

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

ALL DAY DELICIOUS \$43.29

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 10 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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$37.49

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 10 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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$28.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts ▼	240-500 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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 ▼ EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
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 ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.

*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 10 guests or more. All appropriate condiments included.

"TART"INES AND OATS \$13.59

Choice of Two (2) Breakfast Tartines:		
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each	
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese V PF	80 Cal each	
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber V PF	70 Cal each	
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each	
Open Face Avocado Egg Croissant with Sriracha	250 Cal each	
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	200 Cal each	
Strawberry Banana Nutella Toast V	450 Cal each	
Choice of Two (2) Overnight Grains:		
Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola V	270 Cal each	
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each	
Dragonfruit Mango Banana Chia Pudding with Chia Quinoa Crunch VG EW	190 Cal each	
Overnight Strawberry Oatmeal V PF	320 Cal each	
Overnight Blueberry Oatmeal V EW	210 Cal each	
Overnight Apple Cinnamon Oatmeal V PF	480 Cal each	
Overnight Pear & Pecan Oatmeal V	390 Cal each	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving	
Iced Water	0 Cal/8 oz. serving	
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving	

MINI CONTINENTAL \$10.19

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

QUICK START \$11.79

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
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Pastries V \$2.69 Per Person	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.29 Per Person	35 Cal/2.5 oz. serving
Granola Bars V \$2.09 Each	130-250 Cal each
Assorted Yogurt Cups \$3.29 Each	50-150 Cal each
Whole Fruit VG EW PF \$1.49 Each	45-100 Cal each
Vegan Zucchini Breakfast Bread VG PF \$16.29 Serves 12	270 Cal/3 oz. serving

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$13.79

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

SUNRISE SANDWICH BUFFET \$11.89

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
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 V PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$13.69

Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast ▼	100 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
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

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 10 guests or more.

YOGURT PARFAITS \$5.99 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait v	390 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v PF	400 Cal each
Honey Ginger Pear Yogurt Parfait v PF	450 Cal each
Strawberry Yogurt Parfait v	360 Cal each

YOGURT PARFAIT BAR \$9.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey v	40 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

ASSORTED CEREAL CUPS SERVED WITH MILK \$5.89 PER PERSON

Individual Cereal Cups v	180-230 Cal each
Milk	120 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 10 guests or more.

DELI EXPRESS \$12.99

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

Chicken, Blue Cheese and Pear Salad \$16.29	
Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	630 Cal/13.5 oz. serving
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

Thai Beef Salad \$17.59	
Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts and a Thai Vinaigrette	580 Cal/13.8 oz. serving
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

Salmon Caesar Salad \$17.99	
Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
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 \$12.29

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 \$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 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)	
Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta	610 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 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 10 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	
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)	
Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	480 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	600 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon", Lettuce, Tomato and Mayo VG EW PF	390 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	540 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
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NORTH BY NORTHWEST \$21.59

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	320 Cal each
Maple Dijon Salmon EW	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Individual Blackberry Cobbler Duste with Cinnamon Sugar V	320 Cal each

CAJUN COLLECTION \$18.49

Cajun Coleslaw VG PF	60 Cal/1.75 oz. serving
Fiesta Cornbread V	120 Cal each
Red Beans and Rice V EW PF	130 Cal/4.5 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/3.5 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya VG EW PF	200 Cal/9.625 oz. serving
Shrimp Etouffee	190 Cal/8.25 oz. serving
Creole BBQ Chicken	380 Cal/6 oz. serving
Bananas Foster Cupcakes V	180 Cal each

SOUP AND SALAD BUFFET \$17.49

Garden Fresh Mixed Greens VG	15 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Roasted Chickpea VG	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing V	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each





BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

LAZY SUMMER BBQ \$26.29

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Gourmet Dessert Bars V	300-360 Cal/2.75-3.25 oz. serving

TASTY TEX MEX \$18.89

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 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TACO DEL SEOUL \$17.79

Egg Rolls	180 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
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Corn Tortillas vg	40 Cal each
Bibb Lettuce Wrap vg	0 Cal/0.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
Korean BBQ Tofu vg	140 Cal/2 oz. serving
Asian Slaw vg EW PF	20 Cal/1.25 oz. serving
Pickled Cucumbers vg	10 Cal/1 oz. serving
Pickled Carrot and Daikon vg PF	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Mango Salsa v	30 Cal/1 oz. serving
Shredded Green Cabbage vg	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.25 oz. serving
Cilantro vg	0 Cal/0.125 oz. serving
Toasted Sesame Seeds vg	20 Cal/0.125 oz. serving
Chopped Peanuts vg	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert v PF	220 Cal/5.85 oz. serving

NOODLE BAR BASICS \$19.49

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg PF	70 Cal/2.25 oz. serving
Garlic Breadsticks v	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles vg	180 Cal/4 oz. serving
Fettuccine Noodles vg	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli vg PF	10 Cal/1 oz. serving
Onions vg	10 Cal/0.5 oz. serving
Tomatoes vg	10 Cal/1 oz. serving
Zucchini vg	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu vg	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce v	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Choice of One (1) Dessert:	
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

BAKED POTATO BAR \$19.29

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

*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

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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$26.09	300 Cal/5 oz. serving
Chicken and Shrimp Creole EW \$22.69	250 Cal/8.75 oz. serving
Honey Mustard Pork Loin EW \$22.69	270 Cal/4 oz. serving
Moroccan Grilled Salmon \$23.99	130 Cal/2.75 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$26.09	340 Cal/5 oz. serving
Eggplant Lasagna V \$19.29	250 Cal/7.25 oz. serving
Cavatappi A La Toscana V EW PF \$19.29	420 Cal/15.75 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Smokey Sweet Potato Au Gratin V	140 Cal/4 oz. serving
Caramelized Onion Mashed Potatoes V	130 Cal/3.5 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Salted Caramel Thimble Cake V	140 Cal each
Pumpkin Crunch Mousse V	160 Cal/2.75 oz. serving

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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	\$36.69	40 Cal each
Beef Empanadas	\$29.49	80 Cal each
Chicken Quesadillas	\$27.49	50 Cal each
Chicken and Waffle with Spicy Syrup	\$27.49	45 Cal each
Boneless Buffalo Wings	\$27.49	110 Cal each
Coconut Shrimp	\$33.89	50 Cal each
Brie, Pear & Almond Beggar's Purses	\$30.29	90 Cal each
Mac n' Cheese Melts	\$25.59	80 Cal each
Vegetable Spring Rolls	\$36.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$21.79	130 Cal each
Mediterranean Antipasto Skewers	\$37.79	60 Cal each
Veggie Hummus Cup	\$29.49	170 Cal each
Traditional Tomato Bruschetta Crostini	\$18.79	50 Cal each
Strawberry Ricotta Toast Points	\$18.19	40 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 10 guests or more.

CLASSIC CHEESE TRAY \$4.59 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

SEASONAL FRESH FRUIT PLATTER \$4.09 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$7.89 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

BLACK BEAN, CORN AND PICO GUACAMOLE \$4.39 PER PERSON

Black Bean, Corn and Pico Guacamole served with Tortilla Chips **VG PF**

320 Cal/6.75 oz. serving

HOUSE-MADE SPINACH DIP \$4.09 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

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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 10 guests or more.

SPANISH PAELLA \$14.79

Saffron Rice Paella with Sausage, Roasted Pork Loin,
Grilled Chicken and Spanish Vegetables 310 Cal/10 oz. serving

GROWN UP MAC AND CHEESE \$15.79

Chipotle Macaroni and Cheese **v** 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 **VG EW PF** 90 Cal/3 oz. serving
Peas **VG EW PF** 70 Cal/3 oz. serving
Broccoli Bits **VG EW PF** 40 Cal/1.76 oz. serving
Scallions **VG** 0 Cal/0.25 oz. serving

SOFT PRETZEL BAR \$6.09

Hot Pretzels **VG** 180 Cal each
Choice of Three (3) Dipping Sauces:
 Honey Mustard Sauce **v** 120 Cal/1 oz. serving
 Spicy Mustard Sauce **VG** 30 Cal/1 oz. serving
 Yellow Mustard Sauce **VG** 20 Cal/1 oz. serving
 Nacho Cheese Sauce 40 Cal/1 oz. serving
 Vegan Cheddar Cheese Sauce **VG** 60 Cal/1 oz. serving
 Cajun Cheese Sauce **v** 70 Cal/1 oz. serving
 Buffalo Blue Sauce **v** 30 Cal/1 oz. serving
 Chocolate Sauce **VG** 60 Cal/1 oz. serving
 Caramel Sauce **v** 80 Cal/1 oz. serving

BREAKS

All prices are per person and available for 10 guests or more.

THE HEALTHY ALTERNATIVE \$9.29

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 \$7.89

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

REV'D UP AND READY TO GO \$8.49

Chocolate Orange Power Poppers **VG** 120 Cal each
Fruit Skewers with Yogurt Honey Dip **v EW** 90 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip **v PF** 220 Cal/6.5 oz. serving
Cinnamon-Honey Granola **v** 360 Cal/3 oz. serving

EXECUTIVE COFFEE BREAK \$5.89

Assorted Dessert Bars **v** 300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies **v** 250 Cal/2.25 oz. serving
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.59 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.09 Each	0 Cal each
Assorted Sodas (Can)	\$2.09 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.09 Each	110-170 Cal each
Cold Brew Coffee	\$28.79 Per Gallon	0 Cal/8 oz. serving
Hot Apple Cider	\$19.79 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate	\$19.79 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$19.79 Per Gallon	0 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
Blood Orange Lemonade	\$20.89 Per Gallon	120 Cal/8 oz. serving

DESSERTS

▼ Assorted Blondies	\$2.19 Per Person	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies	\$2.19 Per Person	210-260 Cal each
▼ Bakery-fresh Brownies	\$2.19 Per Person	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars	\$3.09 Per Person	300-360 Cal/2.75-3.25 oz. serving
▼ Vegan Peach-Banana Cake (Each)	\$21.59 Serves 8	300 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

864.656.2058 / 864.656.1024
clemsoncatering@clemson.edu
clemsoncatering.catertrax.com

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

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