


## ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS

## $\$ 54.09$

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 15 guests or more.

## DELICIOUS DAWN

v Assorted Muffins
v Assorted Scones
v ( P6 Seasonal Fresh Fruit Platter
Assorted Juice
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## AM PERK UP

v Granola Bars
Assorted Yogurt Cups
Iced Tea
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## POWER UP LUNCH

* Tomato and Cucumber Couscous Salad v . Orange Fennel Spinach Salad v Bakery-Fresh Rolls with Butter
v (2) [ib Green Beans Gremolata
v (2) Three Pepper Cavatappi with Pesto
25 Grilled Chicken and Artichokes with
a Lemon Tarragon White Wine Sauce
v New York Cheesecake
Iced Tea
Iced Water


## PM PICK ME UP

v Chilled Spinach Dip with
Tortilla Chips
v (1) 陪 Grilled Vegetable Tray
v Bakery-Fresh Brownies
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

380-550 Cal each
400-440 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving 110-170 Cal/8 oz. serving

0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

130-250 Cal each
80-150 Cal each
0 Cal/8 oz. serving
0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving
$120 \mathrm{Cal} / 3.75$ oz. serving 210 Cal/3.2 oz. serving 160 Cal each
$70 \mathrm{Cal} / 3$ oz. serving 280 Cal/7.5 oz. serving

210 Cal/5.75 oz. serving
$360 \mathrm{Cal} /$ slice
$0 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8$ oz. serving
$230 \mathrm{Cal} / 2.25$ oz. serving
$70 \mathrm{Cal} / 3$ oz. serving $250 \mathrm{Cal} / 2.25$ oz. serving

0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

## ALL-DAY PACKAGES

## MEETING WRAP UP <br> \$43.99

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 15 guests or more.

## MORNING MINI

v Miniature Muffins
v Miniature Danish
v Miniature Scones
v Yogurt Parfait Cups
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
80-120 Cal each 140-170 Cal each 100-110 Cal each 400-450 Cal each

0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

## THE ENERGIZER

## v Donut Holes

(2) 묻 Ripe Bananas

Iced Tea
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## IT'S A WRAP

Chicken Caesar Wrap
Pepper Jack Tuna Wrap
Cran-Apple Turkey Wrap
(v) PF Grilled Vegetable Wrap
(2) 믄 Seasonal Fresh Fruit Salad

Choice of One (1) Salad:
(0) (2) [BE Classic Garden Salad with Fresh

Seasonal Vegetables and Balsamic
Vinaigrette and Ranch
v Grilled Vegetable Pasta Salad
v Individual Bag of Chips
v Assorted Craveworthy Cookies
v Bakery-Fresh Brownies
Iced Tea
Iced Water
45-90 Cal each
100 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

- Cal each
$0 \mathrm{Cal} / 8$ oz. serving

630 Cal each 610 Cal each 660 Cal each 620 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving

## MID-DAY MUNCHIES

v Tortilla Chips
$260 \mathrm{Cal} / 3$ oz. serving
Choice of Two (2) Salsas:
vo Salsa Roja
v Salsa Verde

* Pico De Gallo
(2) (2) PE Assorted Whole Fruit
v Assorted Craveworthy Cookies Bottled Water
Gourmet Coffee, Decaf and Hot Tea
$20 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1$ oz. serving 45-100 Cal each
210-260 Cal each
o Cal each
$0 \mathrm{Cal} / 8$ oz. serving


## SIMPLE PLEASURES ${ }^{355.29}$

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

## SIMPLE CONTINENTAL

v Assorted Donuts
240-500 Cal each

- Assorted Bagels

Orange Juice
290-450 Cal each
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## 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
(v) (1) Roasted Pepper and Mozzarella Ciabatta
v Individual Bag of Chips

- Assorted Craveworthy Cookies Bottled Water
each
500 Cal each 100-160 Cal each 210-260 Cal each
o Cal each


## MID-DAY MUNCHIES

v Tortilla Chips
$260 \mathrm{Cal} / 3$ oz. serving
Choice of Two (2) Salsas:

* Salsa Roja
* Salsa Verde
$20 \mathrm{Cal} / 1$ oz. serving
- Pico De Gallo
(v) © P Assorted Whole Fruit v Assorted Craveworthy Cookies
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
$5 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1$ oz. serving
45-100 Cal each
210-260 Cal each
0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving
*All packages include necessary accompaniments and condiments
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.


## BREAKFAST

## BREAKFAST COLLECTIONS

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

## MINI CONTINENTAL $\$ 12.69$

v Miniature Muffins
v Miniature Danish
v Miniature Bagels
(0) Pe Seasonal Fresh Fruit Platter

Bottled Water
Gourmet Coffee, Decaf and Hot Tea

> 80-120 Cal each 140-170 Cal each 110-160 Cal each 35 Cal/2.5 oz. serving O Cal each
> 0 Cal/8 oz. serving

## QUICK START $\$ 13.69$

Choice of Three (3) Breakfast Pastries:
v Assorted Danish
v Assorted Muffins
v Assorted Scones
v Assorted Bagels
v Croissants
(v) PE Seasonal Fresh Fruit Platter

Assorted Juice
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving 110-170 Cal/8 oz. serving 0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

HEALTHY CHOICE BREAKFAST
$\$ 12.39$
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
(0) 망 Bananas

Assorted Yogurt Cups
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
120 Cal each
100 Cal each
80-150 Cal each
o Cal each
$0 \mathrm{Cal} / 8$ oz. serving

## À LA CARTE BREAKFAST

v Assorted Bagels with Butter, Cream Cheese and Jam \$26.39 Per Dozen

290-450 Cal each
v Assorted Muffins Served with Butter and Jam \$26.39 Per Dozen

380-550 Cal each
( Cinnamon Rolls \$26.39 Per Dozen
350 Cal each
v Assorted Danish \$26.39 Per Dozen 250-420 Cal each
v Granola Bars \$2.09 Each
130-250 Cal each
(0) Di. Whole Fruit \$1.49 Each
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## BREAKFAST

## HOT BREAKFAST

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

## ULTIMATE BREAKFAST $\$ 18.79$

Choice of Three (3) Breakfast Pastries:
v Assorted Danish
v Assorted Muffins
v Assorted Scones
v Assorted Bagels
v Croissants
(0) . Be $^{2}$ Seasonal Fresh Fruit Platter
v Cage-Free Scrambled Eggs
v Breakfast Potatoes
Crisp Bacon
Breakfast Sausage
v Cheddar and Onion Frittata
v Pancakes

- Maple Syrup

Assorted Juice
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each
$35 \mathrm{Cal} / 2.5$ 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
$70 \mathrm{Cal} / 1$ oz. serving 110-170 Cal/8 oz. serving 0 Cal each
$0 \mathrm{Cal} / 8$ oz. serving

## AMERICAN BREAKFAST \$15.39

Choice of One (1) Breakfast Pastry:
v Assorted Danish
250-420 Cal each
v Assorted Muffins
v Assorted Scones
v Assorted Bagels
( Croissants
v Breakfast Potatoes
Crisp Bacon
Breakfast Sausage
v Cage-Free Scrambled Eggs
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

## SOUTHERN SUNRISE $\$ 16.49$

v ( DF Seasonal Fresh Fruit Platter
v Cage-Free Scrambled Eggs
v Shredded Cheddar Cheese
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 $950 \mathrm{Cal} / 10.5$ oz. serving

0 Cal each
Bottled Water

- Cal/8 oz. serving

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

## BREAKFAST

## BREAKFAST ENHANCEMENTS

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

| GRITS BAR \$9.89 Per Person |  |
| :---: | :---: |
| Traditional Grits served with Bacon, |  |
| Cheddar Cheese, Scallions, Butter, |  |
| Cinnamon Sugar and Raisins 410 | $410 \mathrm{Cal} / 9.25$ oz. serving |
| TRADITIONAL SANDWICHES \$6.59 Per Person |  |
| Choice of Two (2) Sunrise Breakfast Sandwiches: |  |
| $v$ Egg and Cheese English Muffin | 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 |
| v [ 0 Spicy Veggie Sausage Biscuit with Maple |  |
| Sriracha Syrup | 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 | gg Cal each |
| Bacon, Lettuce, Tomato, Avocado and Egg Bagel | 420 Cal each |

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins $410 \mathrm{Cal} / 9.25$ oz. serving

## TRADITIONAL SANDWICHES \$6.59 Per Person

hoice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese Croissant
Sausage, Egg and Cheese Biscuit
Ham, Egg and Cheese Biscuit
Spicy Bacon, Egg, Potato and Cheese Burrito
pe. Spicy Veggie Sausage Biscuit with Maple
Spicy Southern Chicken Biscuit with Maple
Sriracha Syrup
Everything Salmon Biscuit with Smoked Salmon,
Cream Cheese, Cucumber and Hard-Boiled Egg
Bacon, Lettuce, Tomato, Avocado and Egg Bagel

270 Cal each 370 Cal each 490 Cal each 450 Cal each 410 Cal each 600 Cal each

440 Cal each
560 Cal each
each

## BREAKFAST BURRITOS AND TACOS

## \$5.89 Per Person

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg \& Hashbrowns, Vegan Chorizo, Egg \& Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham 820 Cal each
v Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo 440 Cal each
(v) Florentine Burrito: Scrambled Eggs, Mushrooms,

Roasted Peppers, Spinach and Cheddar 580 Cal each
(v) (1) Sweet Potato Burrito: Roasted Sweet

Potatoes, Quinoa Brown Rice, Egg White, Swiss
Cheese, Spinach and Pesto
450 Cal each
v Egg \& Hash Breakfast Tacos (2)
(2.) Vegan Chorizo Breakfast Tacos (2)

Egg \& Chorizo Tacos (2)
Sausage, Egg \& Cheese Taco

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply
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## SANDWICHES \& SALADS

## CLASSIC BOX LUNCH $\$ 15.29$

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

## CLASSIC COLLECTIONS

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

## DELI EXPRESS

 $\$ 17.59$Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

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

* Individual Bags of Chips
- Assorted Baked Breads and Rolls Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)
v Cheese Tray (Cheddar and Swiss)
- Relish Tray (Lettuce, Tomato,

Onion, Pickles, Pepperoncini)

- Assorted Craveworthy Cookies

Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

20-240 Cal each 100-160 Cal each 110-230 Cal each

50-160 Cal/2 oz. serving $110 \mathrm{Cal} / 1 \mathrm{oz}$. serving

10 Cal/1 oz. serving 210-260 Cal each

90 Cal/8 oz. serving
o Cal/8 oz. serving
0 Cal/8 oz. serving

## PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia $\$ 18.59$
Roast Beef, Asiago, Kale Spring Mix,
Tomato and Onion on Focaccia
with Spicy Mayonnaise
(0) Grilled Vegetable Pasta Salad
v Individual Bag of Chips
v Bakery-Fresh Brownie
Bottled Water
620 Cal each
$120 \mathrm{Cal} / 3$ oz. serving
100-160 Cal each $250 \mathrm{Cal} / 2.25$ oz. serving
o Cal each
Blackened Chicken Ciabatta $\$ 18.59$
Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta
(3) Spiced Sweet Potato Salad

- Individual Bag of Chips
- Bakery-Fresh Brownie

Bottled Water
Harvest Chicken Salad \$18.59
Grilled Chicken, Fresh Baby Arugula, Roasted
Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette
v Bakery-Fresh Roll with Butter
(2.) Fresh Fruit Cup
(v) Lemon Cheesecake Bar

Bottled Water

Choice of One (1) Classic Sandwich (See Below) v Individual Bag of Chips
v Assorted Craveworthy Cookies Bottled Water

130-790 Cal each al each 210-260 Cal each

- Cal each


## CLASSIC SELECTIONS SANDWICH BUFFET

## $\$ 16.79$

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

Choice of Two (2) Side Salads (pg 10)
(2) Dill Pickle Slices

* Individual Bags of Chips

Choice of Three (3) Classic Sandwiches

* Assorted Craveworthy Cookies

Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

20-240 Cal each - Cal/1 oz. serving 100-160 Cal each 130-790 Cal each 210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving

- Cal/8 oz. serving
- Cal/8 oz. serving


## CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

420 Cal each
Roast Beef and Cheddar Sandwich 430 Cal each

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

520 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread

790 Cal each
© Greek Salad Wrap with Crumbled Feta, Black
Olives, Fresh Cucumbers, Plum Tomatoes and
Red Onion

## 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 $\$ 21.09$

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)
(0) Dill Pickle Slices

- Individual Bags of Chips

Choice of Three (3) Executive
Luncheon Sandwiches

* Assorted Craveworthy Cookies

Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

30-240 Cal each

- Cal/1 oz. serving 100-160 Cal each

310-790 Cal each 210-260 Cal each

90 Cal/8 oz. serving
0 Cal/8 oz. serving
0 Cal/8 oz. serving

## EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)
New Orleans Muffuletta with Smoked Ham,
Genoa Salami, Provolone Cheese and Green
Olive-Cauliflower Spread
620 Cal each
Roast Beef and Fontina Sub
660 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub

490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce

600 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato

630 Cal each
v Garden Vegetables with Boursin, Aged
Provolone and Roasted Garlic Aioli on Ciabatta
600 Cal each
v Portobello Ciabatta with Baby Spinach and
Sun-Dried Tomato Pesto
440 Cal each

## SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)
(2.) 픙 Traditional Garden Salad with a Balsamic Vinaigrette Dressing

50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg,
Mushroom and Tomato and Balsamic
Vinaigrette
110 Cal/3.75 oz. serving
(2.) 븡 Mixed Lettuces, Chickpea, Cucumber and Tomato
© Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
(v) Traditional Coleslaw Finely Shredded
with Carrots in a Mayonnaise and Celery Seed Dressing
(1) 응 Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing
(0.) [if Watermelon Dressed with Lemon and Olive Oil
v Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
$170 \mathrm{Cal} / 3.5$ oz. serving
80 Cal/3 oz. serving

240 Cal/4 oz. serving
$60 \mathrm{Cal} / 3.75$ oz. serving
$100 \mathrm{Cal} / 2.6$ oz. serving
$80 \mathrm{Cal} / 3$ oz. serving
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## 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.

## BBQ NATION $\$ 24.79$

Choice of One (1) Salad:
(v) Potato Salad
(v) Sweet Potato Salad
( ) © Old-Fashioned Coleslaw
(2) © . Lexington Slaw

Choice of One (1) Bread:

- Corn Muffin
* Southern Biscuits

Texas Toast
Choice of Two (2) Sides:

* Macaroni and Cheese

BBQ Pinto Beans
Black-Eyed Peas
⽇ㅡㄹ Bacon \& Onion Green Beans
Choice of Two (2) Entrees:
Smoked BBQ Pulled Pork
Sliced Beef Brisket
BBQ Spiced Shredded Chicken
(10) BBQ Pulled Oats Sandwich

Nashville BBQ Pulled Pork Sandwich

- Bakery-Fresh Dinner Roll for Sandwiches

Choice of Two (2) Sauces:
Nashville BBQ Sauce
(0) Carolina BBQ Sauce

Texas BBQ Sauce

* Alabama BBQ Sauce
(0) Barbecue Sauce
v Assorted Craveworthy Cookies
$240 \mathrm{Cal} / 4$ oz. serving 290 Cal/4 oz. serving 150 Cal/4 oz. serving $30 \mathrm{Cal} / 4 \mathrm{oz}$. serving

220 Cal each 190 Cal each 120 Cal each
$210 \mathrm{Cal} / 4$ oz. serving 150 Cal/4 oz. serving 140 Cal/4 oz. serving 90 Cal/4 oz. serving

40-110 Cal/3 oz. serving $30-80 \mathrm{Cal} / 2 \mathrm{oz}$. serving 160 Cal/3 oz. serving 430 Cal each 500 Cal each 160 Cal each
$70 \mathrm{Cal} / 1$ oz. serving
$20 \mathrm{Cal} / 1 \mathrm{oz}$. serving
$50 \mathrm{Cal} / 1 \mathrm{oz}$. serving 160 Cal/1 oz. serving 170 Cal/1 oz. serving 210-260 Cal each

## LAZY SUMMER BBQ $\$ 22.99$

(v) Old-Fashioned Coleslaw
v Cornbread Fiesta Muffins
Baked Beans
v Macaroni and Cheese
BBQ Chicken
Sliced Brisket
v Assorted Craveworthy Cookies
v Gourmet Dessert Bars
Cal/3 oz. serving 120 Cal each 160 Cal/4.75 oz. serving 250 Cal/4 oz. serving 380 Cal/6 oz. serving $340 \mathrm{Cal} / 5 \mathrm{oz}$. serving

210-260 Cal each 300-360 Cal/2.75-3.25 oz. serving

## BASIC ITALIAN BUFFET $\$ 22.19$

(2) 라을 Classic Garden Salad with Fresh Seasonal

Vegetables and Balsamic Vinaigrette and Ranch $50 \mathrm{Cal} / 3.5$ oz. serving
v Garlic Breadsticks
110 Cal each
Home-Style Lasagna with Parmesan Cheese
340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:
(v) Cauliflower Lasagna
v Vegetable Alfredo Lasagna
v Chocolate Dipped Biscotti
$410 \mathrm{Cal} / 8.375$ oz. serving $470 \mathrm{Cal} / 11$ oz. serving 190 Cal each

## BUFFETS



## 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.

## TASTY TEX MEX

\$22.79
v Tortilla Chips
v Mexican Rice
(0) B Be Charro Beans
vo Sauteed Peppers and Onions
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
Citrus Braised Pork with Tortillas,
Shredded Cheddar and Sour Cream
v Vegan Chorizo with Tortillas and
Vegan Cheese
Choice of Two (2) Salsas:

* Pico De Gallo
* Salsa Verde
- Salsa Roja
( Cinnamon Crisps
$260 \mathrm{Cal} / 3$ oz. serving
$130 \mathrm{Cal} / 3$ oz. serving $80 \mathrm{Cal} / 3$ oz. serving $140 \mathrm{Cal} / 2$ oz. serving
$680 \mathrm{Cal} / 5$ oz. serving

580 Cal/5 oz. serving
$580 \mathrm{Cal} / 3$ oz. serving
$380 \mathrm{Cal} / 2$ oz. serving
$10 \mathrm{Cal} / 1$ oz. serving
5 Cal/1 oz. serving
$20 \mathrm{Cal} / 1$ oz. serving 20 Cal each

## LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at lamica-ken@aramark.com / 205.348.9881 to explore more options and personalize your buffet to fit your event.
*All packages include necessary accompaniments and condiments
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## Egg Rolls

180 Cal each
Choice of Two (2) Dipping Sauces: v Sweet Soy Sauce
vo Sweet and Sour Sauce

* Chili Garlic Sauce
v Corn Tortillas
(0) Bibb Lettuce Wrap
v Jasmine Rice
Choice of Two (2) Proteins: Korean BBQ Chicken
Korean BBQ Pork
vo Korean BBQ Tofu
(10) Dib Asian Slaw
v Pickled Cucumbers
(0) 모 Pickled Carrot and Daikon

Choice of Two (2) Salsas:

* Salsa Roja
vo Salsa Verde
v Mango Salsa
* Shredded Green Cabbage
- Scallions
(0) Cilantro

Toasted Sesame Seeds
Chopped Peanuts
DFE Coconut Mango Rice Dessert
$50 \mathrm{Cal} / 1$ oz. serving $40 \mathrm{Cal} / 1$ oz. serving $40 \mathrm{Cal} / 1$ oz. serving

$$
40 \text { Cal each }
$$

$0 \mathrm{Cal} / 0.5$ oz. serving $130 \mathrm{Cal} / 3$ oz. serving
$140 \mathrm{Cal} / 2$ oz. serving $130 \mathrm{Cal} / 2$ oz. serving $140 \mathrm{Cal} / 2$ oz. serving 20 Cal/1.25 oz. serving $10 \mathrm{Cal} / 1$ oz. serving $10 \mathrm{Cal} / 1$ oz. serving
$20 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1$ oz. serving $30 \mathrm{Cal} / 1$ oz. serving $0 \mathrm{Cal} / 0.5$ oz. serving $0 \mathrm{Cal} / 0.25$ oz. serving $0 \mathrm{Cal} / 0.125$ oz. serving $20 \mathrm{Cal} / 0.125$ oz. serving $40 \mathrm{Cal} / 0.25$ oz. serving $220 \mathrm{Cal} / 5.85$ 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.

## HEARTLAND BUFFET $\$ 23.29$

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

* Roasted New Potatoes
(2) 阬 Fresh Herbed Vegetables
(2) Grilled Lemon Rosemary Chicken v Oreo Blondies
$180 \mathrm{Cal} / 3.75$ oz. serving 160 Cal each $110 \mathrm{Cal} / 2.75$ oz. serving $100 \mathrm{Cal} / 3.5$ oz. serving $130 \mathrm{Cal} / 3$ oz. serving $270 \mathrm{Cal} / 1.75$ oz. serving

SOUP AND SALAD BUFFET
(0) Garden Fresh Mixed Greens

* Sliced Red Onions
v Tomatoes
(0) Cucumbers
- Shredded Carrots
v Shredded Cheese
- Roasted Chickpeas

Sliced Grilled Chicken
Diced Ham
v Ranch Dressing
v Italian Dressing
v Croutons
v Bakery-Fresh Rolls with Butter
Soup Du Jour
v Assorted Craveworthy Cookies

## SUNDAY BBQ \$24.79

Apple Bacon Coleslaw
(0) (1) Baked Sweet Potatoes
(0) D PF Sautéed Green Beans and Peppers BBQ Beef Brisket
v Slider Buns
v Assorted Craveworthy Cookies
v Bakery-Fresh Brownies
$15 \mathrm{Cal} / 3$ oz. serving
$10 \mathrm{Cal} / 1$ oz. serving
$10 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1$ oz. serving
10 Cal/0.5 oz. serving
$60 \mathrm{Cal} / 0.5$ oz. serving
$100 \mathrm{Cal} / 2$ oz. serving
$160 \mathrm{Cal} / 3$ oz. serving
$80 \mathrm{Cal} / 2$ oz. serving
$200 \mathrm{Cal} / 2$ oz. serving
$80 \mathrm{Cal} / 2$ oz. serving
$60 \mathrm{Cal} / 0.5$ oz. serving 160 Cal each
140-240 Cal/8 oz. serving
210-260 Cal each
$150 \mathrm{Cal} / 3.25$ oz. serving
120 Cal/4.2 oz. serving
$90 \mathrm{Cal} / 3.5$ oz. serving
$140 \mathrm{Cal} / 3$ oz. serving
80 Cal each
210-260 Cal each
$250 \mathrm{Cal} / 2.25$ oz. serving

## 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

(3) ․ㅜㅇ Classic Garden Salad with Balsamic Vinaigrette and Ranch

Classic Caesar Salad
© Baby Spinach Salad with Bacon, Egg,
Mushroom and Tomato and Balasmic
Vinaigrette
v Greek Salad with Crumbled Feta
v Traditional Hummus with Toasted Pita
(1) ©iE Seasonal Fresh Fruit Salad

## BUFFET ENTREES

© Grilled Chicken Breast with Cider Marinade \$24.19

Fried Chicken with Buttermilk Hot Sauce \$22.49
© Grilled Lemon Rosemary Chicken \$21.39
© Chicken and Shrimp Creole \$21.39
© Honey Mustard Pork Loin \$23.29
(19) Chipotle Pork Loin Topped with a

Pineapple Salsa $\$ 23.29$

- Eggplant Lasagna $\$ 20.89$

50 Cal/3.5 oz. serving
70 Cal/2.7 oz serving Cal/2.7 oz. serving

180 Cal/3.75 oz. serving 110 Cal/3.25 oz. serving 130 Cal/1.75 oz. serving $35 \mathrm{Cal} / 2.25$ oz. serving

120 Cal/3 oz. serving
$470 \mathrm{Cal} / 5.6$ oz. serving
130 Cal/3 oz. serving
250 Cal/8.75 oz. serving
270 Cal/4 oz. serving

210 Cal/3.75 oz. serving
250 Cal/7.25 oz. serving

## BUFFET SIDES

(6) © 을 Fresh Herbed Vegetables
(v) © 응 Italian Seasoned Green Beans
( ) (1) Maple Glazed Carrots
v Goat Cheese and Roasted Garlic Mashed Potatoes
(1) Roasted Red Potatoes
(1) Penne with Marinara Sauce
© Macaroni and Cheese

## BUFFET FINISHES

(v) Apple Pie

Bread Pudding with Caramel Apple Sauce
New York-Style Cheesecake
v Dulce De Leche Brownie
v Chocolate Cake
( ) Assorted Craveworthy Cookies

100 Cal/3.5 oz. serving $40 \mathrm{Cal} / 3.25$ oz. serving $110 \mathrm{Cal} / 2$ oz. serving

160 Cal/4.25 oz. serving
$100 \mathrm{Cal} / 2.75$ oz. serving
100 Cal/3 oz. serving
250 Cal/4 oz. serving
$410 \mathrm{Cal} /$ slice
$360 \mathrm{Cal} / 6.75$ oz. serving
$440 \mathrm{Cal} /$ slice
$230 \mathrm{Cal} / 2.25$ oz. serving
$340 \mathrm{Cal} /$ slice
210-260 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.

## 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)

| Italian Meatballs $\$ 26.59$ | 90 Cal each |
| :--- | :--- |
| Beef Satay $\$ 34.09$ | 35 Cal each |
| Chicken Satay $\$ 28.59$ | 20 Cal each |
| Chili-Lime Chicken Kabobs \$35.19 | 40 Cal each |
| Pecan Chicken Tenders \$28.59 | 40 Cal each |
| Crab Cakes $\$ 37.39$ | 35 Cal each |
| v Brie, Pear \& Almond Beggar's Purses \$39.89 | 90 Cal each |
| vegetable Spring Rolls \$39.19 | 50 Cal each |

## RECEPTION HORS D'OEUVRES (COLD)

v Assorted Petit Fours \$30.19
v Chocolate-Caramel Mini Cheesecakes \$30.19
v Mediterranean Antipasto Skewers \$37.99
(v Traditional Tomato Bruschetta Crostini \$20.49
© Shrimp and Avocado Toast Points \$22.29
Pimento Cheese \& Bacon Toast Points \$20.49

60-140 Cal each
80 Cal each
60 Cal each
50 Cal each
70 Cal each
110 Cal each

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

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


## RECEPTIONS

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.
CLASSIC CHEESE TRAY $\$ 5.59$ Per Person
v Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini
$290 \mathrm{Cal} / 2.75$ oz. serving

## FRESH GARDEN CRUDITÉS $\$ 4.69$ Per Person

( 응 Fresh Garden Crudités with Ranch Dill Dip
$120 \mathrm{Cal} / 5$ oz. serving
© © SEASONAL FRESH FRUIT PLATTER
\$3.69 Per Person
$35 \mathrm{Cal} / 2.5$ oz. serving
HOUSE-MADE SPINACH DIP $\$ 5.19$ Per Person v House-Made Spinach Dip served with Fresh Pita Chips

HUMMUS WITH PITA CHIPS $\$ 5.79$ Per Person
(v) [if) Hummus with Pita Chips

## 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 $\$ 14.49$

Egg Rolls
180 Cal each
Pot Stickers
Choice of Two (2) Dipping Sauces:
$v$ Sweet Soy Sauce
Sweet and Sour Sauce
(v) Chili Garlic Sauce

Sweet and Spicy Boneless Chicken Wings
with Celery Sticks
v Gourmet Dessert Bars

## HAPPY HOUR $\$ 12.29$

v Chilled Spinach Dip served with Pita Chips
Mini Cheesesteaks
Buffalo Chicken Tenders served
with Blue Cheese Dip
v Pretzels Bites with Beer Cheese
v Assorted Craveworthy Cookies
v Gourmet Dessert Bars

300-370 Cal/2.75-3.25 oz. serving
45 Cal each
$40 \mathrm{Cal} / 1$ oz. serving $30 \mathrm{Cal} / 1$ oz. serving 40 Cal/1 oz. serving

90 Cal/7.5 oz. serving

230 Cal/2.25 oz. serving 180 Cal each
$560 \mathrm{Cal} / 6.75$ oz. serving 410 Cal each 210-260 Cal each 300-370 Cal/2.75-3.25 oz. serving

## TRADITIONAL CARVING - SLOW-COOKED BEEF $\$ 12.69$

Carved Slow-Cooked Beef
v Bakery-Fresh Dinner Rolls with Butter
v Roasted Garlic Aioli
v Tarragon Horseradish
v Pesto Mayonnaise

200 Cal/3 oz. serving 160 Cal each $190 \mathrm{Cal} / 1$ oz. serving $180 \mathrm{Cal} / 1$ oz. serving $180 \mathrm{Cal} / 1$ oz. serving

## BREAKS

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

## ENERGY BREAK $\$ 5.29$

| v Granola Bars | 130-250 Cal each |
| :--- | :--- |
| v) Fruit Filled Bar | $130-250$ Cal each |

- Brar

130-250 Cal each 130-250 Cal each

THE HEALTHY ALTERNATIVE $\$ 10.39$
(0) (2) 明 Apple

60 Cal each
(v) (2) PBE Orange
(10) (1) Banana
(0) Pear
(v) Yogurt Cup
(v) Trail Mix
( Granola Bars
45 Cal each
100 Cal each
90 Cal each
80-150 Cal each
290 Cal each
130-250 Cal each
SNACK ATTACK $\$ 8.19$
v Assorted Chips
v Roasted Peanuts
v Trail Mix
v Assorted Craveworthy Cookies
v Bakery-Fresh Brownies

## BREADS AND SPREADS

 $\$ 6.89$- Tortilla Chips
v Pita Chips
(2) Crostini

Choice of Four (4) Spreads:

-     - Korean Roja Guacamole
(6) Binger Verde Guacamole
* Chilled Spinach Dip
v Feta and Roasted Garlic Dip
(1) Pr Traditional Hummus
* Artichoke and Olive Dip
(10) Seasonal Fresh Fruit Platter

100-160 Cal each $180 \mathrm{Cal} / 1$ oz. serving 290 Cal each
210-260 Cal each $250 \mathrm{Cal} / 2.25$ oz. serving
$260 \mathrm{Cal} / 3$ oz. serving $130 \mathrm{Cal} / 2$ oz. serving 40 Cal each
$90 \mathrm{Cal} / 2$ oz. serving $80 \mathrm{Cal} / 2$ oz. serving $200 \mathrm{Cal} / 2$ oz. serving $260 \mathrm{Cal} / 2$ oz. serving 320 Cal/4 oz. serving $140 \mathrm{Cal} / 2$ oz. serving $35 \mathrm{Cal} / 2.5$ oz. serving

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## BEVERAGES \& DESSERTS

## BEVERAGES

Includes appropriate accompaniments
Bottled Water \$2.49 Each
Assorted Sodas (Can) \$2.19 Each
Assorted Individual Fruit Juices $\$ 2.69$ Each Decaffeinated Coffee $\$ 23.99$ Per Gallon
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags \$23.99 Per Gallon
Hot Water with Assorted Tea Bags $\$ 23.99$ Per Gallon
Iced Tea $\$ 21.99$ Per Gallon
Lemonade $\$ 21.99$ Per Gallon
Iced Water \$1.59 Per Gallon
Infused Water \$10.99 Per Gallon
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Orange Infused Water
Apple Infused Water
Cucumber Infused Water
Grapefruit Infused Water

## DESSERTS

v Assorted Blondies
$\$ 20.89$ Per Dozen
240-300/1.875-2.38 oz. serving
v Assorted Craveworthy Cookies $\$ 18.69$ Per Dozen

210-260 Cal each
$250 \mathrm{Cal} / 2.25$ oz. serving

300-360 Cal/2.75-3.25 oz. serving
$440 \mathrm{Cal} /$ slice


## 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

## CONTACT US TODAY

205.348.9881
lamica-ken@aramark.com http://uacatering.catertrax.com
Prices effective until 07/01/2024
Prices may be subject to change


[^0]:    ALLERGEN INFORMATION
    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.

