



# EVENT MENU

BRENAU  
CATERING



# ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS \$46.29

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 15 guests or more.

### DELICIOUS DAWN

✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ PF Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

### AM PERK UP

✓ Granola Bars	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 and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

### POWER UP LUNCH

✓ VO Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
✓ EW Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓ EW PF Green Beans Gremolata	70 Cal/3 oz. serving
✓ EW Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
EW Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	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	230 Cal/2.25 oz. serving
✓ EW PF Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

# ALL-DAY PACKAGES



## MEETING WRAP UP \$38.39

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 15 guests or more.











### MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving








### THE ENERGIZER

Donut Holes	45-90 Cal each
  Ripe Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	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	620 Cal each
  Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
  Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
 Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
 Individual Bag of Chips	100-160 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
 Bakery-Fresh Brownies	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	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
 Salsa Roja	20 Cal/1 oz. serving
 Salsa Verde	5 Cal/1 oz. serving
 Pico De Gallo	5 Cal/1 oz. serving
  Assorted Whole Fruit	45-100 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

## SIMPLE PLEASURES \$30.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.






### SIMPLE CONTINENTAL

 Assorted Donuts	240-500 Cal each
 Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	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	500 Cal each
 Individual Bag of Chips	100-160 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

 Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
 Salsa Roja	20 Cal/1 oz. serving
 Salsa Verde	5 Cal/1 oz. serving
 Pico De Gallo	5 Cal/1 oz. serving
  Assorted Whole Fruit	45-100 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	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 15 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$9.99


Choice of One (1) Breakfast Pastry:

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

Bottled Water 0 Cal each

Gourmet Coffee and Hot Tea (decaf upon request) 0 Cal/8 oz. serving

### MINI CONTINENTAL \$11.79



- ✓ Miniature Muffins 80-120 Cal each
  - ✓ Miniature Danish 140-170 Cal each
  - ✓ Miniature Bagels 110-160 Cal each
  - ✓  Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
- Bottled Water 0 Cal each
- Gourmet Coffee and Hot Tea (decaf upon request) 0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

- ✓ Assorted Bagels with Butter, Cream Cheese and Jam \$3.09 Per Person 290-450 Cal each

Buttery Croissants Served with Butter and Jam \$26.09 Per Dozen 370 Cal each

- ✓ Assorted Scones Served with Butter and Jam \$26.09 Per Dozen 400-440 Cal each

  Seasonal Fresh Fruit Platter \$3.69 Per Person 35 Cal/2.5 oz. serving

- ✓ Granola Bars \$2.09 Each 130-250 Cal each

Assorted Yogurt Cups \$2.69 Each 50-150 Cal each

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# BREAKFAST

## HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:

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

### SILVER DOLLAR BREAKFAST BUFFET \$12.19

✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✓ Silver Dollar Pancakes	40 Cal each
✓ Maple Syrup	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$14.29

✓ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
✓ Country Egg Scramble	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

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



# BREAKFAST

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

### YOGURT PARFAITS \$5.09 Per Person

Choose Your Favorite:

- |  |              |
|--|--------------|
| ✓ Blueberry Orange Yogurt Parfait  | 390 Cal each |
| ✓  Apple, Raisin and Cranberry Yogurt Parfait | 400 Cal each |
| ✓  Honey Ginger Pear Yogurt Parfait           | 450 Cal each |
| ✓ Strawberry Yogurt Parfait  | 360 Cal each |

### JUST PANCAKES \$5.99 Per Person

- |   |                      |
|---|----------------------|
| ✓ Silver Dollar Pancakes  | 40 Cal each          |
| ✓  Maple Syrup | 70 Cal/1 oz. serving |

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 15 guests or more.

### DELI EXPRESS \$15.19

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	100-160 Cal each
Assorted Baked Breads and Rolls	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)	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 Cal/1 oz. serving
Assorted Craveworthy Cookies	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

#### Kale Pesto Turkey Ciabatta \$17.69

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

#### Harvest Chicken Salad \$18.59

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	160 Cal each
Fresh Fruit Cup	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Salmon Caesar Salad \$18.59

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter	160 Cal each
Fresh Fruit Cup	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$14.59

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	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.69

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	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies	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)

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 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 15 guests or more.

### THE EXECUTIVE LUNCHEON \$20.39

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
VG Dill Pickle Slices	0 Cal/1 oz. serving
VG Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
VG Assorted Craveworthy Cookies	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
Roast Beef, Swiss and Mushroom Sub	440 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
VG Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta	600 Cal each

## SIDE SALAD SELECTIONS

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

VG VG PP Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
VG Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
VG VG Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
VG PP Fresh Fruit Salad	35 Cal/2.5 oz. serving
VG Strawberry Melon Salad	40 Cal/3 oz. serving
VG Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
VG Ranch Pasta Salad	110 Cal/3 oz. serving

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## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### BBQ NATION \$21.59

Choice of One (1) Salad:

- ✓ Potato Salad 240 Cal/4 oz. serving
- ✓ Sweet Potato Salad 290 Cal/4 oz. serving
- ✓ EW Old-Fashioned Coleslaw 150 Cal/4 oz. serving
- ✓ VG EW Lexington Slaw 30 Cal/4 oz. serving

Choice of One (1) Bread:

- ✓ Corn Muffin 220 Cal each
- ✓ Southern Biscuits 190 Cal each
- Texas Toast 120 Cal each

Choice of Two (2) Sides:

- ✓ Macaroni and Cheese 210 Cal/4 oz. serving
- BBQ Pinto Beans 150 Cal/4 oz. serving
- Black-Eyed Peas 140 Cal/4 oz. serving
- ✓ Bacon & Onion Green Beans 90 Cal/4 oz. serving

Choice of Two (2) Entrees:

- Smoked BBQ Pulled Pork 40-110 Cal/3 oz. serving
- Sliced Beef Brisket 30-80 Cal/2 oz. serving
- BBQ Spiced Shredded Chicken 160 Cal/3 oz. serving
- ✓ VG PF BBQ Pulled Oats Sandwich 430 Cal each
- Nashville BBQ Pulled Pork Sandwich 500 Cal each
- ✓ Bakery-Fresh Dinner Roll for Sandwiches 160 Cal each

Choice of Two (2) Sauces:

- Nashville BBQ Sauce 70 Cal/1 oz. serving
- ✓ VG Carolina BBQ Sauce 20 Cal/1 oz. serving
- Texas BBQ Sauce 50 Cal/1 oz. serving
- ✓ Alabama BBQ Sauce 160 Cal/1 oz. serving
- ✓ VG Barbecue Sauce 170 Cal/1 oz. serving
- ✓ Assorted Craveworthy Cookies 210-260 Cal each

### EASTERN INFLUENCES - CHILLED BUFFET \$23.59

- Coriander Peanut Ramen Noodles 200 Cal/3 oz. serving
- Szechuan Green Beans 110 Cal/4 oz. serving
- Teriyaki Salmon on Sweet Chile Cucumber 80 Cal/2.25 oz. serving
- ✓ EW Orange Glazed Chicken with Sesame Spinach 230 Cal/5.5 oz. serving
- ✓ Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

## BUFFETS

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.59

- ✓ EW Fresh Country Coleslaw 150 Cal/3 oz. serving
- Collard Greens 90 Cal/3 oz. serving
- ✓ VG PF Vegetarian Baked Beans 220 Cal/4 oz. serving
- ✓ Macaroni and Cheese 250 Cal/4 oz. serving
- ✓ Hush Puppies 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
- Pulled BBQ Pork 290 Cal/3 oz. serving
- Anise Herbed Pulled Pork 220 Cal/3 oz. serving
- ✓ Slider Buns 80 Cal each
- ✓ Assorted Craveworthy Cookies 210-260 Cal each
- ✓ Bakery-Fresh Brownies 250 Cal/2.25 oz. serving











# BUFFETS












## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### BASIC ITALIAN BUFFET \$19.29

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

### TASTY TEX MEX \$21.59

-  Tortilla Chips 260 Cal/3 oz. serving
-  Mexican Rice 130 Cal/3 oz. serving
-    Charro Beans 80 Cal/3 oz. serving
-  Sautéed Peppers and Onions 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 380 Cal/2 oz. serving
- Choice of Two (2) Salsas:
  -  Pico De Gallo 10 Cal/1 oz. serving
  -  Salsa Verde 5 Cal/1 oz. serving
  -  Salsa Roja 20 Cal/1 oz. serving
  -  Cinnamon Crisps 20 Cal each



### LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at [MARSH-LISA1@ARAMARK.COM](mailto:MARSH-LISA1@ARAMARK.COM) / 770.538.4600 or [MARSH-LISA1@ARAMARK.COM](mailto:MARSH-LISA1@ARAMARK.COM) to explore more options and personalize your buffet to fit your event.

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## THEMED BUFFETS

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### HARVEST BOUNTY \$24.59

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

### ALL-AMERICAN PICNIC \$17.79

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

## BUFFETS

### BAKED POTATO BAR \$20.89

-    Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch 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 350 Cal/4.75 oz. serving
  -  Apple Pie 410 Cal/slice
  -  Add on Cheddar Cheese Sauce 60 Cal/1 oz. serving












# 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	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	180 Cal/3.75 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
   Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
  Seasonal Fresh Fruit Salad	35 Cal/2.25 oz. serving







### BUFFET ENTREES

 Lemon Artichoke Chicken Breast \$26.09	210 Cal/5.75 oz. serving
 Grilled Lemon Rosemary Chicken \$22.69	130 Cal/3 oz. serving
 Slow-Roasted Turkey Breast Rubbed with Sage and Thyme \$22.69	170 Cal/3 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$26.09	240 Cal/5 oz. serving
 Maple Dijon Salmon \$23.99	270 Cal/3.25 oz. serving
Roast Beef with Demi Glace \$26.09	260 Cal/6 oz. serving
 Eggplant Lasagna \$19.29	250 Cal/7.25 oz. serving

### BUFFET SIDES

   Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
   Brussels Sprouts with Almond Butter	70 Cal/3 oz. serving
   Ginger Honey Glazed Carrots	110 Cal/3.25 oz. serving
 Creamy Garlic Mashed Potatoes	120 Cal/3.75 oz. serving
 Roasted Red Potatoes	100 Cal/2.75 oz. serving
  Quinoa and Wild Rice Blend	80 Cal/2.75 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

### BUFFET FINISHES

  Apple Pie	410 Cal/slice
 Cherry Cheesecake Tarts	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
 Spiced Carrot Cake	350 Cal/slice
 Chocolate Cake	340 Cal/slice
 Red Velvet Thimble Cake	90 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)

Swedish Meatballs	\$24.59	110 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$54.09	50 Cal each
Buffalo Style Chicken Spring Rolls	\$27.49	50 Cal each
Boneless Sweet 'n Spicy Wings	\$27.49	150 Cal each
Crab Cakes	\$36.69	35 Cal each
✔ Mac n' Cheese Melts	\$25.59	80 Cal each
✔ Veggie Spring Rolls	\$45.99	50 Cal each
✔ Buffalo Cauliflower Wings	\$22.49	25 Cal/2 oz. serving

### RECEPTION HORS D'OEUVRES (COLD)

✔ Assorted Petit Fours	\$26.59	60-140 Cal each
✔ Cool Citrus Mini Cheesecakes	\$26.59	80 Cal each
Smoked Salmon Mousse Cucumber Round	\$21.79	100 Cal each
✔ Veggie Hummus Cup	\$29.49	170 Cal each
✔ Traditional Tomato Bruschetta Crostini	\$18.19	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 15 guests or more.

### **SEASONAL FRESH FRUIT PLATTER**

\$43.29 Serves 12

35 Cal/2.5 oz. serving

### **ASSORTED TEA SANDWICHES** \$81.49 Serves 12

An assortment of our most popular Tea Sandwiches

Chicken and Slaw


230 Cal each

Roast Beef and Brie

260 Cal each

 Egg Salad

290 Cal each

 Mozzarella


240 Cal each

### **CHEF'S CHOICE CHARCUTERIE BOARD**

Market Price Serves 12



Calories Vary Per Assortment

### **HOUSE-MADE SPINACH DIP** \$48.29 Serves 12

 House-Made Spinach Dip served with Fresh Pita Chips

230 Cal/2.25 oz. serving

### **HUMMUS WITH PITA CHIPS** \$48.29 Serves 12

  Hummus with Pita Chips

250 Cal/4.5 oz. serving

### MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. **CANCELLATIONS:** Must be made at least 4 business days in advance.

\*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 15 guests or more.

### DIM SUM \$13.79

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each

Choice of Two (2) Dipping Sauces:

✓ Sweet Soy Sauce	40 Cal/1 oz. serving
✓ Sweet and Sour Sauce	30 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving

Sweet and Spicy Boneless Chicken Wings with Celery Sticks	590 Cal/7.5 oz. serving
✓ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

### GROWN UP MAC AND CHEESE \$15.79

✓ Chipotle Macaroni and Cheese	480 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
✓ Roasted Mushrooms	90 Cal/3 oz. serving
✓ Peas	70 Cal/3 oz. serving
✓ Broccoli Bits	40 Cal/1.76 oz. serving
✓ Scallions	0 Cal/0.25 oz. serving

### LOADED TOTCHOS \$15.89

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
✓ Vegan Chorizo Crumbles	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
✓ Pico de Gallo	5 Cal/1 oz. serving
✓ Sour Cream	60 Cal/1 oz. serving
✓ Jalapeno Peppers	5 Cal/0.5 oz. serving
✓ Scallions	10 Cal/2 oz. serving

## BREAKS

All prices are per person and available for 15 guests or more.

### ENERGY BREAK \$4.19

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

### SNACK ATTACK \$7.89

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

### EXECUTIVE COFFEE BREAK \$6.79

✓ Assorted Dessert Bars	300-360 Cal/2.75 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Gourmet Coffee and Hot Tea (decaf upon request)	0 Cal/8 oz. serving

## ALLERGEN INFORMATION

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.



# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	
\$2.99 Per Person	0 Cal/8 oz. serving
Regular Coffee \$1.89 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
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Sparkling Water \$2.39 Each	0 Cal each
Iced Tea \$18.19 Per Gallon	0 Cal/8 oz. serving
Lemonade \$18.19 Per Gallon	90 Cal/8 oz. serving
Infused Water \$11.09 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
Peach Iced Tea \$20.89 Per Gallon	80 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies	210-260 Cal each
\$18.19 Per Dozen	
Bakery-fresh Brownies	250 Cal/2.25 oz. serving
\$21.99 Per Dozen	
Custom Artisan Cupcakes \$26.59 Per Dozen	
Chocolate Cupcake with Fudge Icing	480 Cal each
Vanilla Cupcake	380 Cal each
Bananas Foster Cupcake	180 Cal each
Devil's Food Cupcake	380 Cal each
Chocolate Covered Strawberries	40 Cal each
\$24.99 Per Dozen	
New York Cheesecake (Each)	440 Cal/slice
\$30.69 Serves 8	



Vegetarian Vegan Eat Well Plant Forward

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.

## 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

## CONTACT US TODAY

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