

EVENT MENU



MEREDITH | DINING
COLLEGE SERVICES



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

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

ALL DAY DELICIOUS \$48.09

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	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 v	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 VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake v	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 v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	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 \$39.89

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 15 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	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 v	45-90 Cal each
Ripe Bananas VG EW PF	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 v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	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 v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	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 \$31.59

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	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 v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	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 15 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$13.09

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$13.09

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	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 \$13.09

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 VG EW PF	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 v \$29.99 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$29.99 Per Dozen	380-550 Cal each
Assorted Danish v \$23.19 Per Dozen	250-420 Cal each
Assorted Pastries v \$23.19 Per Dozen	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$5.29 Per Person	35 Cal/2.5 oz. serving
Granola Bars v \$2.09 Each	130-250 Cal each

Breakfast

HOT BREAKFAST

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

AMERICAN BREAKFAST \$15.09

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$16.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$14.79

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Shredded Cheddar Cheese v	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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Breakfast

BREAKFAST ENHANCEMENTS

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

GRITS BAR \$7.99 PER PERSON

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

410 Cal/9.25 oz. serving

BISCUITS IN SAUSAGE GRAVY \$3.49 PER PERSON

\$3.49

570 Cal/7 oz. serving

OMELET STATION \$10.59

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

Eggs ▼	180 Cal/4 oz. serving
Egg Whites ▼	40 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Crumbled Feta Cheese ▼	80 Cal/1 oz. serving
Crumbled Bacon	60 Cal/0.5 oz. serving
Diced Ham	40 Cal/1 oz. serving
Mushrooms VG EW PF	30 Cal/1.5 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Onions VG	10 Cal/0.5 oz. serving
Green Peppers VG	10 Cal/1 oz. serving
Spinach VG	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 \$13.59

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 v	100-160 Cal each
Assorted Baked Breads and Rolls v	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) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	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

Blackened Chicken Ciabatta \$15.89

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

Harvest Chicken Salad \$16.59

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 v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Salmon Caesar Salad \$16.69

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$13.09

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 v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$15.79

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 vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	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)	
Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 Cal each
Arugula and Prosciutto Baguette	600 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

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 \$18.89

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 VG	0 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies V	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
Roast Pork with Apple Slaw Sub EW	440 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	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 VG EW PF	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 VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving

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Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CAJUN COLLECTION \$14.79

Cajun Coleslaw VG PF	360 Cal/1.75 oz. serving
Fiesta Cornbread V	120 Cal each
Red Beans and Rice V EW PF	130 Cal/4.5 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/3.5 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya VG EW PF	200 Cal/9.625 oz. serving
Shrimp Etouffee	190 Cal/8.25 oz. serving
Creole BBQ Chicken	380 Cal/6 oz. serving
Bananas Foster Cupcakes V	180 Cal each

SOUP AND SALAD BUFFET \$18.79

Garden Fresh Mixed Greens VG	15 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Roasted Chickpeas VG	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing V	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

A TASTE OF ITALY - CHILLED BUFFET \$20.39

Caesar Salad	170 Cal/2.7 oz. serving
Italian White Bean Salad VG EW PF	90 Cal/3.33 oz. serving
Garlic Breadsticks V	110 Cal each
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi V EW	280 Cal/7.5 oz. serving
Grilled Rosemary Chicken EW	130 Cal/3 oz. serving
Grilled Fennel Tuna EW	150 Cal/3 oz. serving
Assorted Italian Ices	70-80 Cal each





Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SUNDAY BBQ \$19.39

Apple Bacon Coleslaw VG EW PF	150 Cal/3.25 oz. serving
Baked Sweet Potatoes	120 Cal/4.2 oz. serving
Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

TASTY TEX MEX \$19.39

Tortilla Chips V	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	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 V	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps V	20 Cal each

Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ASIAN ACCENTS \$23.59

Peanut Lime Ramen Noodles v	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/ 1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice vg	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice vg ew	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans ew	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$19.39

Fresh Country Coleslaw v ew	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans vg pf	220 Cal/4 oz. serving
Macaroni and Cheese v	250 Cal/4 oz. serving
Hush Puppies v	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns v	80 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

BASIC ITALIAN BUFFET \$17.29

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

CARRIBEAN BREEZE \$14.09

Spicy Mango Salad vg pf	80 Cal/2.37 oz. serving
Carribean Cococnut Rice and Red Beans vg ew pf	140 Cal/2.65 oz. serving
Vegan Jamaican "Meat" Pie vg	550 Cal each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	2200 Cal each
Classic Flan v	450 Cal each

BAKED POTATO BAR \$18.79

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/475 oz. serving
Apple Pie vg	410 Cal/slice
Add on Cheddar Cheese Sauce v	450 Cal each

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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. Additional entrée \$6.39, additional vegetarian entrée \$5.49, additional side \$4.19, additional dessert \$4.19, additional starter 3.49.

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$20.39	470 Cal/5.6 oz. serving
Chicken and Shrimp Creole EW \$20.39	250 Cal/8.75 oz. serving
Bruschetta Tilapia EW \$21.49	180 Cal/5.5 oz. serving
Moroccan Grilled Salmon \$21.49	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$26.89	290 Cal/7.65 oz. serving
Asian Marinated Steak \$25.39	190 Cal/3 oz. serving
Eggplant Lasagna V \$17.29	250 Cal/7.25 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Smokey Sweet Potato Au Gratin V	140 Cal/4 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Spiced Carrot Cake V	350 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.

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)

Bacon Wrapped Scallops	\$32.89	40 Cal each
Franks in a Blanket	\$22.09	40 Cal each
Swedish Meatballs	\$22.09	110 Cal each
Chili-Lime Chicken Kabobs	\$28.39	40 Cal each
Boneless Buffalo Wings	\$24.69	110 Cal each
Crab Cakes	\$32.89	35 Cal each
Crispy Asiago Asparagus	v \$32.39	50 Cal each
Assorted Mini Quiche	\$21.59	70-100 Cal each
Vegetable Spring Rolls	vg \$41.29	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$19.49	130 Cal each
Smoked Salmon Mousse Cucumber Round	\$19.49	100 Cal each
Mediterranean Antipasto Skewers	v \$31.29	60 Cal each
Veggie Hummus Cup	vg ew pf \$26.49	170 Cal each
Traditional Tomato Bruschetta Crostini	v \$16.29	50 Cal each
Shrimp and Avocado Toast Points	ew \$19.49	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 15 guests or more.

CLASSIC SLICED CHEESE TRAY \$49.99 SERVES 12

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$40.99 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$38.79 SERVES 12

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ASSORTED TEA SANDWICHES \$67.99 SERVES 12

An assortment of our most popular Tea Sandwiches

Chicken and Slaw
Roast Beef and Brie
Egg Salad ▼
Mozzarella ▼

230 Cal each
260 Cal each
290 Cal each
240 Cal each

HOUSE-MADE SPINACH DIP \$45.99 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 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.

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 15 guests or more.

AMERICAN TEA \$10.39

Fresh Mozzarella Tea Sandwiches v	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Scones with Jam and Honey Cream Cheese v	380 Cal/3 oz. serving
Assorted Petit Fours v	60-140 Cal each
Shortbread Cookies v	20 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

TOP YOUR OWN POUND CAKE BAR \$10.49

Pound Cake Slices v	150 Cal each
Sugared Strawberries v	60 Cal/2 oz. serving
Apple-Brown Sugar Compote v	80 Cal/2 oz. serving
Cherry Compote vg	60 Cal/2 oz. serving
Fresh Blueberries vg	30 Cal/2 oz. serving
Chocolate Syrup vg	60 Cal/1 oz. serving
Whipped Cream v	50 Cal/0.5 oz. serving

SUNDAE FUNDAY \$6.49

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet	Calories Vary

Choice of Two (2) Sauces:	
Caramel Sauce v	80 Cal/1 oz. serving
Chocolate Syrup vg	60 Cal/1 oz. serving
Raspberry Sauce vg	150 Cal/2 oz. serving
Crushed Pineapple v	30 Cal/2 oz. serving

Choice of Three (3) Toppings:	
Chocolate Chips v	140 Cal/1 oz. serving
Sliced Strawberries vg	10 Cal/1 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs vg	70 Cal/0.5 oz. serving
Sprinkles vg	30 Cal/0.5 oz. serving
Whipped Cream v	50 Cal/0.5 oz. serving

BREAKS

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

WHAT'S POPPIN' \$4.79

Choice of Three (3) Popcorn Varieties:

Classic Popcorn vg ew pf	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn v ew	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn vg	110 Cal/1.25 oz. serving
Southwest Popcorn vg	120 Cal/1.25 oz. serving

SNACK ATTACK \$6.99

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

BREADS AND SPREADS \$4.79

Tortilla Chips v	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini vg ew	40 Cal each

Choice of Four (4) Spreads:

Korean Roja Guacamole vg pf	90 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus vg pf	320 Cal/4 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving

EXECUTIVE COFFEE BREAK \$5.99

Assorted Dessert Bars v	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.29 Each	0 Cal each
Assorted Sodas (Can)	\$1.69 Each	0-150 Cal each
Regular Coffee	\$17.09 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$17.09 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$17.09 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate	\$22.49 Per Gallon	160 Cal/8 oz. serving
Lemonade	\$16.39 Per Gallon	90 Cal/8 oz. serving
Iced Tea	\$16.39 Per Gallon	0 Cal/8 oz. serving
Assorted Fruit Juices	\$19.79 Per Gallon	120-130 Cal/8 oz. serving
Iced Water	\$1.49 Per Gallon	0 Cal/8 oz. serving
Infused Water	\$9.89 Per Gallon	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

▼ Assorted Blondies	\$19.69 Per Dozen	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies	\$16.39 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$19.69 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars	\$19.69 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
▼ Chocolate Covered Strawberries	\$22.49 Per Dozen	40 Cal each

ORDERING INFORMATION

Lead Time

Notice of 5 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

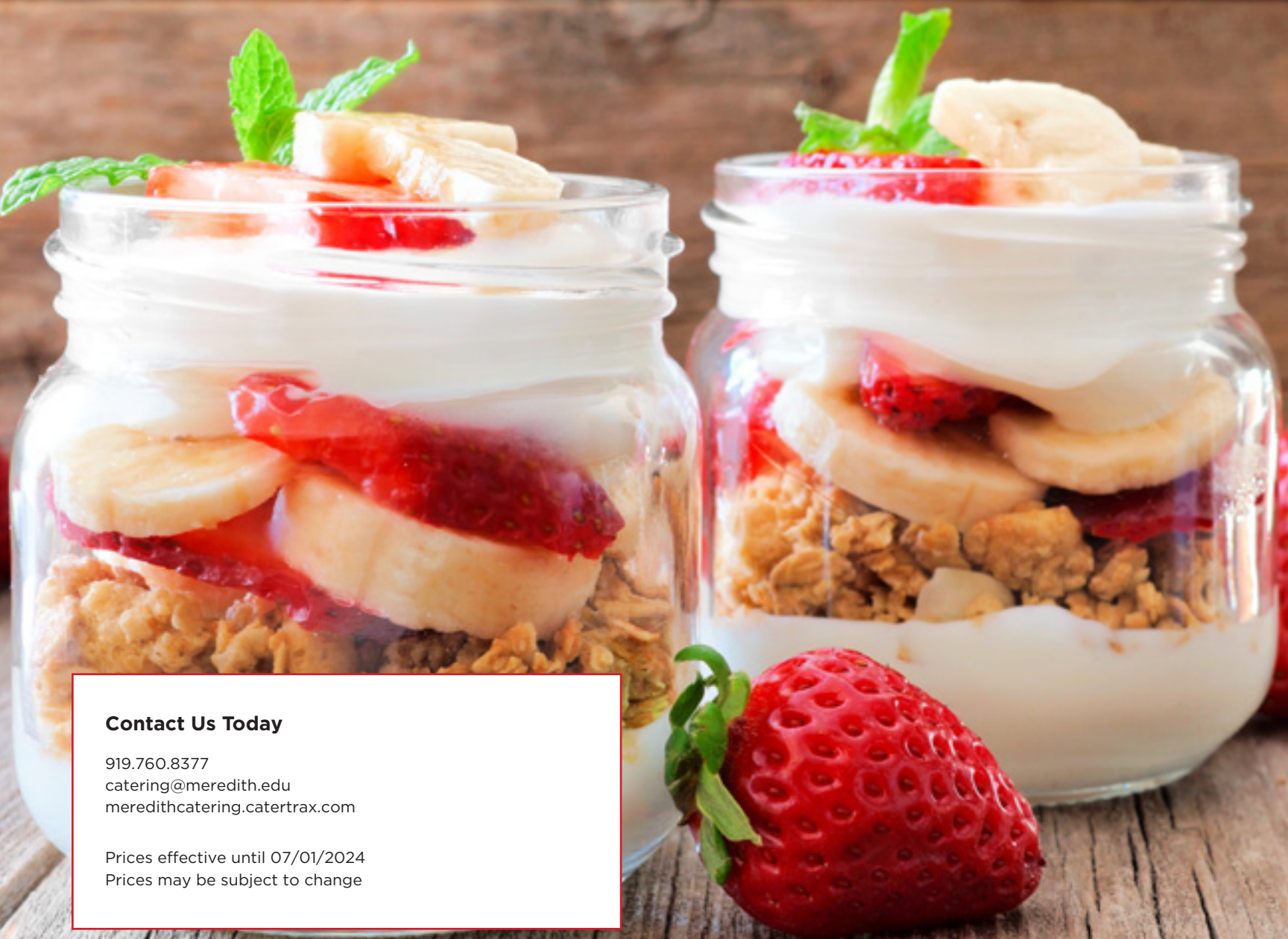
Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely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

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

919.760.8377
catering@meredith.edu
meredithcatering.catertrax.com

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

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