



IT'S BREAKFAST TIME RISE AND SHINE



CONTINENTAL

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

Continental (240-440 cal)

Assorted mini muffins and pastries with fresh sliced fruit

Build Your Own Fruit and Yogurt Parfait (310 cal)

Greek vanilla yogurt, seasonal fruit, granola, honey and dried cranberries

Add Overnight Oats (530 cal)

Breakfast Charcuterie (760 cal)

Dried fruit, artisan cheeses, cage-free hard-boiled eggs, candied bacon, shaved turkey, grapes, fruit preserves and croissants

Bagels (610 cal)

Served with butter, cream cheese and fruit preserves

ADD-ONS

Sliced Seasonal Fresh Fruit (40 cal)

Assorted Greek Yogurt Cup (120 cal)

Yogurt and Granola Parfait (250 cal)

Mini Pastries (120 - 320 cal)

Seasoned Potatoes (160 cal)

HOT BREAKFAST

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

Classic Hot Breakfast (600 cal)

Cage-free scrambled eggs, seasoned potatoes, bacon and fresh sliced fruit

Breakfast Enchiladas (560 cal)

Cage-free scrambled eggs, cheese, peppers and onions in a corn tortilla with avocado tomatillo salsa. Served with seasoned potatoes

Add Sausage (200 cal/2 links)

Mini Egg Stratas & Wraps (340 – 780 cal/2 each) Select two flavors:

- Spinach and Parmesan Strata (170 cal)
- Caramelized Onion and Ham Strata (190 cal)
- Egg and Cheese Wrap (270 cal)
- Southwestern Sausage Wrap (390 cal)
- Peppers, Egg and Sun-Dried Tomato Wrap (230 cal)

Breakfast Sandwiches (270 - 560 cal)

Select two flavors:

- Egg and Cheese Croissant (390 cal)
- Sausage, Egg and Cheese Croissant (560 cal)
- Ham, Egg and Cheese on Brioche (470 cal)
- Egg and Cheese on Wheat Muffin (270 cal)

READY FOR LUNCH?



BOXED LUNCHES

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

Executive Boxed Lunch (600 – 1,160 cal)*
Artisan sandwich or wrap, one side salad, whole fruit and a dessert bar

Boxed Lunch (690 – 1,050 cal)*
Artisan sandwiches or wraps, bakers chips and cookie

LUNCH PLATTERS

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

Mini Sandwiches (500 - 740 cal)

Selection of two mini sandwiches, choice of side salad, bakers chips and cookies

Artisan Sandwiches and Wraps (740-1,230 cal)

Selection of three sandwiches or wraps, choice of side salad, bakers chips and cookies

Build Your Own Deli (880-1,040 cal)

Variety of deli meats and cheeses, roasted vegetables, lettuce, tomato, condiments, artisan bread served with choice of side salad, bakers chips or cookies

DELI AND SIDE SALAD SELECTIONS

MINI SANDWICHES

- Caprese (230 cal)
- Turkey BLT (180 cal)
- Buffalo Chicken (200 cal)
- Tuna Salad (150 cal)
- Ham and Swiss (230 cal)

ARTISAN SANDWICHES

- Roasted Veg & Hummus (390 cal)
- Turkey Jack BLT (580 cal)
- Italian Hoagie (540 cal)
- Classic Chicken Salad (550 cal)

ARTISAN WRAPS

- Garden Veggie and Ranch (560 cal)
- Blackened Chicken Caesar (560 cal)
- Turkey Club (720 cal)
- Antipasto (710 cal)

SIDE SALADS

- Moroccan Quinoa Beet Salad (90 cal)
- Minted Fruit Salad (50 cal)
- Dijon Roasted Potato Salad (130 cal)
- Pesto Pasta Salad (140 cal)
- Garden Salad (180 cal)

Calories provided are per recipe serving. 2000 calories a day is used for general nutrition advice, but calorie needs vary. additional nutrition information available upon request.

^{*}choose up to three varieties of sandwiches or wraps per order for Executive and Boxed Lunch

LETTUCE CELEBRATE



SALADS

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

Salad Boxed Lunch

Choice of salad with dressing on the side. Served with chips, cookie and whole fruit.

Salad Choices:

- Chef (270 520 cal)
- Chopped Cobb (350-600 cal)
- Chicken Caesar (310 560 cal)
- Soy Ginger Salmon (560 810 cal)

Build Your Own Salad (300 - 530 cal)

Array of fresh garden salad ingredients, two dressings and garlic herb grilled pita bread.

Add:

- Ginger Sesame Tofu (170 cal)
- Herb Grilled Chicken (170 cal)
- Lemon Pepper Salmon (200 cal)
- Rosemary Grilled Shrimp Skewers (180 cal)

Dressing Choices:

- Fat-free Italian (25 cal)
- Caesar (230 cal)
- Balsamic Vinaigrette (160 cal)
- Ranch (230 cal)
- Blue Cheese (250 cal)

SALAD PLATTERS

Family-style salad with herb grilled pita bread and dressing on the side.

Small, Medium, Large or Party Sizes

**Pricing on Catertrax

Chicken Caesar (670 cal)

Greek Salad (300 – 550 cal)

Roasted Chicken Cobb (600 - 850 cal)

SIDE SALAD PLATTER

Small, Medium, Large or Party Sizes

**Pricing on Catertrax

Choice of Side Salad:

- Moroccan Quinoa Beet Salad (90 cal)
- Minted Fruit Salad (50 cal)
- Dijon Roasted Potato Salad (130 cal)
- Pesto Pasta Salad (140 cal)
- Garden Salad (190 cal)
- Caesar Salad (170 cal)

PLATTER SERVING SIZES

 Small
 Medium
 Large
 Party

 10 - 15
 20 - 25
 35 - 40
 50 - 60

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LET'S EXPLORE FLAVORS



Priced per person, minimum 10 quests. Served with individual water. Pricing on Catertrax.

Mediterranean Graze (460 cal)

Grilled pita, classic hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, Greek salad and tabbouleh served with choice of two proteins: Falafel (170 cal) Chicken Souvlaki (270 cal) or Lamb and Beef Gyro (380 cal)

Add Roasted Red Pepper Hummus and Pita Chips (320 cal)

Tacos (1070 – 1400 cal)

Grilled vegetables, citrus chicken carnitas, seasoned beef, spicy black beans, red rice, pico de gallo, salsa roja, shredded lettuce, cheddar cheese, sour cream and jalapenos with corn and flour tortillas. Served with house made tortilla chips and bottled water.

Make it plant-forward and swap seasoned beef for Beyond Chorizo

Add Guacamole (60 cal)

Simply Italian (1070 cal)

Pasta with pomodoro and alfredo sauces, garlic bread and Caesar salad with choice of two proteins: Herb Grilled Chicken (170 cal), Beef and Pork Meatballs (430 cal), Eggplant Parmesan (380 cal) or Chicken Parmesan (500 cal)

Add Anitpasto Platter (350 cal)

Smokehouse Barbeque (670 cal)

Southern-style bacon green beans, macaroni and cheese, creamy coleslaw, corn bread, bbq sauce and choice of two proteins: Smoked BBQ Tofu (240 cal), Pulled Chicken (200 cal), Pulled Pork (270 cal) Or Smoked Brisket (290 cal)

Power Grain Bowl (420 cal)

Chef's selection of fresh seasonal roasted vegetables, whole grains, specialty sauces and toppers

Add:

- Ginger Sesame Tofu (170 cal)
- Herb Grilled Chicken (170 cal)
- Lemon Pepper Salmon (200 cal)
- Rosemary Grilled Shrimp Skewers (180 cal)

LOOKING FOR SOMETHING DIFFERENT?

Contact us about creating a custom menu selection.

Calories provided are per recipe serving. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

IT'S TIME FOR SNACKS + BREAK



SNACKS

Priced per ½ dozen and dozen, respectively.
Pricing on Catertrax.

Cookies (180 - 210 cal)

Brownies (440 cal)

Cookies and Brownies (180 - 440 cal)

Mini Dessert Bars (120 - 170 cal)

Mini Cupcakes (120 - 150 cal)

Large Warm Pretzels (280 cal)

served with mustard and cheese dipping sauces

SNACK PLATTERS & TRAYS

Small, Medium, Large or Party Sizes

**Pricing on Catertrax

Fruit and Cheese with Crostini (180 cal)

Dark Chocolate and Mixed Nut Trail Mix (240 cal)

Flavored Popcorn

Select two: Salted (45 cal), Chili Spiced (60 cal), Rosemary (70 cal) or Dark Chocolate Ancho (70 cal)

Spiced Peanuts (170 cal)

PLATTER & TRAY SERVING SIZES

Small Medium Large Party 10 - 15 20 - 25 35 - 40 50 -60

THEMED BREAKS

Priced per person. Served with individual water.
Pricing on Catertrax.

Mediterranean Hummus Bar (300 cal)

Roasted red pepper and plain hummus with grilled pita, cucumbers, roasted red peppers and kalamata olives

Energy Break (400 cal)

Pepita chia cranberry granola bar bites, assorted mixed salted nuts and minted fruit salad

Breads and Spreads (150 cal)

Classic tomato bruschetta, caramelized onion spread, spinach artichoke spread with flatbread crisps and crostini

Dim Sum (720 cal)

Pork pot stickers, vegetable egg rolls, pot sticker sauce, soy sauce, pickled vegetables and coconut rice pudding

Energize Your Day with a Twist

Red Bull energy drink, sparkling water and diced fresh fruit



BEVERAGES

Pricing can be found on Catertrax. Items are priced per person unless noted by servings.

MAKE IT HOT

Fresh Brewed Coffee and Tea Service Regular, decaf, hot tea, lemons, honey, sugars and creamer

Regular Coffee Airpot (serves 10)

Decaf Coffee Airpot (serves 10)

Hot Tea Airpot (serves 10)

MAKE IT COOL

Individual Beverages

Cold Brew Coffee- Each

Starbucks Frappuccino- Each

Iced Tea sweet or unsweetened- Each

Bai Beverage (premium option)- Each

Lemonade- Each

Juice- Each

Soda-Each

ENERGIZE YOUR DAY

Monster-Each

Red Bull- Each

HYDRATE

Premium Water- Each

Sparkling Water-Each

Premium Sparkling Water-Each

Water- Each



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 that 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.

READY TO CREATE AN **EXPERIENCE?**

From celebrations marking company achievements to kick-offs for the future, and special occasions throughout the year, we'll make it all happen. We offer a wide range of services to meet every type of need. Contact us today and we will make sure your vision comes to life and ensure your event is a success.

MARKETPLACE.CATERTRAX.COM



THROWING A LITTLE GET TOGETHER



CELEBRATION

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

House Made Chips & Salsa (430 cal)

Add Guacamole (60 cal)

Add Queso (110 cal)

Bakers Chips & Dips (240 cal)

Select two: Dill Yogurt (35 cal), Creamy Caramelized Onion (85 cal), Roasted Red Pepper Hummus (120 cal), Ranch Dip (230 cal) or Creamy Spinach Artichoke Dip (130 cal)

Sliders (270-440 cal)

Select three: Meatball Provolone (320 cal), BBQ Pulled Pork (320 cal), Chipotle BBQ Beyond (270 cal) or Buffalo Blue Chicken (440 cal)

Charcuterie (440 cal)

Capicola, prosciutto, Boursin cheese, brie, goat cheese, cherry marmalade, smoked gouda, grilled asparagus, dried figs, marinated olives, spiced candied pecans, and toasted crostini

Small, Medium, Large or Party Sizes

**Pricing on Catertrax

Shrimp Cocktail Platter (120 cal)

Fruit & Cheese with Crostini (180 cal)

Vegetable Crudités and Hummus

Fruit Skewers with Yogurt Dipping Sauce (80 cal)

Mediterranean Tray (460 cal)

PLATTER & TRAY SERVING SIZES

 Small
 Medium
 Large
 Party

 10 - 15
 20 - 25
 35 - 40
 50 -60

ADD A SWEET SURPISE

Sheet cakes (full, $\frac{1}{2}$ or $\frac{1}{4}$) specialty desserts and cupcakes are also available. Contact us and elevate your event!

READY FOR A **PARTY**



PIZZA

House made rustic 16" pizzas, cut into 8 slices. Cal/slice.

Four Cheese (390 cal)

Mozzarella, provolone, parmesan and cheddar

Pepperoni (370 cal)

Mozzarella, crushed tomatoes, pepperoni

Roasted Vegetables (340 cal)

Fresh onions, sweet peppers, tomatoes

Margherita (290 cal)

Fresh mozzarella, roma tomatoes, fresh basil

Mushroom (340 cal)

Mozzarella, fresh mushrooms

The Works (410 cal)

Italian sausage, red onions, bell peppers, black olives, mozzarella cheese

Meat Lovers (390 cal)

Pepperoni, Italian sausage, ham, meatballs, mozzarella

Substitute any pizza with cauliflower crust

MAKE IT A PARTY

Priced per person. Pricing on Catertrax.

Garlic Knots (130 cal) minimum of 6 with marinara sauce

Side Salads

- Minted Fruit (50 cal)
- Caesar (170 cal)
- Garden (180 cal)
- Greek Spinach Salad (160 cal)

Side Salad and Individual Water

ADD SOME SPARKLE TO THE PARTY

Sparking Water (premium option)- Each

Sparking Water-Each

Soda-Each

Water-Each

FINISH WITH SOMETHING SWEET

Fresh Baked Cookies (180-210 cal)

Fudge Brownies (440 cal)

Assorted Dessert Bars (120-170 cal)