



FALL/HOLIDAY SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

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

MINI SEASONAL SANDWICHES & WRAPS

14.

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

15.

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

13.

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	+4.2
EVERYTHING (BUT THE) BAGEL DEVILED EGGS	+2.5
MINI APPLE ALMOND HONEY PARFAIT	+3.5

MOCKTAIL ENHANCEMENT:

SPARKLING POMEGRANATE CITRUS MOCKTAIL	4.5
SPARKLING SPICED APPLE CIDER	4.5

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 15.5

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
- Vegetable focaccia sandwich
- 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

+4.2
+3.

MAKE IT A BOXED LUNCH!

16.

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

PREMIUM ADD-ONS

CREAMY BROCCOLI BACON SALAD
APPLE CRANBERRY PECAN SLAW

+4.
+4.

Hot Lunch Buffet

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

FALL HARVEST BOWL

17.

Build your own bowl with quinoa, brown rice, roasted butternut squash, rosemary potatoes, garlic-roasted broccoli and cauliflower, brussels sprouts, and carrots. Toppings include toasted pecans, dried cranberries, roasted sunflower seeds, parmesan cheese, green apple chipotle salsa, and parmesan peppercorn dressing. Choice of 2 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 4.5

SPARKLING SPICED APPLE CIDER 4.5

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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, roasted parsnip hummus, crudité, grapes, spiced nuts, cinnamon pita chips and salty pretzels.

Snacks & Desserts

Priced per person, minimum of 6.

8.	MINI APPLE ALMOND HONEY PARFAIT	3.5 EA
	CRUDITE WITH PUMPKIN HUMMUS CUPS	3.5 EA
	PUMPKIN ENERGY BITES	1.5 EA
	FRUIT AND NUT TRAIL MIX CUP	3.5 EA
	WHITE CHOCOLATE CRANBERRY BLONDIE	4. EA
	PUMPKIN PIE BARS	2.5 EA
	PECAN PIE BARS	4 EA

LEVEL-UP (MOCKTAIL ENHANCEMENTS):

SPARKLING POMEGRANATE CITRUS MOCKTAIL	4.5
SPARKLING SPICED APPLE CIDER	4.5

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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, pineapple glazed ham, 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 24.

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

- Creamy mashed potatoes
- 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	20./40.
PUMPKIN PIE BARS	15./30.
PECAN PIE BARS	25./55.
WHITE CHOCOLATE CRANBERRY BLONDIE	25/55.

Party Boards

Priced per person, minimum 10 guests.

CHARCUTERIE BOARD 10.5
assorted meats and cheeses with roasted asparagus, olives, crostini, spiced pecans, dried fruit and orange marmalade

SHRIMP COCKTAIL PLATTER 8.4
shrimp with cocktail sauce and a lemon

SWEET AND SALTY SNACK BOARD 6.
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 4.5
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 2.5

STREET CORN DIP IN A TORTILLA CUP 2.5

SPINACH ARTICHOKE DIP SLIDER 4.

CLOUDS ON TOAST (WHIPPED RICOTTA) WITH THYME ROASTED GRAPES) 4.

CHOCOLATE ESPRESSO MARTINI MOUSSE CUP 4.

Mocktails

Priced per person, minimum of 10 guests.

SPARKLING SPICED APPLE CIDER 4.5

HOLIDAY SANGRIA 4.5

SPARKLING POMEGRANATE CITRUS MOCKTAIL 4.5

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.