniments (choose up to 2)

- 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 BROWNIES

PUMPKIN PIE BARS

PECAN PIE BARS

WHITE CHOCOLATE CRANBERRY BLONDIE

CHOCOLATE CHUNK COOKIES

SEASONAL COOKIE

Party Boards

Priced per person, minimum 10 guests.

CHARCUTERIE BOARD

assorted meats and cheeses with roasted asparagus, olives, crostini, spiced pecans, dried fruit and orange marmalade

SHRIMP COCKTAIL PLATTER

shrimp with cocktail sauce and lemons

SWEET AND SALTY SNACK BOARD

chocolate and yogurt dipped pretzels, dried fruit and nuts, chocolate coated candies, oranges, grapes, cheddar cheese, crackers and mini cookies

CHOCOLATE CHIP CANNOLI DIP PLATTER

whipped sweet ricotta dip with chocolate chips, cinnamon sugar crisps and strawberries

Trend-Worthy Bites

Priced per person, minimum 10 guests.

SAUSAGE STUFFING BITES WITH CRANBERRY SAUCE

STREET CORN DIP IN A TORTILLA CUP

SPINACH ARTICHOKE DIP SLIDER

CLOUDS ON TOAST (WHIPPED RICOTTA) WITH THYME ROASTED GRAPES)

CHOCOLATE ESPRESSO MARTINI MOUSSE CUP

Mocktails

Priced per person, minimum of 10 guests.

SPARKLING SPICED APPLE CIDER

HOLIDAY SANGRIA

SPARKLING POMEGRANATE CITRUS MOCKTAIL

Perfect for Office Gatherings!

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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.



Catering Conversations

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.