

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 \$49.49

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	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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 PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 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-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$39.09

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

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V 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	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 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
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$30.79

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	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips VG	280 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
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

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

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



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



BREAKFAST

BREAKFAST COLLECTIONS

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

EUROPEAN CONTINENTAL \$15.99

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini		400 Cal/4.5 oz. serving
Buttery Croissants	▼	370 Cal each
Seasonal Fresh Fruit Platter	VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice		100-150 Cal/8 oz. serving
Iced Water		0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

BASIC BEGINNINGS \$10.89

Choice of One (1) Breakfast Pastry:		
Assorted Danish	▼	250-420 Cal each
Assorted Muffins	▼	360-450 Cal each
Assorted Scones	▼	400-440 Cal each
Assorted Bagels	▼	290-450 Cal each
Buttery Croissants	▼	370 Cal each
Iced Water		0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

QUICK START \$11.79

Choice of Three (3) Breakfast Pastries:		
Assorted Danish	▼	250-420 Cal each
Assorted Muffins	▼	360-450 Cal each
Assorted Scones	▼	400-440 Cal each
Assorted Bagels	▼	290-450 Cal each
Buttery Croissants	▼	370 Cal each
Seasonal Fresh Fruit Platter	VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice		100-150 Cal/8 oz. serving
Iced Water		0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	▼ \$22.29 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam	▼ \$22.29 PER DOZEN	360-450 Cal each
Assorted Danish	▼ \$22.29 PER DOZEN	250-550 Cal each
Seasonal Fresh Fruit Platter	VG PF \$3.99 PER PERSON	35 Cal/2.5 oz. serving
Assorted Greek Yogurt Cups	▼ \$3.09	90-110 Cal each
Whole Fruit	VG EW PF \$1.49 EACH	45-100 Cal each
Vegan Zucchini Breakfast Bread	VG \$18.49 SERVES 12	270 Cal slice

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$17.49

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery 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 VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.69

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes VG	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
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes VG	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	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 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
Starbucks 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 12 guests or more.

MEDITERRANEAN BRUNCH DISPLAY \$47.69 PER 12

Display of Pita, Hummus, Hard-Boiled Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil, Date-Pecan Dip and Lemon **PF**

350 Cal/5.3 oz. serving

YOGURT PARFAITS \$5.49 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait V	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait V PF	410 Cal each
Honey Ginger Pear Yogurt Parfait V PF	460 Cal each
Strawberry Yogurt Parfait V	360 Cal each

OATMEAL BAR \$6.59 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey V	50 Cal/0.5 oz. serving
Maple Syrup VG	100 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 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 \$15.59

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 Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 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	220-240 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

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water	
Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each
Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$18.49	
	320 Cal/7.25 oz. serving
Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette \$21.09	
	220 Cal each/6.75 oz. serving
Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF \$18.99	
	570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$14.49

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)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.99

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	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 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)	
Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 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 \$20.89

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	5 Cal/1 oz. serving	
Individual Bags of Chips V	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each	
Assorted Craveworthy Cookies V	220-240 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	720 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 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 and Ranch V EW PF	45 Cal/3.5 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream V	150 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Strawberry Melon Salad V EW	40 Cal/3 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
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving

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BUFFETS

THEMED BUFFETS

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

CARIBBEAN BREEZE \$17.49

Spicy Mango Salad VG PF	80 Cal/2.4 oz. serving
Caribbean Coconut Rice and Red Beans VG EW PF	140 Cal/3.6 oz. serving
Jamaican Style Hand Pie with Eggs & Vegan Sausage	550 Cal each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	370 Cal each
Churros V	150 Cal each

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 Roll with Butter V	200 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	330 Cal each
Maple Dijon Salmon	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar V	320 Cal each

SPRINGTIME IN CAPRI - PLANT-FORWARD BUFFET \$20.29

Tuscan White Bean Salad VG EW PF	80 Cal/3.3 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Garlic Breadsticks V	110 Cal each
Penne with Fresh Vegetables VG EW PF	180 Cal/9.5 oz. serving
Penne with Chicken and Kale EW PF	220 Cal/7 oz. serving
Lemon Cheesecake Bars V	300 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.

GLOBAL STREET TACOS \$23.19

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 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
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	160 Cal each
Green Chili Chicken Taco	210 Cal each
Black Bean and Kale Taco VG EW PF	180 Cal each
Mango Chicken Taco EW	270 Cal each
Roasted Vegetable Taco VG EW PF	200 Cal each
Cinnamon Sugar Cookies V	240 Cal each

SOUP AND SALAD BUFFET \$20.89

Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	220-240 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.

ALL-AMERICAN PICNIC \$16.99

Traditional Potato Salad v	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Kettle Chips v	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

ASIAN ACCENTS \$23.99

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls v	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice v PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

TASTY TEX MEX \$23.19

Tortilla Chips VG	280 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and	
Vegan Cheese v	470 Cal/6.5 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 VG	250 Cal/2.75 oz. serving

HEARTLAND BUFFET \$24.59

Baby Spinach Salad with Bacon, Egg, Mushroom	90 Cal/3.75 oz. serving
and Tomato and Balsamic Vinaigrette	200 Cal each
Bakery-Fresh Dinner Roll with Butter v	
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Eggplant Parmesan v PF	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie v	270 Cal each

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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

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$28.39	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$28.39	310 Cal/5 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$28.39	260 Cal/4.5 oz. serving
Bruschetta Tilapia EW \$27.79	180 Cal/5.5 oz. serving
Maple Dijon Salmon \$27.79	270 Cal/3.25 oz. serving
Mahi Mahi with Pineapple Salsa \$29.29	190 Cal/5 oz. serving
Pesto Flank Steak \$31.19	250 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$31.19	200 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$25.59	280 Cal/4.25 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap VG PF \$27.99	330 Cal each
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas VG EW PF \$25.59	120 Cal each
Stuffed Maple-Glazed Acorn Squash V PF \$25.59	140 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Garlic Spinach and Kale VG PF	60 Cal/3.25 oz. serving
Maple Roasted Carrots V EW PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes V PF	120 Cal/4.25 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Dulce De Leche Brownie V	230 Cal each
Chocolate Cake V	320 Cal slice
Glazed Strawberry Bars VG	380 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Assorted Petit Fours V	60-100 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	\$40.59	40 Cal each
Franks in a Blanket	\$24.99	45 Cal each
Buffalo Style Chicken Spring Rolls	\$27.49	50 Cal each
Chicken Quesadillas	\$27.49	50 Cal each
Chicken and Waffle with Spicy Syrup	\$31.59	45 Cal each
Coconut Shrimp	\$33.69	50 Cal each
Crab Cakes	\$40.59	35 Cal each
Crispy Asiago Asparagus	VG \$39.59	45 Cal each
Baked Mac n' Cheese Melts	VG \$27.69	80 Cal each
Spanakopita	VG \$25.29	60 Cal each
Plant-Based Chorizo Stuffed Mushrooms	VG PF \$39.59	50 Cal each
Cheesesteak Spring Rrolls served with Sriracha Ketchup	\$31.49	180 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$32.49	90 Cal each
Veggie Hummus Cups	VG EW PF \$29.69	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$17.99	50 Cal each
Roasted Butternut Crostini	VG PF \$17.99	100 Cal each
Chicken Cobb Crostini	\$22.59	150 Cal each
Crab Dip Crostini	\$21.89	40 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Chicken Walnut Salad Bites	EW \$23.89	80 Cal each
Candied Bacon Topped Deviled Eggs	\$21.79	80 Cal each

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

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





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$6.39 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

ANTIPASTO PLATTER \$8.79 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.99 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables ▼ EW PF

230 Cal/5 oz. serving

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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 \$18.59

Spinach Dip (Warm or Chilled) served with Pita Chips ▼	250 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 (10 per person) with Beer Cheese ▼	390 Cal/6 oz. serving
Assorted Craveworthy Cookies ▼	220-240 Cal each
Assorted Dessert Bars ▼	200-420 Cal each

WORLD OF DUMPLINGS \$15.19

Choice of Four (4) International Dumplings:	
Beef Empanada with Sour Cream & Salsa	150 Cal each
Mini Chicken Empanadas with Sour Cream & Salsa	70 Cal each
Mini Vegetable Empanadas with Sour Cream & Salsa ▼	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream ▼	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce ▼	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce ▼	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney ▼	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

SLIDE INTO HOME \$15.99

Choice of Three (3) Sliders:	
Grilled Veggie Sliders ▼	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider ▼	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

MEZZE DELIGHT \$13.79

Pita Chips ▼	160 Cal/2 oz. serving
Traditional Hummus ▼	330 Cal/4.5 oz. serving
Baba Ghanoush ▼	90 Cal/4 oz. serving
Tabbouleh Salad ▼	120 Cal/3.5 oz. serving
Marinated Olives ▼	150 Cal/2.75 oz. serving
Seasonal Vegetables ▼	70 Cal/3 oz. serving
Baked Falafel ▼	45-260 Cal each

BREAKS

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

THE HEALTHY ALTERNATIVE \$9.59

Whole Fruit ▼	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix ▼	280 Cal each
Granola Bars ▼	100-200 Cal each

SNACK ATTACK \$7.69

Assorted Individual Bags of Chips ▼	100-160 Cal each
Roasted Peanuts ▼	180 Cal/1 oz. serving
Trail Mix ▼	280 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bakery-Fresh Brownies ▼	250 Cal each

BREADS AND SPREADS \$5.49

Seasonal Fresh Fruit Platter ▼	35 Cal/2.5 oz. serving
Tortilla Chips ▼	280 Cal/3 oz. serving
Pita Chips ▼	160 Cal/2 oz. serving
Crostini ▼	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole ▼	70 Cal/2 oz. serving
Ginger Verde Guacamole ▼	70 Cal/2 oz. serving
Chilled Spinach Dip ▼	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip ▼	270 Cal/2 oz. serving
Traditional Hummus ▼	330 Cal/4.5 oz. serving
Artichoke and Olive Dip ▼	140 Cal/2 oz. serving

EXECUTIVE COFFEE BREAK \$7.09

Assorted Dessert Bars ▼	200-420 Cal each
Bakery-Fresh Brownies ▼	250 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags	\$3.29 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.19 EACH	0 Cal each
Assorted Sodas (Can)	\$2.59 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.89 EACH	100-150 Cal each
Sparkling Water	\$2.59 EACH	0 Cal each
Hot Chocolate	\$22.69 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$17.99 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$17.99 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$1.99 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$14.19 PER GALLON	0 Cal/8 oz. serving
Choice of One (1) Fruit Infused Water:		10 Cal/8 oz. serving
Lemon Infused Water		20 Cal/8 oz. serving
Orange Infused Water		0 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$21.19 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$24.49 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼	\$24.49 PER DOZEN	200-420 Cal each
New York Cheesecake (Each)	\$35.89 SERVES 8	360 Cal slice
Vegan Peach-Banana Cake (Each) ▼	\$23.19 SERVES 8	300 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.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today

215.895.6934
cad@drexel.edu
www.drexel.catertrax.com

Prices effective until 07/01/2026
Prices may be subject to change

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