

EVENT MENU



ST. MARY'S
UNIVERSITY
CATERING



INSPIRED EXPERIENCES.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

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

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$47.99

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 12 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee, and Ice 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
Coffee, and Ice Water	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
Coffee, and Ice Water	0 Cal/8 oz. serving

MEETING WRAP UP \$39.99

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 12 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Coffee, and Ice 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
Coffee, and Ice 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 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
Coffee, and Ice Water	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$31.69

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

SIMPLE CONTINENTAL

Assorted Donuts 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
Coffee, and Ice 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
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
Iced Water	0 Cal/8 oz. serving
Coffee, and Ice Water	0 Cal/8 oz. serving

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

*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 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$9.99

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

Iced Water	0 Cal/8 oz. serving
Coffee, and Ice Water	0 Cal/8 oz. serving

QUICK START \$12.49

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	0 Cal/8 oz. serving
Coffee, and Ice Water	0 Cal/8 oz. serving

NEW YORKER \$15.69

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

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$26.09 Per Dozen	380-550 Cal each
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Cinnamon Rolls v \$26.09 Per Dozen	350 Cal each
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Assorted Danish v \$26.09 Per Dozen	250-420 Cal each
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Seasonal Fresh Fruit Platter VG PF \$3.69 Per Person	35 Cal/2.5 oz. serving
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Assorted Breakfast Breads v \$14.79 Serves 12	200-280 Cal each
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Vegan Blueberry Banana Breakfast Bread VG PF \$15.69 Serves 12	250 Cal/3 oz. serving
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BREAKFAST

HOT BREAKFAST

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

SUNRISE SANDWICH BUFFET \$13.89

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

TACOS FOR BREAKFAST \$14.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs V	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
Sauteed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Hashbrown Potatoes V	120 Cal/3 oz. serving
Guacamole VG	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream VG	120 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee, and Ice Water	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$14.99

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
Coffee, and Ice 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.

YOGURT PARFAIT BAR \$8.29 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 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

OATMEAL BAR \$5.39 PER PERSON

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

BREAKFAST MEATS \$2.49 PER PERSON

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

Crisp Bacon	60 Cal each
Breakfast Sausage	80-180 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

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 \$16.49

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) VG	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Chicken, Blue Cheese and Pear Salad \$18.59

Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	630 Cal/13.5 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

Salmon Caesar Salad \$19.29

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

Sesame Tofu Garden Salad \$18.09

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette v	330 Cal/13 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 \$15.49

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 \$17.99

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
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)

Ham with White Cheddar, Arugula and Cranberry on Ciabatta	560 Cal each
Southwest Tuna Ciabatta	370 Cal each
Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta	610 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta v	460 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 12 guests or more.

THE EXECUTIVE LUNCHEON \$21.49

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
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	670 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	680 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 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
Strawberry Melon Salad EW	40 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 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 EW PF	90 Cal/3.5 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

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BUFFETS

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.

MI COMIDA \$21.59

Choice of Two (2) Sides:

Sweet Plantain PF	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
Crispy Yuca Fries EW PF	40 Cal each
Pinto Beans	100 Cal/4 oz. serving
Puerto Rican Mashed Plantains VG EW PF	230 Cal/4 oz. serving
Brazilian Collard Greens	30 Cal/4 oz. serving

Choice of One (1) Base:

Chopped Salad VG PF	20 Cal/2 oz. serving
Yellow Rice VG EW	120 Cal/4 oz. serving
Quinoa VG EW PF	130 Cal/4 oz. serving

Choice of One (1) Protein:

Puerto Rican Roasted Pork	280 Cal/3 oz. serving
Cuban Picadillo	400 Cal/4 oz. serving
Peruvian Chicken EW	410 Cal each
Mojo Shrimp	120 Cal/4 oz. serving

Choice of Two (2) Salsas/Sauce:

Salsa Criolla VG	15 Cal/1 oz. serving
Salsa Pebre VG	5 Cal/1 oz. serving
Mojo Dressing VG	110 Cal/1 oz. serving
Peruvian Green Sauce V	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

SPRING FLING \$24.59

Choice of Two (2) Sides:

Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad V EW	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad VG EW PF	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes EW PF	100 Cal/4 oz. serving
Asparagus Vegetable Sautee VG	60 Cal/4 oz. serving

Choice of Two (2) Entrees:

Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod EW	80 Cal/3 oz. serving
Crispy Tofu EW	340 Cal/5 oz. serving
Eggplant Meatball VG EW PF	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise	150 Cal/1 oz. serving
Green Chile Relish V	15 Cal/1 oz. serving
Chermoula Crema VG	40 Cal/1 oz. serving
Harissa Aioli V	160 Cal/1 oz. serving
Peri Peri Sauce V	40 Cal/1 oz. serving

Brookie "Chocolate Chip Cookie Brownie" **VG** 280 Cal/2.75 oz serving

EASTERN DELIGHTS \$18.99

Asian Chopped Salad with Ginger Miso V PF	100 Cal/3 oz. serving
Sesame Noodles with Vegetables VG EW PF	100 Cal/3 oz. serving
Choice of Rice:	
White Rice V	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



BUFFETS

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.

A TASTE OF ITALY - CHILLED BUFFET \$23.59

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

LAZY SUMMER BBQ \$23.59

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Gourmet Dessert Bars V	300-360 Cal/2.75-3.25 oz. serving

BUFFETS

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.

BASIC ITALIAN BUFFET \$21.49

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

TASTY TEX MEX \$22.89

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

TACO DEL SEOUL \$24.29

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	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 VG	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 VG	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

*All packages include necessary accompaniments and condiments.

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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 Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$26.09	300 Cal/5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$22.69	210 Cal/3.75 oz. serving
Autumn Potato Crusted Salmon \$23.99	200 Cal/4 oz. serving
Pesto Flank Steak \$28.29	260 Cal/3 oz. serving
Eggplant Lasagna V \$21.79	250 Cal/7.25 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$21.79	420 Cal/15.75 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$22.99	320 Cal each

BUFFET SIDES

Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Assorted Craveworthy Cookies V	210-260 Cal each

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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)

Bacon Wrapped Scallops \$36.69	40 Cal each
Chicken Quesadillas \$27.49	50 Cal each
Boneless Sweet 'n Spicy Wings \$27.49	150 Cal each
Boneless Buffalo Wings \$27.49	110 Cal each
Coconut Shrimp \$40.89	50 Cal each
Crab Cakes \$36.69	35 Cal each
Assorted Mini Quiche \$24.09	70-100 Cal each
Spanakopita v \$25.59	60 Cal each
Vegetable Spring Rolls vg \$45.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours v \$31.39	60-140 Cal each
Smoked Salmon Mousse Cucumber Round \$32.99	100 Cal each
Mediterranean Antipasto Skewers v \$40.99	60 Cal each
Veggie Hummus Cup vg EW PF \$29.49	170 Cal each
Shrimp and Avocado Toast Points EW \$21.79	70 Cal each
Shrimp Cocktail MARKET PRICE	70 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

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





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$5.89 PER PERSON

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip **v PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.69 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

HOUSE-MADE SPINACH DIP \$5.39 PER PERSON

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

230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$5.39 PER PERSON

Hummus with Pita Chips **v EW PF**

230 Cal/4.5 oz. serving

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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.

AMERICAN TEA \$17.99

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

GROWN UP MAC AND CHEESE \$15.79

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 \$14.79

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

BREAKS

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

SNACK ATTACK \$7.89

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 \$7.89

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

COFFEE BREAK \$5.89

Assorted Craveworthy Cookies v	210-260 Cal each
Coffee, and Ice Water	0 Cal/8 oz. serving

EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars v	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Coffee, and Ice Water	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$1.89 Each	0-150 Cal each
Sparkling Water	\$2.39 Each	0 Cal each
Regular Coffee	\$23.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$23.99 Per Gallon	0 Cal/8 oz. serving
Hot Water with Teavana Tea Bags	\$22.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea	\$18.19 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.19 Per Gallon	90 Cal/8 oz. serving
Assorted Fruit Juices	\$22.09 Per Gallon	120-130 Cal/8 oz. serving
Infused Water	\$11.09 Per Gallon	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

▼ Assorted Craveworthy Cookies	\$16.99 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$19.99 Per Dozen	250 Cal/2.25 oz. serving
▼ Chocolate Chip Cookie Brownies	\$21.99 Per Dozen	280 Cal/2.6 oz. serving
▼ Gourmet Dessert Bars	\$21.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes	\$26.59 Per Dozen	
Chocolate Cupcake with Fudge Icing	▼	480 Cal each
Vanilla Cupcake	▼	380 Cal each
Bananas Foster Cupcake	▼	180 Cal each
Devil's Food Cupcake	▼	380 Cal each

ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

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

VG VEGAN

EW EAT WELL

V VEGETARIAN


PF PLANT FORWARD



Contact Us Today

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

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