



INSPIRED EXPERIENCES.

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

THOUGHTFUL Our people are genuine, passionate, and **HOSPITALITY** 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

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

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VG VEGAN EW EAT WELL

V VEGETARIAN PF PLANT FORWARD



ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$37.99

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 20 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
Seattle's Best 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
Seattle's Best 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 Iced Tea Iced Water	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
Seattle's Best Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$32.39

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 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
Seattle's Best 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
Seattle's Best 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 v g	20 Cal/1 oz. serving
Salsa Verde v	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
Seattle's Best Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$24.39

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 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
Seattle's Best 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
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 vg	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
Seattle's Best Coffee, Decaf and Hot Tea	0 Cal/8 oz serving

 $^{*}\mbox{All packages include necessary accompaniments and condiments.}$

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.

QUICK START \$9.29

Choice of Three (3) Breakfast Pastries:

Assorted Danish v 250-420 Cal each Assorted Muffins V 380-550 Cal each Assorted Scones v 400-440 Cal each Assorted Bagels v 290-450 Cal each Croissants v 370 Cal each Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Assorted Juice 110-170 Cal/8 oz. serving Iced Water O Cal/8 oz. serving Seattle's Best Coffee, Decaf and Hot Tea O Cal/8 oz. serving

EUROPEAN CONTINENTAL \$16.59

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 Iced Water 0 Cal/8 oz. serving Seattle's Best Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$8.99

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups190-230 Cal eachMilk120 Cal eachBananas VG EW PF100 Cal eachAssorted Yogurt Cups80-150 Cal eachIced Water0 Cal/8 oz. servingSeattle's Best Coffee, Decaf and Hot Tea0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and

Jam v \$2.19 Per Person

290-450 Cal each

Assorted Donuts v \$1.99 Per Person

240-500 Cal each

Assorted Pastries v \$2.09 Per Person

210-530 Cal each

Seasonal Fresh Fruit Platter VG PF \$2.99 Per Person

35 Cal/2.5 oz. serving

Overnight Oats - Chilled \$5.19 Per Person

Choice of Two (2) Overnight Oats:

Overnight Strawberry Oatmeal V PF

320 Cal each
Overnight Blueberry Oatmeal V EW

210 Cal each
Overnight Apple Cinnamon Oatmeal V PF

480 Cal each
Overnight Pear and Pecan Oatmeal V

390 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$11.49

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
Seattle's Best Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$12.29

Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	70 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Seattle's Best Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

35 Cal/2.5 oz. serving Breakfast Potatoes v 120-140 Cal/3 oz. serving Country Ham 60 Cal each Choice of One (1) Cage-Free Egg Scramble: 140 Cal/4 oz. serving Country Egg Scramble v California Scramble 330 Cal/6 oz. serving

Western Scramble 300 Cal/6 oz. serving 100 Cal/4 oz. serving Chorizo and Egg Scramble O Cal/8 oz. serving Seattle's Best Coffee, Decaf and Hot Tea O Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.99

SUNNYSIDE SCRAMBLE \$13.99

Seasonal Fresh Fruit Platter vg PF

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 v	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole v G	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde v g	5 Cal/1 oz. serving
Salsa Roja vg	10 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Sour Cream ▼	120 Cal/1 oz. serving
Iced Water	O Cal/8 oz. serving
Seattle's Best Coffee, Decaf and Hot Tea	O 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.

MEDITERRANEAN BRUNCH DISPLAY \$47.59 PER 12

Display of Pita, Hummus, Hard-Boiled Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil, Date-Pecan Dip and Lemon **PF**

330 Cal/5.3 oz. serving

YOGURT PARFAIT BAR \$7.49 PER PERSON

Choice of Two (2) Yogurt Flavors: 60 Cal/4 oz. serving Greek Yogurt v Strawberry Yogurt v 80 Cal/4 oz. serving Vanilla Yogurt v 80 Cal/4 oz. serving 30 Cal/2 oz. serving Diced Pineapple VG PF Fresh Strawberries vg PF 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

TRADITIONAL SANDWICHES \$5.29 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches: Egg and Cheese English Muffin v 270 Cal each 370 Cal each Egg and Cheese Croissant 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 VPF 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

piced Bagel 370 Cal each

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

JUST PANCAKES \$4.49 PER PERSON

Silver Dollar Pancakes **v** 40 Cal each 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 12 guests or more.

DELI EXPRESS \$12.49

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

Choice of Two (2) Side Salads (pg 10) 20-240 Cal each 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

Steakhouse Chop Salad \$17.49

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 Chocolate Chip Cookie Brownie V 280 Cal/2.6 oz. serving **Bottled Water** O Cal each

Mojito Shrimp Salad \$17.99

Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish and Mojito Vinaigrette 310 Cal/11.75 oz. serving Bakery-Fresh Roll with Butter v 160 Cal each Fresh Fruit Cup VG PF 35 Cal/2.5 oz. serving Chocolate Chip Cookie Brownie v 280 Cal/2.6 oz. serving **Bottled Water** O Cal each

Mediterranean Quinoa Salad \$16.99

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita VEW PF 450 Cal/15 oz. serving Bakery-Fresh Roll with Butter v 160 Cal each Fresh Fruit Cup VG PF 35 Cal/2.5 oz. serving Chocolate Chip Cookie Brownie V 280 Cal/2.6 oz. serving O Cal each **Bottled Water**

CLASSIC BOX LUNCH \$11.49

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

130-790 Cal each Choice of One (1) Classic Sandwich (See Below) 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 \$14.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10) 20-240 Cal each

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 O 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)

Ham and Swiss with Lettuce and Tomato on a Pretzel Roll

500 Cal each

Tuna Salad Ciabatta with Fresh Romaine and Sliced

Tomato 520 Cal each

Turkey and Cheddar with Lettuce and Tomato on

Hearty Wheat Bread 520 Cal each

Chicken Caesar Wrap 630 Cal each

Mediterranean Veggie Ciabatta with Hummus, Spinach,

Tomato, Cucumber, Olive Spread v 460 Cal each

Grilled Vegetable and Hummus Wrap vo 390 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)

Lettuce, Tomato and Mayo VG EW PF

Dill Pickle Slices va

Iced Water

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

THE EXECUTIVE LUNCHEON \$17.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

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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

30-240 Cal each

O Cal/1 oz serving

O Cal/8 oz. serving

390 Cal each

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

(Available Sandwich Choices for The Executive Luncheon Buffet)	
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens EW PF	490 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
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon",	

*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)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chimichurri Potato Salad vg	120 Cal/3.5 oz. serving
Creamy Vegan Coleslaw 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
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v	80 Cal/3 oz. serving
Ranch Pasta Salad v	110 Cal/3 oz. serving
Tomato Corn Grain Salad VG PF	150 Cal/4.25 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.

SPRING FLING \$22.99

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 Vegetab <mark>le Saut</mark> ee v	60 Cal/4 oz. serving
Choice of Two (2) Entrées:	
Grilled BBQ Pork Chops	180 Cal/3 oz. serving
G <mark>rilled Mon</mark> treal 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
Grille <mark>d Peri Peri Chic</mark> ken	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimic <mark>hurri Mayonna</mark> ise	150 Cal/1 oz. serving
Green Chile Relish v	15 Cal/1 oz. serving
Chermoula Crema v	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

DDG MATION 400 TO	
BBQ NATION \$22.79	
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
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 BB <mark>Q Sauce v</mark>	160 Cal/1 oz. serving
Barbecue Sauce v G	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each

FRESH GINGER \$22.99

Vegetable Spring Roll vg
Choice of Two (2) Dipping Sauces:
Sweet Soy Sauce v
Sweet & Sour Sauce vg
Chili Garlic Sauce vs
Choice of Two (2) Bases:
Jasmine Rice v
Rice Noodles v c
Napa Cabbage Greens Mix v g
Brown Rice vg EW
Choice of Two (2) Vegetables:
Sweet Soy Green Beans vg PF
Stir-Fry Vegetables VG EW PF
Steamed Fresh Broccoli vg PF
Choice of One (1) Sauce:
Peanut Sauce vg
Thai Basil Red Curry Sauce vg
Sweet Chili Vinaigrette vc
Choice of Two (2) Toppings:
Herb Omelet
Fresh Jalapenos vg
Pickled Carrot & Daikon vg PF
Crispy Shallots v g
Chopped Peanuts vg
Marinated Cucumber v
Coconut Mango Rice Dessert v

50 Cal/1 oz.serving 40 Cal/1 oz.serving 40 Cal/1 oz.serving 130 Cal/4 oz.serving 210 Cal/4 oz.serving

230 Cal each

10 Cal/2 oz.serving 110 Cal/4 oz.serving 80 Cal/3 oz.serving 45 Cal/4 oz.serving

70 Cal/1 oz.serving 50 Cal/1 oz.serving 25 Cal/1 oz.serving

20 Cal/4 oz.serving

50 Cal/4 oz.serving O Cal/.5 oz. serving 10 Cal/1 oz. serving 20 Cal/.5 oz. serving 80 Cal/.5 oz.serving 10 Cal/1 oz.serving 220 Cal each



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.

GLOBAL STREET TACOS \$20.99	
Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo v g	10 Cal/1 oz. serving
Salsa Roja v g	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Cumin Black Beans vg EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice vg Ew	140 Cal/3.5 oz. serving
Mexican Rice v g	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca	
and Shredded Slaw	200 Cal each
Spicy Fish Taco with Watermelon Salsa	
and Spicy Slaw	140 Cal each
aria spicy slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco vg Ew PF	180 Cal each
Mango Chicken Taco EW	260 Cal each
Roasted Vegetable Taco vg EW PF	200 Cal each
Cinnamon Sugar Cookies v	250 Cal each

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Asian Chopped Salad with Ginger Miso V PF	100 Cal/3 oz. serving
Sesame Noodles with Vegetables VG EW PF	100 Cal/ <mark>3 oz. serving</mark>
Choice of 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
Spicy Szechuan Shrimp with Broccoli, Carrots	
and Onion PF	80 Cal/3.75 oz. serving
Fortune Cookies	30 Cal each

THEMED BUFFETS

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

ALL-AMERICAN PICNIC \$15.99

Traditional Potato Salad v 240 Cal/4 oz. serving Fresh Country Coleslaw VEW 170 Cal/3.5 oz. serving 190 Cal/1.25 oz. serving Home-Style Kettle Chips v 330 Cal each Grilled Hamburgers with Buns Vegetarian Burger VPF 170 Cal each Hot Dogs with Buns 310 Cal each

Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) vg

0-10 Cal/1 oz. serving

Assorted Craveworthy Cookies v 210-260 Cal each Bakery-Fresh Brownies V 250 Cal/2,25 oz. serving Add on Grilled Chicken Breast for an Additional Fee 160 Cal/3 oz. serving

TASTE OF SPAIN \$22.99

Mesclun Salad vg 15 Cal/3 oz. serving Shallot Sherry Vinaigrette v 80 Cal/1 oz. serving Rosemary Sea Salt Flatbread v 220 Cal/2.25 oz. serving Spanish Rice vg 110 Cal/3.5 oz. serving 20 Cal/3 oz. serving Steamed Asparagus VG EW PF 200 Cal/5 oz. serving Paprika Chicken EW Braised Pork 360 Cal/3.5 oz. serving Lemon Cheesecake Bars V 300 Cal/2.75 oz. serving

HEARTLAND BUFFET \$18.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette Bakery-Fresh Rolls with Butter v

Roasted New Potatoes vg Fresh Herbed Vegetables VG EW PF Grilled Lemon Rosemary Chicken EW Oreo Blondies v

180 Cal/3.75 oz. serving

160 Cal each 110 Cal/2.75 oz. serving 100 Cal/3.5 oz. serving 130 Cal/3 oz. serving 270 Cal/1.75 oz. serving

PASTA TRIO BUFFET \$18.99

Caesar Salad Garlic Breadsticks v Manicotti Marinara Chicken and Broccoli Ravioli EW Rigatoni and Meat Balls Lemon Cheesecake Bars V Add on Grilled Chicken Breast for an Additional Fee

170 Cal/2.7 oz. serving 110 Cal each 130 Cal/3.25 oz. serving 320 Cal/8.75 oz. serving 290 Cal/7.5 oz. serving 300 Cal/2.75 oz. serving

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.

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.

460 Cal/5 oz. serving

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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
Traditional Hummus with Toasted Pita ${f v}$	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo ${\bf v}$ ${\bf pr}$	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad vg PF	35 Cal/2.25 oz. serving
Additional Starter \$3.49	

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade EW \$17.49	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$17.99	300 Cal/5 oz. serving
Moroccan Grilled Salmon \$20.99	130 Cal/2.75 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$20.49	340 Cal/5 oz. serving
Pesto Flank Steak \$22.99	260 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$16.99	280 Cal/4.25 oz. serving
Crispy Five Spice Tofu VG EW PF \$16.99	340 Cal/5 oz. serving
Oven Roasted Pork in Brown Sugar Pecan Sauce EW	

Additional Entree \$6.99

\$20.99

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Caramelized Onion Mashed Potatoes ${f v}$	130 Cal/3.5 oz. serving
Oven-Roasted Fingerling Potatoes ${f v}$	130 Cal/3.5 oz. serving
Penne with Marinara Sauce vg	100 Cal/3 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts v	170 Cal/1.75 oz. serving
Chocolate Cake v	340 Cal/slice
Red Velvet Thimble Cake v	90 Cal each
Glazed Strawberry Bars vg	380 Cal each
Assorted Craveworthy Cookies $oldsymbol{v}$	210-260 Cal each

 $^*\mbox{All packages include necessary accompaniments and condiments.}$

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)

Bacon Wrapped Scallops \$32.99	40 Cal each
Franks in a Blanket \$20.99	40 Cal each
Beef Empanadas \$22.99	80 Cal each
Beef Satay \$22.99	35 Cal each
Buffalo Style Chicken Spring Rolls \$21.99	50 Cal each
Coconut Chicken \$21.99	40 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v \$22.99	45 Cal each
Vegetable Spring Rolls vg \$20.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round \$22.99	100 Cal each
Mediterranean Antipasto Skewers v \$25.99	60 Cal each
Veggie Hummus Cup VG EW PF \$22.99	170 Cal each
Traditional Tomato Bruschetta Crostini v \$16.99	50 Cal each
Shrimp and Avocado Toast Points EW \$22.99	70 Cal each
Pimento Cheese & Bacon Toast Points \$18.99	110 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.

CLASSIC CHEESE TRAY \$3.49 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers ${\bf v}$

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$3.19 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip V PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$2.99 PER PERSON

Seasonal Fresh Fruit vg PF

35 Cal/2.5 oz. serving

HOUSE-MADE SPINACH DIP \$3.49 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips **v**

230 Cal/2.25 oz. serving

FLATBREAD CRISPS \$5.99 PER PERSON

Flatbread Crisps Served with Hummus, Harissa and Tzatziki v

410 Cal/6.18 oz. serving

CHARCUTERIE BOARD Market Price PER PERSON

Chef's Choice Charcuterie Board

Calories Vary Per Assortment

*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.

DIM SUM \$11.99

Gourmet Dessert Bars v

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	40 Cal/1 oz. serving
Sweet and Sour Sauce vg	30 Cal/1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	590 Cal/7.5 oz. serving

300-370 Cal/2.75-3.25 oz. serving

SOFT PRETZEL BAR \$5.99

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 vo	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

LOADED COOKIE "NACHOS" \$5.99

Cookie Crisps (6 per person) v	60 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce v	80 Cal/1 oz. serving
Chocolate Syrup vg	60 Cal/1 oz. serving
Raspberry Sauce v	70 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	140 Cal/1 oz. serving
Sliced Strawberries vg	10 Cal/1 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs v	70 Cal/0.5 oz. serving
Rainbow Sprinkles vg	30 Cal/0.5 oz. serving
Whipped Topping v	30 Cal/1 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$7.99

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 <mark>-150 Cal ea</mark> ch
Trail Mix v	290 Cal each
Granola Bars v	1 <mark>30-250 Cal each</mark>

SNACK ATTACK \$6.79

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 \$7.99

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

COFFEE BREAK \$4.29

Assorted Craveworthy Cookies v	210-260 Cal each
Seattle's Best Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving





Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with

Assorted Tea Bags \$2.19 Per Person

Bottled Water \$1.29 Each O Cal each

Assorted Sodas (Can) \$1,29 Each

Assorted Individual Fruit Juices \$1.99 Each 110-170 Cal each

Hot Chocolate \$22.49 Per Gallon 160 Cal/8 oz. serving

Iced Tea \$14.99 Per Gallon

Lemonade \$14.99 Per Gallon 90 Cal/8 oz. serving

Iced Water \$1.69 Per Gallon O Cal/8 oz. serving

Infused Water \$6.49 Per Gallon

Choice of One (1) Fruit Infused Water: Lemon Infused Water

0 Cal/8 oz. serving Orange Infused Water 10 Cal/8 oz. serving Apple Infused Water 20 Cal/8 oz. serving Cucumber Infused Water 10 Cal/8 oz. serving Grapefruit Infused Water 10 Cal/8 oz. serving

Lemon Ginger Infused Iced Tea \$17.49 Per Gallon 5 Cal/10 oz. serving

DESSERTS

v Assorted Craveworthy Cookies

\$2.09 Per Person 210-260 Cal each

v Bakery-fresh Brownies \$2.09 Per Person

250 Cal/2.25 oz. serving

v Chocolate Chip Cookie Brownies \$2.09 Per Person

280 Cal/2.6 oz. serving

O Cal/8 oz. serving

0 Cal/8 oz. serving

0-150 Cal each

Custom Artisan Cupcakes \$23.99 Per Dozen Chocolate Cupcake with Fudge Icing VG Vanilla Cupcake v Bananas Foster Cupcake v Devil's Food Cupcake V

480 Cal each 380 Cal each 180 Cal each 380 Cal each

vg Vegan Peach-Banana Cake (Each) \$13.99 Serves 8

300 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 VFGAN

EW FAT WELL

V VEGETARIAN

PF PLANT FORWARD

