

Aramark Catering

# EVENT MENU







# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



# Breakfast

## BREAKFAST COLLECTIONS

All prices are per person and available for 8 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$6.79

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### QUICK START \$9.59

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$11.79

Individual Cereal Cups	180-230 Cal each
Milk	120 Cal/8 oz. servig
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	40-80 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v \$4.59 PER PERSON</b>	290-450 Cal each
Cinnamon Rolls <b>v \$5.99 EACH</b>	350 Cal each
Assorted Pastries <b>v \$3.59 PER PERSON</b>	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF \$3.99 PER PERSON</b>	35 Cal/2.5 oz. serving
Granola Bars <b>v \$2.49 EACH</b>	100-200 Cal each
Power Bars and Energy Bars <b>\$4.99 PER PERSON</b>	130-250 Cal each
Whole Fruit <b>VG EW PF \$1.39 EACH</b>	45-100 Cal each
Hard-Boiled Eggs <b>v \$1.59 EACH</b>	80 Cal each
Assorted Greek Yogurt Cups <b>v \$3.59 PER PERSON</b>	90-110 Cal each
Berry Yogurt Parfait <b>v \$4.99 PER PERSON</b>	370 Cal each

## HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

### AMERICAN BREAKFAST \$11.79

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.49

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>VG</b>	90 Cal each
Corn Tortilla - 6" <b>VG</b>	35 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	10 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

\*All packages include necessary accompaniments and condiments.

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

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 8 guests or more.

### BREAKFAST MEATS \$2.59 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):

Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Grilled Ham Steak	70 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

### TRADITIONAL SANDWICHES \$5.49 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <b>V PF</b>	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each

### BREAKFAST BURRITOS AND TACOS \$6.79 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo <b>V</b>	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar <b>V</b>	580 Cal each
Egg & Hash Breakfast Tacos (2 per guest) <b>V</b>	270 Cal each
Plant-Based Chorizo Breakfast Tacos (2 per guest) <b>VG EW</b>	360 Cal each
Egg & Chorizo Tacos (2 per guest)	180 Cal each
Sausage, Egg & Cheese Taco(2 per guest)	270 Cal each

Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

\*All packages include necessary accompaniments and condiments.

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

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

### DELI EXPRESS \$13.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (see right column)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC BOX LUNCH \$11.79

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (see right column)	150-770 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$16.09

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (see right column)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Pork Bacon Apple Slaw Sub with Bacon Apple Slaw, Romaine and Dijon Mayonnaise on an Asiago Sub <b>EW</b>	490 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Curried Turkey and Apple Wrap	660 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Chicken Caesar Wrap	630 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express and Classic Selections Buffet)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>v EW PF</b>	45 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>v</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>v EW</b>	170 Cal/3.5 oz. serving
Fresh Fruit Salad <b>vg PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>v</b>	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad <b>v EW PF</b>	200 Cal/3.75 oz. serving
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each





## Buffets

### THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

#### SOUP AND SALAD BUFFET \$15.99

Mixed Greens <b>VG</b>	5 Cal/3 oz. serving
Sliced Red Onions <b>VG</b>	10 Cal/1 oz. serving
Tomatoes <b>VG</b>	5 Cal/1 oz. serving
Cucumbers <b>VG</b>	5 Cal/1 oz. serving
Shredded Carrots <b>VG</b>	10 Cal/1 oz. serving
Shredded Cheddar Cheese <b>V</b>	110 Cal/1 oz. serving
Roasted Chickpeas <b>VG</b>	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing <b>V</b>	200 Cal/2 oz. serving
Italian Dressing <b>VG</b>	80 Cal/2 oz. serving
Croutons <b>V</b>	60 Cal/0.5 oz. serving
Bakery-Fresh Roll with Butter <b>V</b>	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

#### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$16.59

Old Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies <b>V</b>	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider <b>V</b>	190 Cal each
Slider Buns <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

#### SAUTEED CHICKEN MARSALA BUFFET \$15.99

Chicken Marsala	450 Cal/5 oz. serving
Asparagus and Baby Carrots	120 Cal/4 oz. serving
Mashed Potatoes	120 Cal/4 oz. serving
Rolls	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

#### TAVOLINO BUFFET \$18.19

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Rigatoni Marinara <b>V</b>	130 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.75 oz. serving
Miniature Cheesecake Tarts <b>V</b>	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving



# Buffets

## THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### BAKED POTATO BAR \$17.99

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	50 Cal/3.5 oz. serving
Baked Potatoes <b>VG</b>	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Steamed Broccoli <b>VG PF</b>	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese <b>V</b>	110 Cal/1 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving
Sour Cream <b>V</b>	60 Cal/1 oz. serving
Butter <b>V</b>	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler <b>V</b>	360 Cal/4.75 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice
Cheddar Cheese Sauce <b>V</b>	40 Cal/1 oz. serving

### TASTY TEX MEX \$16.09

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and	
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>VG</b>	250 Cal/2.75 oz. serving

### LATIN FLAVORS \$16.89

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch <b>V EW PF</b>	110 Cal/7.25 oz. serving
Grilled Flatbread <b>VG</b>	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	350 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Sopapillas <b>VG</b>	130 Cal/1.5 oz. serving

### YUCATAN BOWL \$16.09

Romaine Lettuce Salad <b>VG</b>	15 Cal/3 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Dulce De Leche Brownie <b>V</b>	220 Cal each

### TENDER CHICKEN PARMESAN \$15.99

Chicken Parmesan	430 Cal/5 oz. serving
Farm Fresh Vegetables	85 Cal/4 oz. serving
Roasted Red Skin Potatoes	150 Cal/4 oz. serving
Tossed Salad	150 Cal/4 oz. serving
Rolls	80 Cal each
Fudgy Brownies	220 Cal each

### ASIAN ACCENTS \$18.19

Peanut Lime Ramen Noodles <b>V</b>	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>V</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>VG EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

\*All packages include necessary accompaniments and condiments.

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

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## Buffets

### CHILLED SALAD BUFFET

#### Choice of One (1) Entree Salad

Blackened Chicken Caesar Entree Salad: Seared Blackened Chicken tossed with Fresh Romaine, Tomatoes, Croutons, Parmesan Cheese and served with Caesar Salad Dressing **\$14.99**

600 Cal/32 oz. serving

Bourbon Glazed Salmon Entree Salad: Entree Salad served with Fresh Seared Atlantic Salmon Filet brushes with a Bourbon Glaze, Fresh Romaine, Croutons, Tomatoes, Shredded Carrots, Shredded Zucchini, Shredded Yellow Squash **\$17.09**

600 Cal/32 oz. serving

Steak 'n' Crunch Salad: Crisp Lettuce Mix with Roasted Red Potatoes, Blue Cheese and Roasted Garlic Ranch topped with Carne Asada and Onion Crisp **\$18.19**

700 Cal/32 oz. serving

#### Choice of One (1) Side Salad

Potato Salad

260 Cal/4 oz. serving

Pasta Salad

170 Cal/4 oz. serving

Fresh Fruit Salad

80 Cal/4 oz. serving

#### Choice of One (1) Cookie

Oatmeal Raisin

200 Cal each

Sugar

230 Cal each

Chocolate Chips

240 Cal each

\*All packages include necessary accompaniments and condiments.

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

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Receptions

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 8 guests or more.

### CLASSIC CHEESE TRAY \$5.39 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini **v** 300 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$4.29 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip **v PF** 120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.79 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board Calories Vary Per Assortment

### HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.69 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips **v** 230 Cal/2.25 oz. serving

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 8 guests or more.

### TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$17.69

Carved Roasted Butterball® Turkey	170 Cal/3 oz. serving
Bakery-Fresh Dinner Roll <b>v</b>	160 Cal each
Sun-Dried Tomato Aioli <b>v</b>	210 Cal/1 oz. serving
Cranberry-Mandarin Relish <b>VG</b>	60 Cal/1 oz. serving
Mesquite Mayonnaise <b>v</b>	210 Cal/1 oz. serving

### SOFT PRETZEL BAR \$7.19

Hot Pretzels <b>VG</b>	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce <b>v</b>	50 Cal/1 oz. serving
Spicy Mustard Sauce <b>VG</b>	60 Cal/1 oz. serving
Yellow Mustard Sauce <b>VG</b>	25 Cal/1 oz. serving
Nacho Cheese Sauce <b>v</b>	40 Cal/1 oz. serving
Cajun Cheese Sauce <b>v</b>	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce <b>VG</b>	80 Cal/1 oz. serving
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving



# Receptions

## BREAKS

All prices are per person and available for 8 guests or more.

### THE HEALTHY ALTERNATIVE \$8.49

Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix <b>V</b>	280 Cal each
Granola Bars <b>V</b>	100-200 Cal each

### SNACK ATTACK \$6.39

Assorted Individual Bags of Chips <b>V</b>	100-160 Cal each
Roasted Peanuts <b>V</b>	180 Cal/1 oz. serving
Trail Mix <b>V</b>	280 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### CARAMEL CORN \$1.89

Caramel Corn	350 Cal/3 oz. serving
--------------	-----------------------

### MOVIE THEATER POPCORN \$3.19

Movie Theater Popcorn	150 Cal/1 oz. serving
-----------------------	-----------------------



# Beverages & Desserts

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags **\$2.79 PER PERSON** 0 Cal/8 oz. serving

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags **\$3.49 PER PERSON** 0 Cal/8 oz. serving

Bottled Water **\$2.79 EACH** 0 Cal each

Assorted Sodas - Bottle **\$2.79 EACH** 0-280 Cal each

Assorted Individual Fruit Juices **\$3.89 EACH** 100-150 Cal each

Red Bull **\$4.19 EACH** 0-110 Cal each

Infused Water **\$12.79 PER GALLON**

Choice of One (1) Fruit Infused Water:

Lemon Infused Water 0 Cal/8 oz. serving

Orange Infused Water 10 Cal/8 oz. serving

Apple Infused Water 20 Cal/8 oz. serving

Cucumber Infused Water 0 Cal/8 oz. serving

Grapefruit Infused Water 20 Cal/8 oz. serving

Peach Lemonade **\$21.59 PER GALLON** 120 Cal/8 oz. serving

Lemonade **\$2.79 PER PERSON** 90 Cal/8 oz. serving

Iced Tea **\$2.79 PER PERSON** 0 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies **\$2.39 PER PERSON** 220-240 Cal each

Bakery-fresh Brownies **\$3.39 PER PERSON** 250 Cal each

Gourmet Dessert Bars **\$3.39 PER PERSON** 200-420 Cal each

Assorted Petit Fours **\$29.79 PER DOZEN** 60-100 Cal each

Mini Cheesecake Parfait **\$3.09** 200-500 Cal each

Oreo Mini Cheesecake Parfait xx Cal/xx oz. serving

Salted Caramel Mini Cheesecake Parfait xx Cal/xx oz. serving

Snickers Mini Cheesecake Parfait xx Cal/xx oz. serving

Milky Way Mini Cheesecake Parfait xx Cal/xx oz. serving

Payday Mini Cheesecake Parfait xx Cal/xx oz. serving

Cherry Mini Cheesecake Parfait xx Cal/xx oz. serving

**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN

**PF** PLANT FORWARD



## ORDERING INFORMATION

### Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations. Orders placed within 24 hours of the event will incur a 40 rush fee,

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

\*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## CONTACT US TODAY


317.692.7445

[puccinelli-mario@aramark.com](mailto:puccinelli-mario@aramark.com)

[hobbs-patricia1@aramark.com](mailto:hobbs-patricia1@aramark.com)

Prices effective until 07/01/2026

Prices may be subject to change

© 2025 Aramark. All rights reserved.   
25082845\_0032482\_1