



Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon	200 C 1/5 75
Tarragon White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
PM Pick Me Up	
Chilled Spinach Dip with	
Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

Bottled Water

Starbucks Coffee, Decaf and Hot Tea

Meeting Wrap Up \$34.29

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 8 guests or more.

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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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

The Energizer

Donut Holes	45-90 Cal each
Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
0 Cal/8 oz. serving	
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

0 Cal/8 oz. serving

It's a Wrap

Chicken Caesar Wrap Pepper Jack Tuna Wrap	540 Cal each 590 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Fresh Seasonal Sliced Fruit Choice of One (1) Salad:	40 Cal/2.5 oz. serving
Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bakery-Fresh Brownies Iced Tea	250 Cal/2.25 oz. serving 5 Cal/8 oz. serving

Mid-Day Munchies

Iced Water

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Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
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 Bottled Water Starbucks Coffee, Decaf and Hot Tea	250-310 Cal each 0 Cal each 0 Cal/8 oz. serving

2 Classic Fare Catering

0 Cal each

0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$25.89

Easy does it-casually tasteful fare. This All-Day Package includes Three (3) of our favorites. All prices are per person and available for 8 guests or more.

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
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 One (1) Sandwich

Choice of One (1) Sandwich:	
Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	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

- Tortilla Chips Choice of Two (2) Salsas:
- Salsa Roja
- Salsa Verde
- Pico De Gallo
- Assorted Fruit
- Assorted Craveworthy Cookies **Bottled Water**

Starbucks Coffee, Decaf and Hot Tea

90 Cal/1 oz. serving

20 Cal/1 oz. serving 20 Cal/1 oz. serving 10 Cal/1 oz. serving 50-110 Cal each 250-310 Cal each 0 Cal each 0 Cal/8 oz. serving

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

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.

^{*}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.



Breakfast Collections

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

Mini Continental \$10.19

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Quick Start \$10.19

Choice of Three (3) Breakfast Pastries:

120-530 Cal each
400-510 Cal each
430-470 Cal each
170-360 Cal each
Cal/2.5 oz. serving
110-170 Cal each
0 Cal each
0 Cal/8 oz. serving

Healthy Choice Breakfast \$8.69

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À la Carte Breakfast

Cinnamon Rolls \$16.99 Per Dozen	350 Cal each
Assorted Donuts \$16.99 Per Dozen	190-490 Cal each
Assorted Scones \$19.99 Per Dozen	430-470 Cal each
Overnight Strawberry Oatmeal (Chilled) \$3.39 Per Person	320 Cal/8 oz. serving
Overnight Apple Cinnamon Oatmeal (Chilled) \$3.39 Per Person	440 Cal/8 oz. serving
Kolaches - Per Dozen \$26.99	280-350 Cal each

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BREAKFAST

Hot Breakfast

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

Ultimate Breakfast \$14.99

Choice of Three (3) Breakfast Pastries:

Assorted Danish	120-530 Cal each
Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Scrambled Eggs	180 Cal/4 oz. serving
■ Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Cheddar and Onion Frittata	270 Cal each
Pancakes	50 Cal each
Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

American Breakfast \$11.49

Choice of One (1) Breakfast Pastry:

Assorted Danish	120-530 Cal each
Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Smart Sunrise Sandwich Buffet \$11.99

Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
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Choice of Two (2) Yogurt Parfaits:

Blueberry Orange Yogurt Parfait	410 Cal each
Apple, Raisin and Cranberry Yogurt Parfait	400 Cal each
Honey Ginger Pear Yogurt Parfait	440 Cal each
Strawberry Yogurt Parfait	370 Cal each

Choice of Two (2) Sensible Breakfast Sandwiches:

Garden Vegetables and Egg on Wheat English Muffin	220 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	250 Cal each
Turkey Sausage and Egg White Flatbread Mexican Turkey Bacon Flatbread	230 Cal each 280 Cal each 280 Cal each 380 Cal each

0 Cal each

0 Cal/8 oz. serving

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

Classic Fare Catering 5

Bottled Water

Starbucks Coffee, Decaf and Hot Tea



BREAKFAST

Breakfast Enhancements

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

Yogurt Parfaits \$4.29

Choose Your Favorite:

Blueberry Orange Yogurt Parfait	410 Cal each
Apple, Raisin and Cranberry Yogurt Parfait	400 Cal each
Honey Ginger Pear Yogurt Parfait	440 Cal each
Strawberry Yogurt Parfait	370 Cal each

Belgian Waffles \$7.49

Belgian Waffles	90 Cal each
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Fresh Strawberry and Peach Fruit Topping	20 Cal/1 oz. serving
Whipped Cream	50 Cal/0.5 oz. serving
Maple Syrup	70 Cal/1 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 8 guests or more.

Deli	Express	\$11.99
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Choice of Two (2) Side Salads 25-330 Cal each Individual Bags of Chips 100-160 Cal each Assorted Baked Breads and Rolls 110-160 Cal each Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 25-80 Cal/1 oz. serving Cheese Tray (Cheddar and Swiss) 110 Cal/1 oz. serving Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 20 Cal/1 oz. serving Assorted Craveworthy Cookies 250-310 Cal each Choice of Two (2) Beverages: Lemonade 90 Cal/8 oz. serving

5 Cal/8 oz. serving

0 Cal/8 oz. servina

820 Cal each

0 Cal each

Premium Box Lunches

Iced Tea

Iced Water

Chicken, Blue Cheese and Pear Salad \$14.49
Grilled Lemon Chicken on a Salad of Pear,
Blue Cheese, Walnuts, Crisp Greens and
Dijon Vinaigrette

Dijon Vinaigrette

Bakery-Fresh Roll with Butter

Fresh Fruit Cup

Lemon Cheesecake Bar
Bottled Water

620 Cal each
160 Cal each
40 Cal/2.5 oz. serving
300 Cal/2.75 oz. serving
0 Cal each

Mediterranean Grain Bowl \$13.99

Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette

Bakery-Fresh Roll with Butter

Fresh Fruit Cup

Lemon Cheesecake Bar

160 Cal each
40 Cal/2.5 oz. serving
300 Cal/2.75 oz. serving

Bottled Water

Steakhouse Chop Salad \$14.69

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with

Dijon Vinaigrette 200 Cal each
Bakery-Fresh Roll with Butter 160 Cal each

Fresh Fruit Cup 40 Cal/2.5 oz. serving
Lemon Cheesecake Bar 300 Cal/2.75 oz. serving
Bottled Water 0 Cal each

Classic Box Lunch \$10.59

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

Choice of One (1) Classic Sandwich
Individual Bag of Chips
Assorted Craveworthy Cookies
Bottled Water

140-750 Cal each
100-160 Cal each
250-310 Cal each
0 Cal each

Classic Selections Buffet \$15.99

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

Dill Pickle Slices

Individual Bags of Chips
Choice of Three (3) Classic Sandwiches

Assorted Craveworthy Cookies
Choice of Two (2) Beverages:
Lemonade
Iced Tea

25-330 Cal each
100-160 Cal each
140-750 Cal each
250-310 Cal each
90 Cal/8 oz. serving

Classic Sandwich Options

Iced Water

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

0 Cal/8 oz. serving

Honey Mustard Ham and Swiss Cheese with
Lettuce and Pickles on a Sub Roll

Roast Beef and Cheddar Sandwich

420 Cal each

Turkey, Feta, Spinach and Sun-Dried Tomato

Ciabatta 670 Cal each
Chicken Caesar and Asiago Bruschetta Baguette 560 Cal each

Mediterranean Veggie Ciabatta 480 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 8 guests or more. The Executive Luncheon \$18.29 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 25-330 Cal each Dill Pickle Slices 0 Cal/1 oz. serving Individual Bags of Chips 100-160 Cal each Choice of Three (3) Executive Luncheon Sandwiches 370-760 Cal each Assorted Craveworthy Cookies 250-310 Cal each Choice of Two (2) Beverages: Lemonade 90 Cal/8 oz. serving Iced Tea 5 Cal/8 oz. serving

Executive Luncheon Sandwiches

Garden Vegetables with Boursin, Aged
Provolone and Roasted Garlic Aioli on Ciabatta

Iced Water

(Available Sandwich choices for The Executive Luncheon Buffet)

0 Cal/8 oz. serving

570 Cal each

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	700 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	690 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	590 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	560 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	50 Cal/3.5 oz. serving
Spinach Salad with Bacon, Egg, Mushroom and Tomato	60 Cal/2.15 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
Chimichurri Potato Salad	130 Cal/3.5 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing	80 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	90 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing	130 Cal/3 oz. serving
Ranch Pasta Salad	120 Cal/3 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	130 Cal/3 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette	90 Cal/3.33 oz. serving

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BUFFETS

Themed Buffets

All prices are per person and available for 24 guests or more. Includes choice of Beverages.

Tropical Tradewinds \$17.49

Roasted Sweet Potato Salad	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw	200 Cal/3.77 oz. serving
Plantain Chips	150 Cal/1.5 oz. serving
Tropical Rice	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken	280 Cal/7.86 oz. serving
Mahi Mahi with Pineapple Salsa	210 Cal/7.75 oz. serving
Sweet Chili Pork	290 Cal/3 oz. serving

Miniature Pineapple Upside-Down Parfaits 220 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 5 Cal/8 oz. serving Iced Water 0 Cal/8 oz. serving

Lazy Summer BBQ \$18.79

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Coleslaw	150 Cal/3 oz. serving
Cornbread Fiesta Muffins	120 Cal each
Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans BBQ Chicken Sliced Brisket	170 Cal/4.75 oz. serving 430 Cal/6 oz. serving 350 Cal/5 oz. serving
Assorted Craveworthy Cookies	s 250-310 Cal each
Gourmet Dessert Bars Choice of Two (2) Beverages:	300-370 Cal/2.75-3.25 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Baked Potato Bar \$17.19

Classic Garden Salad 50 Cal/3.5 oz. serving

Top Your Own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese,

Scallions and Sour Cream 660 Cal/12 oz. serving

Choice of One (1) Dessert:

Apple Cobbler 350 Cal/4.75 oz. serving
Apple Pie 410 Cal/slice

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 5 Cal/8 oz. serving Iced Water 0 Cal/8 oz. serving Add on Cheddar Cheese Sauce 60 Cal/1 oz. serving





Themed Buffets

All prices are per person and available for 24 guests or more. Includes choice of Beverages.

Northern Italian Buffet \$19.19

Mediterranean Salad with a Greek Vinaigrette

Garlic Breadsticks
Roasted Mushrooms
Lemon Rosemary Chicken
Shrimp Scampi

Vermicelli Pasta

Berry Panna Cotta
Choice of Two (2) Beverages:

Lemonade Iced Tea Iced Water 120 Cal/3.25 oz. serving

110 Cal each 90 Cal/3 oz. serving 130 Cal/3 oz. serving 100 Cal/3 oz. serving 150 Cal/3.25 oz. serving 330 Cal/5 oz. serving

> 90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving

Yucatan Bowl \$17.79

Romaine Lettuce Salad

Avocado Ranch Dressing

Choice of One (1) Rice:

Cilantro Lime White Rice

Cilantro Lime Brown Rice
Charro Beans
Braised Chicken
Braised Beef

Roasted Portobello Mushrooms

Guacamole

Choice of Two (2) Salsas:

Pico De Gallo

Salsa Verde

Salsa Roja

Dulce De Leche Brownie Choice of Two (2) Beverages:

Lemonade Iced Tea Iced Water 0 Cal/0.25 oz. serving 80 Cal/1 oz. serving

120 Cal/3 oz. serving 140 Cal/3.5 oz. serving 90 Cal/3 oz. serving 180 Cal/3 oz. serving 160 Cal/3 oz. serving 20 Cal/2.25 oz. serving 40 Cal/1.33 oz. serving

10 Cal/1 oz. serving 10 Cal/1 oz. serving 20 Cal/1 oz. serving 220 Cal/2.25 oz. serving

> 90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving



Contact us at yagelski-joseph@aramark.com / 936.294.1930 or 936.294.1932 to explore more options and personalize your buffet to fit your event.

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BUFFETS

Themed Buffets

All prices are per person and available for 24 guests or more. Includes choice of Beverages.

East Asian Eats \$18.29

Egg Rolls Crispy Wontons	190 Cal each 25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce	50 Cal/1 oz. serving
Sweet and Sour Sauce	40 Cal/ 1 oz. serving
Chili Garlic Sauce	45 Cal/1 oz. serving
Lo mein Noodles Yakisoba	120 Cal/2.5 oz. serving
Jasmine Rice	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
Asian Tofu	120 Cal/3 oz. serving
■ Teriyaki Sauce	25 Cal/0.5 oz. serving
Raspberry Coconut Bars	370 Cal/3.25 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Taste of Spain \$18.09	
Mesclun Salad	15 Cal/3 oz. serving
Shallot Sherry Vinaigrette	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread	220 Cal/2.25 oz. serving
Spanish Rice	110 Cal/3.5 oz. serving
Steamed Asparagus	20 Cal/3 oz. serving
Paprika Chicken	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
Lemon Cheesecake Bars	300 Cal/2.75 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Tasty Tex Mex \$17.79

Tortilla Chips	90 Cal/1 oz. serving
Mexican Rice	130 Cal/3 oz. serving
Charro Beans	90 Cal/3 oz. serving
Choice of One (1) Type of Faiitas:	

Choice of One (1) Type of Fajitas:

Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream

590 Cal/5 oz. serving

Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 Cal/5 oz. serving

Choice of Two (2) Salsas:

Pico De Gallo	10 Cal/1 oz. serving
Salsa Verde	10 Cal/1 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Cinnamon Crisps	20 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 5 Cal/8 oz. serving Iced Water 0 Cal/8 oz. serving



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.

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/2.15 oz. serving
Greek Salad with Crumbled Feta	120 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita	130 Cal/1.75 oz. serving
Antipasto Platter with Crostini	250 Cal/5 oz. serving

Buffet Entrees	
Fried Chicken with Buttermilk Hot Sauce \$18.09	530 Cal/5.6 oz. serving
Lemon Artichoke Chicken Breast \$18.09	200 Cal/5.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$18.09	280 Cal/4.5 oz. serving
Snapper Veracruz \$19.99	150 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout \$23.39	290 Cal/7.65 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$18.99	170 Cal/3 oz. serving
Cavatappi A La Toscana \$16.89	430 Cal/15.75 oz. serving

Buffet Sides

Pan Roasted Vegetables	45 Cal/3 oz. serving
Garlic Roasted Broccoli	40 Cal/1.76 oz. serving
Ginger Honey Glazed Carrots	110 Cal/3.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes	170 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
Savory Herbed Rice	140 Cal/4 oz. serving
Chipotle Macaroni and Cheese	230 Cal/2.75 oz. serving

Buffet Finishes

Bread Pudding with Caramel Apple	
Sauce	370 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie	220 Cal/2.25 oz. serving
Spiced Carrot Cake	370 Cal/slice
Chocolate Cake	270 Cal/slice
■ Glazed Strawberry Bars	390 Cal each

RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen.

Reception Hors d'oeuvres (Hot)

Balsamic Fig and Goat Cheese Flatbread	
\$25.99	80 Cal each
Beef Empanadas \$23.99	70 Cal each
Swedish Meatballs \$21.99	110 Cal each
Boneless Sweet 'n Spicy Wings \$23.99	150 Cal each
Boneless Buffalo Wings \$23.99	110 Cal each
Boneless BBQ Wings \$23.99	160 Cal each
Coconut Shrimp \$30.99	45 Cal each
Sesame Chicken \$23.99	40 Cal each
■ Vegetable Spring Rolls \$33.99	15 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.

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Reception Hors d'oeuvres (Cold)

Assorted Petit Fours \$25.99	60-140 Cal each
Cool Citrus Mini Cheesecakes \$23.99	80 Cal each
Antipasto Kabobs \$30.99	45 Cal each
Mediterranean Antipasto Skewers\$31.99	70 Cal each
Bruschetta Crostini \$16.49	50 Cal each
Shrimp Cocktail Market Price	70 Cal each



RECEPTIONS

Reception Platters and Dips

All prices are per person and available for 24 guests or more.

Fresh Seasonal Fruit \$3.09 Per Person

Fresh Seasonal Fruit Tray

40 Cal/2.5 oz. serving

Chef's Choice Charcuterie Board Market Price Per Person
Calories Vary Per Assortment

House-Made Spinach Dip \$2.99 Per Person

House-Made Spinach Dip served with

Fresh Pita Chips 230 Cal/2.25 oz. serving

Flatbread Crisps \$3.79 Per Person

Flatbread Crisps Served with Hummus,

Harissa and Tzatziki 420 Cal/6.18 oz. serving

Buffalo Turkey Dip \$3.09 Per Person

Buffalo Turkey Dip 270 Cal/2.62 oz. serving

Tortilla Chips 90 Cal/1 oz. serving

May we suggest a Served Meal or Reception?

Our Catering team is delighted to create special menus that accommodate your culinary preferences and budget. Please contact us at (936) 294-1930 to arrange a personal consultation.

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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 24 guests or more.

Dim Sum \$11.19

Egg Rolls 190 Cal each Pot Stickers 45 Cal each

Choice of Two (2) Dipping Sauces:

Sweet Soy Sauce 50 Cal/1 oz. serving Sweet and Sour Sauce 40 Cal/1 oz. serving Chili Garlic Sauce 45 Cal/1 oz. serving

Sweet and Spicy Boneless Chicken Wings with Celery Sticks

600 Cal/7.5 oz. serving

Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Happy Hour \$16.09

Chilled Spinach Dip served with Pita Chips 230 Cal/2.25 oz. serving Mini Cheesesteaks 170 Cal each Buffalo Chicken Tenders served with Blue Cheese Dip 680 Cal/6.75 oz. serving

Assorted Craveworthy Cookies 250-310 Cal each Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Slide Into Home \$10.99

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
Black Bean Sliders	200 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

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

Snack Attack \$6.19

Individual Bags of Chips	100-160 Cal each
Roasted Peanuts	170 Cal/1 oz. serving
Trail Mix	290 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

Breads and Spreads \$4.09

Tortilla Chips	190 Cal/2 oz. serving
Pita Chips	140 Cal/2 oz. serving
Crostini	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja 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 \$6.19

3	
Craveworthy Sugar Cookies	240 Cal each
Gummy Bears	140 Cal/2 oz. serving
Popcorn	50 Cal/2.25 oz. serving
Cajun Chips	340 Cal/2 oz. serving
Savory Snack Mix	200 Cal/1.75 oz. serving

Executive Coffee Break \$5.49

Lemon Cheesecake Bars	300 Cal/2.75 oz. serving
Raspberry Coconut Almond Bars	370 Cal/3.25 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Bottled Water \$1.99 Each	0 Cal each
Assorted Sodas (Can) \$1.79 Each	0-150 Cal each
Hot Water with Assorted Tea Bags \$19.99 Per Gallon	0 Cal/8 oz. serving
Starbucks Regular Coffee \$22.99 Per Gallon	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee \$22.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea \$17.99 Per Gallon	5 Cal/8 oz. serving
Lemonade \$17.99 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$17.99 Per Gallon	5 Cal/8 oz. serving
Iced Water \$1.29 Per Gallon Infused Water \$8.99 Per Gallon Choice of One (1) Fruit Infused Water: Lemon Infused Water Orange Infused Water Apple Infused Water Cucumber Infused Water Grapefruit Infused Water	0 Cal/8 oz. serving 0 Cal/8 oz. serving 10 Cal/8 oz. serving 20 Cal/8 oz. serving 10 Cal/8 oz. serving 10 Cal/8 oz. serving

Desserts

Assorted Blondies

\$14.49 Per Dozen 240-300/1.875-2.38 oz. serving

Assorted Craveworthy Cookies

\$13.49 Per Dozen 250-310 Cal each

Bakery-Fresh Brownies

\$14.49 Per Dozen 250 Cal/2.25 oz. serving

Gourmet Dessert Bars

\$16.49 Per Dozen 300-370 Cal/2.75-3.25 oz. serving

380 Cal each

Custom Artisan Cupcakes \$23.49

Chocolate Cupcake with Fudge Icing 480 Cal each Vanilla Cupcake 380 Cal each Bananas Foster Cupcake 180 Cal each

Devil's Food Cupcake

Lead Time

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

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

Contact Us Today

936.294.1930 / 936.294.1932

Prices effective until 07/01/2021

Vegetarian Vegan



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.