

# 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.



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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
Gourmet 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
Gourmet 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
Gourmet 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
Gourmet 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
Gourmet 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
Gourmet 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 <b>v</b>	240-500 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet 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 <b>v EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

\*All packages include necessary accompaniments and condiments.

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

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





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:

Assorted Danish <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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### EUROPEAN CONTINENTAL \$15.69

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 <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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$11.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam <b>v</b> \$22.19 Per Dozen	380-550 Cal each
Cinnamon Rolls <b>v</b> \$23.29 Per Dozen	350 Cal each
Assorted Danish <b>v</b> \$22.19 Per Dozen	250-420 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> \$22.19 Per Dozen	400-440 Cal each
Assorted Pastries <b>v</b> \$22.19 Per Dozen	210-530 Cal each
Granola Bars <b>v</b> \$2.39 Each	130-250 Cal each

# 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TRIPLE B (BREAKFAST BOWL BUFFET) \$16.79

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of Two (2) International Breakfast Bowls:	
Vegan Breakfast Fried Rice with Diced Just® Egg, Onion, Red Pepper, Cabbage, Hash Browns and Cauliflower Rice <b>VG PF</b>	320 Cal each
Southwest Vegan Breakfast Bowl with Cauliflower Rice, Vegan Chorizo, a Just® Egg Scramble, Vegan Cheddar Cheese and Black Bean Corn Salsa <b>VG PF</b>	290 Cal each
Tzatziki Quinoa Bowl with Pork Sausage, Feta Cheese, and Cucumber Tomato Salad <b>PF</b>	550 Cal each
Tzatziki Quinoa Veggie Bowl with Feta Cheese, and Cucumber Tomato Salad <b>PF</b>	470 Cal each
Korean Breakfast Bowl with Diced Bacon, Roasted Broccoli and Spinach over Jasmine Rice with Gochujang	570 Cal each
Chorizo and Pepper Breakfast Bowl with Yukon Potatoes and Cajun Spiced Hollandaise	470 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$13.99

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
Gourmet 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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# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### YOGURT PARFAIT BAR \$8.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving
Honey <b>v</b>	40 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### BREAKFAST MEATS \$2.49 PER PERSON

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

Crisp Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

### 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 \$15.49

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <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

#### 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

#### Chicken, Blue Cheese and Pear Salad \$18.59

Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	630 Cal/13.5 oz. serving
Bakery-Fresh Roll with Butter <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

#### 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)

Roast Beef and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta <b>ew pf</b>	500 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)

Turkey and Avocado Mayo on Multigrain	390 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread <b>EW</b>	420 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 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
Apple Bacon Coleslaw	150 Cal/3.25 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
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Herbed Quinoa Side Salad <b>V PF</b>	110 Cal/3.5 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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# 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.

### BBQ NATION \$21.59

Choice of One (1) Salad:	
Potato Salad <b>V</b>	240 Cal/4 oz. serving
Sweet Potato Salad <b>V PF</b>	290 Cal/4 oz. serving
Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/4 oz. serving
Lexington Slaw <b>VG EW PF</b>	30 Cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin <b>V</b>	220 Cal each
Southern Biscuits <b>V</b>	190 Cal each
Texas Toast	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese <b>V</b>	210 Cal/4 oz. serving
BBQ Pinto Beans	150 Cal/4 oz. serving
Black-Eyed Peas	140 Cal/4 oz. serving
Bacon & Onion Green Beans <b>PF</b>	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	40-110 Cal/3 oz. serving
Sliced Beef Brisket	30-80 Cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
BBQ Pulled Oats Sandwich <b>VG PF</b>	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
Bakery-Fresh Dinner Roll for Sandwiches <b>V</b>	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce <b>VG</b>	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce <b>V</b>	160 Cal/1 oz. serving
Barbecue Sauce <b>VG</b>	170 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

### MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$22.69

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

### CURRY AND SPICE \$22.39

Kachumber Salad <b>VG EW PF</b>	35 Cal/3.9 oz. serving
Potato Samosa <b>VG</b>	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	130 Cal/4 oz. serving
Lamb Kofta Curry	270 Cal/3 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	180 Cal/4.5 oz. serving





# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### POWER BOOST BOWLS \$22.69

Choice of One (1) Grain:	
Lemon Herbed Farro <b>VG EW PF</b>	150 Cal/4 oz. serving
Quinoa and Lentils <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix <b>VG PF</b>	10 Cal/3 oz. serving
Romaine Arugula Mix <b>VG PF</b>	5 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg <b>V</b>	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli <b>VG EW PF</b>	45 Cal/3 oz. serving
Sliced Avocado <b>VG</b>	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower <b>VG EW PF</b>	35 Cal/2 oz. serving
Garbanzo Beans <b>VG</b>	40 Cal/3 oz. serving
Roasted Butternut Squash <b>VG EW PF</b>	80 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	110 Cal/3 oz. serving
Shredded Beets <b>VG</b>	30 Cal/2 oz. serving
Edamame <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing <b>V</b>	80 Cal/1 oz. serving
Pesto Vinaigrette <b>V</b>	140 Cal/1 oz. serving
Tahini Tzatziki Dressing <b>V</b>	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Pickled Red Onion <b>VG</b>	20 Cal/1 oz. serving
Toasted Walnuts <b>VG</b>	190 Cal/1 oz. serving
Shaved Parmesan <b>V</b>	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds <b>V</b>	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

### 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

# 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.

### YUCATAN BOWL \$21.59

Romaine Lettuce Salad <b>VG</b>	5 Cal/0.25 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo <b>VG</b>	150 Cal/2 oz. serving
Guacamole <b>VG</b>	40 Cal/1.33 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
Dulce De Leche Brownie <b>V</b>	220 Cal/2.25 oz. serving

### HEARTLAND BUFFET \$20.89

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

### NORTHERN ITALIAN BUFFET \$23.69

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

## 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 Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 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>\$22.69</b>	470 Cal/5.6 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$22.69</b>	260 Cal/4.5 oz. serving
Grilled Pork Chop with Apple Onion Soubise <b>\$21.19</b>	240 Cal/5 oz. serving
Moroccan Grilled Salmon <b>\$23.99</b>	130 Cal/2.75 oz. serving
Maple Dijon Salmon <b>EW \$23.99</b>	270 Cal/3.25 oz. serving
Asian Marinated Steak <b>\$24.09</b>	190 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar <b>\$24.09</b>	200 Cal/3 oz. serving

### BUFFET SIDES

Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
Maple Glazed Carrots <b>V EW PF</b>	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Marinated Roasted Red Potatoes <b>V</b>	120 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

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
Red Velvet Thimble Cake <b>V</b>	90 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

\*All packages include necessary accompaniments and condiments.

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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 Satay <b>\$29.49</b>	35 Cal each
Chicken Satay <b>\$27.49</b>	20 Cal each
Sesame Chicken <b>\$27.49</b>	40 Cal each
Chicken and Waffle with Spicy Syrup <b>\$27.49</b>	45 Cal each
Boneless Sweet 'n Spicy Wings <b>\$27.49</b>	150 Cal each
Assorted Mini Quiche <b>\$24.09</b>	70-100 Cal each
Spanakopita <b>v \$25.59</b>	60 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours <b>v \$27.99</b>	60-140 Cal each
Smoked Salmon Mousse Cucumber Round <b>\$29.39</b>	100 Cal each
Ricotta and Fig Flatbread <b>\$29.49</b>	70 Cal each
Traditional Tomato Bruschetta Crostini <b>v \$18.69</b>	50 Cal each
Middle Eastern Chickpea Toast Points <b>v EW \$18.69</b>	70 Cal each
Pimento Cheese & Bacon Toast Points <b>\$18.69</b>	110 Cal each

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

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





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### **CLASSIC CHEESE TRAY \$5.89 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

### **FRESH GARDEN CRUDITÉS \$4.49 PER PERSON**

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### **SEASONAL FRESH FRUIT PLATTER \$3.69 PER PERSON**

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### **HOUSE-MADE SPINACH DIP \$5.39 PER PERSON**

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

### **FLATBREAD CRISPS \$6.19 PER PERSON**

Flatbread Crisps Served with Hummus, Harissa and Tzatziki ▼

410 Cal/6.18 oz. serving

\*All packages include necessary accompaniments and condiments.

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# RECEPTIONS

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

### MEZZE DELIGHT \$11.79

Pita Chips <b>v</b>	130 Cal/2 oz. serving
Hummus <b>VG PF</b>	320 Cal/2 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving
Tabbouleh Salad <b>VG EW</b>	140 Cal/3.25 oz. serving
Marinated Olives <b>VG PF</b>	150 Cal/2.75 oz. serving
Seasonal Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Falafel <b>VG</b>	35 Cal each

### LOADED TOTCHOS \$15.89

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 <b>VG</b>	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Jalapeno Peppers <b>VG</b>	5 Cal/0.5 oz. serving
Scallions <b>VG</b>	10 Cal/2 oz. serving

### TOP YOUR OWN POUND CAKE BAR \$11.79

Pound Cake Slices <b>v</b>	150 Cal each
Sugared Strawberries <b>v</b>	60 Cal/2 oz. serving
Apple-Brown Sugar Compote <b>v</b>	80 Cal/2 oz. serving
Cherry Compote <b>VG</b>	60 Cal/2 oz. serving
Fresh Blueberries <b>VG</b>	30 Cal/2 oz. serving
Chocolate Syrup <b>VG</b>	60 Cal/1 oz. serving
Whipped Cream <b>v</b>	50 Cal/0.5 oz. serving

## BREAKS

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

### ENERGY BREAK \$4.79

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

### BREADS AND SPREADS \$6.29

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>VG EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>VG PF</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>VG PF</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	320 Cal/4 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving

### SUGAR AND SPICE \$7.89

Sugar Craveworthy Cookies <b>v</b>	230 Cal each
Gummy Bears	400 Cal/4 oz. serving
Popcorn <b>v</b>	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	430 Cal/3.75 oz. serving

### COFFEE BREAK \$5.89

Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet 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 - Bottle	\$2.99 Each	0-200 Cal each
Regular Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$21.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea	\$18.19 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.19 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$1.59 Per Gallon	0 Cal/8 oz. serving
Infused Water	\$11.09 Per Gallon	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving
Mercer Pineapple Almond Punch (per Gallon)	\$20.99	210 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies	\$15.49 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies	\$18.69 Per Dozen	250 Cal/2.25 oz. serving
▼ Chocolate Chip Cookie Brownies	\$18.69 Per Dozen	280 Cal/2.6 oz. serving
▼ Gourmet Dessert Bars	\$21.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
▼ Multi-Layer Chocolate Cake (Each)	\$21.99 Serves 8	320 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

**EW** EAT WELL

**V** VEGETARIAN


**PF** PLANT FORWARD



### Contact Us Today

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

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