

## WHAT'S INSIDE

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v VEGETARIAN
EW EAT WELL
PF PLANT FORWARD

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\section*{ALL-DAY PACKAGES}

\section*{ALL DAY DELICIOUS \$46.99}

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.
\begin{tabular}{lr}
\hline DELICIOUS DAWN & \\
Assorted Muffins v & \(380-550\) Cal each \\
Assorted Scones v & \(400-440\) Cal each \\
Seasonal Fresh Fruit Platter vG PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
Assorted Juice & \(110-170 \mathrm{Cal} / 8\) oz. serving \\
Bottled Water & O Cal each \\
Starbucks Coffee, Decaf and Hot Tea & O Cal/8 oz. serving
\end{tabular}

130-250 Cal each
80-150 Cal each
0 Cal/8 oz. serving
O Cal each
o Cal/8 oz. serving

\section*{POWER UP LUNCH}

Tomato and Cucumber Couscous Salad ve Orange Fennel Spinach Salad \(\mathbf{v}\) Ew
\(120 \mathrm{Cal} / 3.75\) oz. serving Bakery-Fresh Rolls with Butter v \(210 \mathrm{Cal} / 3.2\) oz. serving 160 Cal each
Green Beans Gremolata vg Ew PF
\(70 \mathrm{Cal} / 3\) oz. serving
Three Pepper Cavatappi with Pesto vew
\(280 \mathrm{Cal} / 7.5\) oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce Ew
New York Cheesecake \(\mathbf{v}\)
Iced Tea
Iced Water

\section*{PM PICK ME UP}

Chilled Spinach Dip with Tortilla Chips v
\(230 \mathrm{Cal} / 2.25\) oz. serving
\(70 \mathrm{Cal} / 3\) oz. serving \(250 \mathrm{Cal} / 2.25\) oz. serving
Bakery-Fresh Brownies v
Bottled Water
O Cal each
Starbucks Coffee, Decaf and Hot Tea

\section*{MEETING WRAP UP \$43.99}

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.

\section*{MORNING MINI}
Miniature Muffins v 80-120 Cal each


Miniature Danish v 40-170 Cal each
Miniature Scones \(\mathbf{v}\)
100-110 Cal each
Yogurt Parfait Cups v 400-450 Cal each
Bottled Water
O Cal each
Starbucks Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

\section*{THE ENERGIZER}

\section*{Donut Holes v}

45-90 Cal each

\section*{Ripe Bananas ve Ew PF}

Iced Tea
Bottled Water
100 Cal each

Starbucks Coffee, Decaf and Hot Tea
O Cal each

\section*{IT'S A WRAP}

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

\section*{MID-DAY MUNCHIES}

\section*{Tortilla Chips v}
\(260 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Choice of Two (2) Salsas:

Salsa Roja vg
\(20 \mathrm{Cal} / 1\) oz. serving
Salsa Verde vg 5 Cal/1 oz. serving
Pico De Gallo vg
Assorted Whole Fruit vg Ew pF
Assorted Craveworthy Cookies v
Bottled Water
Starbucks Coffee, Decaf and Hot Tea
\(5 \mathrm{Cal} / 1\) oz. serving 45-100 Cal each 210-260 Cal each

O Cal each
o Cal/8 oz. serving

\section*{ALL-DAY PACKAGES}

\section*{SIMPLE PLEASURES \$30.99}

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.

\section*{SIMPLE CONTINENTAL}

Assorted Donuts v
Assorted Bagels \(\mathbf{v}\)
240-500 Cal each 290-450 Cal each Orange Juice
Bottled Water
Starbucks Coffee, Decaf and Hot Tea
\(20 \mathrm{Cal} / 8\) oz. serving O Cal each 0 Cal/8 oz. serving

\section*{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
Turkey and Swiss Sandwich
Roasted Pepper and Mozzarella Ciabatta vew pf Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Bottled Water 400 Cal each 520 Cal each 500 Cal each

\section*{MID-DAY MUNCHIES}

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

O Cal each
o 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 you risk of foodborne illness, especially if you have certain medical conditions



\section*{BREAKFAST}

\section*{BREAKFAST COLLECTIONS}

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

\section*{BASIC BEGINNINGS \$9.99}

Choice of One (1) Breakfast Pastry:
Assorted Danish v
250-420 Cal each
Assorted Muffins v
Assorted Scones v 380-550 Cal each

Assorted Bagels \(\mathbf{v}\)
Croissants v
Bottled Water
Starbucks Coffee, Decaf and Hot Tea 400-440 Cal each 290-450 Cal each

370 Cal each
O Cal each

\section*{QUICK START \$13.99}

Choice of Three (3) Breakfast Pastries:
Assorted Danish v
250-420 Cal each
Assorted Muffins v
Assorted Scones v
Assorted Bagels \(\mathbf{v}\)
Croissants v
Seasonal Fresh Fruit Platter vg PF Assorted Juice
Bottled Water
Starbucks Coffee, Decaf and Hot Tea
380-550 Cal each 400-440 Cal each 290-450 Cal each

370 Cal each

\section*{NEW YORKER \$17.99}

Bagels v
290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered

Red Onion and Cream Cheese

Seasonal Fresh Fruit Platter vg PF
Assorted Juice
Bottled Water
Starbucks Coffee, Decaf and Hot Tea
\(120 \mathrm{Cal} / 3.25\) oz. serving
\(35 \mathrm{Cal} / 2.5\) oz. serving 110-170 Cal/8 oz. serving

O Cal each
o Cal/8 oz. serving

\section*{À LA CARTE BREAKFAST}

Assorted Bagels with Butter, Cream Cheese and Jam \(\mathbf{v}\) \$2.99 Per Person

290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$2.99 Per Person

380-550 Cal each
Cinnamon Rolls \(\mathbf{v} \$ 3.99\) Per Person
350 Cal each
Assorted Scones Served with Butter and Jam v \$3.29 Per Person

400-440 Cal each
Greek Yogurt Cups v \(\$ 2.69\) Each
60-130 Cal each
Assorted Breakfast Breads v \$14.79 Serves 12
200-280 Cal each

\section*{HOT BREAKFAST}

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

\section*{AMERICAN BREAKFAST \$19.59}

Choice of One (1) Breakfast Pastry:
Assorted Danish v
Assorted Muffins v
Assorted Scones \(\mathbf{v}\)
Assorted Bagels \(\mathbf{v}\)
Croissants \(\mathbf{v}\)
Breakfast Potatoes \(\mathbf{v}\)
Crisp Bacon
Breakfast Sausage
Cage-Free Scrambled Eggs \(\mathbf{v}\)
Bottled Water
Starbucks Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each
120-140 Cal/3 oz. serving 60 Cal each 120-180 Cal each \(180 \mathrm{Cal} / 4\) oz. serving

O Cal each
\(0 \mathrm{Cal} / 8\) 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.

\section*{SMART SUNRISE SANDWICH BUFFET \$16.59}

Seasonal Fresh Fruit Platter vg PF
\(35 \mathrm{Cal} / 2.5\) oz. serving
Choice of Two (2) Yogurt Parfaits:
Blueberry Orange Yogurt Parfait v 430 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v 450 Cal each
Honey Ginger Pear Yogurt Parfait v 500 Cal each
Strawberry Yogurt Parfait v 400 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:
Garden Vegetables and Egg on Wheat English Muffin vew 230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat
English Muffin Ew
Turkey Sausage, Swiss and Egg on Wheat English Muffin 260 Cal each
Spinach and Feta Flatbread Sandwich v Ew PF
Turkey Sausage and Egg White Flatbread Ew PF
Mexican Turkey Bacon Flatbread Ew
240 Cal each
310 Cal each
300 Cal each
Chicken and Spinach English Muffin Ew
390 Cal each
Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle

250 Cal each
Vegan Breakfast Toast with Avocado, Just \({ }^{\oplus}\) Egg Scramble,
Radishes, Scallions and Sriracha ve Ew PF
200 Cal each
O Cal each
Starbucks Coffee, Decaf and Hot Tea
- Cal/8 oz. serving

\section*{SUNNYSIDE SCRAMBLE \(\$ 19.99\)}

Seasonal Fresh Fruit Platter vg pF
Breakfast Potatoes \(\mathbf{v}\)
\(35 \mathrm{Cal} / 2.5\) oz. serving

Country Ham \(120-140 \mathrm{Cal} / 3 \mathrm{oz}\). serving

Choice of One (1) Cage-Free Egg Scramble:
Country Egg Scramble v
\(140 \mathrm{Cal} / 4\) oz. serving
California Scramble 330 Cal/6 oz. serving
Western Scramble \(300 \mathrm{Cal} / 6\) oz. serving
Chorizo and Egg Scramble \(100 \mathrm{Cal} / 4 \mathrm{oz}\). serving
Bottled Water
O Cal each
Starbucks Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

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

\section*{BREAKFAST}

\section*{BREAKFAST ENHANCEMENTS}

\author{
All prices are per person and available for 10 guests or more
}

\section*{SPECIALTY FRUIT MEDLEY \$5.99 PER PERSON}

\section*{Choose Your Favorite:}

Fresh Berries vg Ew PF
Spicy Tropical Fruit vg Ew pF
\(30 \mathrm{Cal} / 2.5\) oz. serving Spicy Tropical
Strawberry Melon Salad \(\mathbf{V}\) Ew \(30 \mathrm{CaI} / 2.5\) oz. serving Seasonal Fresh Fruit Platter vg PF
\(40 \mathrm{Cal} / 3\) oz. serving
\(35 \mathrm{Cal} / 2.5\) oz. serving

\section*{YOGURT PARFAIT BAR \$9.99 PER PERSON}

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v
Strawberry Yogurt \(\mathbf{v}\)
Vanilla Yogurt v
Diced Pineapple vg PF
Fresh Strawberries vg PF
Walnuts ve
Honey \(\mathbf{v}\)
Granola v
\(60 \mathrm{Cal} / 4\) oz. serving \(80 \mathrm{Cal} / 4\) oz. serving \(80 \mathrm{Cal} / 4\) oz. serving \(30 \mathrm{Cal} / 2\) oz. serving
\(20 \mathrm{Cal} / 2\) oz. serving \(90 \mathrm{Cal} / 0.5\) oz. serving \(40 \mathrm{Cal} / 0.5\) oz. serving
\(110 \mathrm{Cal} / 1\) oz. serving

\section*{BREAKFAST MEATS \$3.99 PER PERSON}

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)
Crisp Bacon 60 Cal each


Greakfast Sausage 60-180 Cal each
Grilled Ham Steak
Turkey Bacon
Turkey Sausage Link 60 Cal each 60 Cal each

Turkey Sausage Patty

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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\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

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

\section*{DELI EXPRESS \$18.99}

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

Choice of Two (2) Side Salads (pg 10)
Individual Bags of Chips v
Assorted Baked Breads and Rolls \(\mathbf{v}\) Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) Cheese Tray (Cheddar and Swiss) v Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg

20-240 Cal each 100-160 Cal each 110-230 Cal each
\(50-160 \mathrm{Cal} / 2\) oz. serving \(110 \mathrm{Cal} / 1 \mathrm{oz}\). serving

Assorted Craveworthy Cookies v
\(10 \mathrm{Cal} / 1\) oz. serving
Choice of Two (2) Beverages
Lemonade
Iced Tea
Iced Water
\(90 \mathrm{Cal} / 8\) oz. serving
210-260 Cal each

Cal/8 oz. serving
o Cal/8 oz. serving

\section*{PREMIUM BOX LUNCHES}

\section*{Asiago Roast Beef Focaccia \$17.69}

Roast Beef, Asiago, Kale Spring Mix, Tomato and

Onion on Focaccia with Spicy Mayonnaise Grilled Vegetable Pasta Salad vg
Individual Bag of Chips \(\mathbf{v}\) Bakery-Fresh Brownie v Bottled Water

Blackened Chicken Ciabatta \$17.69
Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta Spiced Sweet Potato Salad vg Ew Individual Bag of Chips \(\mathbf{v}\) Bakery-Fresh Brownie v Bottled Water

620 Cal each
\(120 \mathrm{Cal} / 3\) oz. serving
100-160 Cal each \(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving O Cal each

410 Cal each
\(120 \mathrm{Cal} / 4\) oz. serving
100-160 Cal each
\(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving
o Cal each
Orange Chicken Spinach Salad \$18.59
Grilled Orange-Thyme-Glazed Chicken with a
Sesame-Ginger Spinach Salad Ew
Bakery-Fresh Roll with Butter v
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar v
Bottled Water
\(460 \mathrm{Cal} / 11 \mathrm{oz}\). serving 160 Cal each
\(35 \mathrm{Cal} / 2.5\) oz. serving \(300 \mathrm{Cal} / 2.75\) oz. serving O Cal each

\footnotetext{
Additional premium box lunch options available upon request! Please contact your catering professional.
}

\section*{CLASSIC BOX LUNCH \$15.59}

\section*{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 \(\mathbf{v}\) 100-160 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Bottled Water

O Cal each

\section*{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
\begin{tabular}{lr} 
Choice of Two (2) Side Salads (pg 10) & 20-240 Cal each \\
Dill Pickle Slices vg & 0 Cal/1 oz. serving \\
Individual Bags of Chips v & \(100-160\) Cal each \\
Choice of Three (3) Classic Sandwiches & \(130-790\) Cal each \\
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Choice of Two (2) Beverages: & \\
\(\quad\) Lemonade & \(90 \mathrm{Cal} / 8\) oz. serving \\
Iced Tea & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving \\
Iced Water & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\end{tabular}

\section*{CLASSIC SANDWICH OPTIONS}
\begin{tabular}{ll} 
(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 \\
Chicken Caesar Wrap & 630 Cal each \\
Apple Bacon Chicken Salad Ciabatta & 590 Cal each \\
\begin{tabular}{l} 
Grilled Vegetable Ciabatta with Grilled Vegetables, \\
Spicy Hummus, Lettuce and Feta Cheese v PF
\end{tabular} & 270 Cal each
\end{tabular}

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

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

\section*{THE EXECUTIVE LUNCHEON \$20.99}

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)
Dill Pickle Slices vg
Individual Bags of Chips \(\mathbf{v}\)
Choice of Three (3) Executive
Luncheon Sandwiches
Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

\section*{EXECUTIVE LUNCHEON SANDWICHES}
(Available Sandwich choices for The Executive Luncheon Buffet)

\section*{Ham and Brie with Fresh Pear, Spinach and}

Caramelized Onions on Wheatberry Bread
740 Cal each
Old Bay \({ }^{*}\) Shrimp Roll
320 Cal each
Roast Beef, Swiss and Mushroom Sub
440 Cal each
Cashew Chicken Ciabatta with Fresh Romaine and Red
Grapes Ew
530 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and
Tomato
430 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry
Sauce and Arugula on Ciabatta \(\mathbf{V}\) Ew PF
500 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.

\section*{SIDE SALAD SELECTIONS}
(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)
\begin{tabular}{lr} 
Traditional Garden Salad with a Balsamic & \\
Vinaigrette Dressing vG EW PF & \(50 \mathrm{Cal} / 3.5\) oz. serving \\
\begin{tabular}{l} 
Baby Spinach Salad with Bacon, Egg, Mushroom \\
and Tomato and Balsamic Vinaigrette
\end{tabular} & 110 Cal/3.75 oz. serving \\
\begin{tabular}{l} 
Mixed Lettuces, Chickpea, Cucumber and Tomato \\
vG EW PF
\end{tabular} & \(80 \mathrm{Cal} / 3\) oz. serving
\end{tabular}

Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing v
\(240 \mathrm{Cal} / 4 \mathrm{oz}\). serving
Apple Bacon Coleslaw
Fresh Fruit Salad ve PF
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions vg pF
\(190 \mathrm{Cal} / 3\) oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing vg
\(120 \mathrm{Cal} / 3\) oz. serving

\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{ALL-AMERICAN PICNIC \$23.99}

Traditional Potato Salad \(\mathbf{v}\)
Fresh Country Coleslaw vew
Home-Style Kettle Chips \(\mathbf{v}\)
Grilled Hamburgers with Buns
Vegetarian Burger v pF
Hot Dogs with Buns
Garnish Tray (Lettuce, Onions, Pickles
and Tomatoes) ve
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Bakery-Fresh Brownies v
Add on Grilled Chicken Br

\section*{}

\section*{BASIC ITALIAN BUFFET \$22.99}

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch vg Ew PF Garlic Breadsticks v
Home-Style Lasagna with Parmesan Cheese Choice of One (1) Vegetarian Lasagna:

Cauliflower Lasagna v pF
Vegetable Alfredo Lasagna \(\mathbf{v}\)
Chocolate Dipped Biscotti \(\mathbf{v}\)
410 Cal/8.375 oz. serving
\(470 \mathrm{Cal} / 11 \mathrm{oz}\). serving

\section*{LATIN FLAVORS \$24.99}

Citrus Tex -Mex Salad: Oranges, Tomatoes,
Jicama, Romaine and Cilantro topped with
Tortilla Straws served with Salsa Ranch v Ew PF
\(110 \mathrm{Cal} / 2.4\) oz. serving 110 Cal each
Choi
Cilantro Lime White Rice vg
Cilantro Lime Brown Rice vgew
Mexican Rice vg
Cumin Black Beans vg ew pr
Chipotle Orange Roasted Chicken
Carne Asada con Papas Ranchero
Sopaipillas v
\(120 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(140 \mathrm{Cal} / 3.5\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving \(90 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(390 \mathrm{Cal} / 6\) oz. serving \(250 \mathrm{Cal} / 6 \mathrm{oz}\). serving 70 Cal each


\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{ASIAN ACCENTS \$26.29}

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

\section*{HEARTLAND BUFFET \$24.59}

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette
\(180 \mathrm{Cal} / 3.75\) oz. serving
Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg
Fresh Herbed Vegetables vg Ew pF
Grilled Lemon Rosemary Chicken \(\mathbf{E w}\) Oreo Blondies v

160 Cal each
\(110 \mathrm{Cal} / 2.75\) oz. serving \(100 \mathrm{Cal} / 3.5\) oz. serving
\(130 \mathrm{Cal} / 3\) oz. serving \(270 \mathrm{Cal} / 1.75 \mathrm{oz}\). serving

\section*{THEMED BUFFETS}

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{LAZY SUMMER BBQ \$29.99}

Old-Fashioned Coleslaw vew
Cornbread Fiesta Muffins \(\mathbf{v}\)
\(150 \mathrm{Cal} / 3\) oz. serving
Baked Beans
120 Cal each
Macaroni and Cheese \(\mathbf{v}\)
BBQ Chicken
Cal/4.75 oz. serving

Sliced \(250 \mathrm{Cal} / 4\) oz. serving \(380 \mathrm{Cal} / 6 \mathrm{oz}\). serving

Assorted Craveworthy Cookies v \(340 \mathrm{Cal} / 5\) oz. serving

210-260 Cal each
Gourmet Dessert Bars v 300-360 Cal/2.75-3.25 oz. serving

\section*{NORTHERN ITALIAN BUFFET \$26.99}

Mediterranean Salad with a Greek Vinaigrette \(\mathbf{v}\) Garlic Breadsticks v
Roasted Mushrooms vg ew pp Grilled Lemon Rosemary Chicken Ew Shrimp Scampi Vermicelli Pasta ve Berry Panna Cotta
\(110 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving
110 Cal each
\(90 \mathrm{Cal} / 3\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving \(100 \mathrm{Cal} / 3\) oz. serving
\(140 \mathrm{Cal} / 3.25\) oz. serving \(340 \mathrm{Cal} / 5\) oz. serving

\section*{TASTY TEX MEX \$28.99}
\begin{tabular}{|c|c|}
\hline Tortilla Chips v & \(260 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
\hline Mexican Rice vg & \(130 \mathrm{Cal} / 3\) oz. serving \\
\hline Charro Beans vg Ew pF & \(80 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
\hline Sauteed Peppers and Onions vg & \(140 \mathrm{Cal} / 2\) oz. serving \\
\hline \multicolumn{2}{|l|}{Choice of One (1) Type of Fajitas:} \\
\hline \multicolumn{2}{|l|}{Beef Fajitas with Tortillas,} \\
\hline Shredded Cheddar and Sour Cream & \(680 \mathrm{Cal} / 5 \mathrm{oz}\). serving \\
\hline \multicolumn{2}{|l|}{Chicken Fajitas with Tortillas,} \\
\hline Shredded Cheddar and Sour Cream & \(580 \mathrm{Cal} / 5 \mathrm{oz}\). serving \\
\hline Citrus Braised Pork with Tortillas, & \\
\hline Shredded Cheddar and Sour Cream & \(580 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
\hline Vegan Chorizo with Tortillas and Vegan Cheese \(\mathbf{v}\) & \(380 \mathrm{Cal} / 2 \mathrm{oz}\). serving \\
\hline \multicolumn{2}{|l|}{Choice of Two (2) Salsas:} \\
\hline Pico De Gallo vg & \(10 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
\hline Salsa Verde vg & \(5 \mathrm{Cal} / 1\) oz. serving \\
\hline Salsa Roja vg & \(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
\hline Cinnamon Crisps \(\mathbf{v}\) & 20 Cal each \\
\hline
\end{tabular}

\footnotetext{
*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.
}

\section*{BUFFETS}

\section*{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.

\section*{BUFFET STARTERS}

Classic Garden Salad with Balsamic Vinaigrette and Ranch vg Ew PF

Classic Caesar Salad
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette \(\mathbf{E w}\)

Greek Salad with Crumbled Feta \(\mathbf{v}\)
Antipasto Salad PF
Traditional Hummus with Toasted Pita \(\mathbf{v}\)
\(50 \mathrm{Cal} / 3.5\) oz. serving \(170 \mathrm{Cal} / 2.7\) oz. serving
\(180 \mathrm{Cal} / 3.75\) oz. serving \(110 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving \(170 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(130 \mathrm{Cal} / 1.75\) oz. serving

\section*{BUFFET ENTREES}

Fried Chicken with Buttermilk Hot Sauce \$24.99 Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$26.99

Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce Ew \$25.99

Maple Dijon Salmon Ew \$26.99
Roast Beef with Demi Glace \(\$ 32.99\)
Eggplant Lasagna v \$19.29
Cavatappi A La Toscana v Ew PF \$19.29

260 Cal/4.5 oz. serving
\(470 \mathrm{Cal} / 5.6\) oz. serving
\(230 \mathrm{Cal} / 4.25\) oz. serving
\(270 \mathrm{Cal} / 3.25\) oz. serving
\(260 \mathrm{Cal} / 6\) oz. serving
\(250 \mathrm{Cal} / 7.25\) oz. serving 420 Cal/15.75 oz. serving

\section*{BUFFET SIDES}

Pan Roasted Vegetables V pF
Roasted Root Vegetables vg ew pr
Brussels Sprouts with Almond Butter v Ew PF
Ginger Honey Glazed Carrots vew pF
Creamy Garlic Mashed Potatoes \(\mathbf{v}\)
Oven-Roasted Fingerling Potatoes \(\mathbf{v}\)
Toasted Orzo with Spinach and Cranberries vg
\(45 \mathrm{CaI} / 3\) oz. serving
\(100 \mathrm{Cal} / 2.75 \mathrm{oz}\). serving
\(70 \mathrm{Cal} / 3\) oz. serving
\(110 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving
\(120 \mathrm{Cal} / 3.75\) oz. serving
\(130 \mathrm{Cal} / 3.5\) oz. serving
\(160 \mathrm{Cal} / 4\) oz. serving

\section*{BUFFET FINISHES}

Apple Pie v vg
\(410 \mathrm{Cal} /\) slice
Bread Pudding with Caramel Apple Sauce
\(360 \mathrm{Cal} / 6.75 \mathrm{oz}\). serving
Cherry Cheesecake Tarts v
\(170 \mathrm{Cal} / 1.75\) oz. serving
New York-Style Cheesecake \(440 \mathrm{Cal} /\) slice

Spiced Carrot Cake v
\(350 \mathrm{Cal} /\) slice
Chocolate Cake v
\(340 \mathrm{Cal} /\) slice

\footnotetext{
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}

\section*{RECEPTIONS}

\section*{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.

\section*{RECEPTION HORS D'OEUVRES (HOT)}

Bacon Wrapped Scallops \$36.99
Beef Empanadas \$29.99
Beef Satay \$48.99
Chicken Quesadillas \$27.99
Sesame Chicken \$27.99
Coconut Shrimp \$35.99
Crab Cakes \$36.69
Vegetable Spring Rolls vg \$24.99

40 Cal each
80 Cal each
35 Cal each
50 Cal each 40 Cal each 50 Cal each 35 Cal each 50 Cal each

\section*{RECEPTION HORS D'OEUVRES (COLD)}

Assorted Petit Fours v \$26.99
60-140 Cal each
Black and White Petit Fours v \$26.99
Tenderloin and Bacon Jam Crostini \$36.99
Ricotta and Fig Flatbread \$29.49
Gazpacho Shooter vg Ew PF \$22.99
Traditional Tomato Bruschetta Crostini v \$26.99
70 Cal each 130 Cal each 70 Cal each \(30 \mathrm{Cal} / 2\) oz. serving 50 Cal each

UNSUREOF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?
Contact your catering events specialist to discuss the proper amounts needed for a reception.



\section*{RECEPTIONS}

RECEPTION PLATTERS AND DIPS
All prices are per person and available for 10 guests or more
FRESH GARDEN CRUDITÉS \$5.59 PER PERSON
Fresh Garden Crudités with Ranch Dill Dip v pF
\(120 \mathrm{Cal} / 5 \mathrm{oz}\). serving

\section*{SEASONAL FRESH FRUIT PLATTER \$4.99 PER PERSON}

Seasonal Fresh Fruit vg pF
\(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving

\section*{ANTIPASTO PLATTER \$9.99 PER PERSON}

Antipasto Platter with Marinated Vegetables,
Italian Meats and Cheese
\(260 \mathrm{Cal} / 5 \mathrm{oz}\). serving

\section*{ASSORTED TEA SANDWICHES \$9.99 PER PERSON}

An assortment of our most popular Tea Sandwiches
Chicken and Slaw
230 Cal each
Roast Beef and Brie
Egg Salad v
Mozzarella v

\section*{HOUSE-MADE SPINACH DIP \$5.99 PER PERSON}

House-Made Spinach Dip served with Fresh Pita
Chips v
\(230 \mathrm{Cal} / 2.25\) oz. serving
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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\section*{RECEPTIONS}

\section*{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 10 guests or more.
\begin{tabular}{|c|c|}
\hline \multicolumn{2}{|l|}{AMERICAN TEA \$16.99} \\
\hline Fresh Mozzarella Tea Sandwiches v & 240 Cal each \\
\hline Grilled Chicken and Apple Tea Sandwiches & 230 Cal each \\
\hline Roast Beef and Brie Tea Sandwiches & 260 Cal each \\
\hline Scones with Jam and Honey Cream Cheese v & \(380 \mathrm{Cal} / 3 \mathrm{oz}\). serving \\
\hline Assorted Petit Fours v & 60-140 Cal each \\
\hline Shortbread Cookies v & 20 Cal each \\
\hline Hot Water with Assorted Tea Bags & O Cal/8 oz. serving \\
\hline
\end{tabular}

GROWN UP MAC AND CHEESE \$19.99
Chipotle Macaroni and Cheese \(\mathbf{v}\)
\(480 \mathrm{Cal} / 8\) oz. serving
Choice of Three (3) Proteins:
Grilled Chicken Breast
\(160 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Sautéed Shrimp
\(90 \mathrm{Cal} / 3\) oz. serving
Pulled Pork \(290 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Diced Ham
Roasted Mushrooms ve Ew pF
Peas vgew pr
Broccoli Bits vg ew pF
Scallions vg \(80 \mathrm{Cal} / 2\) oz. serving \(90 \mathrm{Cal} / 3\) oz. serving \(70 \mathrm{Cal} / 3\) oz. serving \(40 \mathrm{Cal} / 1.76\) oz. serving O Cal/O. 25 oz. serving

\section*{SOFT PRETZEL BAR \$11.99}

Hot Pretzels ve
Choice of Three (3) Dipping Sauces:

Honey Mustard Sauce v
Spicy Mustard Sauce vg
Yellow Mustard Sauce vg
Nacho Cheese Sauce
Vegan Cheddar Cheese Sauce vg
Cajun Cheese Sauce v
Buffalo Blue Sauce \(\mathbf{v}\)
Chocolate Sauce vg
Caramel Sauce v

180 Cal each
\(120 \mathrm{Cal} / 1\) oz. serving \(30 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(20 \mathrm{Cal} / 1\) oz. serving \(40 \mathrm{Cal} / 1\) oz. serving \(60 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(70 \mathrm{Cal} / 1\) oz. serving \(30 \mathrm{Cal} / 1 \mathrm{oz}\). serving
\(60 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(80 \mathrm{Cal} / 1\) oz. serving

\section*{BREAKS}

All prices are per person and available for 12 guests or more
\begin{tabular}{lr}
\hline CHOCAHOLIC \$15.99 & \\
\hline Mini Candy Bars (4 each) v & \(45-70\) Cal each \\
Chunky Chocolate Craveworthy Cookies v & 230 Cal each \\
Chocolate Dipped Pretzels v & 120 Cal each \\
Chocolate Dipped Strawberries (2 each) v & 80 Cal each \\
Chocolate Milk & 160 Cal/8.75 oz. serving
\end{tabular}
\begin{tabular}{ll}
\hline ENERGY BREAK \$8.99 & \\
\hline Granola Bars \(\mathbf{v}\) & \(130-250\) Cal each \\
Fruit Filled Bar v & \(130-250\) Cal each \\
Breakfast Bar \(\mathbf{v}\) & \(130-250\) Cal each
\end{tabular}

\section*{SNACK ATTACK \$10.99}
\begin{tabular}{lr} 
Assorted Chips v & \(100-160\) Cal each \\
Roasted Peanuts \(\mathbf{v}\) & \(180 \mathrm{Cal} / 1 \mathrm{oz}\). serving \\
Trail Mix \(\mathbf{v}\) & 290 Cal each \\
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Bakery-Fresh Brownies \(\mathbf{v}\) & 250 Cal/2.25 oz. serving
\end{tabular}

\section*{COFFEE BREAK \$9.99}
\begin{tabular}{lr} 
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Starbucks Coffee, Decaf and Hot Tea & O Cal/8 oz. serving
\end{tabular}

\section*{BEVERAGES \& DESSERTS}

\section*{BEVERAGES}

Includes appropriate accompaniments

\section*{Bottled Water \$2.49 Each}

Assorted Sodas - Bottle \$2.99 Each

Sparkling Water \$3.29 Each

Starbucks Regular Coffee \$24.99 Per Gallon
Starbucks Decaffeinated Coffee \$24.99 Per Gallon
Hot Water with Teavana Tea Bags
\$21.99 Per Gallon

Iced Tea \$19.99 Per Gallon
Lemonade \$19.99 Per Gallon
Assorted Fruit Juices \$19.99 Per Gallon
Infused Water \$2.99 Per Gallon
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Orange Infused Water
Apple Infused Water
Cucumber Infused Water
Grapefruit Infused Water
o Cal each
0-200 Cal each
o Cal each
O Cal/8 oz. serving

O Cal/8 oz. serving

O Cal/8 oz. serving
0 Cal/8 oz. serving
\(90 \mathrm{Cal} / 8 \mathrm{oz}\). serving
120-130 Cal/8 oz. serving

O Cal/8 oz. serving
\(10 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\(20 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\(10 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\(10 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{DESSERTS}
v Assorted Craveworthy Cookies \$17.99 Per Dozen

210-260 Cal each
v Gourmet Dessert Bars
\$29.99 Per Dozen
300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$26.59 Per Dozen
Chocolate Cupcake with Fudge Icing vg
Vanilla Cupcake v
Bananas Foster Cupcake \(\mathbf{v}\)
Devil's Food Cupcake v
80 Cal each
380 Cal each
v Chocolate Covered Strawberries
\(\$ 29.99\) Per Dozen 40 Cal each
v New York Cheesecake (Each)
\$30.99 Serves 8
\(440 \mathrm{Cal} /\) slice

\section*{ORDERING INFORMATION}

\section*{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.

\section*{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

\section*{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.

\section*{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.


\section*{Contact Us Today}
214.768.2368
smucatering.com
smucatering.catertrax.com

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