

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.

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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 \$42.49

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 18 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
Iced Water	0 Cal/8 oz. serving
Starbucks 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
Iced Water	0 Cal/8 oz. serving
Starbucks 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
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$36.99

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 18 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
Iced Water	0 Cal/8 oz. serving
Starbucks 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
Iced Water	0 Cal/8 oz. serving
Starbucks 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
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$27.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 18 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of 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
Starbucks 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 18 guests or more. All appropriate condiments included.

QUICK START \$10.89

Choice of Three (3) Breakfast Pastries:

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

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$19.49

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

400 Cal/4.5 oz. serving

Croissants with Butter and Jam ▼	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$9.99

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

À LA CARTE BREAKFAST

Cinnamon Rolls ▼ \$23.29 Per Dozen	350 Cal each
Assorted Donuts ▼ \$22.39 Per Dozen	240-500 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.09 Per Person	35 Cal/2.5 oz. serving
Granola Bars ▼ \$2.49 Each	130-250 Cal each
Assorted Yogurt Cups \$3.29 Each	50-150 Cal each
Hard-Boiled Eggs ▼ \$1.19 Per Person	80 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 18 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$15.19

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
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOME LIKE IT HOT AND SPICY \$16.89

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Three (3) Flavorful Breakfast Sandwiches: Egg, Bacon, Lettuce, Tomato and Avocado Bagel	420 Cal each
Hot Honey Salami Bagel with Everything-Spiced Cream Cheese	460 Cal each
Nashville Chicken Biscuit	650 Cal each
Southwestern Breakfast Wrap with Just* Egg Scramble, Guacamole, Fajita Vegetables, Roasted Corn, Spinach, Corn Chips and Salsa in a Tortilla VG PF	400 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips VG PF	410 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$15.69

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
Iced Water	0 Cal/8 oz. serving
Starbucks 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 18 guests or more.

YOGURT PARFAIT BAR \$7.09 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving

Diced Pineapple **vg pf** 30 Cal/2 oz. serving

Fresh Strawberries 20 Cal/2 oz. serving

Walnuts **vg** 90 Cal/0.5 oz. serving

Honey **v** 40 Cal/0.5 oz. serving

Granola **v** 110 Cal/1 oz. serving

GRITS BAR \$7.79 PER PERSON

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

410 Cal/9.25 oz. serving

BELGIAN WAFFLES \$5.99 PER PERSON

Belgian Waffles **v** 90 Cal each

Fruit Toppings (may include Strawberry, Peach,
Blueberry, Strawberry-Peach, Apple Cinnamon) **vg** 20 Cal/1 oz. serving

Whipped Cream **v** 50 Cal/0.5 oz. serving

Maple Syrup **vg** 70 Cal/1 oz. serving

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 18 guests or more.

DELI EXPRESS \$12.89

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 \$16.89	
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

Blackened Chicken Ciabatta \$16.39	
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

Salmon Caesar Salad \$17.79	
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 \$12.39

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 \$16.59

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices 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
Roast Beef and Cheddar Sandwich	430 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts v PF	620 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 18 guests or more.

THE EXECUTIVE LUNCHEON \$18.49

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 Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 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
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing 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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 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
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
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$20.89

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 \$20.89

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) Entrées:

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

CAJUN COLLECTION \$16.69

Cajun Coleslaw VG PF	60 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

MEDI EATS BUFFET \$19.29

Israeli Couscous VG EW PF	120 Cal/3.55 oz. serving
White Pita Flatbread V	240 Cal each
Whole Wheat Pita Flatbread V	240 Cal each
Roasted Eggplant VG EW PF	100 Cal/3 oz. serving
Sautéed Spinach	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entrée:	
Chicken Souvlaki Skewers	190 Cal each
Baked Paprikash Chicken	200 Cal/6 oz. serving
Falafel VG EW PF	45 Cal each
Tzatziki V	15 Cal/1 oz. serving
Cinnamon Custard V	110 Cal/2.75 oz. serving

BAKED POTATO BAR \$17.79

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



BUFFETS

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TAVOLINO BUFFET \$19.29

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks v	110 Cal each
Eggplant Parmesan PF	340 Cal/7.7 oz. serving
Rigatoni Marinara v	130 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Miniature Cheesecake Tarts v	170 Cal/1.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

TASTY TEX MEX \$18.39

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

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ASIAN ACCENTS \$22.39

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

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$19.29

Choice of Two (2) Bases:	
Mejadara: Rice and Lentils VG EW	120 Cal/4 oz. serving
Mediterranean Salad Mix VG EW PF	15 Cal/2 oz. serving
Traditional Hummus VG PF	15 Cal/2 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	160 Cal/4 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Falafel VG EW PF	45 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad VG EW PF	130 Cal/3 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2 oz. serving
Cucumber Tomato Salad VG EW PF	40 Cal/4 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce V	110 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1 oz. serving
Harissa Sauce VG	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each
Add Pita	
Half Grilled Pita EW	250 Cal each
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

SOUP AND SALAD BUFFET \$17.79

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

PASTA TRIO BUFFET \$19.29

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks V	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli EW	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Lemon Cheesecake Bars V	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

*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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$22.19	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$19.29	130 Cal/3 oz. serving
Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce EW \$19.29	230 Cal/4.25 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$22.19	240 Cal/5 oz. serving
Maple Dijon Salmon EW \$20.39	270 Cal/3.25 oz. serving
Pesto Flank Steak \$24.09	260 Cal/3 oz. serving
Roast Beef with Demi Glace \$22.19	260 Cal/6 oz. serving

BUFFET SIDES

Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Marinated Roasted Red Potatoes V	120 Cal/2.75 oz. serving
Savory Herbed Rice V VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	340 Cal/slice
Red Velvet Thimble Cake V	90 Cal each
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

*All packages include necessary accompaniments and condiments.
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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)

Franks in a Blanket	\$24.99	40 Cal each
Italian Meatballs	\$22.99	90 Cal each
Boneless Buffalo Wings	\$24.99	110 Cal each
Boneless BBQ Wings	\$24.99	160 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$28.59	80 Cal each
Crab Cakes	\$31.19	35 Cal each
Assorted Mini Quiche	\$24.99	70-100 Cal each
Spanakopita	\$25.99	60 Cal each
Vegetable Spring Rolls	\$39.09	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Chocolate-Caramel Mini Cheesecakes	\$25.99	80 Cal each
Tenderloin and Bacon Jam Crostini	\$26.79	130 Cal each
Italian Pinwheel Skewer	\$30.69	90 Cal each
Veggie Hummus Cup	\$26.49	170 Cal each
Shrimp Cocktail	MARKET PRICE	70 Cal each
Pimento Cheese & Bacon Toast Points	\$17.99	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 18 guests or more.

CLASSIC SLICED CHEESE TRAY \$52.89 SERVES 12

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

290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$36.79 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

BLACK BEAN, CORN AND PICO GUACAMOLE \$41.09 SERVES 12

Black Bean, Corn and Pico Guacamole served with Tortilla Chips ▼ **VG PF**

320 Cal/6.75 oz. serving

HOUSE-MADE SPINACH DIP \$41.09 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 18 guests or more.

TRADITIONAL CARVING - ROASTED TURKEY \$16.99

Carved Roasted Turkey EW	170 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Sun-Dried Tomato Aioli V	210 Cal/1 oz. serving
Cranberry-Mandarin Relish VG	60 Cal/1 oz. serving
Mesquite Mayonnaise V	210 Cal/1 oz. serving

GROWN UP MAC AND CHEESE \$15.49

Chipotle Macaroni and Cheese V	480 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Peas VG EW PF	70 Cal/3 oz. serving
Broccoli Bits VG EW PF	40 Cal/1.76 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

SLIDE INTO HOME \$13.99

Choice of Three (3) Sliders:	
Grilled Veggie Sliders VG EW PF	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider VG PF	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

EXPERIMENTAL

BREAKS

All prices are per person and available for 18 guests or more.

THE HEALTHY ALTERNATIVE \$8.79

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 \$7.39


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

SUGAR AND SPICE \$7.39

Sugar Craveworthy Cookies V	230 Cal each
Gummy Bears	400 Cal/4 oz. serving
Popcorn V	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix V	430 Cal/3.75 oz. serving

EXECUTIVE COFFEE BREAK \$5.79

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags	\$2.99 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.09 Each	0 Cal each
Assorted Sodas (Can)	\$2.09 Each	0-150 Cal each
Hot Chocolate	\$21.29 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$18.79 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.79 Per Gallon	90 Cal/8 oz. serving
Fruit Punch	\$18.79 Per Gallon	5 Cal/8 oz. serving
Assorted Fruit Juices	\$18.79 Per Gallon	120-130 Cal/8 oz. serving
Iced Water	\$1.39 Per Gallon	0 Cal/8 oz. serving
Peach Lemonade	\$19.99 Per Gallon	120 Cal/8 oz. serving

DESSERTS

▼ Assorted Craveworthy Cookies	\$15.49 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$18.69 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars	\$18.69 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
▼ Multi-Layer Chocolate Cake (Each)	\$18.49 Serves 8	320 Cal/slice
▼ New York Cheesecake (Each)	\$26.09 Serves 8	440 Cal/slice

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

910.893.1535
catering@campbell.edu
campbell.catertrax.com

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

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