BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Regular Coffee, Decaf and Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) $2.99 Per Person

Bottled Water (0 Cal each) $2.29 Each

Assorted Sodas (Can): 0-150 Cal each) $2.29 Each

Assorted Individual Fruit Juices (110-170 Cal each) $2.79 Each

Sparkling Water (0 Cal each) $2.79 Each

Iced Tea (5 Cal/8 oz. serving) $19.99 Per Gallon

Iced Water (0 Cal/8 oz. serving) $4.99 Per Gallon

Infused Water $10.49 Per Gallon

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

Strawberry Basil Infused Lemonade (95 Cal/8 oz. serving) $21.99 Per Gallon

Lemon Ginger Infused Iced Tea (5 Cal/10 oz. serving) $21.99 Per Gallon

Desserts

Available for 12 guests or more

- Assorted Blondies (240-300/1.875-2.38 oz. serving) $3.49 Per Person
- Assorted Craveworthy Cookies (250-310 Cal each) $3.99 Per Person
- Bakery-fresh Brownies (250 Cal/2.25 oz. serving) $3.99 Per Person
- Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving) $3.49 Per Person
- Mini Sriracha Chocolate and Peanut Butter Cupcakes (140 Cal each) $17.99 Per Dozen

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.

Ordering Information

Lead Time

Notice of 48 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.

Contact Us Today

202.687.3395
catering@georgetowncatering.com
www.georgetowncatering.com

Prices effective until 07/01/2020

Prices may be subject to change

Georgetown Catering
Meeting Wrap Up $36.99
Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

Morning Mini
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each
- Yogurt Parfait Cups 370-400 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal each

The Energizer
- Gluten Free Muffins 45-90 Cal each
- Jumbo Banana Iced Tea 5 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

It’s a Wrap
Includes choice of salad:
- Chicken Caesar Wrap 540 Cal each
- Pepper Jack Tuna Wrap 590 Cal each
- Corn-Apple Turkey Wrap 600 Cal each
- Grilled Vegetable Wrap 620 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Traditional Garden Salad 50 Cal/3.2 oz. each
- Grilled Vegetable Pasta Salad 130 Cal/1.6 oz each
- Individual Bag of Chips 100-160 Cal each
- Assorted Cranberry Cookies 250-310 Cal each
- Freely Baked Brownies 250 Cal/2.25 oz. each
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Mid-Day Munchies
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Cranberry Cookies and Beverages
- Tortilla Chips 90 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Assorted Fruit 10 Cal/1 oz. serving
- Assorted Cranberry Cookies 250-310 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Receptions
Reception Stations
Reception 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. Includes appropriate condiments.

Meze Delight $12.49
Add a package of our Mediterranean bites to your reception:
- Pitta Chips 140 Cal/2 oz. serving
- Hummus 80 Cal/2 oz. serving
- Baba Ghanoush 120 Cal/4 oz. serving
- Taboule Salad 110 Cal/3.25 oz. serving
- Marinated Olives 150 Cal/2.75 oz. serving
- Seasonal Vegetable Fallet 70 Cal/3 oz. serving

Happy Hour $18.99
Have a “jud” break with your favorite Happy Hour finger foods:
- Grilled Spinach Dip w/ Pitta Chips 230 Cal/2.25 oz. serving
- Mini Cheese Spinach Buffalo Chicken Tenders served with Blue Cheese Dip 680 Cal/6.5 oz. serving
- Assorted Cranberry Cookies 250-310 Cal each
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Grown Up Mac and Cheese $18.49
Our gourmet Mac and Cheese topped your way:
- Chipotle Macaroni and Cheese 460 Cal/8 oz. serving
- Roasted Mushrooms 90 Cal/3 oz. serving
- Seafood Shrimp 120 Cal/4 oz. serving

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

Chocoholic $12.49
Become addicted with an assortment of Chocolate-themed treats
- Miniature Chocolate Bars 45-70 Cal each
- Chunky Chocolate Crave-worthy Cookies 280 Cal each
- Medicated Chocolate Milk 150 Cal each
- Chocolate-Dipped Pretzels 110 Cal each
- Chocolate-Dipped Strawberries 40 Cal each

Breads and Spreads $7.49
Looking for a variety of flavors to spice up your meeting? Try dipping our Tortilla Chips, Pitta Chips and Crostini into your choice of four (4) spreads, accompanied by a Fresh Fruit Tray
- Tortilla Chips 190 Cal/2 oz. serving
- Pita Chips 140 Cal/2 oz. serving
- Crostini 40 Cal each
- Korean Rice Guacamole 90 Cal/2 oz. serving
- Ginger Verde Guacamole 90 Cal/2 oz. serving
- Chilled Spinach Dip 200 Cal/2 oz. serving
- Feta and Roasted Garlic Dip 260 Cal/2 oz. serving
- Traditional Hummus 80 Cal/2 oz. serving
- Artichoke and Olive Dip 140 Cal/2 oz. serving
- Fresh Fruit Tray 40 Cal/2.5 oz. serving

Sugar and Spice $7.49
Satisfy your sweet tooth!
- Cranberry Sugar Cookies 240 Cal each
- Gummy Bears 140 Cal/2 oz. serving
- Lemon Chips 340 Cal/2 oz. serving
- Savory Snack Mix 200 Cal/1.75 oz. serving

Rev’d Up and Ready to Go $18.49
Fuel up your afternoon
- Chocolate Orange Power Poppers 100 Cal each
- Fresh Squeezed with Yogurt Honey Dip 100 Cal/6.5 oz. serving
- Carrots and Celery Sticks with Ranch Dip 100 Cal/6.5 oz. serving
- Cinnamon-Honey Granola 340 Cal/3 oz. serving
Choose one of these 3 packages to sustain you throughout the day.

**ALL-DAY PACKAGES**

*Simple Pleasures* $28.99
Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

**Simple Continental**
- Assorted Donuts 190-490 Cal each
- Assorted Bagels 170-360 Cal each
- Orange Juice 120 Cal/8 oz. serving
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Box Lunch**
Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water
- Tuna Salad Ciabatta 540 Cal each
- Ham and Swiss Sub 380 Cal each
- Turkey and Swiss Sub 490 Cal each
- Roasted Pepper and Mozzarella Ciabatta 530 Cal each
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

**Mid-Day Munchies**
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages
- Tortilla Chips 90 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Assorted Fruit 50-110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal/8 oz. serving

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.

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**RECEPTIONS**

**Reception Platters and Dips**

- **Classic Sliced Cheese Tray** $8.99 Per Person
  - Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 Cal/2.75 oz. serving)
- **Fresh Garden Crudité** $4.49 Per Person
  - Fresh Garden Crudité with Ranch Dip (120 Cal/5 oz. serving)
- **Fresh Seasonal Fruit** $3.49 Per Person
  - Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

- **Antipasto Platter** $7.49 Per Person
  - Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese (290 Cal/2 oz. serving)

- **Flatbread Crisps served with Spreads** $6.99 Per Person
  - Flatbread Crisps served with Hummus, Feta and Tzatziki (420 Cal/1.8 oz. serving)

**May we suggest a Served Meal or Reception?**

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (202) 687-3395 to arrange a personal consultation.

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Georgetown Catering
Breakfast Collections

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

Basic Beginnings $7.99
Choice of one (1) Breakfast Pastry served with Bottled Water, Gourmet Coffee, Decaf and Hot Tea
- Assorted Danish 200-430 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Basic Beginnings $7.99
Choice of one (1) Breakfast Pastry served with Bottled Water, Gourmet Coffee, Decaf and Hot Tea
- Assorted Danish 200-430 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Mini Continental $11.99
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Bagels 110-160 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Healthy Choice Breakfast $9.49
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day
- Individual Cereal Cups 140-260 Cal each
- Milk 120 Cal each
- Bananas 110 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

A la Carte Breakfast
Includes appropriate condiments.
- Assorted Bagels (170-360 Cal each) $2.49 Per Person
- Assorted Donuts (170-410 Cal each) $2.49 Per Person
- Assorted Pastries (200-510 Cal each) $2.49 Per Person
- Fresh Seasonal Sliced Fruit (40 Cal/2.5 oz. serving) $3.49 Per Person
- Vegan Zucchini Breakfast Bread (270 Cal/3 oz. serving) $13.49 Serves 12
- Overnight Blueberry Oatmeal (Chilled) (220 Cal/8 oz. serving) $3.49 Per Person

RECEPTIONS

Hors d’oeuvres

Hors d’oeuvres are priced per dozen. Includes appropriate condiments.

Reception Hors d’oeuvres (Hot)
- Balsamic Fig and Goat Cheese Flatbread (80 Cal each) $24.99
- Beef Satay (5 Cal each) $28.49
- Black Angus Mini Cheeseburgers (Sliders) (120 Cal each) $39.99
- Chicken Satay (20 Cal each) $28.49
- Coconut Shrimp (45 Cal each) $32.49
- Crab Cakes (30 Cal each) $32.49
- Spanakopita (70 Cal each) $24.99
- Lamb Kofta Meatballs (90 Cal each) $32.49

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Reception Hors d’oeuvres (Cold)
- Assorted Petit Fours (60-140 Cal each) $24.99
- Gazpacho Shooter (30 Cal/2 oz. serving) $24.49
- Shrimp and Coconut Ceviche (70 Cal/2 oz. serving) $35.99
- Bruschetta Crostini (50 Cal each) $24.49
- Shrimp Cocktail (70 Cal each) Market Price
- Pimento Cheese and Bacon Toast Points (110 Cal each) $24.49

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.
**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 Two Beverages. Includes appropriate condiments.

**Buffet Starters**
- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.7 oz. serving)
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.75 oz. serving)
- Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
- Autumn Vegetable Salad with Red Wine Vinaigrette (80 Cal/3 oz. serving)
- Traditional Hummus with Toasted Pita (130 Cal/7.75 oz. serving)

**Buffet Entrees**
- Grilled Chicken Breast with Cider Marmalade (120 Cal/3 oz. serving) $18.49
- Chipotle Pork Loin topped with a Pineapple Salsa (270 Cal/7 oz. serving) $17.49
- Pepto Flank Steak (250 Cal/3 oz. serving) $19.99
- Asparagus Marinated Steak (160 Cal/3 oz. serving) $19.99
- Eggplant Lasagna (250 Cal/7.25 oz. serving) $18.49
- Beef Tenderloin and Mushroom Ragout (250 Cal/2.75 oz. serving) $18.49
- Asian Marinated Steak (160 Cal/3 oz. serving) $19.99
- Pesto Flank Steak (250 Cal/2.75 oz. serving) $19.99

**Buffet Sides**
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Brussels Sprouts with Almond Butter (70 Cal/3 oz. serving)
- Broccoli Rabe (70 Cal/3.75 oz. serving)
- Ginger Honey Glazed Carrots (110 Cal/3.25 oz. serving)
- Roasted Red Potatoes (120 Cal/2.75 oz. serving)
- Roasted Root Vegetables (100 Cal/2.75 oz. serving)
- Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)

**Buffet Finishes**
- Bread Pudding with Caramel Apple Sauce (370 Cal/3.75 oz. serving)
- Spiced Carrot Cake (370 Cal/1/2 slice)
- Chocolate Cake (270 Cal/slice)
- Vegan Zucchini Cake with Raisins and Walnuts (270 Cal/3 oz. serving)
- Aquafaba Chocolate Mousse (230 Cal/2 oz. serving)
- Mini S’mores Chocolate and Peanut Butter Cupcakes (140 Cal each)

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- Aquafaba Chocolate Mousse (230 Cal/2 oz. serving)
- Mini S’mores Chocolate and Peanut Butter Cupcakes (140 Cal each)
**BREAKFAST**

**Breakfast Enhancements**

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

**Lox and Bagels**

- **$12.99**
- Smoked Salmon Platter with Hard-boiled Eggs, Sliced Tomato, Cucumber, Sliced Red Onion, and Cream Cheese
- **170-360 Cal each**

**Oatmeal Bar**

- **$7.99**
- Try our delicious Oatmeal served with a variety of toppings
- **120 Cal/3.25 oz. serving**

**Traditional Sandwiches**

- **$5.49**
- Choice of two (2) Breakfast Sandwiches
- **240-370 Cal each**

**Power Lunch**

- **$17.49**
- Choice of three (3) Fresh and Healthy Salad Platters served with Grilled Flatbread, Fruit and Dessert
- **170-360 Cal each**

**Travolino Buffet**

- **$19.49**
- Three Italian Classics and Sides... add on Grilled Chicken Breast for an additional fee
- **120-200 Cal each serving**

**Taco Del Seoul**

- **$19.49**
- Create your own Tacos or Rice Bowls with choice of two (2): Korean BBQ Chicken, Pork or Tofu served in Tortillas and Lettuce Wraps or Rice accompanied by our Trio of Slaws, two (2) Salsas, Garnishes Bar and Sides with two (2) Dipping Sauces
- **120-200 Cal each serving**
BUFFETS

Republic of Spice $21.49
Kadee Jhinga Masala (Prawns in sauce) and Tandoor Chicken served over Lemon-Ginger Basmati Rice and Accompaniments:
- Each Mixed Side Salad 40 Cal/3 oz. serving
- Tikka Goat Side Salad 70 Cal/3 oz. serving
- Curry-Spiced Naan 140 Cal each
- Kadee Jhinga Masala 120 Cal/4 oz. serving
- Tandoori Chicken 150 Cal/3 oz. serving
- Pounded Red Onion 10 Cal/0.5 oz. serving
- Shredded Carrot 10 Cal/0.5 oz. serving
- Cucumber 5 Cal/0.125 oz. serving
- Mango Chutney 45 Cal/1 oz. serving
- Tomato Chutney 200 Cal/4.25 oz. serving
- Honey Lemon Rice Pudding 90 Cal/8 oz. serving
- Lemonsante 5 Cal/0.5 oz. serving
- Ice Tea 0 Cal/8 oz. serving
- Ice Water 0 Cal/8 oz. serving

Sandwiches & Salads

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

Deli Express $13.49
Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies and Beverages.

- Side Salads
- Individual Bags of Chips
- Assorted Baked Breads and Rolls
- Deli Platter (Turkey, Roast Beef, Ham, Turkey)
- Cheese Tray (Cheddar and Swiss)
- Relish Tray (Lettuce, Tomato, Onion, Pickles, Peppers)

- Basil Pesto Turkey Ciabatta $14.99
- Kale Pesto Turkey Ciabatta $14.99
- Kale Pesto Turkey Wrap $15.99
- Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade
- Turkey, Provolone, Tomato, Balsamic
- Sun Rice, Cucumber Mint Raita
- Shredded Carrot
- Cilantro

- Sweet Chili Cucumber Salad 25-80 Cal/1 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Freshly Baked Brownie 250-310 Cal each
- Bottled Water 0 Cal/8 oz. serving

Harvest Bounty $25.49
Choice of Herb Roasted Turkey or Baked Ham served with Sides and Beverages:
- Traditional Mixed Green Salad 50 Cal/3.5 oz. serving
- Southern Biscuits 190 Cal each
- Buttermilk Mashed Potatoes 120 Cal/3.75 oz. serving
- Grilled Tofu, Bell Pepper, Carrot and Cucumber 30 Cal/0.75 oz. serving
- Kale Roasted Turkey 130 Cal/3 oz. serving
- Baked Ham 110 Cal/3 oz. serving
- Apple Pie 90 Cal/0.25 oz. serving
- Lemonade 410 Cal/12 oz. serving
- Ice Tea 5 Cal/8 oz. serving
- Ice Water 0 Cal/8 oz. serving

Classic Collections

Classic Box Lunch $11.99
Your choice of Classic Sandwich - served with Potato Chips, Craveworthy Cookies and Bottled Water.

- Classic Selection Sandwich 25-100 Cal each
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

Classic Selections Buffet $15.49
Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Beverages.

- Classic Selection Sandwiches 25-100 Cal each
- Side Salads 25-330 Cal each
- Individual Bags of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Ice Tea 5 Cal/8 oz. serving
- Ice Water 0 Cal/8 oz. serving

Classic Sandwich Options

Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet.

- Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 Cal each)
- Greek Salad Wrap with Cumbled Feta, Black Olives, Fresh Cucumber, Plum Tomatoes and Red Onion (430 Cal each)
- Kadai Jhinga Masala (Prawns in sauce) and Tandoori Chicken served over Lemon-Ginger Basmati Rice and Accompaniments
- Harvest Bounty
- Classic Selections Buffet
- Classic Sandwich Options
- Classic Box Lunch

Additional Premium Box Lunch options available upon request.
Please contact your catering professional.

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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.
## SANDWICHES & SALADS

### Classic Collections

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

#### The Executive Luncheon $118.49
Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickle, Assorted Craveworthy Cookies and Beverages

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<tr>
<th>Item Description</th>
<th>Calories</th>
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<td>Side Salads</td>
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<td>Assorted Craveworthy Cookies</td>
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<td>Lemonade</td>
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<td>Iced Tea</td>
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<td>Iced Water</td>
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#### Executive Luncheon Sandwiches
(Available Sandwich Choices for the Executive Luncheon Buffet)

- Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)
- Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli (620 Cal each)
- Ham and Swiss Ciabatta with a Red Onion Apricot Relish (530 Cal each)
- Salmon, Arugula, Jalapeno Slices and Tomato Lavan (620 Cal each)
- Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo (550 Cal each)
- Spicy Grilled Vegetable Wrap Bruschetta and Black Olives (610 Cal each)
- Roast Beef and Chimichurri Roll (530 Cal each)

### Side Salad Selections
(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onion, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/oz. serving)
- Roasted Corn and Black Bean Salad with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic (120 Cal/4 oz.
- Chickpea Salad with Fresh Cucumbers, Red Onion, Green and Red Peppers, Cilantro and Garlic with a Hot Pepper Sauce and Lemon Seasoning (150 Cal/3 oz.
- Grilled Vegetable Pasta Salad with a Balsamic Dressing (130 Cal/3 oz.
- Red-skinned Potato Salad with Egg, Cilantro and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 Cal/2 oz. serving)
- Roasted Vegetable Pasta Salad (210 Cal/3.75 oz.
- Herbed Quinoa Side Salad (100 Cal/3.5 oz.

## BUFFETS

### Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

#### All-American Picnic $22.99
- Home-style Potato Salad 240 Cal/4 oz. serving
- Fresh Country Coleslaw 170 Cal/3 oz. serving
- House-made Kettle Chips 240 Cal/1.25 oz. serving
- Grilled Hamburgers with Buns 330 Cal each
- Hot Dogs with Buns 310 Cal each
- Garum Holley (Lettuce, Onions, Peppers and Tomatoes) 0-10 Cal/1 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-fresh Brownies 250 Cal/2.25 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

#### Medi Eats Buffet $23.99
- Falafel with Tzatziki and choice of Chicken Souvlaki Skewers or Baked Paprikash Chicken and Sides
- Israeli Couscous 120 Cal/3.5 oz. serving
- White Rice 250 Cal each
- Whole Wheat Rice Flatbread 250 Cal each
- Roasted Eggplant 100 Cal/3 oz. serving
- Seared Spinach 60 Cal/3.25 oz. serving
- Chicken Souvlaki Skewers 210 Cal each
- Baked Paprikash Chicken 200 Cal/4 oz. serving
- Falafel 60 Cal each
- Tzatziki 15 Cal/1 oz. serving
- Cinnamon Custard 110 Cal/2.5 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

### Yucatan Bowl $21.49

Create your own Yucatan Bowl with White or Brown Rice, Chars Beans, Braised Chicken and Beef, Roasted Portobello Mushrooms, Toppings Bar including two (2) Salsas, and Sides

- Romaene Lettuce Salad 0 Cal/1 oz. serving
- Avocado Ranch Dressing 30 Cal/1 oz. serving
- Cilantro Lime White Rice 120 Cal/3 oz. serving
- Cilantro Lime Brown Rice 140 Cal/3.5 oz. serving
- Charro Beans 90 Cal/oz. serving
- Braised Chicken 180 Cal/2 oz. serving
- Braised Beef 160 Cal/3 oz. serving
- Roasted Portobello Mushrooms 25 Cal/2.25 oz. serving
- Guacamole 40 Cal/3.3 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Dulce de Leche Brownie 220 Cal/2.25 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

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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.