

# EVENT MENU

CATERING





# INSPIRED EXPERIENCES.

## **CULINARY FORWARD**

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Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## **THOUGHTFUL HOSPITALITY**

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Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## **PEOPLE & PLANET**

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Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## **INSPIRED EXPERIENCES**

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Our experiences create connection and culture, bringing desired and inspired spaces to life.



## WHAT'S INSIDE

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS \$46.29

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>	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
Java City 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
Java City 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
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$38.39

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

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

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$30.49

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 <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
Java City 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
Java City 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.





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$9.39

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

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

### QUICK START \$12.09

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

### HEALTHY CHOICE BREAKFAST \$11.79

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
Java City 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> \$23.99 Per Dozen	290-450 Cal each
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Assorted Muffins Served with Butter and Jam <b>v</b> \$23.99 Per Dozen	380-550 Cal each
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Buttery Croissants Served with Butter and Jam \$23.99 Per Dozen	370 Cal each
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Assorted Danish <b>v</b> \$23.99 Per Dozen	250-420 Cal each
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Assorted Pastries <b>v</b> \$23.99 Per Dozen	210-530 Cal each
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Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.39 Per Person	35 Cal/2.5 oz. serving
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# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$14.39

Choice of One (1) Breakfast Pastry:

Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$14.39

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble ▼	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$14.69

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	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
Java City 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 12 guests or more.

### YOGURT PARFAIT BAR \$10.09 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>	40 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### GRITS BAR \$8.99 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins

410 Cal/9.25 oz. serving

### BREAKFAST MEATS \$2.59 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon	60 Cal each
Breakfast Sausage	80-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 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 12 guests or more.

### DELI EXPRESS \$16.79

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

#### Harvest Chicken Salad \$18.39

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Steakhouse Chop Salad \$19.29

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Mediterranean Quinoa Salad \$16.99

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita <b>v ew pf</b>	450 Cal/15 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$15.59

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 \$18.99

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 (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 and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Grilled Vegetable Bruschetta Lavash with a Spicy Sriracha <b>v pf</b>	570 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 12 guests or more.

### THE EXECUTIVE LUNCHEON \$20.99

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
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	620 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	680 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
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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>VEW</b>	170 Cal/3.5 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing <b>V PF</b>	80 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>VEW</b>	130 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### ALL-AMERICAN PICNIC \$19.69

Traditional Potato Salad <b>v</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>v EW</b>	170 Cal/3.5 oz. serving
Home-Style Kettle Chips <b>v</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger <b>v PF</b>	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>vg</b>	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### BASIC ITALIAN BUFFET \$21.49

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>vg EW PF</b>	50 Cal/3.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>v PF</b>	410 Cal/8.375 oz. serving
Vegetable Alfredo Lasagna <b>v</b>	470 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>v</b>	190 Cal each

### TASTY TEX MEX \$22.19

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





# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TACO DEL SEOUL \$20.49

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	40 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	40 Cal/1 oz. serving
Corn Tortillas <b>VG</b>	40 Cal each
Bibb Lettuce Wrap <b>VG</b>	0 Cal/0.5 oz. serving
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
Korean BBQ Tofu <b>VG</b>	140 Cal/2 oz. serving
Asian Slaw <b>VG EW PF</b>	20 Cal/1.25 oz. serving
Pickled Cucumbers <b>VG</b>	10 Cal/1 oz. serving
Pickled Carrot and Daikon <b>VG PF</b>	10 Cal/1 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
Mango Salsa <b>V</b>	30 Cal/1 oz. serving
Shredded Green Cabbage <b>VG</b>	0 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Toasted Sesame Seeds <b>VG</b>	20 Cal/0.125 oz. serving
Chopped Peanuts <b>VG</b>	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert <b>V PF</b>	220 Cal/5.85 oz. serving

### HEARTLAND BUFFET \$20.69

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/3 oz. serving
Oreo Blondies <b>V</b>	270 Cal/1.75 oz. serving



# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### LAZY SUMMER BBQ \$23.19

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

### NORTHERN ITALIAN BUFFET \$20.99

Mediterranean Salad with a Greek Vinaigrette <b>V</b>	110 Cal/3.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta <b>VG</b>	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

### HARVEST BOUNTY \$25.59

Traditional Mixed Green Salad <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Southern Biscuits with Butter <b>V</b>	190 Cal each
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey <b>EW</b>	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice

\*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
Traditional Hummus with Toasted Pita <b>v</b>	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo <b>v PF</b>	200 Cal/4 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$20.99</b>	210 Cal/5.75 oz. serving
Honey and Brown Sugar Ham <b>\$20.49</b>	190 Cal/3.5 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce <b>EW \$21.49</b>	460 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout <b>\$35.49</b>	290 Cal/7.65 oz. serving
Pesto Flank Steak <b>\$24.09</b>	260 Cal/3 oz. serving
Roast Beef with Demi Glace <b>\$23.59</b>	260 Cal/6 oz. serving
Eggplant Lasagna <b>v \$20.59</b>	250 Cal/7.25 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>v PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>v EW PF</b>	40 Cal/3.25 oz. serving
Broccoli Rabe <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Herb-Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Sweet Herbed Corn Pudding <b>v</b>	350 Cal/4 oz. serving
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving

### BUFFET FINISHES

Apple Pie <b>v VG</b>	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts <b>v</b>	170 Cal/1.75 oz. serving
Dulce De Leche Brownie <b>v</b>	230 Cal/2.25 oz. serving
Chocolate Cake <b>v</b>	340 Cal/slice
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)

Beef Empanadas	<b>\$28.39</b>	80 Cal each
Beef Satay	<b>\$30.59</b>	35 Cal each
Chicken Empanadas	<b>\$28.09</b>	70 Cal each
Chicken Satay	<b>\$28.09</b>	20 Cal each
Crab Cakes	<b>\$30.09</b>	35 Cal each
Brie, Pear & Almond Beggar's Purses	<b>v \$34.09</b>	90 Cal each
Assorted Mini Quiche	<b>\$26.09</b>	70-100 Cal each
Vegetable Empanadas	<b>v \$27.39</b>	70 Cal each
Vegetable Spring Rolls	<b>vg \$40.99</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	<b>\$23.49</b>	130 Cal each
Veggie Hummus Cup	<b>vg ew pf \$29.49</b>	170 Cal each
Gazpacho Shooter	<b>vg ew pf \$30.49</b>	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	<b>v \$20.09</b>	50 Cal each
Salmon Tartine	<b>\$23.49</b>	130 Cal each
Shrimp and Avocado Toast Points	<b>ew \$21.59</b>	70 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 12 guests or more.

### CLASSIC CHEESE TRAY \$5.49 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 \$4.59 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.59 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### HOUSE-MADE SPINACH DIP \$4.69 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

### HUMMUS WITH PITA CHIPS \$5.69 PER PERSON

Hummus with Pita Chips ▼ EW PF

230 Cal/4.5 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 12 guests or more.

### HAPPY HOUR \$19.09

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

### TRADITIONAL CARVING - SLOW-COOKED BEEF \$19.09

Carved Slow-Cooked Beef 200 Cal/3 oz. serving  
Bakery-Fresh Dinner Rolls with Butter **v** 160 Cal each  
Roasted Garlic Aioli **v** 190 Cal/1 oz. serving  
Tarragon Horseradish **v** 180 Cal/1 oz. serving  
Pesto Mayonnaise **v** 180 Cal/1 oz. serving

### SOFT PRETZEL BAR \$6.49

Hot Pretzels **vg** 180 Cal each  
Choice of Three (3) Dipping Sauces:  
Honey Mustard Sauce **v** 120 Cal/1 oz. serving  
Spicy Mustard Sauce **vg** 30 Cal/1 oz. serving  
Yellow Mustard Sauce **vg** 20 Cal/1 oz. serving  
Nacho Cheese Sauce 40 Cal/1 oz. serving  
Vegan Cheddar Cheese Sauce **vg** 60 Cal/1 oz. serving  
Cajun Cheese Sauce **v** 70 Cal/1 oz. serving  
Buffalo Blue Sauce **v** 30 Cal/1 oz. serving  
Chocolate Sauce **vg** 60 Cal/1 oz. serving  
Caramel Sauce **v** 80 Cal/1 oz. serving

## BREAKS

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

### CHOCAHOLIC \$9.19

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

### SNACK ATTACK \$8.09

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

### COFFEE BREAK \$5.99

Assorted Craveworthy Cookies **v** 210-260 Cal each  
Java City Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

HART SUNRISE

HART SUNRISE

# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Hot Water with Teavana Tea Bags \$2.39 Per Person	0 Cal/8 oz. serving
Java City Regular Coffee \$2.69 Per Person	0 Cal/8 oz. serving
Java City Decaffeinated Coffee \$2.69 Per Person	0 Cal/8 oz. serving
Assorted Sodas (Can) \$2.09 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.69 Each	110-170 Cal each
Hot Apple Cider \$24.99 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate \$24.99 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$19.49 Per Gallon	0 Cal/8 oz. serving
Lemonade \$19.49 Per Gallon	90 Cal/8 oz. serving
Iced Water \$1.59 Per Gallon	0 Cal/8 oz. serving

## DESSERTS

▼ Assorted Blondies \$21.99 Per Dozen	240-300/1.875-2.38 oz. serving
▼ Assorted Crave-worthy Cookies \$18.19 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies \$21.99 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars \$21.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
▼ Traditional Apple Pie (Each) \$15.99 Serves 8	410 Cal/slice



## ORDERING INFORMATION

### Lead Time

Notice of 4 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

**V** VEGETARIAN

**EW** EAT WELL


**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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