

# EVENT MENU



FRESH GREEN  
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 \$48.59

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 20 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>V</b>	380-550 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 Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>V</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet 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</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>V EW</b>	280 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 Cheesecake <b>V</b>	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips <b>V</b>	230 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/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$40.29

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 20 guests or more.

### MORNING MINI

Miniature Muffins <b>V</b>	80-120 Cal each
Miniature Danish <b>V</b>	140-170 Cal each
Miniature Scones <b>V</b>	100-110 Cal each
Yogurt Parfait Cups <b>V</b>	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>V</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>V PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG 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>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>V</b>	260 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
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$31.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-500 Cal each
Assorted Bagels <b>v</b>	290-450 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, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>v EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 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
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

\*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 COLLECTIONS

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### QUICK START \$11.39

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### EUROPEAN CONTINENTAL \$15.49

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

Croissants with Butter and Jam <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$12.39

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v** \$26.09 Per Dozen 290-450 Cal each

Assorted Muffins Served with Butter and Jam **v** \$23.19 Per Dozen 380-550 Cal each

Assorted Danish **v** \$23.59 Per Dozen 250-420 Cal each

Seasonal Fresh Fruit Platter **VG PF** \$3.69 Per Person 35 Cal/2.5 oz. serving

Assorted Breakfast Breads **v** \$15.79 Serves 12 200-280 Cal each

Vegan Blueberry Banana Breakfast Bread **VG PF** \$16.29 Serves 12 250 Cal/3 oz. serving

# BREAKFAST

## HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$16.99

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
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>v</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>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet 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>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$13.79

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
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	60 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	950 Cal/10.5 oz. serving
Bottled Water	0 Cal each
Gourmet 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 20 guests or more.

### YOGURT PARFAIT BAR \$8.29 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>	40 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### JUST FRENCH TOAST \$5.99 PER PERSON

Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>VG</b>	70 Cal/1 oz. serving

### OMELET STATION \$12.39

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

Eggs <b>v</b>	180 Cal/4 oz. serving
Egg Whites <b>v</b>	40 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Crumbled Feta Cheese <b>v</b>	80 Cal/1 oz. serving
Crumbled Bacon	60 Cal/0.5 oz. serving
Diced Ham	40 Cal/1 oz. serving
Mushrooms <b>VG EW PF</b>	30 Cal/1.5 oz. serving
Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Onions <b>VG</b>	10 Cal/0.5 oz. serving
Green Peppers <b>VG</b>	10 Cal/1 oz. serving
Spinach <b>VG</b>	10 Cal/2 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 15 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 Tuna)	50-160 Cal/2 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>	210-260 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

#### Spicy Salmon and Arugula Wrap \$15.69

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap	740 Cal each
Sweet Chili Cucumber Salad <b>vg ew pf</b>	20 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Kale Pesto Turkey Ciabatta \$15.69

Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	550 Cal each
Chilled Dill Cucumber Salad <b>vg ew pf</b>	60 Cal/3.75 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Blackened Chicken Ciabatta \$15.69

Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta	410 Cal each
Spiced Sweet Potato Salad <b>vg ew</b>	120 Cal/4 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$14.69

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)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.59

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>	0 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 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)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo <b>v ew</b>	290 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 15 guests or more.

### THE EXECUTIVE LUNCHEON \$20.39

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>	0 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens <b>EW PF</b>	490 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto <b>V</b>	440 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Herbed Quinoa Side 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</b>	130 Cal/3 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### O-MORI RAMEN BOWL \$23.79

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing <b>VG PF</b>	230 Cal/7.5 oz. serving
Choice of Two (2) Broths:	
Smokey Shoyu	60 Cal/12oz. serving
Curry Chicken	70 Cal/12oz. serving
Mushroom Miso <b>VG</b>	40 Cal/12oz. Serving
Choice of One (1) Protein:	
Chashu Pulled Pork	280 Cal/3 oz. serving
Crispy Chicken Katsu	270 Cal/3.75 oz. serving
Soy Shitake <b>VG EW PF</b>	100 Cal/4 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion <b>VG</b>	30 Cal/0.5 oz. serving
Baby Bok Choy <b>VG EW PF</b>	0 Cal/1.5 oz. serving
Corn <b>VG</b>	30 Cal/2 oz. serving
Spinach <b>VG EW PF</b>	10 Cal/2 oz. serving
Soy Egg <b>V</b>	80 Cal each
Choice of Two (2) Garnishes:	
Scallion <b>VG</b>	0 Cal/0.5 oz. serving
Nori Square <b>VG</b>	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi <b>VG</b>	10 Cal/0.25 oz. serving
Toasted Sesame Seed <b>VG</b>	20 Cal/0.25.oz. serving

### TROPICAL TRADEWINDS \$22.69

Roasted Sweet Potato Salad <b>VG EW</b>	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw <b>V EW</b>	200 Cal/3.77 oz. serving
Plantain Chips	120 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/7.86 oz. serving
Mahi Mahi with Pineapple Salsa <b>EW</b>	190 Cal/7.75 oz. serving
Sweet Chili Pork	280 Cal/3 oz. serving
Miniature Pineapple Upside-Down Parfaits <b>V</b>	220 Cal each

### LAZY SUMMER BBQ \$23.79

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Gourmet Dessert Bars <b>V</b>	300-360 Cal/2.75-3.25 oz. serving







# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### BAKED POTATO BAR \$20.89

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch **VG EW PF** 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 **V** 350 Cal/4.75 oz. serving

Apple Pie **VG** 410 Cal/slice

Add on Cheddar Cheese Sauce **V** 60 Cal/1 oz. serving

### PASTA TRIO BUFFET \$22.79

Caesar Salad 170 Cal/2.7 oz. serving

Garlic Breadsticks **V** 110 Cal each

Manicotti Marinara 130 Cal/3.25 oz. serving

Chicken and Broccoli Ravioli **EW** 320 Cal/8.75 oz. serving

Rigatoni and Meat Balls 290 Cal/7.5 oz. serving

Lemon Cheesecake Bars **V** 300 Cal/2.75 oz. serving

Add on Grilled Chicken Breast for an Additional Fee 160 Cal/3 oz. serving

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### YUCATAN BOWL \$21.69

Romaine Lettuce Salad <b>vg</b>	5 Cal/0.25 oz. serving
Avocado Ranch Dressing <b>v</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>vg</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>vg EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg EW PF</b>	90 Cal/3 oz. serving
Choice of Three (93) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms <b>vg EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo <b>vg</b>	150 Cal/2 oz. serving
Guacamole <b>vg</b>	40 Cal/1.33 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
Dulce De Leche Brownie <b>v</b>	220 Cal/2.25 oz. serving

### TASTY TEX MEX \$21.69

Tortilla Chips <b>v</b>	260 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
Sauteed Peppers and Onions <b>vg</b>	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	380 Cal/2 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>v</b>	20 Cal each

### REPUBLIC OF SPICE \$25.59

Kachumber Side Salad <b>vg EW PF</b>	40 Cal/3.9 oz. serving
Tikka Chaat Side Salad <b>vg PF</b>	70 Cal/3 oz. serving
Curry-Spiced Naan <b>v</b>	440 Cal each
Choice of One (1) Base:	
Lemon-Ginger Basmati Rice <b>vg</b>	170 Cal/3.25 oz. serving
Brown Rice <b>vg EW</b>	110 Cal/2.75 oz. serving
Choice of One (1) Vegetarian Entrée:	
Spinach Sweet Potato Chickpeas	
Coconut Curry <b>vg PF</b>	130 Cal/4 oz. serving
Cauliflower Cashew Vindaloo <b>vg PF</b>	120 Cal/4 oz. serving
Yellow Dal <b>vg EW</b>	110 Cal/4 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp) <b>EW</b>	120 Cal/4.5 oz. serving
Tandoori Chicken <b>EW</b>	150 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion <b>vg</b>	10 Cal/0.5 oz. serving
Shredded Carrot <b>vg</b>	10 Cal/0.5 oz. serving
Cilantro <b>vg</b>	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney <b>vg</b>	45 Cal/1 oz. serving
Cucumber Mint Raita	15 Cal/1 oz. serving
Tomato Chutney <b>vg</b>	5 Cal/0.5 oz. serving
Honey Lemon Rice Pudding <b>v</b>	200 Cal/4.25 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

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce <b>\$20.39</b>	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$20.39</b>	130 Cal/3 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$21.39</b>	260 Cal/4.5 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme <b>EW \$20.79</b>	170 Cal/3 oz. serving
Grilled Montreal Cod <b>EW \$21.79</b>	80 Cal/3 oz. serving
Pesto Flank Steak <b>\$24.69</b>	260 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney <b>VG PF \$21.29</b>	280 Cal/4.25 oz. serving

### BUFFET SIDES

Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
Broccoli Rabe <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes <b>V</b>	160 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Toasted Orzo with Spinach and Cranberries <b>VG</b>	160 Cal/4 oz. serving
Chipotle Macaroni and Cheese <b>V</b>	240 Cal/4 oz. serving

### BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Mini Chocolate and Caramel Cheesecakes <b>V</b>	80 Cal/3.75 oz. serving
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Chocolate Cake <b>V</b>	340 Cal/slice
Lemon Poppyseed with Strawberries Thimble Cake <b>V</b>	90 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal 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)

Black Angus Mini Cheeseburgers (Sliders) <b>\$43.79</b>	50 Cal each
Chicken Quesadillas <b>\$25.89</b>	50 Cal each
Thai Brand Chicken Satay <b>\$29.89</b>	40 Cal each
Chicken and Waffle with Spicy Syrup <b>\$28.89</b>	45 Cal each
Boneless Buffalo Wings <b>\$27.89</b>	110 Cal each
Boneless BBQ Wings <b>\$27.89</b>	160 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$29.99</b>	80 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle <b>v \$27.89</b>	45 Cal each
Vegetable Spring Rolls <b>vg \$37.29</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini <b>\$26.89</b>	130 Cal each
Tuna Poke Crisp <b>ew \$22.89</b>	80 Cal each
Traditional Tomato Bruschetta Crostini <b>v \$19.09</b>	50 Cal each
Chicken Cobb Tartine <b>\$22.89</b>	180 Cal each
Shrimp and Avocado Toast Points <b>ew \$21.89</b>	70 Cal each
Strawberry Ricotta Toast Points <b>v pf \$19.09</b>	40 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 20 guests or more.

### **CLASSIC CHEESE TRAY \$5.19 PER PERSON**

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

290 Cal/2.75 oz. serving

### **FRESH GARDEN CRUDITÉS \$4.49 PER PERSON**

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### **SEASONAL FRESH FRUIT PLATTER \$3.89 PER PERSON**

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### **ANTIPASTO PLATTER \$7.29 PER PERSON**

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

### **GRILLED VEGETABLES \$3.49 PER PERSON**

Grilled Vegetables served with Balsamic Vinaigrette ▼ GF EW PF

70 Cal/3 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 20 guests or more.

### MEZZE DELIGHT \$12.39

Pita Chips <b>v</b>	130 Cal/2 oz. serving
Hummus <b>VG PF</b>	320 Cal/2 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving
Tabbouleh Salad <b>VG PF</b>	140 Cal/3.25 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
Falafel <b>VG</b>	35 Cal each

### HAPPY HOUR \$18.59

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 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 with Beer Cheese <b>v</b>	410 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### TATER TOT POUTINE BAR \$13.09

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	110 Cal/1 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Country Gravy <b>v</b>	60 Cal/2 oz. serving
Shredded Cheese <b>v</b>	60 Cal/1 oz. serving
Roasted Mushrooms <b>VG</b>	45 Cal/2 oz. serving
Green Peppers <b>VG</b>	10 Cal/1 oz. serving
Green Peppers <b>VG</b>	5 Cal/1 oz. serving
Green Peppers <b>VG</b>	10 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving

## BREAKS

All prices are per person and available for 15 guests or more.

### CHOCALIC \$9.29

Mini Candy Bars (4 each) <b>v</b>	45-70 Cal each
Chunky Chocolate Craveworthy Cookies <b>v</b>	230 Cal each
Chocolate Dipped Pretzels <b>v</b>	120 Cal each
Chocolate Dipped Strawberries (2 each) <b>v</b>	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

### THE HEALTHY ALTERNATIVE \$9.79

Apple <b>VG EW PF</b>	60 Cal each
Orange <b>VG EW PF</b>	45 Cal each
Banana <b>VG EW PF</b>	100 Cal each
Pear <b>VG</b>	90 Cal each
Yogurt Cup <b>v</b>	80-150 Cal each
Trail Mix <b>v</b>	290 Cal each
Granola Bars <b>v</b>	130-250 Cal each

### SNACK ATTACK \$7.89

Assorted Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	290 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### BREADS AND SPREADS \$6.69

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>VG EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>VG PF</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>VG PF</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	320 Cal/4 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.39 Each	0 Cal each
Assorted Sodas (Can)	\$2.19 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.59 Each	110-170 Cal each
Regular Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$21.99 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate	\$21.19 Per Gallon	160 Cal/8 oz. serving
Lemonade	\$18.19 Per Gallon	90 Cal/8 oz. serving
Fruit Punch	\$18.19 Per Gallon	5 Cal/8 oz. serving
Strawberry Basil Infused Lemonade	\$21.89 Per Gallon	100 Cal/8 oz. serving

## DESSERTS

▼ Assorted Blondies	\$18.59 Per Dozen	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies	\$15.59 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$18.59 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars	\$19.59 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes	\$25.29 Per Dozen	
Chocolate Cupcake with Fudge Icing	▼	480 Cal each
Vanilla Cupcake	▼	380 Cal each
Bananas Foster Cupcake	▼	180 Cal each
Devil's Food Cupcake	▼	380 Cal each

## ORDERING INFORMATION

### Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN


**PF** PLANT FORWARD



### Contact Us Today

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Prices effective until 07/01/2024  
Prices may be subject to change

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