



# EVENT MENU

***EKU***  
Catering



# ALL-DAY PACKAGES

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

## ALL DAY DELICIOUS \$49.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 8 guests or more.







### DELICIOUS DAWN

✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓  Seasonal Fresh Fruit Platter	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	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	120 Cal/3.75 oz. serving
✓  Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓   Green Beans Gremolata	70 Cal/3 oz. serving
✓  Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
 Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	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	230 Cal/2.25 oz. serving
✓   Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



# ALL-DAY PACKAGES

## MEETING WRAP UP \$39.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 8 guests or more.

### MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	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	45-90 Cal each
Ripe Bananas	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	620 Cal each
Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bakery-Fresh Brownies	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	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	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

## SIMPLE PLEASURES \$32.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 8 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	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	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 8 guests or more. All appropriate condiments included.

### MINI CONTINENTAL \$12.99

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

### QUICK START \$11.99

Choice of Three (3) Breakfast Pastries:

✓ Assorted Danish	250-420 Cal each
✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Assorted Bagels	290-450 Cal each
✓ Croissants	370 Cal each
✓ Seasonal Fresh Fruit Platter	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 \$14.99

✓ 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
✓ Seasonal Fresh Fruit Platter	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

✓ Cinnamon Rolls \$2.99 Per Person	350 Cal each
✓ Assorted Donuts \$2.99 Per Person	240-500 Cal each
✓ Assorted Pastries \$2.99 Per Person	210-530 Cal each
✓ Seasonal Fresh Fruit Platter \$3.99 Per Person	35 Cal/2.5 oz. serving

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# BREAKFAST

## HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$16.99

Choice of Three (3) Breakfast Pastries:

✓ Assorted Danish	250-420 Cal each
✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Assorted Bagels	290-450 Cal each
✓ Croissants	370 Cal each
✓ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✓ Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✓ Cheddar and Onion Frittata	270 Cal each
✓ Pancakes	50 Cal each
✓ Maple Syrup	70 Cal/1 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

### AMERICAN BREAKFAST \$13.99

Choice of One (1) Breakfast Pastry:

✓ Assorted Danish	250-420 Cal each
✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Assorted Bagels	290-450 Cal each
✓ Croissants	370 Cal each
✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✓ Cage-Free Scrambled Eggs	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 \$13.99

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



# BREAKFAST

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 8 guests or more.

### GRITS BAR \$7.99 Per Person

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

410 Cal/9.25 oz. serving

### OATMEAL BAR \$4.99 Per Person

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

### BISCUITS IN SAUSAGE GRAVY

\$3.99 Per Person

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 8 guests or more.

### DELI EXPRESS \$15.99

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	100-160 Cal each
Assorted Baked Breads and Rolls	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)	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 Cal/1 oz. serving
Assorted Craveworthy Cookies	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	\$16.99
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Peach BBQ Chicken Salad	\$17.99
Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	720 Cal each
Bakery-Fresh Roll with Butter	160 Cal each
Fresh Fruit Cup	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each
Mediterranean Quinoa Salad	\$16.99
Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita	450 Cal/15 oz. serving
Bakery-Fresh Roll with Butter	160 Cal each
Fresh Fruit Cup	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!

Please contact your catering professional!

### CLASSIC BOX LUNCH \$14.99

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	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET

\$17.99

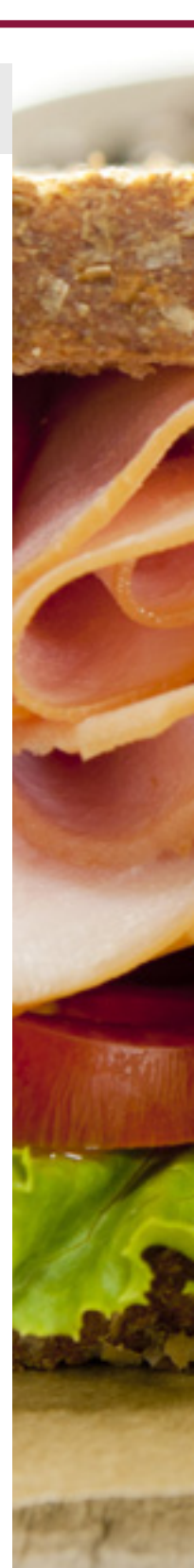
Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies	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)

Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Grilled Chicken Club with Bacon and Swiss	790 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each





# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

### THE EXECUTIVE LUNCHEON \$18.99

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
VG Dill Pickle Slices	0 Cal/1 oz. serving
VG Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
VG Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef and Fontina Sub	660 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
VG 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)

VG EW PP Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
VG EW Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning	120 Cal/4 oz. serving
VG Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
VG EW Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
VG PP Fresh Fruit Salad	35 Cal/2.5 oz. serving
VG PP Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing	80 Cal/3.5 oz. serving
VG Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
VG EW PP Moroccan Carrot Salad with Mint	120 Cal/3.6 oz. serving

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## THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### FRESH GINGER \$22.99

Vegetable Spring Roll	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce	50 Cal/1 oz. serving
Sweet & Sour Sauce	40 Cal/1 oz. serving
Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice	130 Cal/4 oz. serving
Rice Noodles	210 Cal/4 oz. serving
Napa Cabbage Greens Mix	10 Cal/2 oz. serving
Brown Rice	110 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Five Spice Garden	190 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	110 Cal/2.5 oz. serving
Ginger Garlic Shrimp	80 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans	80 Cal/3 oz. serving
Stir-Fry Vegetables	45 Cal/4 oz. serving
Steamed Fresh Broccoli	20 Cal/4 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce	50 Cal/1 oz. serving
Sweet Chili Vinaigrette	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos	0 Cal/.5 oz. serving
Pickled Carrot & Daikon	10 Cal/1 oz. serving
Crispy Shallots	20 Cal/.5 oz. serving
Chopped Peanuts	80 Cal/.5 oz. serving
Marinated Cucumber	10 Cal/1 oz. serving
Coconut Mango Rice Dessert	220 Cal each

### LOW COUNTRY FUSION \$21.99

Hoppin' John: Black-Eyed Peas with Bacon	
Braised Collard Greens	160 Cal/4 oz. serving
Hushpuppies	70 Cal each
Fried Green Tomato	50 Cal each
Cajun Mayonnaise	20 Cal/1 oz. serving
Black-Eyed Peas and Okra Stew	90 Cal/4.15 oz. serving
BBQ Shrimp over Cajun Spiced Grits	920 Cal/12 oz. serving
Coconut Cupcake with Coconut Cream	
Cheese Icing	350 Cal each

## BUFFETS

### MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$22.99

Choice of Two (2) Bases:	
Mejadara: Rice and Lentils	120 Cal/4 oz. serving
Mediterranean Salad Mix	15 Cal/2 oz. serving
Hummus	320 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	160 Cal/4 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Falafel	45 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad	130 Cal/3 oz. serving
Lemon Beet Tahini	220 Cal/4 oz. serving
Kale Tabbouleh	60 Cal/2 oz. serving
Cucumber Tomato Salad	40 Cal/4 oz. serving
Baba Ghanoush	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce	110 Cal/1 oz. serving
Lemon Tahini Dressing	100 Cal/1 oz. serving
Harissa Sauce	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles	80 Cal/1 oz. serving
Sumac Onions	10 Cal/1 oz. serving
Dolma	45 Cal each
Add Pita	
Half Grilled Pita	250 Cal each
Choice of One (1) Dessert:	
Baklava	70 Cal each
Assorted Craveworthy Cookies	210-260 Cal each



# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### NORTHERN ITALIAN BUFFET \$23.99

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

### LATIN FLAVORS \$20.99

✓ VG EW PF Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch	110 Cal/2.4 oz. serving
✓ Grilled Flatbread	110 Cal each
Choice of One (1) Rice:	
✓ VG Cilantro Lime White Rice	120 Cal/3 oz. serving
✓ VG EW Cilantro Lime Brown Rice	140 Cal/3.5 oz. serving
✓ VG Mexican Rice	130 Cal/3 oz. serving
✓ VG EW PF Cumin Black Beans	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	70 Cal each



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

Contact us at [eku\\_catering@aramark.com](mailto:eku_catering@aramark.com) / 859.622.2183  
or [pika-kyla@aramark.com](mailto:pika-kyla@aramark.com) to explore more options and  
personalize your buffet to fit your event.

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## THEMED BUFFETS

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### HEARTLAND BUFFET \$23.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette

180 Cal/3.75 oz. serving

🌱 Bakery-Fresh Rolls with Butter

160 Cal each

🌱 Roasted New Potatoes

110 Cal/2.75 oz. serving

🌱 🌱 🌱 Fresh Herbed Vegetables

100 Cal/3.5 oz. serving

🌱 Grilled Lemon Rosemary Chicken

130 Cal/3 oz. serving

🌱 Oreo Blondies

270 Cal/1.75 oz. serving

### BAKED POTATO BAR \$19.99

🌱 🌱 🌱 Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch

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

350 Cal/4.75 oz. serving

🌱 Apple Pie

410 Cal/slice

🌱 Add on Cheddar Cheese Sauce

60 Cal/1 oz. serving

## BUFFETS

### HARVEST BOUNTY \$23.99

🌱 🌱 🌱 Traditional Mixed Green Salad

50 Cal/3.5 oz. serving

🌱 Southern Biscuits with Butter

190 Cal each

🌱 Buttermilk Mashed Potatoes

120 Cal/3.75 oz. serving

🌱 🌱 🌱 Sautéed Dill Green Beans

30 Cal/3 oz. serving

Choice of One (1) Entrée:

🌱 Herb Roasted Turkey

170 Cal/3 oz. serving

Baked Ham

130 Cal/3 oz. serving

🌱 Apple Pie

410 Cal/slice














# 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	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Antipasto Salad	170 Cal/3 oz. serving
   Autumn Vegetable Salad with Red Wine Vinaigrette	80 Cal/3 oz. serving




### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$24.99	300 Cal/5 oz. serving
 Chicken and Shrimp Creole \$21.99	250 Cal/8.75 oz. serving
 Chipotle Pork Loin Topped with a Pineapple Salsa \$24.99	210 Cal/3.75 oz. serving
 Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce \$21.99	460 Cal/5 oz. serving
 Bruschetta Tilapia \$22.99	180 Cal/5.5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$28.99	200 Cal/3 oz. serving
   Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce \$18.99	420 Cal/15.75 oz. serving

### BUFFET SIDES

   Roasted Root Vegetables	100 Cal/2.75 oz. serving
  Chili-Garlic Green Beans	60 Cal/4 oz. serving
 Balsamic Bacon Brussels	130 Cal/2.6 oz. serving
 Smokey Sweet Potato Au Gratin	140 Cal/4 oz. serving
 Goat Cheese and Roasted Garlic Mashed Potatoes	160 Cal/4.25 oz. serving
  Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions	190 Cal/3 oz. serving
 Broccoli Mac and Cheese	200 Cal/4 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
 Cherry Cheesecake Tarts	170 Cal/1.75 oz. serving
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Pumpkin Crunch Mousse	160 Cal/2.75 oz. serving
Lemon Poppyseed and Strawberry Cupcake	90 Cal each
Salted Caramel Cupcake	140 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 person. 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	\$3.00	40 Cal each
Italian Meatballs	\$3.00	90 Cal each
Sesame Chicken	\$2.00	40 Cal each
Crab Cakes	\$3.00	35 Cal each
✔ Crispy Asiago Asparagus	\$3.00	50 Cal each
✔ Spicy Corn Fritters with Jalapeno Ranch Drizzle	\$3.00	45 Cal each
Spankopita Mushrooms	\$3.00	30 Cal each
✔ Buffalo Cauliflower Wings	\$2.00	25 Cal/2 oz. serving
Cordon Bleu Empanadas	\$2.00	325 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

✔ Assorted Petit Fours	\$3.00	60-140 Cal each
Tenderloin and Bacon Jam Crostini	\$2.00	130 Cal each
Shrimp and Coconut Ceviche	\$3.00	80 Cal/2 oz. serving
Chicken Cobb Tartine	\$2.00	180 Cal each
✔ 🌱 Middle Eastern Chickpea Toast Points	\$2.00	70 Cal each
✔ 🌱 Strawberry Ricotta Toast Points	\$2.00	40 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 8 guests or more.

### ANTIPASTO PLATTER \$7.99 Per Person

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

### ASSORTED TEA SANDWICHES \$7.99 Per Person

An assortment of our most popular Tea Sandwiches

Chicken and Slaw

230 Cal each

Roast Beef and Brie

260 Cal each

✓ Egg Salad

290 Cal each

✓ Mozzarella

240 Cal each

### BLACK BEAN, CORN AND PICO GUACAMOLE \$5.99 Per Person

✓ PF Black Bean, Corn and Pico Guacamole served with Tortilla Chips

320 Cal/6.75 oz. serving

### FLATBREAD CRISPS \$5.99 Per Person

✓ Flatbread Crisps Served with Hummus, Harissa and Tzatziki

410 Cal/6.18 oz. serving

### RED PEPPER KALE DIP \$5.99 Per Person

✓ Red Pepper Kale Dip

130 Cal/2 oz. serving

✓ Pita Chips

130 Cal/2 oz. serving

### MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create custom menus that accommodate your culinary preferences and budget. Please contact our catering office at 859.622.2183 to arrange a personal consultation.

\*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 8 guests or more.

### SLIDE INTO HOME \$13.99












Choice of Three (3) Sliders:

  Grilled Veggie Sliders	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
  Spicy Cauliflower Slider	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

### TATER TOT POUTINE BAR \$12.99

Tater Tot	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	110 Cal/1 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
 Country Gravy	60 Cal/2 oz. serving
 Shredded Cheese	60 Cal/1 oz. serving
 Roasted Mushrooms	45 Cal/2 oz. serving
 Green Peppers	10 Cal/1 oz. serving
 Green Peppers	5 Cal/1 oz. serving
 Green Peppers	10 Cal/0.5 oz. serving
 Scallions	0 Cal/0.25 oz. serving











### LOADED COOKIE "NACHOS" \$6.99

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




## BREAKS

All prices are per person and available for 8 guests or more.

### THE HEALTHY ALTERNATIVE \$9.99

  Apple	60 Cal each
  Orange	45 Cal each
  Banana	100 Cal each
 Pear	90 Cal each
 Yogurt Cup	80-150 Cal each
 Trail Mix	290 Cal each
 Granola Bars	130-250 Cal each

### FEEL LIKE A KID AGAIN \$6.99

Marshmallow Cereal Bars	210 Cal each
 Gold Fish Crackers	270 Cal/2 oz. serving
Milk	120 Cal each
 Chocolate Syrup	60 Cal/1 oz. serving
 Strawberry Syrup	70 Cal/1 oz. serving

### COFFEE BREAK \$5.99

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

## 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.

# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$3.99 Per Person	0 Cal/8 oz. serving
Starbucks Regular Coffee \$2.99 Per Person	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee \$2.99 Per Person	0 Cal/8 oz. serving
Hot Water with Teavana Tea Bags \$2.99 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.99 Each	0 Cal each
Assorted Sodas (Can) \$2.99 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.99 Each	110-170 Cal each
Hot Chocolate (Per Person) \$2.99	160 Cal/8 oz. serving
Lemonade (Per Person) \$2.99	90 Cal/8 oz. serving
Infused Water \$2.99	20 Cal/8 oz. serving

## DESSERTS

Assorted Blondies \$2.99 Per Person	240-300/1.875-2.38 oz. serving
Assorted Craveworthy Cookies \$2.99 Per Person	210-260 Cal each
Bakery-fresh Brownies \$2.99 Per Person	250 Cal/2.25 oz. serving
Chocolate Chip Cookie Brownies \$2.99 Per Person	280 Cal/2.6 oz. serving
Gourmet Dessert Bars \$2.99 Per Person	300-360 Cal/2.75-3.25 oz. serving



Vegetarian Vegan Eat Well Plant Forward

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.

## ORDERING INFORMATION

### LEAD TIME

A notice of 7 business days is appreciated. We will do our best to accommodate late additions but nominal fees may apply.

### EXTRAS

We are delighted to offer not just exquisite culinary experiences, but also a wide array of rental options to enhance your event. Speak with one of our Event Planners regarding any linen, tableware, or décor requests.

## CONTACT US TODAY

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pike-kyla@aramark.com  
ekucatering.catertrax.com

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