

## WHAT'S INSIDE

Page 4: All-Day Packages
Page 6: Breakfast
Page 10: Sandwiches \& Salads

Page 11: Buffets
Page 15: Receptions
Page 18: Beverages \& Desserts
v VEGETARIAN
EW EAT WELL
PF PLANT FORWARD

```


\section*{ALL-DAY PACKAGES}

\section*{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 24 guests or more.
\begin{tabular}{lr}
\hline DELICIOUS DAWN & \\
\hline Assorted Muffins v & \(380-550\) Cal each \\
Assorted Scones v & \(400-440\) Cal each \\
Seasonal Fresh Fruit Platter vG PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
Assorted Juice & \(110-170 \mathrm{Cal} / 8\) oz. serving \\
Iced Water & \(0 \mathrm{Cal} / 8\) oz. serving \\
Gourmet Regular and Decaf Coffee & 0 Cal/8 oz. serving
\end{tabular}
o Cal/8 oz. serving

\section*{AM PERK UP}

\section*{Granola Bars v}

130-250 Cal each
Assorted Yogurt Cups
Iced Tea
80-150 Cal each
Iced Water
\(0 \mathrm{Cal} / 8\) oz. serving

Gourmet Regular and Decaf Coffee
0 Cal/8 oz. serving
\(0 \mathrm{Cal} / 8\) oz. serving

\section*{POWER UP LUNCH}

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

\section*{PM PICK ME UP}

Chilled Spinach Dip with Tortilla Chips v
\(230 \mathrm{Cal} / 2.25\) oz. serving
\(70 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Grilled Vegetable Tray vg ew pf
Bakery-Fresh Brownies v
Iced Water
\(250 \mathrm{Cal} / 2.25\) oz. serving
Gourmet Regular and Decaf Coffee
\(0 \mathrm{Cal} / 8\) oz. serving

\section*{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 24 guests or more.

\section*{MORNING MINI}
Miniature Muffins v 80-120 Cal each


Miniature Danish v 40-170 Cal each
100-110 Cal each 400-450 Cal each o Cal/8 oz. serving
ced Water o Cal/8 oz. serving
o Cal/8 oz. serving
Gourmet Regular and Decaf Coffee

45-90 Cal each
THE ENERGIZER

\section*{Donut Holes v}

100 Cal each
Ripe Bananas vg Ew PF
Iced Tea
Iced Water
\(0 \mathrm{Cal} / 8\) oz. serving
Gourmet Regular and Decaf Coffee
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
o Cal/8 oz. serving

\section*{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 \(35 \mathrm{Cal} / 2.5\) oz. serving
Choice of One (1) Salad:
Classic Garden Salad with Fresh
Seasonal Vegetables and Balsamic
Vinaigrette and Ranch vg Ew PF
Grilled Vegetable Pasta Salad vg
Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Iced Tea
Iced Water
\(50 \mathrm{Cal} / 3.5\) oz. serving
\(120 \mathrm{Cal} / 3\) oz. serving 100-160 Cal each 210-260 Cal each
\(250 \mathrm{Cal} / 2.25\) oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

\section*{MID-DAY MUNCHIES}

\section*{Tortilla Chips v}
\(260 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Choice of Two (2) Salsas:
Salsa Roja vg 20 Cal/1 oz. serving

Salsa Verde vg \(5 \mathrm{Cal} / 1\) oz. serving
Pico De Gallo ve
\(5 \mathrm{Cal} / 1\) oz. serving
45-100 Cal each
210-260 Cal each
o Cal/8 oz. serving
o Cal/8 oz. serving

\section*{ALL-DAY PACKAGES}

\section*{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 24 guests or more.

\section*{SIMPLE CONTINENTAL}

Assorted Donuts v
Assorted Bagels v
Orange Juice
Iced Water
Gourmet Regular and Decaf Coffee

240-500 Cal each 290-450 Cal each \(120 \mathrm{Cal} / 8 \mathrm{oz}\). serving o Cal/8 oz. serving o Cal/8 oz. serving

\section*{BOX LUNCH}

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water
Choice of Two (2) Sandwiches:
Tuna Salad Ciabatta
Ham and Swiss Sub
Turkey and Swiss Sandwich
Roasted Pepper and Mozzarella Ciabatta vew pF Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Iced Water
520 Cal each 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each 0 Cal/8 oz. serving

\section*{MID-DAY MUNCHIES}

Tortilla Chips \(\mathbf{v}\)
\(260 \mathrm{Cal} / 3\) oz. serving
Choice of Two (2) Salsas:

Salsa Roja vg
Salsa Verde vg
Pico De Gallo vg
Assorted Whole Fruit vg Ew PF
Assorted Craveworthy Cookies v Iced Water
Gourmet Regular and Decaf Coffee
\(20 \mathrm{Cal} / 1\) oz. serving \(5 \mathrm{Cal} / 1\) oz. serving \(5 \mathrm{Cal} / 1 \mathrm{oz}\). serving 45-100 Cal each 210-260 Cal each o Cal/8 oz. serving o 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.


\section*{BREAKFAST}

\section*{BREAKFAST COLLECTIONS}

All prices are per person and available for 24 guests or more. All appropriate condiments included.

\section*{BASIC BEGINNINGS \$9.99}

Choice of One (1) Breakfast Pastry:
Assorted Danish v

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each

370 Cal each o Cal/8 oz. serving ○ Cal/8 oz. serving

Gourmet Regular and Decaf Coffee

80-120 Cal each
MNI CONTINENTAL \$11.29
Miniature Muffins v
Miniature Danish \(\mathbf{v}\)
Miniature Bagels v
Seasonal Fresh Fruit Platter vg PF Iced Water

110-160 Cal each

Gourmet Regular and Decaf Coffee

\section*{HEALTHY CHOICE BREAKFAST \$11.59}

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
Bananas vg Ew pF
Assorted Yogurt Cups
Iced Water
Gourmet Regular and Decaf Coffee

\section*{À LA CARTE BREAKFAST}

Assorted Bagels with Butter, Cream Cheese and Jam v \$21.49 Per Dozen

290-450 Cal each
Cinnamon Rolls v \$22.19 Per Dozen
350 Cal each

Assorted Danish v \$21.99 Per Dozen
250-420 Cal each

Assorted Donuts v \$19.99 Per Dozen
240-500 Cal each
Assorted Yogurt Cups \$2.99 Each
50-150 Cal each

Hard-Boiled Eggs v \$1.19 Per Person

\section*{HOT BREAKFAST}

All prices are per person and available for 24 guests or more. All appropriate condiments included.

\section*{AMERICAN BREAKFAST \(\$ 13.99\)}

Choice of One (1) Breakfast Pastry:
Assorted Danish v
Assorted Muffins \(\mathbf{v}\)
Assorted Scones \(\mathbf{v}\)
Assorted Bagels \(\mathbf{v}\)
Croissants \(\mathbf{v}\)
Breakfast Potatoes v
Crisp Bacon
Breakfast Sausage
Cage-Free Scrambled Eggs \(\mathbf{v}\)
Iced Water
Gourmet Regular and Decaf Coffee

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each 120-140 Cal/3 oz. serving 60 Cal each 120-180 Cal each \(180 \mathrm{Cal} / 4\) oz. serving \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving \(0 \mathrm{Cal} / 8 \mathrm{oz}\). 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.

SUNRISE SANDWICH BUFFET \$12.99
\begin{tabular}{|c|c|}
\hline Seasonal Fresh Fruit Platter vg PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
\hline Breakfast Potatoes v & 120-140 Cal/3 oz. serving \\
\hline \multicolumn{2}{|l|}{Choice of Two (2) Sunrise Breakfast Sandwiches:} \\
\hline Egg and Cheese English Muffin v & 270 Cal each \\
\hline Egg and Cheese Croissant & 370 Cal each \\
\hline Sausage, Egg and Cheese Biscuit & 490 Cal each \\
\hline Ham, Egg and Cheese Biscuit & 450 Cal each \\
\hline Bacon, Egg and Cheese Bagel & 410 Cal each \\
\hline Spicy Bacon, Egg, Potato and Cheese Burrito & 600 Cal each \\
\hline Spicy Veggie Sausage Biscuit with Maple Srirach & Syrup V PF 440 Cal each \\
\hline Spicy Southern Chicken Biscuit with Maple Srir & Syrup 560 Cal each \\
\hline \multicolumn{2}{|l|}{Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit} \\
\hline Bacon, Lettuce, Tomato, Avocado and Egg Bage & 420 Cal each \\
\hline Iced Water & \(0 \mathrm{Cal} / 8\) oz. serving \\
\hline Gourmet Regular and Decaf Coffee & O Cal/8 oz. serving \\
\hline
\end{tabular}

\section*{TACOS FOR BREAKFAST \$12.99}

Seasonal Fresh Fruit Platter vg PF
\(35 \mathrm{CaI} / 2.5\) oz. serving
Flour Tortilla - 6" vg
Corn Tortilla \(-6^{\prime \prime}\) vg \(\quad 35\) Cal each
Scrambled Eggs v \(140 \mathrm{Cal} / 4\) oz. serving
Bacon and Eggs Scramble \(\quad 140 \mathrm{Cal} / 4\) oz. serving
Sauteed Peppers and Onions vg \(40 \mathrm{Cal} / 2\) oz. serving
Shredded Cheddar Cheese v \(110 \mathrm{Cal} / 1\) oz. serving
Hashbrown Potatoes v \(120 \mathrm{Cal} / 3\) oz. serving
Guacamole vg \(100 \mathrm{Cal} / 4 \mathrm{oz}\). serving
Choice of Two (2) Salsas:
Salsa Verde vg 5 Cal/1 oz. serving
Salsa Roja vg \(10 \mathrm{Cal} / 1\) oz. serving
Pico De Gallo ve
\(5 \mathrm{Cal} / 1\) oz. serving
Sour Cream vg
\(120 \mathrm{Cal} / 1 \mathrm{oz}\). serving
Iced Water
○ Cal/8 oz. serving
Gourmet Regular and Decaf Coffee
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\footnotetext{
Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply
}

\section*{BREAKFAST}

\section*{BREAKFAST ENHANCEMENTS}

All prices are per person and available for 24 guests or more.

\section*{BREAKFAST MEATS \$2.59 PER PERSON}

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)
\begin{tabular}{lr} 
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
\end{tabular}

BISCUITS IN SAUSAGE GRAVY \$3.59 PER PERSON
\$3.59
\(570 \mathrm{Cal} / 7 \mathrm{oz}\). serving

\section*{OMELET STATION \$16.99}

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

\section*{Eggs v}

Egg Whites v
Shredded Cheddar Cheese v
Crumbled Feta Cheese v
Crumbled Bacon
Diced Ham
Mushrooms ve Ew PF
Tomatoes vg
Onions ve
Green Peppers vg
Spinach vg
\(180 \mathrm{Cal} / 4\) oz. serving
\(40 \mathrm{Cal} / 4\) oz. serving \(110 \mathrm{Cal} / 1\) oz. serving \(80 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(60 \mathrm{Cal} / 0.5\) oz. serving \(40 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(30 \mathrm{Cal} / 1.5\) oz. serving \(10 \mathrm{Cal} / 1\) oz. serving
\(10 \mathrm{Cal} / 0.5\) oz. serving
\(10 \mathrm{Cal} / 1\) oz. serving
\(10 \mathrm{Cal} / 2\) oz. serving

Egg Whites, 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.

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

All prices are per person and available for 24 guests or more.

\section*{DELI EXPRESS \$14.09}

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

Choice of Two (2) Side Salads (pg 10)
Individual Bags of Chips v
Assorted Baked Breads and Rolls \(\mathbf{v}\)
Deli Platter (Sliced Oven-Roasted Turkey,
Sliced Roast Beef, Deli Ham and Tuna)
Cheese Tray (Cheddar and Swiss) v
Relish Tray (Lettuce, Tomato, Onion, Pickles,
Pepperoncini) vg
20-240 Cal each
100-160 Cal each
110-230 Cal each

Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water
\(50-160 \mathrm{Cal} / 2\) oz. serving \(110 \mathrm{Cal} / 1\) oz. serving
\(10 \mathrm{Cal} / 1 \mathrm{oz}\). serving
210-260 Cal each
\(90 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving
o Cal/8 oz. serving

\section*{PREMIUM BOX LUNCHES}

\section*{Asiago Roast Beef Focaccia \$15.09}

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise Grilled Vegetable Pasta Salad vg

620 Cal each Grilled Vegetable Pasta Salad vg Individual Bag of Chips \(\mathbf{v}\) Bakery-Fresh Brownie v Bottled Water
\(20 \mathrm{Cal} / 3\) oz. serving
100-160 Cal each

Kale Pesto Turkey Ciabatta \$15.09
Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta

550 Cal each
Chilled Dill Cucumber Salad vg Ew pF
Individual Bag of Chips \(\mathbf{v}\)
Bakery-Fresh Brownie v Bottled Water

75 oz. serving
100-160 Cal each
\(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving
o Cal each
Blackened Chicken Ciabatta \$15.09
Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta Spiced Sweet Potato Salad vg Ew Individual Bag of Chips \(\mathbf{v}\)

410 Cal each Bakery-Fresh Brownie v Bottled Water
\(250 \mathrm{Cal} / 2.25\) oz. serving O Cal each
/4 oz. serving
100-160 Cal each
\(250 \mathrm{Cal} / 2.25\) oz. serving
O Cal each

\section*{CLASSIC BOX LUNCH \$14.99}

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 \(\mathbf{v}\) Assorted Craveworthy Cookies v Bottled Water 100-160 Cal each 210-260 Cal each O Cal each

\section*{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
\begin{tabular}{lr} 
Choice of Two (2) Side Salads (pg 10) & 20-240 Cal each \\
Dill Pickle Slices ve & 0 Cal/1 oz. serving \\
Individual Bags of Chips \(\mathbf{v}\) & \(100-160\) Cal each \\
Choice of Three (3) Classic Sandwiches & \(130-790\) Cal each \\
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Choice of Two (2) Beverages: & \\
\(\quad\) Lemonade & \(90 \mathrm{Cal} / 8\) oz. serving \\
Iced Tea & \(0 \mathrm{Cal} / 8\) oz. serving \\
Iced Water & \(0 \mathrm{Cal} / 8\) oz. serving
\end{tabular}

\section*{CLASSIC SANDWICH OPTIONS}
(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Ham with White Cheddar, Arugula and Cranberry on Ciabatta

560 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

450 Cal each
Southwestern Turkey with Fajita Vegetables on Ciabatta Bread

390 Cal each
Chicken Caesar Wrap
630 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables,
Spicy Hummus, Lettuce and Feta Cheese v pF
270 Cal each

\footnotetext{
Additional premium box lunch options available upon request! Please contact your catering professional.
}

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

All prices are per person and available for 24 guests or more.

\section*{THE EXECUTIVE LUNCHEON \$18.99}

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)
Dill Pickle Slices vg
Individual Bags of Chips \(\mathbf{v}\)
Choice of Three (3) Executive
Luncheon Sandwiches
Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

30-240 Cal each
o Cal/1 oz. serving
100-160 Cal each
310-790 Cal each
210-260 Cal each
\(90 \mathrm{Cal} / 8\) oz. serving
\(0 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving

\section*{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
Ham and Swiss Ciabatta with a Red Onion Apricot Relish

520 Cal each

Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli

610 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo

540 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta
440 Cal each
Roast Beef and Fontina Sub
660 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black
Olives vpr
580 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 you risk of foodborne illness, especially if you have certain medical conditions.

\section*{SIDE SALAD SELECTIONS}
(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)
\begin{tabular}{|c|c|}
\hline \multicolumn{2}{|l|}{Traditional Garden Salad with a Balsamic} \\
\hline Vinaigrette Dressing vg ew pr & \(50 \mathrm{Cal} / 3.5\) oz. serving \\
\hline Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette & \(110 \mathrm{Cal} / 3.75\) oz. serving \\
\hline \multicolumn{2}{|l|}{Red-Skinned Potato Salad with Egg, Celery and} \\
\hline Spanish Onion in a Seasoned Mayonnaise Dressing & \(240 \mathrm{Cal} / 4\) oz. serving \\
\hline Apple Bacon Coleslaw & \(150 \mathrm{Cal} / 3.25\) oz. serving \\
\hline Fresh Fruit Salad vg PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
\hline
\end{tabular}

Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v
\(80 \mathrm{Cal} / 3\) oz. serving
\(110 \mathrm{Cal} / 3\) oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic vg
\(120 \mathrm{Cal} / 4\) oz. serving

\section*{THEMED BUFFETS}

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{BBQ NATION \$17.99}

Choice of One (1) Salad:

Potato Salad v
Sweet Potato Salad vpF
Old-Fashioned Coleslaw vew
Lexington Slaw vg Ew PF
Choice of One (1) Bread:
Corn Muffin v
Southern Biscuits \(\mathbf{v}\)
Texas Toast
Choice of Two (2) Sides:
Macaroni and Cheese v
BBQ Pinto Beans
Black-Eyed Peas
Bacon \& Onion Green Beans PF
Choice of Two (2) Entrees:
Smoked BBQ Pulled Pork
Sliced Beef Brisket
BBQ Spiced Shredded Chicken
BBQ Pulled Oats Sandwich ve pF
Nashville BBQ Pulled Pork Sandwich
Bakery-Fresh Dinner Roll for Sandwiches v
Choice of Two (2) Sauces:
Nashville BBQ Sauce
Carolina BBQ Sauce vg
Texas BBQ Sauce
Alabama BBQ Sauce \(\mathbf{v}\)
Barbecue Sauce vg
Assorted Craveworthy Cookies v
\(240 \mathrm{Cal} / 4\) oz. serving \(290 \mathrm{Cal} / 4\) oz. serving \(150 \mathrm{Cal} / 4 \mathrm{oz}\). serving
\(30 \mathrm{Cal} / 4\) oz. serving
220 Cal each 190 Cal each 120 Cal each
\(210 \mathrm{Cal} / 4\) oz. serving \(150 \mathrm{Cal} / 4\) oz. serving \(140 \mathrm{Cal} / 4\) oz. serving \(90 \mathrm{Cal} / 4\) oz. serving
\(40-110 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(30-80 \mathrm{Cal} / 2 \mathrm{oz}\). serving \(160 \mathrm{Cal} / 3\) oz. serving 430 Cal each 500 Cal each 160 Cal each
\(70 \mathrm{Cal} / 1\) oz. serving \(20 \mathrm{Cal} / 1\) oz. serving \(50 \mathrm{Cal} / 1\) oz. serving \(160 \mathrm{Cal} / 1\) oz. serving \(170 \mathrm{Cal} / 1\) oz. serving 210-260 Cal each

\section*{GLOBAL STREET TACOS \$18.99}

Tortilla Chips
Choice of Two (2) Salsas:
Pico De Gallo vg
Salsa Roja vg
Salsa Verde vg
Cumin Black Beans vgew pf
Choice of One (1) Rice:
Cilantro Lime White Rice vg
Cilantro Lime Brown Rice vgew
Mexican Rice vg
Choice of Two (2) Tacos:
Korean Pork Taco with Kimchi
Korean Shrimp Taco with Crema Fresca
and Shredded Slaw
Spicy Fish Taco with Watermelon Salsa
and Spicy Slaw
Green Chili Chicken Taco
Black Bean and Kale Taco vgew pr
Mango Chicken Taco ew
Roasted Vegetable Taco vg Ew pF
Cinnamon Sugar Cookies \(\mathbf{v}\)
\(260 \mathrm{Cal} / 3\) oz. serving
\(10 \mathrm{Cal} / 1\) oz. serving
\(20 \mathrm{Cal} / 1\) oz. serving
\(5 \mathrm{Cal} / 1\) oz. serving
\(90 \mathrm{Cal} / 3\) oz. serving
\(120 \mathrm{Cal} / 3\) oz. serving \(140 \mathrm{Cal} / 3.5\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving

230 Cal each
200 Cal each
140 Cal each 220 Cal each 180 Cal each 260 Cal each 200 Cal each 250 Cal each

\section*{ALL-AMERICAN PICNIC \$18.99}

\section*{Traditional Potato Salad \(\mathbf{v}\)}

Fresh Country Coleslaw vew
Home-Style Kettle Chips v
Grilled Hamburgers with Buns
Vegetarian Burger vpr
Hot Dogs with Buns
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) vg
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Add on Grilled Chicken Breast for an Additional Fee
\(240 \mathrm{Cal} / 4\) oz. serving \(170 \mathrm{Cal} / 3.5\) oz. serving \(190 \mathrm{Cal} / 1.25\) oz. serving

330 Cal each
170 Cal each
310 Cal each
0-10 Cal/1 oz. serving
210-260 Cal each
\(250 \mathrm{Cal} / 2.25\) oz. serving \(160 \mathrm{Cal} / 3 \mathrm{oz}\). serving


\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{BAKED POTATO BAR \$17.29}

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
\(660 \mathrm{Cal} / 12 \mathrm{oz}\). serving
Choice of One (1) Dessert:
Apple Cobbler v
\(350 \mathrm{Cal} / 4.75\) oz. serving
Apple Pie vg
Add on Cheddar Cheese Sauce \(\mathbf{v}\)
\(410 \mathrm{Cal} / \mathrm{slice}\)

\section*{EAST ASIAN EATS \$18.99}

Egg Rolls
180 Cal each
Crispy Wontons
Choice of Two (2) Dipping Sauces:
Sweet Soy Sauce v
Sweet and Sour Sauce vg
ve Chili Garlic Sauce
Yakisoba Noodles vg
Jasmine Rice vg
Lemongrass Chicken
Asian Tofu ve Ew
Teriyaki Sauce vg
Raspberry Coconut Bars v

25 Cal each
\(50 \mathrm{Cal} / 1\) oz. serving \(40 \mathrm{Cal} / 1\) oz. serving \(40 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(140 \mathrm{Cal} / 2.5\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving \(190 \mathrm{Cal} / 3\) oz. serving \(190 \mathrm{Cal} / 3\) oz. serving \(20 \mathrm{Cal} / 0.5\) oz. serving \(360 \mathrm{Cal} / 3.25\) oz. serving

\section*{THEMED BUFFETS}

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{NOODLE BAR BASICS \$18.99}

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

\section*{HEARTLAND BUFFET \$18.89}

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette

Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg Fresh Herbed Vegetables vg Ew pF Grilled Lemon Rosemary Chicken \(\mathbf{E w}\) Oreo Blondies v

\section*{HARVEST BOUNTY \$19.89}

\section*{Traditional Mixed Green Salad vg Ew pF}

Southern Biscuits with Butter v
Buttermilk Mashed Potatoes \(\mathbf{v}\)
Sautéed Dill Green Beans vg Ew PF
Choice of One (1) Entrée:
Herb Roasted Turkey Ew
Baked Ham
Apple Pie vg

180 Cal/3.75 oz. serving
160 Cal each
\(110 \mathrm{Cal} / 2.75\) oz. serving
\(100 \mathrm{Cal} / 3.5\) oz. serving
\(130 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(270 \mathrm{Cal} / 1.75 \mathrm{oz}\). serving
\(50 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving 190 Cal each
\(120 \mathrm{Cal} / 3.75\) oz. serving
\(30 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(170 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(130 \mathrm{Cal} / 3\) oz. serving \(410 \mathrm{Cal} /\) slice
*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.

\section*{BUFFETS}

\section*{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.

\section*{BUFFET STARTERS}

Classic Garden Salad with Balsamic Vinaigrette and Ranch vg Ew PF
\(50 \mathrm{Cal} / 3.5\) oz. serving
Classic Caesar Salad
Greek Salad with Crumbled Feta v \(170 \mathrm{Cal} / 2.7\) oz. serving

Autumn Vegetable Salad with Red Wine Vinaigrette ve Ew PF

Traditional Hummus with Toasted Pita \(\mathbf{v}\)
Seasonal Fresh Fruit Salad vg PF

\section*{BUFFET ENTREES}

Asiago Chicken in a Roasted Red Pepper Sauce
\(300 \mathrm{Cal} / 5\) oz. serving
\(110 \mathrm{Cal} / 3.25\) oz. serving
\(80 \mathrm{Cal} / 3\) oz. serving \(130 \mathrm{Cal} / 1.75\) oz. serving \(35 \mathrm{CaI} / 2.25\) oz. serving

Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$21.99

Bruschetta Tilapia Ew \$19.29
Asian Marinated Steak \$24.99
Fireside Herbed Steak Marinated in Dijon Mustard,
Thyme and Cider Vinegar \$24.99
Eggplant Lasagna v \(\$ 19.29\)
Cavatappi A La Toscana vew pF \$19.29

\section*{\$21.99}
\(260 \mathrm{Cal} / 4.5\) oz. serving \(180 \mathrm{Cal} / 5.5 \mathrm{oz}\). serving
\(190 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(200 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(250 \mathrm{Cal} / 7.25 \mathrm{oz}\). serving \(420 \mathrm{Cal} / 15.75 \mathrm{oz}\). serving

\section*{BUFFET SIDES}

Fresh Herbed Vegetables va Ew PF
Chili-Garlic Green Beans Ew PF
Garlic Roasted Broccoli vg Ew PF
Creamy Garlic Mashed Potatoes v
Caramelized Onion Mashed Potatoes \(\mathbf{v}\)
Toasted Orzo with Spinach and Cranberries ve
Macaroni and Cheese v

\section*{BUFFET FINISHES}

\section*{Apple Pie v vg}
\(410 \mathrm{Cal} /\) slice
Cherry Cheesecake Tarts \(\mathbf{v}\)
New York-Style Cheesecake
Dulce De Leche Brownie \(\mathbf{v}\)
Aquafaba Chocolate Mousse vg
Assorted Craveworthy Cookies v
\(100 \mathrm{Cal} / 3.5\) oz. serving
\(60 \mathrm{Cal} / 4\) oz. serving
40 Cal/1.76 oz. serving
\(120 \mathrm{Cal} / 3.75\) oz. serving
\(130 \mathrm{Cal} / 3.5\) oz. serving
\(160 \mathrm{Cal} / 4 \mathrm{oz}\). serving
\(250 \mathrm{Cal} / 4\) oz. serving

\section*{5 oz. serving} \(240 \mathrm{Cal} / 2.75\) oz. serving

210-260 Cal each

\footnotetext{
*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.
}

\section*{RECEPTIONS}

\section*{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.

\section*{RECEPTION HORS D'OEUVRES (HOT)}

Bacon Wrapped Scallops \$34.99
Boneless Sweet ' n Spicy Wings \$21.99
Boneless Buffalo Wings \$21.99
Crispy Asiago Asparagus v \$28.99
Assorted Mini Quiche \$23.99
Parmesan Artichoke Hearts v \$32.99
Spanakopita v \$23.99
Vegetable Empanadas v \$27.99
Buffalo Cauliflower Wings v \$17.99

40 Cal each
150 Cal each
110 Cal each
50 Cal each
70-100 Cal each
50 Cal each
60 Cal each
70 Cal each
\(25 \mathrm{Cal} / 2\) oz. serving

\section*{RECEPTION HORS D'OEUVRES (COLD)}

Tenderloin and Bacon Jam Crostini \$34.99
Italian Pinwheel Skewer \$28.89
Ricotta and Fig Flatbread \$23.59
Veggie Hummus Cup ve ew pF \$26.99
Traditional Tomato Bruschetta Crostini v \$16.99
Pimento Cheese \& Bacon Toast Points \$16.99

130 Cal each 90 Cal each 70 Cal each 170 Cal each 50 Cal each 110 Cal each

UNSUREOF 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.



\section*{RECEPTIONS}

RECEPTION PLATTERS AND DIPS
All prices are per person and available for 24 guests or more.
CLASSIC SLICED CHEESE TRAY \$36.99 SERVES 12
Classic Sliced Cheese Tray with Swiss, Cheddar
and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini \(\mathbf{v}\)

\section*{FRESH GARDEN CRUDITÉS \(\$ 36.59\) SERVES 12}

Fresh Garden Crudités with Ranch Dill Dip v PF
\(120 \mathrm{Cal} / 5 \mathrm{oz}\). serving

\section*{SEASONAL FRESH FRUIT PLATTER \$34.59 SERVES 12 \\ Seasonal Fresh Fruit vg pF \\ \(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving}

\section*{GRILLED VEGETABLES \$36.59 SERVES 12}

Grilled Vegetables served with Balsamic
Vinaigrette vg Ew PF
\(70 \mathrm{Cal} / 3\) oz. serving

\section*{HUMMUS WITH PITA CHIPS \$36.59 SERVES 12}

\author{
Hummus with Pita Chips vew pF
}
\(250 \mathrm{Cal} / 4.5 \mathrm{oz}\). 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.

\section*{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 24 guests or more.
\begin{tabular}{|c|c|}
\hline \multicolumn{2}{|l|}{DIM SUM \$17.99} \\
\hline Egg Rolls & 180 Cal each \\
\hline Pot Stickers & 45 Cal each \\
\hline \multicolumn{2}{|l|}{Choice of Two (2) Dipping Sauces:} \\
\hline Sweet Soy Sauce v & \(40 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
\hline Sweet and Sour Sauce vg & \(30 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
\hline Chili Garlic Sauce vg & \(40 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
\hline Sweet and Spicy Boneless Chicken Wings with Celery Sticks & \(590 \mathrm{Cal} / 7.5\) oz. serving \\
\hline Gourmet Dessert Bars v & 300-370 Cal/2.75-3.25 oz. serving \\
\hline \multicolumn{2}{|l|}{HAPPY HOUR \$17.99} \\
\hline Chilled Spinach Dip served with Pita Chips v Mini Cheesesteaks & 230 Cal/2.25 oz. serving
180 Cal each \\
\hline Buffalo Chicken Tenders served with Blue Cheese Dip & \(560 \mathrm{Cal} / 6.75\) oz. serving \\
\hline Pretzels Bites with Beer Cheese \(\mathbf{v}\) & 410 Cal each
210-260 Cal each \\
\hline Gourmet Dessert Bars v & 300-370 Cal/2.75-3.25 oz. serving \\
\hline \multicolumn{2}{|l|}{GROWN UP MAC AND CHEESE \$17.59} \\
\hline Chipotle Macaroni and Cheese \(\mathbf{v}\) & 480 Cal/8 oz. serving \\
\hline \multicolumn{2}{|l|}{Choice of Three (3) Proteins:} \\
\hline Grilled Chicken Breast & \(160 \mathrm{Cal} / 3\) oz. serving \\
\hline Sautéed Shrimp & \(90 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
\hline Pulled Pork & \(290 \mathrm{Cal} / 3\) oz. serving \\
\hline Diced Ham & \(80 \mathrm{Cal} / 2 \mathrm{oz}\). serving \\
\hline Roasted Mushrooms vesw pr & \(90 \mathrm{Cal} / 3\) oz. serving \\
\hline Peas vgew pr & \(70 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
\hline Broccoli Bits vgew pr & \(40 \mathrm{Cal} / 1.76\) oz. serving \\
\hline Scallions ve & o Cal/0.25 oz. serving \\
\hline
\end{tabular}

\section*{BREAKS}

All prices are per person and available for 24 guests or more.
\begin{tabular}{|c|c|}
\hline THE HEAL & \\
\hline Apple veww pr & 60 Cal each \\
\hline Orange vgew pr & 45 Cal each \\
\hline Banana ve ew pr & 100 Cal each \\
\hline Pear vg & 90 Cal each \\
\hline Yogurt Cup v & 80-150 Cal each \\
\hline Trail Mix \(\mathbf{v}\) & 290 Cal each \\
\hline Granola Bars v & 130-250 Cal each \\
\hline
\end{tabular}

\section*{SNACK ATTACK \$8.29}

Assorted Chips \(\mathbf{v}\)
Roasted Peanuts \(\mathbf{v}\)
100-160 Cal each

Trail Mix v
Assorted Craveworthy Cookies v \(80 \mathrm{Cal} / 1\) oz. serving 290 Cal each Bakery-Fresh Brownies v

210-260 Cal each

\section*{ORCHARD TREATS \$8.69}

\section*{Apple Wedges vg Ew PF}

Caramel Sauce v
Cinnamon Sugar Donuts \(\mathbf{v}\)
60 Cal each
\(100 \mathrm{Cal} / 1 \mathrm{oz}\). serving

Maple Walnut Blondies v
240 Cal each
Sliced Cheese served with Baguettes v

\section*{BEVERAGES \& DESSERTS}

BEVERAGES
Includes appropriate accompaniments
Hot Water with Assorted Tea Bags \$1.99 Per Person
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
O Cal each

O-150 Cal each
0 Cal/8 oz. serving
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\(160 \mathrm{Cal} / 8 \mathrm{oz}\). serving

O Cal/8 oz. serving
\(90 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\(5 \mathrm{Cal} / 8 \mathrm{oz}\). serving

O Cal/8 oz. serving

\section*{DESSERTS}
v Assorted Blondies \$17.59 Per Dozen
240-300/1.875-2.38 oz. serving
v Assorted Craveworthy Cookies
\$15.99 Per Dozen
210-260 Cal each
v Bakery-fresh Brownies
\$16.59 Per Dozen
\(250 \mathrm{Cal} / 2.25\) oz. serving
v Gourmet Dessert Bars
\$17.99 Per Dozen
Custom Artisan Cupcakes \$21.29 Per Dozen Chocolate Cupcake with Fudge Icing ve
Vanilla Cupcake v
Bananas Foster Cupcake \(\mathbf{v}\)
480 Cal each
80 Cal each
Devil's Food Cupcake v

\section*{ORDERING INFORMATION}

\section*{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.

\section*{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

\section*{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.

\section*{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.


\section*{Contact Us Today}
309.677.3963 / 309.677.3210

HOCKENBURY-PATRICK@ARAMARK.COM
CATERING@FSMAIL.BRADLEY.EDU
BRADLEY.CATERTRAX.COM

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

