

# EVENT MENU



  
**UNIVERSITY AVE**  
CATERING



# INSPIRED EXPERIENCES.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$46.99

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 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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>V EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>V</b>	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Chilled Spinach Dip with Tortilla Chips <b>V</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$39.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes <b>V</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>V PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips <b>V</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$30.49

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

### SIMPLE CONTINENTAL

Assorted Donuts ▼	240-500 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta ▼ EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips ▼	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja ▼	20 Cal/1 oz. serving
Salsa Verde ▼	5 Cal/1 oz. serving
Pico De Gallo ▼	5 Cal/1 oz. serving
Assorted Whole Fruit ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bottled Water	0 Cal each
Starbucks 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.

### "TART"INES AND OATS \$14.29

Choice of Two (2) Breakfast Tartines:		
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle <b>V PF</b>	90 Cal each	
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese <b>V PF</b>	80 Cal each	
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber <b>V PF</b>	70 Cal each	
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each	
Open Face Avocado Egg Croissant with Sriracha	250 Cal each	
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha <b>VG EW PF</b>	200 Cal each	
Strawberry Banana Nutella Toast <b>V</b>	450 Cal each	
Choice of Two (2) Overnight Grains:		
Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola <b>V</b>	270 Cal each	
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey <b>V</b>	500 Cal each	
Dragonfruit Mango Banana Chia Pudding with Chia Quinoa Crunch <b>VG EW</b>	190 Cal each	
Overnight Strawberry Oatmeal <b>V PF</b>	320 Cal each	
Overnight Blueberry Oatmeal <b>V EW</b>	210 Cal each	
Overnight Apple Cinnamon Oatmeal <b>V PF</b>	480 Cal each	
Overnight Pear & Pecan Oatmeal <b>V</b>	390 Cal each	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving	
Bottled Water	0 Cal each	
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving	

### QUICK START \$10.29

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

### HEALTHY CHOICE BREAKFAST \$9.89

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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>V</b> \$20.99 Per Dozen	290-450 Cal each
Assorted Donuts <b>V</b> \$17.99 Per Dozen	240-500 Cal each
Assorted Pastries <b>V</b> \$19.99 Per Dozen	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.89 Per Person	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$2.69 Each	50-150 Cal each
Vegan Blueberry Banana Breakfast Bread <b>VG PF</b> \$16.29 Serves 12	250 Cal/3 oz. serving

# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$14.49

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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$13.49

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin <b>v</b>	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 <b>V PF</b>	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
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.99

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

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

\*All packages include necessary accompaniments and condiments.

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



# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### LOX AND BAGELS \$9.99 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving

### GRITS BAR \$6.49 PER PERSON

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

### BREAKFAST BURRITOS AND TACOS \$6.99 PER PERSON

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg & Hashbrowns, Vegan Chorizo, Egg & Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

- Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham 820 Cal each
- Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo **v** 440 Cal each
- Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar **v** 580 Cal each
- Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto **v EW PF** 450 Cal each
- Egg & Hash Breakfast Tacos (2) **v** 270 Cal each
- Vegan Chorizo Breakfast Tacos (2) **VG EW** 270 Cal each
- Egg & Chorizo Tacos (2) 350 Cal each
- Sausage, Egg & Cheese Taco 280 Cal each

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 \$12.79

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

<b>Asian Chicken Salad \$16.29</b>	
Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing <b>EW</b>	
	440 Cal/16.5 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

<b>Harvest Chicken Salad \$16.29</b>	
Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	
	640 Cal each
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

<b>Steakhouse Chop Salad \$16.29</b>	
Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	
	220 Cal each
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 \$10.59

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 \$15.39

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)	
Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread	460 Cal each
Chicken Caesar Wrap	630 Cal each
Veggie Ciabatta with Chickpeas, Tomato, Spinach, Radish, Carrot, Feta, Dill and White Bean Hummus <b>v pf</b>	490 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 \$18.89

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)	
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	
	620 Cal each
Roast Beef and Chimichurri Roll	
	530 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	
	480 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	
	490 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	
	630 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta <b>V EW PF</b>	
	500 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
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing <b>VG EW PF</b>	
	25 Cal/3 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	
	170 Cal/3.5 oz. serving
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
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix <b>VG EW</b>	
	140 Cal/3.25 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	
	200 Cal/3.75 oz. serving
Ranch Pasta Salad <b>V</b>	
	110 Cal/3 oz. serving
Herbed Quinoa Side Salad <b>V PF</b>	
	110 Cal/3.5 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.

### SPRING FLING \$21.59

Choice of Two (2) Sides:	
Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad <b>V EW</b>	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad <b>VG EW PF</b>	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving
Roasted Red Potatoes <b>EW PF</b>	100 Cal/4 oz. serving
Asparagus Vegetable Sautee <b>VG</b>	60 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod <b>EW</b>	80 Cal/3 oz. serving
Crispy Tofu <b>EW</b>	340 Cal/5 oz. serving
Eggplant Meatball <b>VG EW PF</b>	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 <b>V</b>	15 Cal/1 oz. serving
Chermoula Crema <b>VG</b>	40 Cal/1 oz. serving
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving
Peri Peri Sauce <b>V</b>	40 Cal/1 oz. serving
Brookie "Chocolate Chip Cookie Brownie" <b>VG</b>	280 Cal/2.75 oz serving

### POWER BOOST BOWLS \$19.49

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

### TROPICAL TRADEWINDS \$22.79

Roasted Sweet Potato Salad <b>VG EW</b>	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw <b>V EW</b>	200 Cal/3.77 oz. serving
Plantain Chips	120 Cal/1.5 oz. serving
Tropical Rice <b>VG</b>	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry <b>VG EW PF</b>	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken <b>EW</b>	270 Cal/7.86 oz. serving
Mahi Mahi with Pineapple Salsa <b>EW</b>	190 Cal/7.75 oz. serving
Sweet Chili Pork	280 Cal/3 oz. serving
Miniature Pineapple Upside-Down Parfaits <b>V</b>	220 Cal each





# BUFFETS

## THEMED BUFFETS

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

### EASTERN INFLUENCES - CHILLED BUFFET \$22.89

Coriander Peanut Ramen Noodles	200 Cal/3 oz. serving
Szechuan Green Beans	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 Cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach <b>EW</b>	230 Cal/5.5 oz. serving
Gourmet Dessert Bars <b>V</b>	300-370 Cal/2.75-3.25 oz. serving

### PASTA TRIO BUFFET \$21.69

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli <b>EW</b>	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Lemon Cheesecake Bars <b>V</b>	300 Cal/2.75 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 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TASTY TEX MEX \$21.89

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg ew pf</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>vg</b>	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	20 Cal each

### POWER LUNCH \$16.49

Grilled Flatbread <b>v</b>	110 Cal each
Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters:	
Southwest Chicken with Greens,	
Corn, Black Beans and Vegetables	
tossed with a Hearty Grain Blend <b>ew</b>	450 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma	
Beef, Tomato and Cucumber Herb Salad	
and a touch of Spicy Harissa	500 Cal/16.5 oz. serving
Grilled Salmon with Bulgur Wheat,	
Lentils and Hummus in a Roasted Garlic	
Lemon Vinaigrette garnished with Carrot	
Sesame Hummus and Pea Mint Salad <b>ew</b>	530 Cal/11.15 oz. serving
Chilled Lo Mein Noodles topped with	
Grilled Chicken Breast and Veggies	
in a Spicy Thai Lime Sriracha Dressing <b>ew</b>	520 Cal/11.88 oz. serving
Rice Noodles and Greens topped	
with Nam Tok Pork, Stir-Fried	
Vegetables, Chopped Peanuts and	
a Spicy Sweet Chili Vinaigrette <b>ew</b>	310 Cal/6 oz. serving
Vegan Aquafaba Chocolate Mousse <b>vg</b>	230 Cal/2.75 oz. serving

### ASIAN ACCENTS \$22.99

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

\*All packages include necessary accompaniments and condiments.

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

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

# BUFFETS

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce <b>\$22.49</b>	300 Cal/5 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$23.29</b>	260 Cal/4.5 oz. serving
Honey Mustard Pork Loin <b>EW \$23.79</b>	270 Cal/4 oz. serving
Autumn Potato Crusted Salmon <b>\$25.19</b>	200 Cal/4 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$27.39</b>	340 Cal/5 oz. serving
Asian Marinated Steak <b>\$28.79</b>	190 Cal/3 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF \$22.29</b>	420 Cal/15.75 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Maple Glazed Carrots <b>V EW PF</b>	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
Cherry Cheesecake Tarts <b>V</b>	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Chocolate Cake <b>V</b>	340 Cal/slice
Aquafaba Chocolate Mousse <b>VG</b>	240 Cal/2.75 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

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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)

Bacon Wrapped Scallops	\$31.49	40 Cal each
Franks in a Blanket	\$23.29	40 Cal each
Italian Meatballs	\$25.49	90 Cal each
Coconut Chicken	\$28.99	40 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$28.99	80 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	v \$31.99	45 Cal each
Mac n' Cheese Melts	v \$23.29	80 Cal each
Assorted Mini Quiche	\$25.99	70-100 Cal each
Vegetable Spring Rolls	vg \$33.49	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$28.99	130 Cal each
Italian Pinwheel Skewer	\$32.99	90 Cal each
Goat Cheese and Beet Skewer	v \$32.99	35 Cal each
Veggie Hummus Cup	vg ew pf \$28.99	170 Cal each
Traditional Tomato Bruschetta Crostini	v \$21.49	50 Cal each
Pimento Cheese & Bacon Toast Points	\$19.09	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 \$4.29 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 \$4.09 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$4.29 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### ASSORTED MINI SANDWICHES \$5.29 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

280 Cal each

Roast Beef and Cheddar Mini Sandwiches

280 Cal each

Turkey and Swiss Mini Sandwiches

320 Cal each

Mini Caprese Sandwiches ▼

240 Cal each

### HOUSE-MADE SPINACH DIP \$4.09 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

\*All packages include necessary accompaniments and condiments.

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

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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 \$12.39

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 PF</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

### DIM SUM \$13.49

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

### SOFT PRETZEL BAR \$6.29

Hot Pretzels <b>VG</b>	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce <b>v</b>	120 Cal/1 oz. serving
Spicy Mustard Sauce <b>VG</b>	30 Cal/1 oz. serving
Yellow Mustard Sauce <b>VG</b>	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce <b>VG</b>	60 Cal/1 oz. serving
Cajun Cheese Sauce <b>v</b>	70 Cal/1 oz. serving
Buffalo Blue Sauce <b>v</b>	30 Cal/1 oz. serving
Chocolate Sauce <b>VG</b>	60 Cal/1 oz. serving
Caramel Sauce <b>v</b>	80 Cal/1 oz. serving

## BREAKS

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

### ENERGY BREAK \$5.39

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

### THE HEALTHY ALTERNATIVE \$7.49

Apple <b>VG EW PF</b>	60 Cal each
Orange <b>VG EW PF</b>	45 Cal each
Banana <b>VG EW PF</b>	100 Cal each
Pear <b>VG</b>	90 Cal each
Yogurt Cup <b>v</b>	80-150 Cal each
Trail Mix <b>v</b>	290 Cal each
Granola Bars <b>v</b>	130-250 Cal each

### SNACK ATTACK \$7.49

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

### BREADS AND SPREADS \$6.59

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





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$2.09 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$1.89 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Iced Tea \$17.99 Per Gallon	0 Cal/8 oz. serving
Lemonade \$17.99 Per Gallon	90 Cal/8 oz. serving
Infused Water \$1.99 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
Peach Mint Infused Lemonade \$19.99 Per Gallon	100 Cal/8 oz. serving
Strawberry Basil Infused Lemonade \$19.99 Per Gallon	100 Cal/8 oz. serving
Peach Iced Tea \$19.99 Per Gallon	80 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies \$16.89 Per Dozen	210-260 Cal each
▼ Gourmet Dessert Bars \$24.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$24.99 Per Dozen	
Chocolate Cupcake with Fudge Icing ▼	480 Cal each
Vanilla Cupcake ▼	380 Cal each
Bananas Foster Cupcake ▼	180 Cal each
Devil's Food Cupcake ▼	380 Cal each
▼ Chocolate Covered Strawberries \$28.99 Per Dozen	40 Cal each
▼ New York Cheesecake (Each) \$32.39 Serves 8	440 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

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today


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[www.susquehannacatering.catertrax.com](http://www.susquehannacatering.catertrax.com)

Prices effective until 07/01/2024

Prices may be subject to change

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