



EVERYDAY MENU

PHILLIPS ACADEMY CATERING

ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$36.99

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 10 guests or more.

DELICIOUS DAWN

✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ PF 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
Gourmet 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

✓ VO Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
✓ EW Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓ EW PF Green Beans Gremolata	70 Cal/3 oz. serving
✓ EW Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
✓ EW 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
✓ EW PF Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

MEETING WRAP UP \$32.99

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 10 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
Gourmet 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
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	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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SIMPLE PLEASURES \$23.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 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
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	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
Gourmet 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 10 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$4.49

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

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

MINI CONTINENTAL \$6.49

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

HEALTHY CHOICE BREAKFAST \$7.69

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 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 Pastries \$7.99 Per Dozen 210-530 Cal each
- ✓   Seasonal Fresh Fruit Platter \$2.69 Per Person 35 Cal/2.5 oz. serving
- ✓ Greek Yogurt Cups \$1.69 Each 60-130 Cal each
- ✓   Whole Fruit \$0.49 Each 45-100 Cal each
- ✓ House Granola per person \$0.59 270 Cal/2 oz. serving
- ✓ Homemade Granola Bar Per Dozen \$8.99 150 Cal each

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BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$9.99

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

SUNRISE SANDWICH BUFFET \$10.99

✔ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✔ Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
✔ Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
✔ Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$9.99

✔ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✔ Orange Cinnamon French Toast	100 Cal each
✔ Maple Syrup	70 Cal/1 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



BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 10 guests or more.

YOGURT PARFAIT BAR \$5.09 Per Person

Choice of Two (2) Yogurt Flavors:

✓ Greek Yogurt	60 Cal/4 oz. serving
✓ Strawberry Yogurt	80 Cal/4 oz. serving
✓ Vanilla Yogurt	80 Cal/4 oz. serving
✓ Diced Pineapple	30 Cal/2 oz. serving
✓ Fresh Strawberries	20 Cal/2 oz. serving
✓ Walnuts	90 Cal/0.5 oz. serving
✓ Honey	40 Cal/0.5 oz. serving
✓ Granola	110 Cal/1 oz. serving

BELGIAN WAFFLES \$6.39 Per Person

✓ Belgian Waffles	90 Cal each
✓ Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon)	20 Cal/1 oz. serving
✓ Whipped Cream	50 Cal/0.5 oz. serving
✓ Maple Syrup	70 Cal/1 oz. serving

OVERNIGHT OATS \$2.49

Individual Cups of Homemade Strawberry Overnight Oats

✓ Overnight Oats	140 Cal/6 oz. serving
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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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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 10 guests or more.

DELI EXPRESS \$11.19

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	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

Asian Chicken Salad \$14.99

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing	440 Cal/16.5 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

Mediterranean Chicken and Grain Salad \$14.99

Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette	340 Cal each/7 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

Mediterranean Quinoa Salad \$14.99

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 \$10.69

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 \$15.69

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	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)

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
Tomato, Mozzarella and Pesto on Focaccia	370 Cal each






SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 10 guests or more.



THE EXECUTIVE LUNCHEON \$17.49

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
 Dill Pickle Slices	0 Cal/1 oz. serving
 Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
 Assorted Crave-worthy 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
Turkey and Avocado Mayo on Multigrain	390 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
  Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette	680 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	50 Cal/3.5 oz. serving
  Arugula Salad with Cauliflower and Beets	120 Cal/2.5 oz. serving
  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
 Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
 Grilled Vegetable Pasta Salad with a Balsamic Dressing	120 Cal/3 oz. serving
  Herbed Quinoa Side Salad	110 Cal/3.5 oz. serving
   Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning	90 Cal/3.5 oz. serving
 Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving

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THEMED BUFFETS

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

SPRING FLING \$16.09

Choice of Two (2) Sides:

Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar	110 Cal/4 oz. serving
Roasted Red Potatoes	100 Cal/4 oz. serving
Asparagus Vegetable Sauté	60 Cal/4 oz. serving

Choice of Two (2) Entrées:

Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod	80 Cal/3 oz. serving
Crispy Tofu	340 Cal/5 oz. serving
Eggplant Meatball	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise	150 Cal/1 oz. serving
Green Chile Relish	15 Cal/1 oz. serving
Chermoula Crema	40 Cal/1 oz. serving
Harissa Aioli	160 Cal/1 oz. serving
Peri Peri Sauce	40 Cal/1 oz. serving
Brookie "Chocolate Chip Cookie Brownie"	280 Cal/2.75 oz. serving

BUFFETS

POWER BOOST BOWLS \$16.69

Choice of One (1) Grain:

Lemon Herbed Farro	150 Cal/4 oz. serving
Quinoa and Lentils	90 Cal/3 oz. serving

Choice of One (1) Greens:

Kale Mix	10 Cal/3 oz. serving
Romaine Arugula Mix	5 Cal/3 oz. serving

Choice of Two (2) Proteins:

Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving

Choice of Three (3) Toppings:

Spicy Roasted Broccoli	45 Cal/3 oz. serving
Sliced Avocado	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower	35 Cal/2 oz. serving
Garbanzo Beans	40 Cal/3 oz. serving
Roasted Butternut Squash	80 Cal/2 oz. serving
Roasted Mushrooms	110 Cal/3 oz. serving
Shredded Beets	30 Cal/2 oz. serving
Edamame	80 Cal/2 oz. serving

Choice of Two (2) Sauces:

Greek Yogurt Ranch Dressing	80 Cal/1 oz. serving
Pesto Vinaigrette	140 Cal/1 oz. serving
Tahini Tzatziki Dressing	30 Cal/1 oz. serving

Choice of Two (2) Garnishes:

Feta Cheese Crumbles	80 Cal/1 oz. serving
Pickled Red Onion	20 Cal/1 oz. serving
Toasted Walnuts	190 Cal/1 oz. serving
Shaved Parmesan	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds	170 Cal/1 oz. serving

Choice of One (1) Dessert:

Baklava	70 Cal each
Assorted Craveworthy Cookies	210-260 Cal each

ALL-AMERICAN PICNIC \$15.99

Traditional Potato Salad	240 Cal/4 oz. serving
Fresh Country Coleslaw	170 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger	170 Cal each
Hot Dogs with Buns	310 Cal each

Garnish Tray (Lettuce, Onions, Pickles and Tomatoes)

0-10 Cal/1 oz. serving

Assorted Craveworthy Cookies

210-260 Cal each

Bakery-Fresh Brownies

250 Cal/2.25 oz. serving

Add on Grilled Chicken Breast for an Additional Fee









160 Cal/3 oz. serving

BUFFETS












THEMED BUFFETS

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

BASIC ITALIAN BUFFET \$15.09

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

TASTY TEX MEX \$15.99

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



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

Contact us at catering@andover.edu / 978.749.4399 or 978.749.4393 to explore more options and personalize your buffet to fit your event.

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BUFFETS

THEMED BUFFETS

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EAST ASIAN EATS \$17.29

Egg Rolls	180 Cal each
Crispy Wontons	25 Cal each
Choice of Two (2) Dipping Sauces:	
v Sweet Soy Sauce	50 Cal/1 oz. serving
vg Sweet and Sour Sauce	40 Cal/1 oz. serving
vg Chili Garlic Sauce	40 Cal/1 oz. serving
vg Yakisoba Noodles	140 Cal/2.5 oz. serving
vg Jasmine Rice	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
vg ew Asian Tofu	190 Cal/3 oz. serving
vg Teriyaki Sauce	20 Cal/0.5 oz. serving
v Raspberry Coconut Bars	360 Cal/3.25 oz. serving

HEARTLAND BUFFET \$15.29

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

SOUP AND SALAD BUFFET \$13.99

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







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
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Crudité's with Tzatziki Sauce	40 Cal/5 oz. serving
 Traditional Hummus with Toasted Pita	130 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving






BUFFET ENTREES

 Grilled Lemon Rosemary Chicken \$16.99	130 Cal/3 oz. serving
 Slow-Roasted Turkey Breast Rubbed with Sage and Thyme \$16.99	170 Cal/3 oz. serving
 Maple Dijon Salmon \$18.99	270 Cal/3.25 oz. serving
 Grilled Montreal Cod \$18.99	80 Cal/3 oz. serving
Asian Marinated Steak \$20.99	190 Cal/3 oz. serving
 Eggplant Lasagna \$16.99	250 Cal/7.25 oz. serving
 Crispy Five Spice Tofu \$14.99	340 Cal/5 oz. serving

BUFFET SIDES

 Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
 Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
 Garlic Roasted Broccoli	40 Cal/1.76 oz. serving
 Creamy Garlic Mashed Potatoes	120 Cal/3.75 oz. serving
 Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
 Savory Herbed Rice	150 Cal/3.5 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
 Chocolate Cake	340 Cal/slice
 Glazed Strawberry Bars	380 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
 Brownies	250 Cal each
 Blondies	230 Cal each

*All packages include necessary accompaniments and condiments

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

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

RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops \$27.09	40 Cal each
Franks in a Blanket \$20.99	40 Cal each
Beef Empanadas \$23.99	80 Cal each
Chicken Empanadas \$23.99	70 Cal each
Chicken Satay \$23.99	20 Cal each
Crab Cakes \$27.09	35 Cal each
🍷 Spanakopita \$22.99	60 Cal each
🌱 Vegetable Samosas \$23.99	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

🍷 Mediterranean Antipasto Skewers \$25.99	60 Cal each
🌱 🍷 🍷 Veggie Hummus Cup \$25.99	170 Cal each
🍷 Traditional Tomato Bruschetta Crostini \$15.99	50 Cal each
🍷 🍷 Middle Eastern Chickpea Toast Points \$15.99	70 Cal each
🍷 Shrimp and Avocado Toast Points \$17.99	70 Cal each
Shrimp Cocktail Market Price	70 Cal each

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

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





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$2.99 Per Person

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$2.49 Per Person

✔ 🌱 Fresh Garden Crudités with Ranch Dill Dip

120 Cal/5 oz. serving

BLACK BEAN, CORN AND PICO GUACAMOLE \$3.99 Per Person

✔ 🌱 Black Bean, Corn and Pico Guacamole served with Tortilla Chips

320 Cal/6.75 oz. serving

HUMMUS WITH PITA CHIPS \$2.99 Per Person

✔ 🌱 🥙 Hummus with Pita Chips

230 Cal/4.5 oz. serving

FLATBREAD CRISPS \$3.59 Per Person

✔ Flatbread Crisps Served with Hummus, Harissa and Tzatziki

410 Cal/6.18 oz. serving

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 978-749-4399 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 15 guests or more.

GROWN UP MAC AND CHEESE \$13.49

✓ Chipotle Macaroni and Cheese	480 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
✓ Roasted Mushrooms	90 Cal/3 oz. serving
✓ Peas	70 Cal/3 oz. serving
✓ Broccoli Bits	40 Cal/1.76 oz. serving
✓ Scallions	0 Cal/0.25 oz. serving

LOADED TOTCHOS \$11.69

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	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
✓ Pico de Gallo	5 Cal/1 oz. serving
✓ Sour Cream	60 Cal/1 oz. serving
✓ Jalapeno Peppers	5 Cal/0.5 oz. serving
✓ Scallions	10 Cal/2 oz. serving

TOP YOUR OWN POUND CAKE BAR \$8.99

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

BREAKS

All prices are per person and available for 10 guests or more.

CHOCAHOLIC \$6.49

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

BREADS AND SPREADS \$3.99

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

EXECUTIVE COFFEE BREAK \$5.49

✓ Assorted Dessert Bars	300-360 Cal/2.75 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Gourmet 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

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags \$1.99 Per Person	0 Cal/8 oz. serving
Bottled Water \$.79 Each	0 Cal each
Boxed Water \$1.79 Each	0 Cal each
Assorted Individual Fruit Juices \$1.99 Each	110-170 Cal each
Sparkling Water \$1.49 Each	0 Cal each
Hot Apple Cider \$18.09 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate \$18.09 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$13.39 Per Gallon	0 Cal/8 oz. serving
Lemonade \$13.39 Per Gallon	90 Cal/8 oz. serving
Iced Water \$1.19 Per Gallon	0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies \$8.49 Per Dozen	210-260 Cal each
Bakery-fresh Brownies \$8.99 Per Dozen	250 Cal/2.25 oz. serving
Gourmet Dessert Bars \$9.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Multi-Layer Chocolate Cake (Each) \$14.99 Serves 8	320 Cal/slice
New York Cheesecake (Each) \$16.99 Serves 8	440 Cal/slice



🌱 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

Notice of 5 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

CONTACT US TODAY

978.749.4399 / 978.749.4393
catering@andover.edu
<https://paa.catertrax.com/>

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