

# EVENT MENU

AT&T MIAMI





# 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.

# BREAKFAST

## BREAKFAST COLLECTIONS

All prices are per person and available for 8 guests or more. All appropriate condiments included.

### "TART"INES AND OATS \$15.99

Choice of Two (2) Breakfast Tartines:		
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle <b>V PF</b>	90 Cal each	
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese <b>PF</b>	80 Cal each	
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber <b>V PF</b>	80 Cal each	
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each	
Open Face Avocado Egg Croissant with Sriracha <b>V</b>	250 Cal each	
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha <b>VG EW PF</b>	190 Cal each	
Strawberry Banana Nutella Toast <b>V</b>	460 Cal each	
Choice of Two (2) Overnight Grains:		
Overnight Bircher Muesli with Apple, Banana and Cranberries with Turmeric Infused Granola <b>V</b>	270 Cal each	
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey <b>V</b>	500 Cal each	
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch <b>VG EW</b>	190 Cal each	
Overnight Strawberry Oatmeal <b>V PF</b>	320 Cal each	
Overnight Blueberry Oatmeal <b>V EW</b>	210 Cal each	
Overnight Apple Cinnamon Oatmeal <b>V PF</b>	450 Cal each	
Overnight Pear & Pecan Oatmeal <b>V</b>	390 Cal each	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving	
Bottled Water	0 Cal each	
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving	

### QUICK START \$12.19

Choice of Three (3) Breakfast Pastries:		
Assorted Danish <b>V</b>	250-420 Cal each	
Assorted Muffins <b>V</b>	360-450 Cal each	
Assorted Scones <b>V</b>	400-440 Cal each	
Assorted Bagels <b>V</b>	290-450 Cal each	
Buttery Croissants <b>V</b>	370 Cal each	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 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	

## HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

### SUNRISE SANDWICH BUFFET \$14.39

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>VG</b>	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 <b>V PF</b>	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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.49

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>VG</b>	90 Cal each
Corn Tortilla - 6" <b>VG</b>	35 Cal each
Scrambled Eggs <b>V</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>V</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>V</b>	120 Cal/3 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	10 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>V</b>	60 Cal/1 oz. serving
Bottled Water	0 Cal each
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

\*All packages include necessary accompaniments and condiments.  
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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 ENHANCEMENTS

All prices are per person and available for 8 guests or more.

### LOX AND BAGELS \$14.79 PER PERSON

Assorted Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

### GRITS BAR \$9.19 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins 410 Cal/9.25 oz. serving

### OATMEAL BAR \$6.19 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

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v** \$3.59 PER PERSON 290-450 Cal each

Assorted Muffins Served with Butter and Jam **v** \$27.09 PER DOZEN 360-450 Cal each

Assorted Danish **v** \$27.09 PER DOZEN 250-550 Cal each

Assorted Pastries **v** \$27.09 PER DOZEN 210-530 Cal each

Seasonal Fresh Fruit Platter **vg PF** \$3.79 PER PERSON 35 Cal/2.5 oz. serving

Assorted Yogurt Cups \$2.69 EACH 40-80 Cal each

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

### DELI EXPRESS \$16.29

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

Choice of Two (2) Side Salads (see right column)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	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 BOX LUNCH \$15.09

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (see right column)	150-770 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.69

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 (see right column)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies <b>v</b>	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)

Honey Mustard Ham Ciabatta	420 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express and Classic Selections Buffet)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>v ew pf</b>	45 Cal/3.5 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>v ew</b>	170 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>v</b>	80 Cal/3 oz. serving
Herbed Quinoa Salad <b>v pf</b>	110 Cal/3.5 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing <b>v ew pf</b>	130 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>vg</b>	110 Cal/4 oz. serving

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TROPICAL BBQ \$24.99

Choice of Two (2) Entrees:	
Tropical Sweet 'n' Sour Glazed Pork Chop <b>EW</b>	220 Cal/5 oz. serving
Baked Jerk Cod	110 Cal/3 oz. serving
Pulled Pork with Mango BBQ Sauce	210 Cal/3.5 oz. serving
Huli Huli Chicken	140 Cal/4 oz. serving
Gochujang Flank Steak	220 Cal/3 oz. serving
Asian Seared Chicken	150 Cal/3 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas <b>VG EW PF</b>	120 Cal each
Choice of One (1) Sauce Option:	
Tropical Sweet 'n' Sour Sauce <b>VG</b>	120 Cal/1 oz. serving
Spiced Mango BBQ Sauce <b>VG</b>	45 Cal/1 oz. serving
Choice of Two (2) Salad Options:	
Hawaiian Mac Salad	600 Cal/4.7 oz. serving
Lomi Lomi Style Shrimp Salad <b>EW PF</b>	50 Cal/3.75 oz. serving
Tangy Cucumber Salad <b>VG EW PF</b>	20 Cal/3 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 Cal/4 oz. serving
Caribbean-Style 3 Bean Salad <b>VG</b>	100 Cal/3.9 oz. serving
Creamy Pineapple Slaw <b>V EW PF</b>	100 Cal/2.5 oz. serving
Choice of Two (2) Hot Side Options:	
Macaroni and Cheese	210 Cal/4.25 oz. serving
Jamaican-Style Steamed Cabbage <b>VG</b>	60 Cal/3 oz. serving
Grilled Citrus Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Pineapple Rice <b>VG EW PF</b>	120 Cal/3 oz. serving
Okra with Corn and Bacon <b>EW PF</b>	100 Cal/4.25 oz. serving
Honey Poppy Seed Roll <b>V</b>	30 Cal each
Assorted Dessert Bars <b>V</b>	300-360 Cal each

### MI COMIDA \$22.99

Choice of Two (2) Sides:	
Sweet Plantain <b>VG</b>	70 Cal each
Seasoned Black Beans <b>PF</b>	90 Cal/4 oz. serving
Crispy Yuca Fries <b>VG</b>	150 Cal/3.5 oz. serving
Pinto Beans <b>EW PF</b>	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens <b>VG EW PF</b>	30 Cal/2 oz. serving
Choice of One (1) Base:	
Chopped Salad <b>VG PF</b>	20 Cal/3 oz. serving
Yellow Rice <b>VG EW</b>	120 Cal/3.5 oz. serving
Quinoa <b>VG EW PF</b>	130 Cal/3 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken <b>EW</b>	410 Cal/7.25 oz. serving
Mojo Shrimp <b>EW</b>	120 Cal/3 oz. serving
Plant Forward Pastelón <b>V</b>	220 Cal/7.75 oz. serving
Choice of Two (2) Salsas/Sauce:	
Salsa Criolla <b>VG</b>	15 Cal/1 oz. serving
Salsa Pebre <b>VG</b>	5 Cal/1 oz. serving
Mojo Dressing <b>VG</b>	110 Cal/1 oz. serving
Peruvian Green Sauce <b>V</b>	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait <b>V</b>	710 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$23.69

Choice of Two (2) Bases:	
Mejadra Lentils and Rice with Crispy Onions <b>VG EW PF</b>	120 Cal/3.5 oz. serving
Mediterranean Salad Mix <b>VG PF</b>	15 Cal/2 oz. serving
Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	220 Cal/3.5 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Baked Falafel <b>VG PF</b>	45-260 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad <b>VG EW PF</b>	130 Cal/2.5 oz. serving
Lemon Beet Tahini <b>VG PF</b>	220 Cal/4.25 oz. serving
Kale Tabbouleh <b>VG EW PF</b>	60 Cal/2.25 oz. serving
Cucumber Tomato Salad <b>VG EW PF</b>	40 Cal/3.75 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce <b>V</b>	40 Cal/1 oz. serving
Lemon Tahini Dressing <b>VG</b>	100 Cal/1.5 oz. serving
Harissa Sauce <b>VG</b>	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Sumac Onions <b>VG</b>	10 Cal/1 oz. serving
Dolma <b>VG</b>	45 Cal each
Add Pita	
Half Grilled Pita <b>V PF</b>	290 Cal each
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

## ASIAN ACCENTS \$28.39

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

## HEARTLAND BUFFET \$25.59

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

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# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 8 guests or more.

### CLASSIC CHEESE TRAY \$6.09 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

### GRILLED VEGETABLES \$4.99 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette ▼ GF EW PF

70 Cal/3 oz. serving

### ANTIPASTO PLATTER \$8.39 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

### HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$58.19 SERVES 12

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 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 8 guests or more.

### HAPPY HOUR \$19.79

Spinach Dip (Warm or Chilled) served with Pita Chips <b>v</b>	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 <b>v</b>	390 Cal/6 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Assorted Dessert Bars <b>v</b>	200-420 Cal each

### CHEF'S PASTA \$17.09

Choice of Two (2) Pastas:	
Cavatappi Pasta <b>vg</b>	90 Cal/2 oz. serving
Penne Pasta <b>vg</b>	90 Cal/2.5 oz. serving
Fettuccine Pasta <b>vg</b>	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>vg pf</b>	100 Cal/4 oz. serving
Alfredo Sauce <b>v</b>	250 Cal/4 oz. serving
Primavera Pesto Sauce <b>v</b>	120 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms <b>vg ew pf</b>	90 Cal/3 oz. serving
Broccoli <b>vg pf</b>	10 Cal/1 oz. serving
Spinach <b>vg</b>	15 Cal/2 oz. serving
Onions <b>vg</b>	5 Cal/0.5 oz. serving
Tomatoes <b>vg</b>	5 Cal/1 oz. serving
Zucchini <b>vg</b>	5 Cal/1 oz. serving
Peas <b>vg</b>	5 Cal/0.25 oz. serving
Green Peppers <b>vg</b>	10 Cal/1 oz. serving

### SLIDE INTO HOME \$15.19

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

## BREAKS

All prices are per person and available for 8 guests or more.

### SNACK ATTACK \$8.19

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

### BREADS AND SPREADS \$5.69

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

### SUGAR AND SPICE \$8.49

Craveworthy Sugar Cookies <b>v</b>	230 Cal each
Gummy Bears	440 Cal/4 oz. serving
Popcorn <b>vg ew pf</b>	110 Cal/1.25 oz. serving
Cajun Chips <b>v</b>	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	240 Cal/2 oz. serving

### COFFEE BREAK \$6.59

Assorted Craveworthy Cookies <b>v</b>	220-240 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	\$3.49 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.09 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.69 EACH	100-150 Cal each
Sparkling Water	\$2.59 EACH	0 Cal each
Iced Tea	\$18.69 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.69 PER GALLON	90 Cal/8 oz. serving
Coquito: Tropical Eggnog with 3 Milks including Coconut Milk, dusted with Cinnamon, Nutmeg, and Coconut Flakes	\$21.69 PER GALLON	230 Cal/8 oz. serving
Infused Water	\$12.79 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		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving
Strawberry Mint Infused Lemonade	\$21.59 PER GALLON	110 Cal/8 oz. serving

## DESSERTS

Assorted Blondies ▼	\$25.39 PER DOZEN	240-300 Cal each
Assorted Craveworthy Cookies ▼	\$21.09 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$25.39 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼	\$25.39 PER DOZEN	200-420 Cal each
New York Cheesecake (Each)	\$35.49 SERVES 8	360 Cal slice

# ORDERING INFORMATION

## Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

## Extras

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

## Calorie & Nutrition

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

## Allergen

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

\*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.

**VG** VEGAN  
**V** VEGETARIAN

**EW** EAT WELL  
**PF** PLANT FORWARD




A top-down photograph of a bowl filled with chocolate brownies, with three more brownies placed on a white paper liner in front of it. The brownies are dark, fudgy, and have a cracked top surface. The background is a light-colored, textured surface.

### Contact Us Today

470.834.0552  
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Prices effective until 07/01/2026  
Prices may be subject to change

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