

EVENT MENU





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.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$43.79

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 12 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
Gourmet 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
Gourmet 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$36.29

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 12 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
Gourmet 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
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 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$28.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

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

MID-DAY MUNCHIES

Tortilla Chips ▼	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja ▼	20 Cal/1 oz. serving
Salsa Verde ▼	5 Cal/1 oz. serving
Pico De Gallo ▼	5 Cal/1 oz. serving
Assorted Whole Fruit ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bottled Water	0 Cal each
Gourmet 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.



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



BREAKFAST

BREAKFAST COLLECTIONS

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

EUROPEAN CONTINENTAL \$14.89

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

HEALTHY CHOICE BREAKFAST \$11.19

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

NEW YORKER \$14.89

Bagels	v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese		120 Cal/3.25 oz. serving
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
Gourmet Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam	v	\$26.99 Per Dozen	380-550 Cal each
Buttery Croissants Served with Butter and Jam		\$26.99 Per Dozen	370 Cal each
Cinnamon Rolls	v	\$25.99 Per Dozen	350 Cal each
Assorted Danish	v	\$26.99 Per Dozen	250-420 Cal each
Assorted Scones Served with Butter and Jam	v	\$26.99 Per Dozen	400-440 Cal each
Granola Bars	v	\$2.09 Each	130-250 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$13.59

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

SUNRISE SANDWICH BUFFET \$13.89

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

TACOS FOR BREAKFAST \$13.59

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
Sauteed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole VG	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream VG	120 Cal/1 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.

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 ENHANCEMENTS

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

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY
\$54.99 PER 12

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

GRITS BAR \$8.39 PER PERSON

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

410 Cal/9.25 oz. serving

OATMEAL BAR \$5.39 PER PERSON

Oatmeal vg	140 Cal/8 oz. serving
Honey v	40 Cal/0.5 oz. serving
Maple Syrup vg	70 Cal/1 oz. serving
Dried Cranberries vg	50 Cal/0.5 oz. serving
Raisins vg	40 Cal/0.5 oz. serving
Brown Sugar vg	50 Cal/0.5 oz. serving
Cinnamon Sugar vg	30 Cal/0.25 oz. serving
Walnuts vg	90 Cal/0.5 oz. serving

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

*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.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$14.49

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

Asiago Roast Beef Focaccia \$16.69	
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad vg	120 Cal/3 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

Peach BBQ Chicken Salad \$17.49	
Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	720 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 \$17.49	
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 \$13.79

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 \$16.79

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)	
Arugula and Prosciutto Baguette	600 Cal each
Mediterranean Tuna Salad Ciabatta with Roasted Bell Pepper, Cucumber-Caper Relish, Arugula and Basil	500 Cal each
Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard	630 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 Cal each
Buffalo Chicken Salad Wrap	450 Cal/8 oz. serving

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 \$19.29

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages		
Choice of Two (2) Side Salads (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)	
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki VG EW PF	420 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
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 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
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving
Watermelon Feta, Arugula & Red Onion	110 Cal/4 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

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.

BBQ NATION \$20.49

Choice of One (1) Salad:	
Potato Salad v	240 Cal/4 oz. serving
Sweet Potato Salad v PF	290 Cal/4 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/4 oz. serving
Lexington Slaw VG EW PF	30 Cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese v	210 Cal/4 oz. serving
BBQ Pinto Beans	150 Cal/4 oz. serving
Black-Eyed Peas	140 Cal/4 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	40-110 Cal/3 oz. serving
Sliced Beef Brisket	30-80 Cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Barbecue Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each

SPRING FLING \$23.29

Choice of Two (2) Sides:	
Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad v EW	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad VG EW PF	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes EW PF	100 Cal/4 oz. serving
Asparagus Vegetable Sautee VG	60 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod EW	80 Cal/3 oz. serving
Crispy Tofu EW	340 Cal/5 oz. serving
Eggplant Meatball VG EW PF	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimichurri Mayonnaise	150 Cal/1 oz. serving
Green Chile Relish v	15 Cal/1 oz. serving
Chermoula Crema VG	40 Cal/1 oz. serving
Harissa Aioli v	160 Cal/1 oz. serving
Peri Peri Sauce v	40 Cal/1 oz. serving
Brookie "Chocolate Chip Cookie Brownie" VG	280 Cal/2.75 oz serving

TASTY TEX MEX \$20.49

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 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ASIAN ACCENTS \$25.69

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

NOODLE BAR BASICS \$18.39

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg pf	70 Cal/2.25 oz. serving
Garlic Breadsticks v	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles vg	180 Cal/4 oz. serving
Fettuccine Noodles vg	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli vg pf	10 Cal/1 oz. serving
Onions vg	10 Cal/0.5 oz. serving
Tomatoes vg	10 Cal/1 oz. serving
Zucchini vg	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken ew	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu vg	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce v	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 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.

SUNDAY BBQ \$20.49

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

BAKED POTATO BAR \$19.79

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/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	60 Cal/1 oz. serving

BASIC ITALIAN BUFFET \$18.19

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

*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 VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Santa Fe Salad	140 Cal/4 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$21.39	470 Cal/5.6 oz. serving
Snapper Veracruz EW \$23.89	150 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout \$28.29	290 Cal/7.65 oz. serving
Pesto Flank Steak \$28.49	260 Cal/3 oz. serving
Asian Marinated Steak \$28.49	190 Cal/3 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$20.89	320 Cal each
Blackened Chicken Breast \$21.39	220 Cal/8 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Fingerling Potato Hash V	130 Cal/4.25 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Spiced Carrot Cake V	350 Cal/slice
Assorted Craveworthy Cookies V	210-260 Cal each
Banana Pudding	140 Cal/6 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

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)

Swedish Meatballs	\$23.29	110 Cal each
Buffalo Style Chicken Spring Rolls	\$26.09	50 Cal each
Chicken Quesadillas	\$27.09	50 Cal each
Crab Cakes	\$34.89	35 Cal each
Crispy Asiago Asparagus	v \$34.19	50 Cal each
Mac n' Cheese Melts	v \$24.19	80 Cal each
Vegetable Spring Rolls	vg \$24.09	50 Cal each
Buffalo Cauliflower Wings	v \$21.19	25 Cal/2 oz. serving
Chicken Tenders	\$26.09	540 Cal/8 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$20.79	130 Cal each
Italian Pinwheel Skewer	\$34.19	90 Cal each
Veggie Hummus Cup	vg ew pf \$28.09	170 Cal each
Gazpacho Shooter	vg ew pf \$20.49	30 Cal/2 oz. serving
Shrimp and Avocado Toast Points	ew \$20.79	70 Cal each
Pimento Cheese & Bacon Toast Points	\$17.29	110 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.

FRESH GARDEN CRUDITÉS \$42.69 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$40.89 SERVES 12

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$50.49 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips **V** 230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$39.99 SERVES 12

Hummus with Pita Chips **V EW PF** 250 Cal/4.5 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 20 guests or more.

SPANISH PAELLA \$13.99

Saffron Rice Paella with Sausage, Roasted Pork Loin,
Grilled Chicken and Spanish Vegetables 310 Cal/10 oz. serving

CHEF'S PASTA \$14.89

Create Your Own Pasta Sensation with choice of Two (2) Types of Noodles,
Two (2) Sauces, and Four (4) Warmed Toppings (chef attendant required)

Choice of Two (2) Pastas:
Cavatappi Pasta **VG** 90 Cal/2 oz. serving
Penne Pasta **VG** 90 Cal/2.5 oz. serving
Fettuccine Pasta **V** 120 Cal/2.75 oz. serving

Choice of Two (2) Sauces:
Marinara Sauce **VG** 100 Cal/2 oz. serving
Alfredo Sauce **V** 120 Cal/2 oz. serving
Primavera Pesto Sauce 160 Cal/4 oz. serving

Choice of Four (4) Warmed Toppings:
Roasted Mushrooms **VG EW PF** 90 Cal/3 oz. serving
Broccoli **VG PF** 10 Cal/1 oz. serving
Spinach **VG** 15 Cal/0.5 oz. serving
Onions **VG** 10 Cal/0.5 oz. serving
Tomatoes **VG** 5 Cal/1 oz. serving
Zucchini **VG** 5 Cal/1 oz. serving
Peas **VG** 5 Cal/0.25 oz. serving
Green Peppers **VG** 10 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 15 guests or more.

THE HEALTHY ALTERNATIVE \$9.29

Apple **VG EW PF** 60 Cal each
Orange **VG EW PF** 45 Cal each
Banana **VG EW PF** 100 Cal each
Pear **VG** 90 Cal each
Yogurt Cup **V** 80-150 Cal each
Trail Mix **V** 290 Cal each
Granola Bars **V** 130-250 Cal each

SNACK ATTACK \$7.49

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 \$5.19

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

ORCHARD TREATS \$10.19

Apple Wedges **VG EW PF** 60 Cal each
Caramel Sauce **V** 100 Cal/1 oz. serving
Cinnamon Sugar Donuts **V** 240 Cal each
Maple Walnut Blondies **V** 300 Cal/2.38 oz. serving
Sliced Cheese served with Baguettes **V** 710 Cal/4.75 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$1.89 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.49 Each	110-170 Cal each
Regular Coffee	\$18.99 Per Gallon	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$26.39 Per Gallon	0 Cal/8 oz. serving
Iced Tea	\$17.29 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$17.29 Per Gallon	90 Cal/8 oz. serving
Assorted Fruit Juices	\$21.79 Per Gallon	120-130 Cal/8 oz. serving
Iced Water	\$1.49 Per Gallon	0 Cal/8 oz. serving
Peach Iced Tea	\$19.89 Per Gallon	80 Cal/8 oz. serving

DESSERTS

▼ Assorted Blondies	\$20.89 Per Dozen	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies	\$17.19 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$20.89 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars	\$20.89 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes	\$25.19 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 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

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

662.915.7041 / 662.915.2182
bonner-shakebe@aramark.com
jobbitt-kathleen@aramark.com
<http://olemiss.catertrax.com/>

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

© 2023 Aramark. All rights reserved. 
0031652_1