

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.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$48.59

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars v	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake v	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.39

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$32.09

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

***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 COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.49

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each

Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$12.39

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.39

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$3.19 PER PERSON	380-550 Cal each
Buttery Croissants Served with Butter and Jam \$3.19 PER PERSON	370 Cal each
Assorted Danish v \$3.19 PER PERSON	250-420 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.89 PER PERSON	35 Cal/2.5 oz. serving
Granola Bars v \$2.09 EACH	130-250 Cal each

Breakfast

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.19

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$14.99

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$12.79

Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments.

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Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

ASSORTED CEREAL CUPS SERVED WITH MILK

\$6.19 PER PERSON

Individual Cereal Cups ▼
Milk

180-230 Cal each
120 Cal each

BELGIAN WAFFLES \$7.49 PER PERSON

Belgian Waffles ▼

90 Cal each

Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) ▼

20 Cal/1 oz. serving

Whipped Cream ▼

50 Cal/0.5 oz. serving

Maple Syrup ▼

70 Cal/1 oz. serving

BREAKFAST MEATS \$2.49 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon

60 Cal each

Breakfast Sausage

60-180 Cal each

Grilled Ham Steak

60 Cal each

Turkey Bacon

60 Cal each

Turkey Sausage Link

60 Cal each

Turkey Sausage Patty

90 Cal each

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

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Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$15.99

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 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

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia \$18.49

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad vg	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Kale Pesto Turkey Ciabatta \$18.49

Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	550 Cal each
Chilled Dill Cucumber Salad vg ew pf	60 Cal/3.75 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Harvest Chicken Salad \$19.39

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$15.29

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

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.59

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 (pg 10)	20-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	210-260 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)

Roast Beef and Cheddar Sandwich	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Bruschetta Lavash with a Spicy Sriracha v pf	570 Cal each
Deli Sliced Ham and Cheddar on Multigrain bread	420 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$21.39

Choice of Three (3) Executive 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 (pg 10)	30-240 Cal each
Dill Pickle Slices VG	0 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies V	210-260 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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	580 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving

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Buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SPRINGTIME IN CAPRI - PLANT FORWARD BUFFET \$20.19

Tuscan White Bean Salad VG EW PF	80 Cal/4 oz. serving
Caprese Salad V PF	150 Cal/4 oz. serving
Garlic Breadsticks V	110 Cal each
Penne with Fresh Vegetables VG EW PF	180 Cal/9.5 oz. serving
Penne with Chicken and Kale EW PF	230 Cal/7 oz. serving
Orange Carrot Thimble Cake V	80 Cal each

ALL-AMERICAN PICNIC \$18.79

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BAKED POTATO BAR \$21.99

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
Apple Cobbler V	350 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	60 Cal/1 oz. serving





Buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CLASSIC PIZZA \$20.19

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Home-Style Kettle Chips VG EW PF	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices V EW	370 Cal/slice
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

TASTY TEX MEX \$22.69

Tortilla Chips V	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese V	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps V	20 Cal each

Buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EAST ASIAN EATS \$24.79

Egg Rolls	180 Cal each
Crispy Wontons	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	40 Cal/ 1 oz. serving
VG Chili Garlic Sauce	40 Cal/1 oz. serving
Yakisoba Noodles VG	140 Cal/2.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
Asian Tofu VG EW	190 Cal/3 oz. serving
Teriyaki Sauce VG	20 Cal/0.5 oz. serving
Raspberry Coconut Bars V	360 Cal/3.25 oz. serving

BASIC ITALIAN BUFFET \$20.19

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Garlic Breadsticks V	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna V PF	410 Cal/8.375 oz. serving
Vegetable Alfredo Lasagna V	470 Cal/11 oz. serving
Chocolate Dipped Biscotti V	190 Cal each

HARVEST BOUNTY \$25.89

Traditional Mixed Green Salad VG EW PF	50 Cal/3.5 oz. serving
Southern Biscuits with Butter V	190 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey EW	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

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Buffets

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade EW \$23.79	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW \$23.79	130 Cal/3 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$23.79	170 Cal/3 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$27.39	240 Cal/5 oz. serving
Moroccan Grilled Salmon \$25.19	130 Cal/2.75 oz. serving
Eggplant Lasagna V \$20.19	250 Cal/7.25 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$20.19	420 Cal/15.75 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	100 Cal/2.75 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Red Velvet Thimble Cake V	90 Cal each
Salted Caramel Thimble Cake V	140 Cal each
Pumpkin Crunch Mousse V	160 Cal/2.75 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

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Receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$38.69	40 Cal each
Franks in a Blanket	\$25.89	40 Cal each
Chicken Quesadillas	\$28.99	50 Cal each
Boneless Buffalo Wings	\$28.99	110 Cal each
Crab Cakes	\$38.69	35 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$30.99	80 Cal each
Spanakopita	v \$26.89	60 Cal each
Vegetable Spring Rolls	vg \$48.39	50 Cal each
Buffalo Cauliflower Wings	v \$23.29	25 Cal/2 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	v \$27.89	60-140 Cal each
Tenderloin and Bacon Jam Crostini	\$22.99	130 Cal each
Italian Pinwheel Skewer	\$37.99	90 Cal each
Mediterranean Antipasto Skewers	v \$36.69	60 Cal each
Traditional Tomato Bruschetta Crostini	v \$19.09	50 Cal each
Shrimp Cocktail	MARKET PRICE	70 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CLASSIC CHEESE TRAY \$6.19 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.89 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$8.29 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

HOUSE-MADE SPINACH DIP \$5.69 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

*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

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 12 guests or more.

HAPPY HOUR \$19.69

Chilled Spinach Dip served with Pita Chips v	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese v	410 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 oz. serving

TRADITIONAL CARVING - ROASTED TURKEY \$17.59

Carved Roasted Turkey EW	170 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter v	160 Cal each
Sun-Dried Tomato Aioli v	210 Cal/1 oz. serving
Cranberry-Mandarin Relish VG	60 Cal/1 oz. serving
Mesquite Mayonnaise v	210 Cal/1 oz. serving

TRADITIONAL CARVING - SLOW-COOKED BEEF \$17.59

Carved Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	180 Cal/1 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

ENERGY BREAK \$4.19

Granola Bars v	130-250 Cal each
Fruit Filled Bar v	130-250 Cal each
Breakfast Bar v	130-250 Cal each

THE HEALTHY ALTERNATIVE \$10.29

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Banana VG EW PF	100 Cal each
Pear VG	90 Cal each
Yogurt Cup v	80-150 Cal each
Trail Mix v	290 Cal each
Granola Bars v	130-250 Cal each

SNACK ATTACK \$8.29

Assorted Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	290 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

BREADS AND SPREADS \$5.69

Tortilla Chips v	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole VG PF	90 Cal/2 oz. serving
Ginger Verde Guacamole VG PF	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus VG PF	320 Cal/4 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Regular Coffee	\$1.99 PER PERSON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$1.99 PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$1.99 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.49 EACH	0 Cal each
Assorted Sodas (Can)	\$1.89 EACH	0-150 Cal each
Hot Apple Cider	\$25.89 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$25.89 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$19.09 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$19.09 PER GALLON	90 Cal/8 oz. serving
Infused Water	\$11.69 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		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼		
\$2.19 PER PERSON		210-260 Cal each
Bakery-fresh Brownies ▼		
\$3.19 PER PERSON		250 Cal/2.25 oz. serving
Chocolate Chip Cookie Brownies ▼		
\$3.19 PER PERSON		280 Cal/2.6 oz. serving
Chocolate Covered Strawberries ▼		
\$26.39 PER DOZEN		40 Cal each
New York Cheesecake (Each) ▼		
\$32.39 SERVES 8		440 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 72 hours 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.

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.

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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Prices effective until 07/01/2024
Prices may be subject to change

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