

North Georgia Catering

EVENT MENU





Inspired Experiences.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

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

ALL DAY DELICIOUS \$48.69

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

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

AM PERK UP

Granola Bars v	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake v	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.39

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 15 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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$31.99

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

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

***All packages include necessary accompaniments and condiments.**
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 15 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$9.79

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

MINI CONTINENTAL \$13.19

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$17.59

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

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$24.69 Per Dozen	380-550 Cal each
Buttery Croissants Served with Butter and Jam \$29.19 Per Dozen	370 Cal each
Cinnamon Rolls v \$24.69 Per Dozen	350 Cal each
Assorted Donuts v \$20.69 Per Dozen	240-500 Cal each
Assorted Scones Served with Butter and Jam v \$29.19 Per Dozen	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF \$4.09 Per Person	35 Cal/2.5 oz. serving

Breakfast

HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$15.19

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

SUNRISE SANDWICH BUFFET \$15.59

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

FRENCH TOAST BUFFET \$14.69

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

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

*All packages include necessary accompaniments and condiments.

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 ENHANCEMENTS

All prices are per person and available for 15 guests or more.

LOX AND BAGELS \$14.29 PER PERSON

Bagels ▼

290-450 Cal each

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

120 Cal/3.25 oz. serving

YOGURT PARFAITS \$5.69 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait ▼

390 Cal each

Apple, Raisin and Cranberry Yogurt Parfait ▼ PF

400 Cal each

Honey Ginger Pear Yogurt Parfait ▼ PF

450 Cal each

Strawberry Yogurt Parfait ▼

360 Cal each

GRITS BAR \$9.49 PER PERSON

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

410 Cal/9.25 oz. serving

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

*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.

Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

DELI EXPRESS \$17.39

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 \$20.79

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

Steakhouse Chop Salad \$20.79

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Mojito Shrimp Salad \$20.79

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
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$16.29

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 \$19.59

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

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

Ham and Cranberry-Fig Jam on Artisan Multigrain Bread	410 Cal each
Smoked Turkey Ciabatta with an Orange Horseradish Spread	440 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each

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

Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

THE EXECUTIVE LUNCHEON \$21.89

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 Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Old Bay* Shrimp Roll	320 Cal each
Roast Beef and Chimichurri Roll	530 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
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
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 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
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

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

O-MORI RAMEN BOWL \$20.09

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing VG PF	230 Cal/7.5 oz. serving
Choice of Two (2) Broths:	
Smokey Shoyu	60 Cal/12oz. serving
Curry Chicken	70 Cal/12oz. Serving
Mushroom Miso VG	40 Cal/12oz. Serving
Choice of One (1) Protein:	
Chashu Pulled Pork	280 Cal/3 oz. serving
Crispy Chicken Katsu	270 Cal/3.75 oz. serving
Soy Shitake VG EW PF	100 Cal/4 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion VG	30 Cal/0.5 oz. serving
Baby Bok Choy VG EW PF	0 Cal/1.5 oz. serving
Corn VG	30 Cal/2 oz. serving
Spinach VG EW PF	10 Cal/2 oz. serving
Soy Egg V	80 Cal each
Choice of Two (2) Garnishes:	
Scallion VG	0 Cal/0.5 oz. serving
Nori Square VG	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi VG	10 Cal/0.25 oz. serving
Toasted Sesame Seed VG	20 Cal/0.25.oz. serving

SOUP AND SALAD BUFFET \$17.79

Garden Fresh Mixed Greens VG	15 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Roasted Chickpeas VG	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing V	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

LAZY SUMMER BBQ \$24.69

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 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NORTHERN ITALIAN BUFFET \$20.09

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

LATIN FLAVORS \$18.39

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch V EW PF	110 Cal/2.4 oz. serving
Grilled Flatbread V	110 Cal each
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 VG	130 Cal/3 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	390 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Sopaipillas V	70 Cal each

Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ASIAN ACCENTS \$23.79

Peanut Lime Ramen Noodles V	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	40 Cal/ 1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

HEARTLAND BUFFET \$21.39

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Oreo Blondies V	270 Cal/1.75 oz. serving

HARVEST BOUNTY \$20.89

Traditional Mixed Green Salad VG EW PF	50 Cal/3.5 oz. serving
Southern Biscuits with Butter V	190 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey EW	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Buffets

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
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

Grilled Chicken Breast with Cider Marinade EW \$19.29	120 Cal/3 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$22.99	260 Cal/4.5 oz. serving
Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce EW \$21.89	230 Cal/4.25 oz. serving
Honey and Brown Sugar Ham \$16.39	190 Cal/3.5 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce EW \$19.29	460 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$24.09	200 Cal/3 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$18.89	320 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Chocolate Cake V	340 Cal/slice
Lemon Poppyseed with Strawberries Thimble Cake V	90 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)

Bacon Wrapped Scallops	\$35.89	40 Cal each
Franks in a Blanket	\$20.89	40 Cal each
Coconut Chicken	\$23.39	40 Cal each
Chicken and Waffle with Spicy Syrup	\$23.39	45 Cal each
Crab Cakes	\$31.39	35 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$25.09	80 Cal each
Duchesse Truffled Potato Bite	\$14.09	20 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	\$15.89	45 Cal each
Buffalo Cauliflower Wings	\$19.09	25 Cal/2 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	\$22.59	60-140 Cal each
Tenderloin and Bacon Jam Crostini	\$18.49	130 Cal each
Smoked Salmon Mousse Cucumber Round	\$18.49	100 Cal each
Ricotta and Fig Flatbread	\$25.09	70 Cal each
Shrimp and Avocado Toast Points	\$22.79	70 Cal each
Pimento Cheese & Bacon Toast Points	\$20.99	110 Cal each

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

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





Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 15 guests or more.

CLASSIC CHEESE TRAY \$4.99 PER PERSON

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

290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.79 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$6.79 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

280 Cal each

Roast Beef and Cheddar Mini Sandwiches

280 Cal each

Turkey and Swiss Mini Sandwiches

320 Cal each

Mini Caprese Sandwiches ▼

240 Cal each

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$4.59 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Receptions

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 15 guests or more.

TRADITIONAL CARVING - SLOW-COOKED BEEF \$14.29

Carved Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	180 Cal/1 oz. serving

GROWN UP MAC AND CHEESE \$13.39

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

LOADED TOTCHOS \$14.79

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles VG	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo VG	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Jalapeno Peppers VG	5 Cal/0.5 oz. serving
Scallions VG	10 Cal/2 oz. serving

BREAKS

All prices are per person and available for 15 guests or more.

CHOCALOLIC \$9.59

Mini Candy Bars (4 each) v	45-70 Cal each
Chunky Chocolate Craveworthy Cookies v	230 Cal each
Chocolate Dipped Pretzels v	120 Cal each
Chocolate Dipped Strawberries (2 each) v	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

WHAT'S POPPIN' \$3.29

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn VG EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn V EW	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn VG	110 Cal/1.25 oz. serving
Southwest Popcorn VG	120 Cal/1.25 oz. serving

BREADS AND SPREADS \$7.09

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

EXECUTIVE COFFEE BREAK \$5.79

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags	\$3.39 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$2.29 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.79 Each	110-170 Cal each
Hot Apple Cider	\$22.39 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate	\$22.39 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$20.19 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$20.19 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$1.49 Per Gallon	0 Cal/8 oz. serving
Peach Lemonade	\$20.19 Per Gallon	120 Cal/8 oz. serving

DESSERTS

▼ Assorted Craveworthy Cookies	\$16.59 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$18.69 Per Dozen	250 Cal/2.25 oz. serving
Custom Artisan Cupcakes	\$22.59 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
▼ Traditional Apple Pie (Each)	\$12.59 Serves 8	410 Cal/slice
▼ New York Cheesecake (Each)	\$26.09 Serves 8	440 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

Calorie & Nutrition

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

Allergen

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

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today


706.864.1765

aramark.catering@ung.edu

<https://www.ung.catertrax.com>

Prices effective until 07/01/2024

Prices may be subject to change

© 2023 Aramark. All rights reserved. 
D3D629D2F3A7