



SUMMER SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 6 guests.
Includes individual water.

SWEET & SAVORY STRUDELS

Assorted, sliced strudels including caprese egg white, western omelet with ham, and blueberry ricotta strudels. Served with fresh, whole strawberries and honey yogurt dipping sauce.

Breakfast Graze

Priced per person, minimum 6 guests.
Includes individual water.

CROISSANT BREAKFAST BOARD

Baked in-house croissants, dill egg salad, shaved ham, creamy honey Dijon sauce, sliced cucumbers, strawberries, assorted cheeses and jam.

ELEVATE YOUR BREAKFAST:

CHILI LIME FRUIT SALAD

**PETITE BLACKBERRY CHIA
PUDDING PARFAIT**

**MANGO COCONUT QUINOA
YOGURT PARFAIT**

**WHOLE STRAWBERRIES
WITH YOGURT SAUCE**

SCRAMBLED CAGE-FREE EGGS

**BACON, PORK SAUSAGE OR
PLANT-BASED SAUSAGE
(2 per person)**

Hot Breakfast

Priced per person, minimum 6 guests.
Includes individual water.

PROTEIN-PACKED EGG BAKE

Baked eggs with cottage cheese, crispy bacon, tomatoes and green onions. Served with roasted red bliss potatoes and arugula parmesan salad with lemon dressing.

BEVERAGE ADD-ONS

FRESH BREWED COFFEE SERVICE FOR EIGHT
regular, decaf, sugars and creamer

INDIVIDUALLY PACKAGED BEVERAGES

WATER

WATER (PREMIUM OPTION)

BUBLY SPARKLING WATER

JUICE

SODA

ENERGY DRINK

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

CUCUMBER MINT-MOSA

Cucumber, lime, mint and orange sparkling water

STRAWBERRY LIME MARGARITA

Strawberry puree, lime juice, agave nectar, orange juice and lime sparkling water



Lunch Creations

Graze

Priced per person, minimum 6 guests.
Includes individual water.

BYO CAESAR PITA POCKETS

A summer take on Caesar. Chopped romaine and parmesan, layered into warm pita pockets with herb grilled chicken and rosemary grilled shrimp with seasonal toppings. Served with bakers chips and chocolate chip cannoli dip platter with cinnamon sugar pita chips and fresh strawberries.

Boxed Lunches

Priced per person, minimum 6 guests.
Includes individual water.

SUMMER BOX

Your choice of a seasonal wrap served with chips and brownie.

Sandwich selections:

- Mediterranean Vegetable Hummus Wrap
- Southwestern Chicken Caesar Wrap

Lunch Buffets

Priced per person, minimum 10 guests.
Includes individual water.

SUMMER EARTH BOWL

A celebration of summer's best—seasonal vegetables and grains, designed for guests to build their own bowl with fresh toppings, vibrant flavors and plant-forward protein. Served with jalapeno cheddar cornbread and petite blackberry chia pudding parfaits.

Herb Grilled Chicken
Grilled Shrimp

ELEVATE YOUR LUNCH:

GRILLED SUMMER VEGETABLE PLATTER

CHILI LIME FRUIT SALAD

CAPRESE SKEWERS WITH PESTO (2 PER PERSON)

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

CUCUMBER MINT-MOSA

Cucumber, lime, mint and orange sparkling water

STRAWBERRY LIME MARGARITA

Strawberry puree, lime juice, agave nectar, orange juice and lime sparkling water



Treat Yourself

Graze Snacks

Priced per person, minimum of 6.

BRUSCHETTA BOARD

Balsamic roasted tomatoes, olive tapenade, pesto, marinated mozzarella, goat cheese, prosciutto and crostini.

B.Y.O. SNACKLE BOX

Guests can build their own snackle box with assorted sweet and sour candy, savory snack and trail mixes, dried fruit and chocolate-covered nuts.

Snacks & Desserts

Priced per person, minimum of 6 guests unless specified.

PETITE BLACKBERRY CHIA PUDDING PARFAIT

MANGO COCONUT QUINOA YOGURT PARFAIT

KEY LIME PIE BARS

CHILI LIME FRUIT SALAD

CAPRESE SKEWERS WITH PESTO (2 PER PERSON)

GRILLED SUMMER VEGETABLE PLATTER

WHOLE STRAWBERRIES WITH YOGURT DIPPING SAUCE

CHOCOLATE CHIP CANNOLI DIP PLATTER WITH CINNAMON SUGAR PITA CHIPS AND STRAWBERRIES

BEVERAGE ADD-ONS

FRESH BREWED COFFEE SERVICE FOR EIGHT
regular, decaf, sugars and creamer

INDIVIDUALLY PACKAGED BEVERAGES

WATER

WATER (PREMIUM OPTION)

BUBLY SPARKLING WATER

JUICE

SODA

ENERGY DRINK

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

CUCUMBER MINT-MOSA

Cucumber, lime, mint and orange sparkling water

STRAWBERRY LIME MARGARITA

Strawberry puree, lime juice, agave nectar, orange juice and lime sparkling water



Seasonal Feature

Summer Meal

Priced per person, minimum of 10 guests.

SUMMER GRILLING

Honey chipotle BBQ chicken, elote style potato salad, chili lime fruit, jalapeno cheddar cornbread muffins, strawberry margarita mocktail and key lime pie bars.

ADD ON:

CHOCOLATE CHUNK COOKIES

BEVERAGE ADD-ONS

FRESH BREWED COFFEE SERVICE FOR EIGHT

regular, decaf, sugars and creamer

INDIVIDUALLY PACKAGED BEVERAGES

WATER

WATER (PREMIUM OPTION)

BUBLY SPARKLING WATER

JUICE

SODA

ENERGY DRINK

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 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 large-scale 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.