

# EVENT MENU

## CATERING





# 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 \$51.09

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>V</b>	360-450 Cal each
Assorted Scones <b>V</b>	400-440 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

### AM PERK UP

Granola Bars <b>V</b>	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW PF</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>V</b>	200 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) <b>V EW PF</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	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 <b>V</b>	250 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$43.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 10 guests or more.

### MORNING MINI

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

### THE ENERGIZER

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

### IT'S A WRAP

Seasonal Fresh Fruit Salad <b>VG PF</b>	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 <b>PF</b>	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>V EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$33.69

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

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
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 <b>EW PF</b>	500 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

### MID-DAY MUNCHIES

Tortilla Chips <b>vg</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each
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 10 guests or more. All appropriate condiments included.

### MINI CONTINENTAL \$12.49

Mini Muffins <b>v</b>	80-120 Cal each
Mini Danish <b>v</b>	100-140 Cal each
Mini Bagels <b>v</b>	110-140 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 \$13.49

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

### NEW YORKER \$18.99

Assorted Bagels <b>v</b>	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
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

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> \$27.69 PER DOZEN	290-450 Cal each
Assorted Donuts \$22.99 PER DOZEN	240-540 Cal each
Assorted Pastries <b>v</b> \$27.69 PER DOZEN	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.99 PER PERSON	35 Cal/2.5 oz. serving
Overnight Oats - Chilled \$5.99 PER PERSON	
Choice of Two (2) Overnight Oats:	
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 and Pecan Oatmeal <b>v</b>	390 Cal each
Assorted Yogurt Cups \$2.69 EACH	40-80 Cal each

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$17.19

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
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	260 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	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 \$14.99

Choice of One (1) Breakfast Pastry:	
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
Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$14.49

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

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 10 guests or more.

### YOGURT PARFAIT BAR \$9.09 PER PERSON

Choice of Two (2) Yogurt Flavors:	
Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### TRADITIONAL SANDWICHES \$7.69 PER PERSON

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 an Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

### JUST FRENCH TOAST \$6.99 PER PERSON

Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Butter <b>v</b>	35 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$16.99

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <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

### 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 <b>v</b>	200 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	200-420 Cal each
Bottled Water	0 Cal each

Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing <b>\$21.99</b>	640 Cal/10.5 oz. serving
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Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing <b>\$20.19</b>	650 Cal/14.5 oz. serving
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Chicken, Blue Cheese and Pear Salad: Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette <b>\$20.19</b>	620 Cal/13.5 oz. serving
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### CLASSIC BOX LUNCH \$15.89

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 <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 \$19.59

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 <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
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Buffalo Chicken Lavash	600 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese <b>v PF</b>	270 Cal each

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

# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$22.49

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 <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 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

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens <b>EW PF</b>	470 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli <b>V</b>	600 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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Chimichurri Potato Salad <b>VG</b>	120 Cal/3.5 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing <b>VG EW PF</b>	25 Cal/3 oz. serving
Watermelon Dressed with Lemon and Olive Oil <b>VG EW PF</b>	100 Cal/2.6 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix <b>VG EW</b>	140 Cal/3.25 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Herbed Quinoa Salad <b>V PF</b>	110 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning <b>VG EW PF</b>	150 Cal/3.5 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

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# BUFFETS

## THEMED BUFFETS

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

### FRESH GINGER \$28.29

Vegetable Spring Roll <b>v</b>	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1 oz. serving
Sweet & Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Rice Noodles <b>VG</b>	210 Cal/2.75 oz. serving
Napa Cabbage Greens Mix <b>VG</b>	10 Cal/3 oz. serving
Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardein® <b>VG</b>	180 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	130 Cal/2.5 oz. serving
Ginger Garlic Shrimp	120 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans <b>VG PF</b>	80 Cal/3 oz. serving
Stir-Fry Vegetables <b>VG EW PF</b>	45 Cal/2.75 oz. serving
Steamed Fresh Broccoli <b>VG PF</b>	20 Cal/2 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce <b>VG</b>	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce <b>VG</b>	50 Cal/1 oz. serving
Sweet Chili Vinaigrette <b>VG</b>	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos <b>VG</b>	10 Cal/1 oz. serving
Pickled Carrot & Daikon <b>VG PF</b>	15 Cal/1 oz. serving
Crispy Shallots <b>VG</b>	35 Cal/1 oz. serving
Chopped Peanuts <b>VG</b>	80 Cal/0.5 oz. serving
Marinated Cucumber <b>VG</b>	30 Cal/2 oz. serving
Coconut Mango Rice Dessert <b>v</b>	220 Cal each

### SPRINGTIME IN CAPRI - PLANT-FORWARD BUFFET \$21.99

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

### TROPICAL TRADEWINDS \$24.59

Roasted Sweet Potato Salad <b>VG EW</b>	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw <b>v EW</b>	200 Cal/3.75 oz. serving
Plantain Chips <b>VG</b>	150 Cal/1.5 oz. serving
Tropical Rice <b>VG</b>	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry <b>VG EW PF</b>	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken <b>EW</b>	270 Cal/7.75 oz. serving
Mahi Mahi with Pineapple Salsa <b>EW</b>	190 Cal/7.75 oz. serving
Sweet Chili Pork	270 Cal/3.5 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito	
Rice and Black-Eyed Peas <b>VG EW PF</b>	120 Cal each
Miniature Pineapple Upside-Down Parfaits <b>v</b>	210 Cal each







# BUFFETS

## THEMED BUFFETS

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

### PASTA TRIO BUFFET \$27.19

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli <b>EW</b>	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Assorted Dessert Bars <b>v</b>	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### TASTY TEX MEX \$23.99

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>VG</b>	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 <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>VG</b>	250 Cal/2.75 oz. serving

### CLASSIC PIZZA \$22.99

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>v EW PF</b>	50 Cal/3.5 oz. serving
Kettle Chips <b>v</b>	190 Cal/1.25 oz. each

Choice of Three (3) Pizzas:	
Traditional New York-Style Cheese Pizza Slices <b>v</b>	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices	270 Cal/slice
Pepperoni Pizza	390 Cal each
Buffalo Chicken Pizza	380 Cal each
BBQ Chicken Pizza	450 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

# BUFFETS

## THEMED BUFFETS

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

### HEARTLAND BUFFET \$26.79

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

### A TASTE OF ITALY-AMBIENT BUFFET \$27.19

Caesar Salad	240 Cal/5.5 oz. serving
Italian White Bean Salad <b>VG EW PF</b>	90 Cal/3.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Seasonal Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Ambient) <b>V EW PF</b>	270 Cal/7.5 oz. serving
Grilled Rosemary Chicken (Ambient) <b>EW</b>	130 Cal/4 oz. serving
Grilled Fennel Tuna (Ambient) <b>EW</b>	150 Cal/3 oz. serving
Assorted Italian Ices	70-80 Cal each

### LAZY SUMMER BBQ \$25.99

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit <b>VG PF</b>	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Assorted Dessert Bars <b>V</b>	200-420 Cal each

### TASTY TEX MEX \$23.99

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>VG</b>	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 <b>V</b>	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>VG</b>	250 Cal/2.75 oz. serving

\*All packages include necessary accompaniments and condiments.

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

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

# BUFFETS

## CREATE YOUR OWN BUFFET

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

### BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Mandarin Cranberry Salad <b>V EW</b>	130 Cal/4 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto <b>EW</b>	110 Cal/3.25 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

### BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce <b>\$26.99</b>	440 Cal/5.75 oz. serving
Chicken Mushroom Marsala <b>EW \$28.39</b>	240 Cal/6.75 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans <b>\$29.99</b>	680 Cal/18 oz. serving
Maple Dijon Salmon <b>\$30.39</b>	270 Cal/3.25 oz. serving
Mahi Mahi with Pineapple Salsa <b>\$34.99</b>	190 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout <b>\$32.69</b>	290 Cal/7.65 oz. serving
Roast Beef with Demi-Glace <b>\$31.99</b>	260 Cal/6 oz. serving
Quinoa Cake Topped with Tomato Chutney <b>VG PF \$27.99</b>	280 Cal/4.25 oz. serving
Vegetable Lasagna Alfredo <b>\$21.99</b>	470 Cal/11 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Green Bean Casserole <b>V</b>	100 Cal/4 oz. serving
Grilled Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Mushroom Farro <b>V PF</b>	170 Cal/4 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Toasted Orzo with Spinach and Cranberries <b>VG</b>	160 Cal/4 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
Mini Assorted Cheesecakes <b>V</b>	80 Cal each
Dulce De Leche Brownie <b>V</b>	230 Cal each
Spiced Carrot Cake <b>V</b>	350 Cal slice
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each
Assorted Petit Fours <b>V</b>	60-100 each

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# RECEPTIONS

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Mini Beef Wellington	\$53.49	120 Cal each
Chicken Quesadillas	\$30.69	50 Cal each
Coconut Chicken	\$30.89	40 Cal each
Sesame Chicken	\$29.49	40 Cal each
Crab Cakes	\$49.99	35 Cal each
Truffle & Wild Mushroom Arancini	\$39.59	60 Cal each
Crispy Asiago Asparagus	v \$39.59	45 Cal each
Baked Mac n' Cheese Melts	v \$27.99	80 Cal each
Assorted Mini Quiche	\$26.99	100 Cal each
Spanakopita	v \$27.99	60 Cal each
Vegetable Spring Rolls	v \$49.49	50 Cal each
Sweet Potato Croquettes with Harissa	v EW PF \$39.59	20 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$24.89	130 Cal each
Mediterranean Antipasto Skewers	\$39.99	60 Cal each
Traditional Tomato Bruschetta Crostini	vg \$19.99	50 Cal each
Cranberry Brie Crostini	\$20.69	170 Cal each
Shrimp and Avocado Toast Points	EW \$24.89	70 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each



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

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



# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

### CLASSIC CHEESE TRAY \$74.79 SERVES 12

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

300 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$59.99 SERVES 12

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

120 Cal/5 oz. serving

### SOUTHWEST DIPPING DUO \$63.29 SERVES 12

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

420 Cal/6.75 oz. serving

### FLATBREAD CRISPS \$70.89 SERVES 12

Flatbread Crisps served with Hummus, Harissa and Tzatziki **V PF**

430 Cal/6.15 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 10 guests or more.

### MEZZE DELIGHT \$14.09

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

### BRUSCHETTA BLISS \$6.19

Crostini <b>VG EW</b>	40 Cal each
Choice of Three (3) Spreads:	
Apple Chutney <b>VG</b>	35 Cal/1 oz. serving
Bacon Jam	150 Cal/1 oz. serving
Spicy Kale Pesto	130 Cal/1 oz. serving
Tomato Bruschetta Topping <b>VG</b>	20 Cal/1 oz. serving
Green Chili Relish <b>VG</b>	10 Cal/1 oz. serving
Blue Cheese and Chive Spread	130 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Bacon-Scallion Topping	70 Cal/1 oz. serving
Chorizo and Chickpea Topping	80 Cal/1 oz. serving
Roasted Red Pepper Tapenade <b>VG</b>	50 Cal/1 oz. serving
Mushroom Sauté <b>VG EW PF</b>	30 Cal/1 oz. serving
Choice of Glaze(s):	
Honey Balsamic Glaze <b>v</b>	40 Cal/1 oz. serving
Chipotle Orange Glaze <b>VG</b>	70 Cal/1 oz. serving

### SLIDE INTO HOME \$16.99

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 10 guests or more.

### ENERGY BREAK \$5.99

Granola Bars <b>v</b>	100-250 Cal each
Fruit Filled Bar <b>v</b>	100-250 Cal each
Breakfast Bar <b>v</b>	100-250 Cal each

### SNACK ATTACK \$8.99

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 \$6.19

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

### EXECUTIVE COFFEE BREAK \$7.99

Assorted Dessert Bars <b>v</b>	200-420 Cal each
Bakery-Fresh Brownies <b>v</b>	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	\$3.99 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.99 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.99 EACH	100-150 Cal each
Sparkling Water	\$2.99 EACH	0 Cal each
Iced Water	\$2.09 PER GALLON	0 Cal/8 oz. serving
Strawberry Mint Infused Lemonade	\$23.59 PER GALLON	110 Cal/8 oz. serving
Hibiscus Lemonade	\$23.59 PER GALLON	120 Cal/8 oz. serving
Lemon Ginger Infused Iced Tea	\$23.59 PER GALLON	5 Cal/10 oz. serving
Peach Iced Tea	\$23.59 PER GALLON	80 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies ▼	\$2.99 PER PERSON	220-240 Cal each
Gourmet Dessert Bars ▼	\$3.39 PER PERSON	200-420 Cal each
Bakery-fresh Brownies ▼	\$3.39 PER PERSON	250 Cal each
Custom Artisan Cupcakes ▼	\$29.99 PER DOZEN	180-480 Cal each
Assorted Petit Fours ▼	\$29.99 PER DOZEN	60-100 Cal each

## ORDERING INFORMATION

### Lead Time

All offerings listed require 72 hours' advanced notice for preparation.

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. Waitstaff fees may apply.

### 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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### Business Hours

7 am - 3 pm Monday - Friday

Orders after 3 pm will be charged after-hours charges of \$40.00 per hour

**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today

617.755.9960  
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Prices effective until 07/01/2026  
Prices may be subject to change

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