

INSPIRED EXPERIENCES. Our food is locally sourced and globally **CULINARY** inspired to connect you with community **FORWARD** and fuel your best work. Our people are genuine, passionate, and **THOUGHTFUL** empowered to do what it takes to make HOSPITALITY your moment special. Our common goodness considers PEOPLE & the environmental, social, ethical and PLANET economic impact of everything we do. Our experiences create connection and **INSPIRED** culture, bringing desired and inspired **EXPERIENCES** spaces to life. 2 RAM HOSPITALITY, LINCOLN CENTER

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VG VEGAN EW EAT WELL

V VEGETARIAN PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$49.59

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 25 quests 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, Hot Water, & Water	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, Hot Water, & Water	0 Cal/8 oz. serving

DOWED UD LUNCH

120 Cal/3.75 oz. serving
210 Cal/3.2 oz. serving
160 Cal each
70 Cal/3 oz. serving
280 Cal/7.5 oz. serving
210 Cal/5.75 oz. serving
360 Cal/slice
0 Cal/8 oz. serving
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, Hot Water, & Water	0 Cal/8 oz. serving

MEETING WRAP UP \$41.19

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 25 quests 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, Hot Water, & Water	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, Hot Water, & Water	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 VPF	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 v g	5 Cal/1 oz. serving
Pico De Gallo v	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, Hot Water, & Water	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$33.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 25 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 Iced Water 0 Cal/8 oz. serving Starbucks Coffee, Decaf, Hot Water, & Water 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 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 v g	20 Cal/1 oz. serving
Salsa Verde v	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, Hot Water, & Water	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.





BREAKFAST

BREAKFAST COLLECTIONS

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

MINI CONTINENTAL \$16.59	
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
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf, Hot Water, & Water	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.99

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, Hot Water, & Water	0 Cal/8 oz. serving

NEW YORKER \$14.69

290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese

Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving 110-170 Cal/8 oz. serving Assorted Juice Iced Water 0 Cal/8 oz. serving

Starbucks Coffee, Decaf, Hot Water, & Water 0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.89 Per Person

290-450 Cal each

Assorted Muffins Served with Butter and Jam v \$26.19 Per Dozen

380-550 Cal each

120 Cal/3.25 oz. serving

Cinnamon Rolls v \$33.59 Per Dozen

350 Cal each

Assorted Pastries v \$26.29 Per Dozen

210-530 Cal each

Seasonal Fresh Fruit Platter vg PF \$5.69 Per Person

35 Cal/2.5 oz. serving

Vegan Zucchini Breakfast Bread vg PF

\$15.69 Serves 12 270 Cal/3 oz. serving

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$18.49

250-420 Cal each
380-550 Cal each
400-440 Cal each
290-450 Cal each
370 Cal each
35 Cal/2.5 oz. serving
180 Cal/4 oz. serving
120-140 Cal/3 oz. serving
60 Cal each
120-180 Cal each
270 Cal each
50 Cal each
70 Cal/1 oz. serving
110-170 Cal/8 oz. serving
0 Cal/8 oz. serving
0 Cal/8 oz. serving

AMERICAN BREAKFAST \$15.99

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

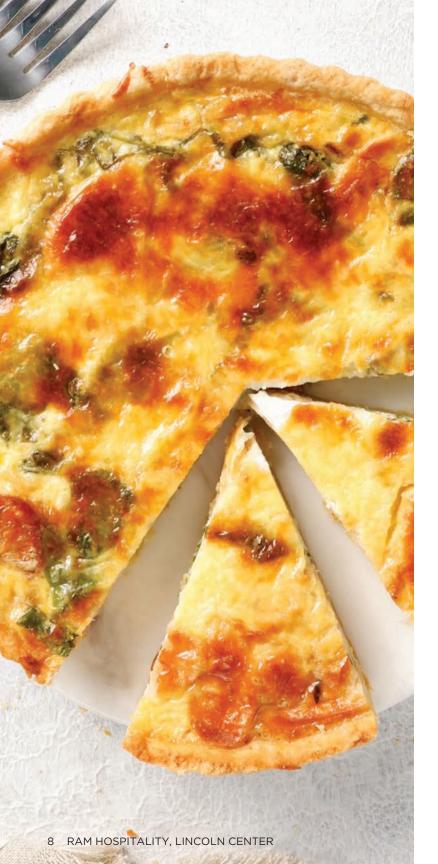
SUNRISE SANDWICH BUFFET \$16.49

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	a Syrup VPF 440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracl	ha 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 lced Water	420 Cal each 0 Cal/8 oz. serving
Starbucks Coffee, Decaf. Hot Water, & Water	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 12 guests or more.

OATMEAL BAR \$8.99 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 v	50 Cal/0.5 oz. serving
Raisins v ₆	40 Cal/0.5 oz. serving
Brown Sugar vg	50 Cal/0.5 oz. serving
Cinnamon Sugar v	30 Cal/0.25 oz. serving
Walnuts v	90 Cal/0.5 oz. serving

BREAKFAST MEATS \$2.99 PER PERSON

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

Crisp Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

TRADITIONAL SANDWICHES \$8.09 PER PERSON

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 Bagel

Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

370 Cal each

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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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 10 guests or more.

DELI EXPRESS \$19.89

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10) 20-240 Cal each 100-160 Cal each Individual Bags of Chips v 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 110 Cal/1 oz. serving Cheese Tray (Cheddar and Swiss) v 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 O Cal/8 oz. serving Iced Water O Cal/8 oz. serving

PREMIUM BOX LUNCHES

Spicy Salmon and Arugula Wrap \$22.79

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap 740 Cal each Sweet Chili Cucumber Salad vg EW PF 20 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** O Cal each

Steakhouse Chop Salad \$22.79

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette 220 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** O Cal each

Mediterranean Quinoa Salad \$22.79

Quinoa, Toasted Chickpeas, Cucumber, Tomato 450 Cal/15 oz. serving and Kalamata Olives with Hummus and Pita VEW PF 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** O Cal each

CLASSIC BOX LUNCH \$17.59

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below) 130-790 Cal each Individual Bag of Chips v 100-160 Cal each 210-260 Cal each Assorted Craveworthy Cookies v **Bottled Water** O Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$24.89

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 O 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)

Roast Beef and Cheddar Sandwich 430 Cal each

Tuna Salad Ciabatta with Fresh Romaine and Sliced

Tomato 520 Cal each

Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each

Chicken Caesar Wrap 630 Cal each

Greek Salad Wrap with Crumbled Feta, Black Olives,

Fresh Cucumbers, Plum Tomatoes and Red Onion v 430 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

Choice of Two (2) Side Salads (pg 10)

Dill Pickle Slices vg

All prices are per person and available for 10 guests or more.

THE EXECUTIVE LUNCHEON \$26.49

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

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

30-240 Cal each

O Cal/1 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo	710 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	580 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.

SIDE SALAD SELECTIONS

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

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
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
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning vg	00.01/7.5
EW PF	90 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
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

THEMED BUFFETS

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

CAJUN COLLECTION \$24.69

Caiun 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 190 Cal/8.25 oz. serving Shrimp Etouffee Creole BBQ Chicken 380 Cal/6 oz. serving Bananas Foster Cupcakes v 180 Cal each

POWER LUNCH \$26.19

Grilled Flatbread **v** 110 Cal each Seasonal Fresh Fruit Platter **VG PF** 35 Cal/2.25 oz. serving

Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Corn, Black Beans and Vegetables

tossed with a Hearty Grain Blend EW 450 Cal/14.5 oz. serving

Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad

and a touch of Spicy Harissa 500 Cal/16.5 oz. serving

Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad **EW**

esame Hummus and Pea Mint Salad **EW** 530 Cal/11.15 oz. serving

Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing **EW**

520 Cal/11.88 oz. serving

Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette **EW**

a Spicy Sweet Chili Vinaigrette **EW** 310 Cal/6 oz. serving Vegan Aquafaba Chocolate Mousse **VG** 230 Cal/2.75 oz. serving

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$26.49

Fresh Country Coleslaw VEW 150 Cal/3 oz. serving Collard Greens 90 Cal/3 oz. serving Vegetarian Baked Beans VG PF 220 Cal/4 oz. serving 250 Cal/4 oz. serving Macaroni and Cheese v 70 Cal each Hush Puppies v 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





THEMED BUFFETS

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

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

TASTY TEX MEX \$26.99

Tortilla Chips v	260 Cal/3 oz. serving
Mexican Rice vg Charro Beans vg Ew PF Sauteed Peppers and Onions vg Choice of One (1) Type of Fajitas:	130 Cal/3 oz. serving 80 Cal/3 oz. serving 140 Cal/2 oz. serving
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

eam 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 **v6**Salsa Verde **v6**Salsa Roja **v6**Cinnamon Crisps **v**10 Cal/1 oz. serving 5 Cal/1 oz. serving 20 Cal/1 oz. serving 20 Cal/2 oz.

THEMED BUFFETS

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

TACO DEL SEOUL \$28.29

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce v	40 Cal/ 1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Corn Tortillas vg	40 Cal each
Bibb Lettuce Wrap vg	0 Cal/0.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
Korean BBQ Tofu v g	140 Cal/2 oz. serving
Asian Slaw vg EW PF	20 Cal/1.25 oz. serving
Pickled Cucumbers vg	10 Cal/1 oz. serving
Pickled Carrot and Daikon VG PF	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde v	5 Cal/1 oz. serving
Mango Salsa v	30 Cal/1 oz. serving
Shredded Green Cabbage vg	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.25 oz. serving
Cilantro vg	0 Cal/0.125 oz. serving
Toasted Sesame Seeds vg	20 Cal/0.125 oz. serving
Chopped Peanuts vg	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert V PF	220 Cal/5.85 oz. serving

EASTERN INFLUENCES- CHILLED BUFFET \$25.29

Coriander Peanut Ramen Noodles 200 Cal/3 oz. serving Szechuan Green Beans 110 Cal/4 oz. serving Teriyaki Salmon on Sweet Chile Cucumber 80 Cal/2.25 oz. serving Orange Glazed Chicken with Sesame Spinach EW 230 Cal/5.5 oz. serving Gourmet Dessert Bars v 300-370 Cal/2.75-3.25 oz. serving

ASIAN ACCENTS \$27.29

7.50 111 7.55 1115 427125	
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

*All packages include necessary accompaniments and condiments.

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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 ${f v}$	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Traditional Hummus with Toasted Pita ${f v}$	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad vg PF	35 Cal/2.25 oz. serving

BUFFET ENTREES	
Grilled Chicken Breast with Cider Marinade EW \$34.49	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW \$34.49	130 Cal/3 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$29.99	170 Cal/3 oz. serving
Oven-Baked Smoked Ham \$29.69	130 Cal/3 oz. serving
Moroccan Grilled Salmon \$35.49	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$33.59	290 Cal/7.65 oz. serving
Eggplant Lasagna v \$23.29	250 Cal/7.25 oz. serving

BUFFET SIDES	
Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Garlic Spinach and Kale vg PF	60 Cal/3.25 oz. serving
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes ${f v}$	130 Cal/3.5 oz. serving
Savory Herbed Rice v vg	150 Cal/3.5 oz. serving
Penne with Marinara Sauce vg	100 Cal/3 oz. serving
Macaroni and Cheese v	250 Cal/4 oz. serving

BUFFET FINISHES	
Apple Pie v vg	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Chocolate Cake v	340 Cal/slice
Glazed Strawberry Bars v	380 Cal each
Assorted Craveworthy Cookies ${f v}$	210-260 Cal each
Vegan/Gluten-Free Dessert v v	310 Cal/2.4 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.

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)

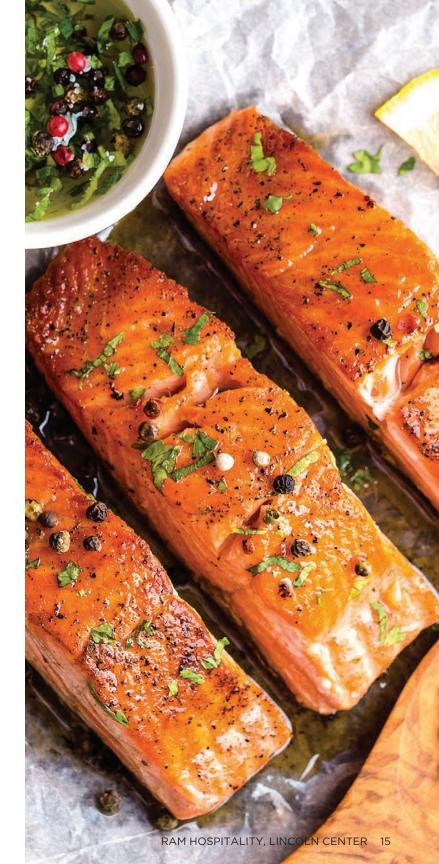
Franks in a Blanket \$24.99	40 Cal each
Beef Empanadas \$28.29	80 Cal each
Chili-Lime Chicken Kabobs \$26.49	40 Cal each
Coconut Shrimp \$33.79	50 Cal each
Crab Cakes \$32.79	35 Cal each
Assorted Mini Quiche \$26.49	70-100 Cal each
Spanakopita v \$25.39	60 Cal each
Vegetable Samosas vg \$29.59	40 Cal each
Vegetable Spring Rolls vg \$41.29	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours v \$32.99	60-140 Cal each
Gazpacho Shooter VG EW PF \$23.19	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini v \$19.59	50 Cal each
Shrimp and Avocado Toast Points EW \$21.99	70 Cal each
Shrimp Cocktail Market Price	70 Cal each
Balsamic Fig & Goat Cheese Flatbread v \$29.69	80 Cal each

UNSUREOF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

FRESH GARDEN CRUDITÉS \$5.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip VPF

120 Cal/5 oz. serving

BLACK BEAN, CORN AND PICO GUACAMOLE \$5.79 PER PERSON

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

320 Cal/6.75 oz. serving

HOUSE-MADE SPINACH DIP \$5.79 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips \boldsymbol{v}

230 Cal/2.25 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board

Calories Vary Per Assortment

INTERNATIONAL & DOMESTIC CHEESE & PLATTER \$7.29 SERVES 12

served with Crackers

Cheese, Crackers, Fruit v

290 Cal/2.75 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.

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

MEZZE DELIGHT \$13.99

Pita Chips v 130 Cal/2 oz. serving Hummus **VG PF** 320 Cal/2 oz. serving 90 Cal/4 oz. serving Baba Ghanoush vg PF 140 Cal/3.25 oz. serving Tabbouleh Salad vg EW Marinated Olives VG PF 150 Cal/2.75 oz. serving Seasonal Vegetables VG EW PF 70 Cal/3 oz. serving Falafel vg 35 Cal each

HAPPY HOUR \$20.49

Chilled Spinach Dip served with Pita Chips v Mini Cheesesteaks	230 Cal/2.25 oz. serving 180 Cal each
Buffalo Chicken Tenders served	
with Blue Cheese Dip	560 Cal/6.75 oz. serving

Pretzels Bites with Beer Cheese v 410 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Gourmet Dessert Bars **v** 300-370 Cal/2.75-3.25 oz. serving

AMERICAN TEA \$15.99

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

BREAKS

All prices are per person and available for 10 guests or more.

ENERGY BREAK \$5.49

Granola Bars v	130-250 Cal each
Fruit Filled Bar v	130-250 Cal each
Breakfast Bar v	130-250 Cal each

THE HEALTHY ALTERNATIVE \$8.59

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 \$8.49

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 \$8.79

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with

Assorted Tea Bags \$3.29 Per Person

Bottled Water \$2.29 Each 0 Cal each

0 Cal/8 oz. serving

Assorted Sodas (Can) \$2.49 Each 0-150 Cal each

Assorted Individual Fruit Juices \$2.69 Each 110-170 Cal each

Sparkling Water \$2.99 Each 0 Cal each

All Day Coffee Service w/Water \$12.39 Per Person O Cal/8 oz. serving

Hot Apple Cider \$2.69 Per Person 140-160 Cal/8 oz. serving
Hot Chocolate \$2.69 Per Person 140-160 Cal/8 oz. serving

Fresh Squeezed Lemonade \$2.19 Per Person 0-90 Cal/8 oz. serving

Infused Water \$2.19 Per Person 0-90 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies
 \$2.79 Per Person

Per Person 210-260 Cal each

▼ Bakery-fresh Brownies\$2.99 Per Person250 Cal/2.25 oz. serving

▼ Gourmet Dessert Bars \$2.99 Per Person 300-360 Cal/2.75-3.25 oz. serving

▼ New York Cheesecake (Each) \$38.59 Serves 8 440 Cal/slice

Vegan/Gluten-Free Dessert **v vg**

\$4.29 O-310 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

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD



Contact Us Today

212.636.6066 / 212.636.6065 CateringLC@Fordham.Edu Fordham-LincolnCenter.CaterTrax.Com

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

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