

EVENT MENU





Inspired Experiences.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

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

ALL DAY DELICIOUS \$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 12 guests or more.

DELICIOUS DAWN

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

AM PERK UP

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

POWER UP LUNCH

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

PM PICK ME UP

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

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 12 guests or more.

MORNING MINI

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

THE ENERGIZER

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

IT'S A WRAP

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

MID-DAY MUNCHIES

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

All-Day Packages

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 12 guests or more.

SIMPLE CONTINENTAL

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

BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

MID-DAY MUNCHIES

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

*All packages include necessary accompaniments and condiments.

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

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





Breakfast

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Bottled Water	0 Cal each
Regular Coffee, Decaf and Hot Tea Selection	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
Bottled Water	0 Cal each
Regular Coffee, Decaf and Hot Tea Selection	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$26.09 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$26.09 Per Dozen	380-550 Cal each
Assorted Danish v \$26.09 Per Dozen	250-420 Cal each
Assorted Pastries v \$26.09 Per Dozen	210-530 Cal each
Whole Fruit VG EW PF \$1.39 Each	45-100 Cal each
Vegan Blueberry Banana Breakfast Bread VG PF \$15.49 Serves 12	250 Cal/3 oz. serving

Breakfast

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$16.39

Choice of Three (3) Breakfast Pastries:

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

AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:

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

SUNRISE SANDWICH BUFFET \$15.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	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
Bottled Water	0 Cal each
Regular Coffee, Decaf and Hot Tea Selection	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 12 guests or more.

YOGURT PARFAIT BAR \$8.29 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

BISCUITS IN SAUSAGE GRAVY \$3.89 PER PERSON

\$3.89

570 Cal/7 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 12 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 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 \$18.59

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

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 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

Sesame Tofu Garden Salad \$18.09

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette v	330 Cal/13 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 \$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 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
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts VG PF	620 Cal each

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

Sandwiches & Salads

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$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
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, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing VEW	170 Cal/3.5 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

***All packages include necessary accompaniments and condiments.**

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Buffets

THEMED BUFFETS

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

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.59

Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
Hush Puppies V	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 V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

TAVOLINO BUFFET \$22.69

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks V	110 Cal each
Eggplant Parmesan PF	340 Cal/7.7 oz. serving
Rigatoni Marinara V	130 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Miniature Cheesecake Tarts V	170 Cal/1.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

TASTY TEX MEX \$21.59

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





Buffets

THEMED BUFFETS

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

ASIAN ACCENTS \$26.29

Peanut Lime Ramen Noodles v	210 Cal/3 oz. serving
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
Choice of One (1) Rice:	
White Rice vg	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice vg ew	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans ew	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

HEARTLAND BUFFET \$24.59

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Roasted New Potatoes vg	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables vg ew pf	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken ew	130 Cal/3 oz. serving
Oreo Blondies v	270 Cal/1.75 oz. serving

Buffets

THEMED BUFFETS

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

POWER LUNCH \$20.89

Grilled Flatbread **v** 110 Cal each
 Seasonal Fresh Fruit Platter **VG PF** 35 Cal/2.25 oz. serving

Choice of Three (3) Salad Platters:
 Southwest Chicken with Greens,
 Corn, Black Beans and Vegetables
 tossed with a Hearty Grain Blend **EW** 450 Cal/14.5 oz. serving

Chickpea Couscous with Shawarma
 Beef, Tomato and Cucumber Herb Salad
 and a touch of Spicy Harissa 500 Cal/16.5 oz. serving

Grilled Salmon with Bulgur Wheat,
 Lentils and Hummus in a Roasted Garlic
 Lemon Vinaigrette garnished with Carrot
 Sesame Hummus and Pea Mint Salad **EW** 530 Cal/11.15 oz. serving

Chilled Lo Mein Noodles topped with
 Grilled Chicken Breast and Veggies
 in a Spicy Thai Lime Sriracha Dressing **EW** 520 Cal/11.88 oz. serving

Rice Noodles and Greens topped
 with Nam Tok Pork, Stir-Fried
 Vegetables, Chopped Peanuts and
 a Spicy Sweet Chili Vinaigrette **EW** 310 Cal/6 oz. serving

Vegan Aquafaba Chocolate Mousse **VG** 230 Cal/2.75 oz. serving

YUCATAN BOWL \$21.59

Romaine Lettuce Salad **VG** 5 Cal/0.25 oz. serving
 Avocado Ranch Dressing **v** 90 Cal/1 oz. serving

Choice of One (1) Rice:

Cilantro Lime White Rice **VG** 120 Cal/3 oz. serving
 Cilantro Lime Brown Rice **VG EW** 140 Cal/3.5 oz. serving
 Mexican Rice **VG** 130 Cal/3 oz. serving
 Charro Beans **VG EW PF** 90 Cal/3 oz. serving

Choice of Three (93) Proteins:

Braised Chicken 180 Cal/3 oz. serving
 Braised Beef 160 Cal/3 oz. serving
 Roasted Portobello Mushrooms **VG EW** 20 Cal/2.25 oz. serving
 Citrus Braised Pork 580 Cal/3 oz. serving
 Vegan Chorizo **VG** 150 Cal/2 oz. serving
 Guacamole **VG** 40 Cal/1.33 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
 Dulce De Leche Brownie **v** 220 Cal/2.25 oz. serving

NOODLE BAR BASICS \$23.39

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

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Buffets

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta v	110 Cal/3.25 oz. serving
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

Grilled Chicken Breast with Cider Marinade EW \$22.69	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$26.09	300 Cal/5 oz. serving
Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce EW \$22.69	230 Cal/4.25 oz. serving
Maple Dijon Salmon EW \$23.99	270 Cal/3.25 oz. serving
Pesto Flank Steak \$28.29	260 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$28.29	200 Cal/3 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce VEW PF \$20.49	420 Cal/15.75 oz. serving

BUFFET SIDES

Pan Roasted Vegetables v PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans VEW PF	40 Cal/3.25 oz. serving
Broccoli Rabe VG EW PF	60 Cal/3.75 oz. serving
Fingerling Potato Hash v	130 Cal/4.25 oz. serving
Creamy Garlic Mashed Potatoes v	120 Cal/3.75 oz. serving
Savory Herbed Rice v VG	150 Cal/3.5 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
Dulce De Leche Brownie v	230 Cal/2.25 oz. serving
Spiced Carrot Cake v	350 Cal/slice
Chocolate Cake v	340 Cal/slice
Assorted Craveworthy Cookies v	210-260 Cal each

*All packages include necessary accompaniments and condiments.

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

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

Receptions

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
Boneless Buffalo Wings \$27.49	110 Cal each
Coconut Shrimp \$33.89	50 Cal each
Crab Cakes \$36.69	35 Cal each
Brie, Pear & Almond Beggar's Purses v \$33.39	90 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v \$36.09	45 Cal each
Spanakopita v \$25.59	60 Cal each
Vegetable Spring Rolls vg \$45.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours v \$27.99	60-140 Cal each
Mediterranean Antipasto Skewers v \$35.19	60 Cal each
Veggie Hummus Cup vg EW PF \$29.49	170 Cal each
Traditional Tomato Bruschetta Crostini v \$18.69	50 Cal each
Strawberry Ricotta Toast Points v PF \$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 12 guests or more.

CLASSIC CHEESE TRAY \$5.89 PER PERSON

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$7.99 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

280 Cal each

Roast Beef and Cheddar Mini Sandwiches

280 Cal each

Turkey and Swiss Mini Sandwiches

320 Cal each

Mini Caprese Sandwiches ▼

240 Cal each

HOUSE-MADE SPINACH DIP \$5.39 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

SEASONAL FRESH FRUIT PLATTER \$43.29 SERVES 12

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 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 12 guests or more.

HAPPY HOUR \$18.69

Chilled Spinach Dip served with Pita Chips **v** 230 Cal/2.25 oz. serving
Mini Cheesesteaks 180 Cal each

Buffalo Chicken Tenders served with Blue Cheese Dip 560 Cal/6.75 oz. serving

Pretzels Bites with Beer Cheese **v** 410 Cal each
Assorted Craveworthy Cookies **v** 210-260 Cal each
Gourmet Dessert Bars **v** 300-370 Cal/2.75-3.25 oz. serving

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

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 **VG** 120 Cal/2 oz. serving
Queso Dip 70 Cal/1 oz. serving
Pico de Gallo **VG** 5 Cal/1 oz. serving
Sour Cream **v** 60 Cal/1 oz. serving
Jalapeno Peppers **VG** 5 Cal/0.5 oz. serving
Scallions **VG** 10 Cal/2 oz. serving

BREAKS

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

ENERGY BREAK \$4.19

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

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

BREADS AND SPREADS \$6.29

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

EXECUTIVE COFFEE BREAK \$6.79

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas - Bottle	\$2.99 Each	0-200 Cal each
Assorted Individual Fruit Juices	\$2.79 Each	110-170 Cal each
Regular Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$21.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea	\$18.59 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.59 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$1.59 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

DESSERTS

▼ Assorted Craveworthy Cookies		
\$18.19 Per Dozen		210-260 Cal each
▼ Bakery-fresh Brownies		
\$21.99 Per Dozen		250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars		
\$21.99 Per Dozen		300-360 Cal/2.75-3.25 oz. serving
▼ Multi-Layer Chocolate Cake (Each)		
\$19.69 Serves 8		320 Cal/slice
▼ New York Cheesecake (Each)		
\$30.69 Serves 8		440 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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

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