

UNIVERSITY OF HARTFORD

CATERING SERVICES



**EVENT
MENU**



INSPIRED EXPERIENCES.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$43.49

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 v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars v	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 Water with Bigelow Tea Bags	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake v	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 v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	0 Cal/8 oz. serving

MEETING WRAP UP \$37.79

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 v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	400-450 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes v	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	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 v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	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 v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$37.79

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 v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	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 v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	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.



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



BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$8.79

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with	
Bigelow Tea Bags	0 Cal/8 oz. serving

QUICK START \$10.29

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

HEALTHY CHOICE BREAKFAST \$8.79

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

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with	
Bigelow Tea Bags	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.99 Per Person	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$2.89 Per Person	380-550 Cal each
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Assorted Danish v \$2.89 Per Person	250-420 Cal each
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Seasonal Fresh Fruit Platter VG PF \$4.29 Per Person	35 Cal/2.5 oz. serving
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Overnight Oats - Chilled \$4.79 Per Person

Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal V EW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	480 Cal each
Overnight Pear and Pecan Oatmeal v	390 Cal each

Assorted Yogurt Cups \$3.59 Each	50-150 Cal each
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BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$18.99

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$14.89

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water with Bigelow Tea Bags	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$15.69

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

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

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

LOX AND BAGELS \$11.49 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

YOGURT PARFAIT BAR \$7.29 PER PERSON

Choice of Two (2) Yogurt Flavors:	
Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey v	40 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

BREAKFAST BURRITOS AND TACOS \$7.89 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 \$14.89

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 v	100-160 Cal each
Assorted Baked Breads and Rolls v	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) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	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

Tuscan Flatbread \$17.59

Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread v EW	430 Cal each
Herbed Quinoa Side Salad vg PF	110 Cal/3.5 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Harvest Chicken Salad \$17.89

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 v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Steakhouse Chop Salad \$18.29

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$14.29

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

CLASSIC SELECTIONS SANDWICH BUFFET \$17.59

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 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 v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 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 \$21.29

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 VG	0 Cal/1 oz. serving	
Individual Bags of Chips V	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each	
Assorted Craveworthy Cookies V	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
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	
	540 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	
	640 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	
	680 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	
	430 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	
	600 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	
	440 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	
	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	
	110 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	
	120 Cal/4 oz. serving
Apple Bacon Coleslaw	
	150 Cal/3.25 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	
	20 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	
	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	
	120 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	
	110 Cal/3.5 oz. serving
Tomato Corn Grain Salad VG PF	
	150 Cal/4.25 oz. serving

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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.

CURRY AND SPICE \$21.59

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

ALL-AMERICAN PICNIC \$17.59

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

CLASSIC PIZZA \$15.99

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices V EW	370 Cal/slice
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 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.

TASTY TEX MEX \$25.99

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

HEARTLAND BUFFET \$22.59

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

SOUP AND SALAD BUFFET \$16.99

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

NORTHERN ITALIAN BUFFET \$23.19

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

EAST ASIAN EATS \$21.49

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

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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 VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$23.69	470 Cal/5.6 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$22.59	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$22.59	130 Cal/3 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$22.99	690 Cal/18 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$22.79	210 Cal/3.75 oz. serving
Maple Dijon Salmon EW \$25.99	270 Cal/3.25 oz. serving
Pesto Flank Steak \$25.89	260 Cal/3 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Savory Herbed Rice V VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	100 Cal/3 oz. serving

BUFFET FINISHES

Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Glazed Strawberry Bars VG	380 Cal each
Assorted Craveworthy Cookies V	210-260 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)

Black Angus Mini Cheeseburgers (Sliders) \$39.89	50 Cal each
Chicken Empanadas \$28.99	70 Cal each
Chicken Satay \$29.99	20 Cal each
Coconut Shrimp \$32.99	50 Cal each
Balsamic Fig & Goat Cheese Flatbread \$28.99	80 Cal each
Mac n' Cheese Melts v \$28.99	80 Cal each
Vegetable Empanadas v \$26.89	70 Cal each
Vegetable Spring Rolls vg \$28.99	50 Cal each
Buffalo Cauliflower Wings v \$23.19	25 Cal/2 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$46.99	130 Cal each
Tuna Poke Crisp ew \$39.89	80 Cal each
Gazpacho Shooter vg ew pf \$26.89	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini v \$20.49	50 Cal each
Middle Eastern Chickpea Toast Points v ew \$21.59	70 Cal each
Grilled Shrimp Cocktail with Sriracha Cocktail Sauce \$32.99	150 Cal/2 oz. serving

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.

FRESH GARDEN CRUDITÉS \$4.39 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$4.29 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

BLACK BEAN, CORN AND PICO GUACAMOLE \$5.29 PER PERSON

Black Bean, Corn and Pico Guacamole served with
Tortilla Chips **VG PF** 320 Cal/6.75 oz. serving

FLATBREAD CRISPS \$4.29 PER PERSON

Flatbread Crisps Served with Hummus, Harissa and
Tzatziki **V** 410 Cal/6.18 oz. serving

ASSORTED ARTISAN CHEESE TRAY \$5.39 PER PERSON

Chef selection of Artisan Cheese
crackers & Flatbreads **V** 100 Cal/2 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.

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 \$18.99

Chipotle Macaroni and Cheese v	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 VG EW PF	90 Cal/3 oz. serving
Peas VG EW PF	70 Cal/3 oz. serving
Broccoli Bits VG EW PF	40 Cal/1.76 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

SOFT PRETZEL BAR \$9.69

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

TOP YOUR OWN POUND CAKE BAR \$7.99

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

BREAKS

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

CHOCAHOLIC \$9.49

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

THE HEALTHY ALTERNATIVE \$6.89

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

SNACK ATTACK \$7.39

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

BREADS AND SPREADS \$6.99

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Hot Water with Bigelow Tea Bags \$3.19 Per Person	0 Cal/8 oz. serving
Starbucks Regular/Decaffeinated Coffee and Hot Water with Bigelow Tea Bags \$3.99 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.19 Each	0 Cal each
Assorted Sodas (Can) \$2.19 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.79 Each	110-170 Cal each
Iced Tea \$12.99 Per Gallon	0 Cal/8 oz. serving
Lemonade \$12.99 Per Gallon	90 Cal/8 oz. serving
Iced Water \$5.69 Per Gallon	0 Cal/8 oz. serving
Infused Water \$10.99 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
Hot Chocolate W/whipped cream (per person) \$3.99	100 Cal/8 oz. serving

DESSERTS

▼ Assorted Blondies \$29.99 Per Dozen	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies \$16.39 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies \$29.99 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars \$37.59 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$41.99 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

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

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