

# EVENT MENU



**BLAZER  
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.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$46.29

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 <b>V</b>	380-550 Cal each
Assorted Scones <b>V</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars <b>V</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>V EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>V</b>	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 <b>V</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$38.39

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 12 guests or more.

MORNING MINI	
Miniature Muffins <b>V</b>	80-120 Cal each
Miniature Danish <b>V</b>	140-170 Cal each
Miniature Scones <b>V</b>	100-110 Cal each
Yogurt Parfait Cups <b>V</b>	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes <b>V</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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 <b>V PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	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 <b>V</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$30.49

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

### SIMPLE CONTINENTAL

Assorted Donuts ▼	240-500 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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 ▼ EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips ▼	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja ▼	20 Cal/1 oz. serving
Salsa Verde ▼	5 Cal/1 oz. serving
Pico De Gallo ▼	5 Cal/1 oz. serving
Assorted Whole Fruit ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
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 12 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### QUICK START \$11.79

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER \$15.69

Bagels <b>v</b>	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
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> \$22.39 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v</b> \$22.39 Per Dozen	380-550 Cal each
Cinnamon Rolls <b>v</b> \$22.39 Per Dozen	350 Cal each
Assorted Danish <b>v</b> \$22.39 Per Dozen	250-420 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> \$22.39 Per Dozen	400-440 Cal each
Vegan Blueberry Banana Breakfast Bread <b>VG PF</b> \$15.49 Serves 12	250 Cal/3 oz. serving

# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.29

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

### SOUTHERN SUNRISE \$13.79

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	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
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.

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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.





# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### GRITS BAR \$8.89 PER PERSON

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

### BELGIAN WAFFLES \$7.29 PER PERSON

Belgian Waffles **v** 90 Cal each

Fruit Toppings (may include Strawberry, Peach,  
Blueberry, Strawberry-Peach, Apple Cinnamon) **vg** 20 Cal/1 oz. serving

Whipped Cream **v** 50 Cal/0.5 oz. serving

Maple Syrup **vg** 70 Cal/1 oz. serving

### BISCUITS IN SAUSAGE GRAVY \$3.89 PER PERSON

\$3.89 570 Cal/7 oz. serving

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

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$15.19

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 <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	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

#### Asiago Roast Beef Focaccia \$17.69

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad <b>vg</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Blackened Chicken Ciabatta \$17.69

Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta	410 Cal each
Spiced Sweet Potato Salad <b>vg EW</b>	120 Cal/4 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Salmon Caesar Salad \$18.59

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$14.59

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

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.69

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 <b>vg</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	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)

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
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts <b>v PF</b>	620 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 \$20.39

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 <b>VG</b>	0 Cal/1 oz. serving	
Individual Bags of Chips <b>V</b>	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each	
Assorted Craveworthy Cookies <b>V</b>	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)	
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto <b>V</b>	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 <b>VG EW PF</b>	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 <b>V</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette <b>VG EW PF</b>	80 Cal/3.25 oz. serving

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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

## 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.

### LAZY SUMMER BBQ \$23.59

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

### BAKED POTATO BAR \$20.89

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
Apple Cobbler <b>V</b>	350 Cal/4.75 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice
Add on Cheddar Cheese Sauce <b>V</b>	60 Cal/1 oz. serving

### BASIC ITALIAN BUFFET \$19.29

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

### TASTY TEX MEX \$21.59

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg EW PF</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>vg</b>	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 <b>v</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	20 Cal each

### ASIAN ACCENTS \$26.29

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

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.59

Fresh Country Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
Hush Puppies <b>V</b>	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving

### THE BLAZER COOKOUT \$17.79

Traditional Potato Salad <b>V</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>V EW</b>	170 Cal/3.5 oz. serving
Home-Style Kettle Chips <b>V</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger <b>V PF</b>	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>VG</b>	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### NOODLE BAR BASICS \$20.79

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette <b>VG PF</b>	70 Cal/2.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles <b>VG</b>	180 Cal/4 oz. serving
Fettuccine Noodles <b>VG</b>	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli <b>VG PF</b>	10 Cal/1 oz. serving
Onions <b>VG</b>	10 Cal/0.5 oz. serving
Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Zucchini <b>VG</b>	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken <b>EW</b>	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>VG</b>	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce <b>V</b>	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Choice of One (1) Dessert:	
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 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.

# 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 <b>VG EW PF</b>	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 <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce <b>\$21.99</b>	470 Cal/5.6 oz. serving
Lemon Artichoke Chicken Breast <b>EW \$20.99</b>	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$20.99</b>	300 Cal/5 oz. serving
Roasted Turkey with Cranberry Relish <b>\$22.69</b>	200 Cal/3.5 oz. serving
Honey Mustard Pork Loin <b>EW \$19.99</b>	270 Cal/4 oz. serving
Maple Dijon Salmon <b>EW \$23.99</b>	270 Cal/3.25 oz. serving
Pesto Flank Steak <b>\$24.99</b>	260 Cal/3 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Sweet Herbed Corn Pudding <b>V</b>	350 Cal/4 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Spiced Carrot Cake <b>V</b>	350 Cal/slice
Chocolate Cake <b>V</b>	340 Cal/slice
Assorted Craveworthy Cookies <b>V</b>	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.  
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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)

Franks in a Blanket <b>\$24.59</b>	40 Cal each
Beef Empanadas <b>\$29.49</b>	80 Cal each
Swedish Meatballs <b>\$24.59</b>	110 Cal each
Black Angus Mini Cheeseburgers (Sliders) <b>\$54.09</b>	50 Cal each
Chicken Quesadillas <b>\$24.99</b>	50 Cal each
Boneless Buffalo Wings <b>\$27.49</b>	110 Cal each
Mac n' Cheese Melts <b>v \$25.59</b>	80 Cal each
Spanakopita <b>v \$25.59</b>	60 Cal each
Vegetable Spring Rolls <b>vg \$38.29</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours <b>v \$26.59</b>	60-140 Cal each
Chocolate-Caramel Mini Cheesecakes <b>v \$26.59</b>	80 Cal each
Veggie Hummus Cup <b>vg ew pf \$29.49</b>	170 Cal each
Traditional Tomato Bruschetta Crostini <b>v \$18.19</b>	50 Cal each
Shrimp Cocktail <b>Market Price</b>	70 Cal each
Pimento Cheese & Bacon Toast Points <b>\$18.19</b>	110 Cal each

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

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





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### CLASSIC SLICED CHEESE TRAY \$49.99 SERVES 12

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

290 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$45.79 SERVES 12

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

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$38.99 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

### ANTIPASTO PLATTER \$69.99 SERVES 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

### HOUSE-MADE SPINACH DIP \$34.99 SERVES 12

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

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 12 guests or more.

### DIM SUM \$13.79

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	40 Cal/1 oz. serving
Sweet and Sour Sauce <b>vg</b>	30 Cal/1 oz. serving
Chili Garlic Sauce <b>vg</b>	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	590 Cal/7.5 oz. serving
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### HAPPY HOUR \$18.69

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served	
with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese <b>v</b>	410 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### TRADITIONAL CARVING - ROASTED TURKEY \$16.79

Carved Roasted Turkey <b>EW</b>	170 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter <b>v</b>	160 Cal each
Sun-Dried Tomato Aioli <b>v</b>	210 Cal/1 oz. serving
Cranberry-Mandarin Relish <b>vg</b>	60 Cal/1 oz. serving
Mesquite Mayonnaise <b>v</b>	210 Cal/1 oz. serving

## BREAKS

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

### ENERGY BREAK \$4.19

Granola Bars <b>v</b>	130-250 Cal each
Fruit Filled Bar <b>v</b>	130-250 Cal each
Breakfast Bar <b>v</b>	130-250 Cal each

### SNACK ATTACK \$7.89

Assorted Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	290 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### COFFEE BREAK \$5.89

Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### EXECUTIVE COFFEE BREAK \$6.79

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





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$1.99 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.49 Each	110-170 Cal each
Hot Water with Assorted Tea Bags		
\$20.89 Per Gallon		0 Cal/8 oz. serving
Starbucks Regular Coffee	\$27.79 Per Gallon	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee	\$27.79 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate	\$24.99 Per Gallon	160 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
Iced Water	\$1.99 Per Gallon	0 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies		
\$16.99 Per Dozen		210-260 Cal each
▼ Bakery-fresh Brownies		
\$18.99 Per Dozen		250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars		
\$19.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving	
New York Cheesecake - serves 16		
<b>\$39.99</b>		360 Cal/3.74 oz. serving
Multi-Layer Chocolate Cake - serves 12		
<b>\$34.99</b>		290 Cal/2.93 oz. serving

## ORDERING INFORMATION

### Lead Time

Notice of 4 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**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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