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VG VEGAN EW EAT WELL

V VEGETARIAN PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$46.29

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 quests 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
Gourmet Coffee Decaf and Hot Tea	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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

POWER OF LUNCH	
Tomato and Cucumber Couscous Salad vo	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	010 0 1/5 75
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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.39

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

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

IT'S A WRAP

II S A WKAI	
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 v	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 v g	20 Cal/1 oz. serving
Salsa Verde v g	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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$30.49

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

SIMPLE CONTINENTAL

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

BOX LUNCH

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

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta 520 Cal each Ham and Swiss Sub 400 Cal each Turkey and Swiss Sandwich 520 Cal each Roasted Pepper and Mozzarella Ciabatta 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

260 Cal/3 oz. serving Tortilla Chips v Choice of Two (2) Salsas: Salsa Roja vo 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** O Cal each Gourmet Coffee. Decaf and Hot Tea 0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

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



BREAKFAST

BREAKFAST COLLECTIONS

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

"TART"INES AND OATS \$15.59	
Choice of Two (2) Breakfast Tartines:	
Grilled Asparagus Sweet Potato Tartine, Everything C	Cream
Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Ever	rything
Cream Cheese V PF	80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Chee	se,
Cucumber V PF	70 Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cu	cumber
and Hard-Boiled Egg	370 Cal each
Open Face Avocado Egg Croissant with Sriracha	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scra	mble,
Radishes, Scallions and Sriracha vg EW PF	200 Cal each
Strawberry Banana Nutella Toast 🗸	450 Cal each
Choice of Two (2) Overnight Grains:	
Chilled Overnight Cran-Apple, Banana Bircher Muesli	with
Turmeric Infused Granola v	270 Cal each
Overnight Coconut Freekeh with Strawberries, Toaste	ed
Coconut and Honey v	500 Cal each
Dragonfruit Mango Banana Chia Pudding with Chia Q	uinoa
Crunch vg EW	190 Cal each
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal v Ew	210 Cal each
Overnight Apple Cinnamon Oatmeal VPF	480 Cal each
Overnight Pear & Pecan Oatmeal v	390 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$11.79	
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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.79

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

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

À LA CARTE BREAKFAST

Buttery Croissants Served with Butter and Jam \$12.99 Per Dozen 370 Cal each

Cinnamon Rolls **v** \$11.99 Per Dozen 350 Cal each

Assorted Scones Served with Butter and Jam **v** \$11.99 Per Dozen 400-440 Cal each

Assorted Yogurt Cups \$2.69 Each 50-150 Cal each

Whole Fruit **vg EW PF** \$1.29 Each 45-100 Cal each

Assorted Breakfast Breads v \$12.99 Serves 12 200-280 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$12.99

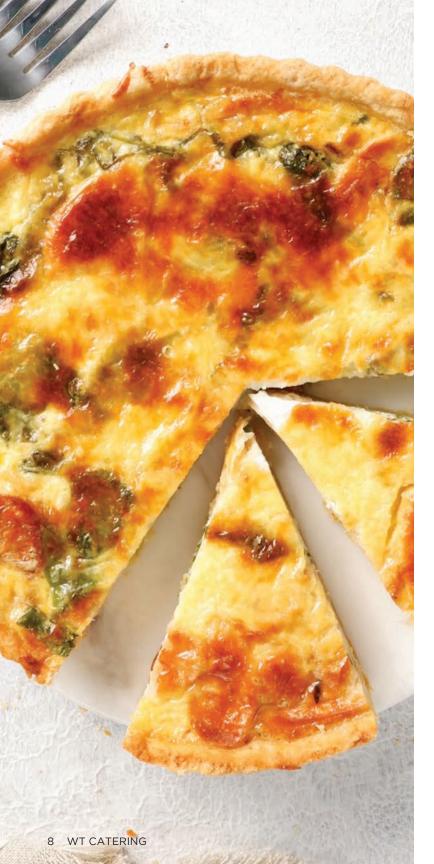
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast 🗸	100 Cal each
Maple Syrup vg	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.29 Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Flour Tortilla - 6" vg 90 Cal each 35 Cal each Corn Tortilla - 6" vg 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 **v** 5 Cal/1 oz. serving Salsa Roja vo 10 Cal/1 oz. serving Pico De Gallo vg 5 Cal/1 oz. serving Sour Cream vg 120 Cal/1 oz. serving **Bottled Water** O Cal each Gourmet Coffee, Decaf and Hot Tea O 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.

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



BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$8.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt 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 90 Cal/0.5 oz. serving Walnuts vg Honey v 40 Cal/0.5 oz. serving Granola v 110 Cal/1 oz. serving

OATMEAL BAR \$5.39 PER PERSON

Oatmeal vg 140 Cal/8 oz. serving Honey v 40 Cal/0.5 oz. serving Maple Syrup vg 70 Cal/1 oz. serving Dried Cranberries **vg** 50 Cal/0.5 oz. serving Raisins vo 40 Cal/0.5 oz. serving 50 Cal/0.5 oz. serving Brown Sugar vg Cinnamon Sugar VG 30 Cal/0.25 oz. serving Walnuts vg 90 Cal/0.5 oz. serving

BISCUITS IN SAUSAGE GRAVY \$3.89 PER PERSON

\$3.89 570 Cal/7 oz. serving

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$9.99

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

100-160 Cal each
Assorted Baked Breads and Rolls V

Deli Platter (Sliced Oven-Roasted Turkey,
Sliced Roast Beef, Deli Ham and Tuna)

Cheese Tray (Cheddar and Swiss) V

100-160 Cal/2 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles,

Pepperoncini) **VG**Assorted Craveworthy Cookies **v**10 Cal/1 oz. serving
210-260 Cal each

Choice of Two (2) Beverages:

Lemonade90 Cal/8 oz. servingIced Tea0 Cal/8 oz. servingIced Water0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia \$15.99

Roast Beef, Asiago, Kale Spring Mix, Tomato and
Onion on Focaccia with Spicy Mayonnaise
Grilled Vegetable Pasta Salad VG
Individual Bag of Chips V
Ioo-160 Cal each
Bakery-Fresh Brownie V
250 Cal/2.25 oz. serving
Bottled Water
O Cal each

Peach BBQ Chicken Salad \$18.59

Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette 720 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

Sesame Tofu Garden Salad \$15.99

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette v 330 Cal/13 oz. serving 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 \$9.99

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)

Individual Bag of Chips v

Assorted Craveworthy Cookies v

Bottled Water

130-790 Cal each
100-160 Cal each
210-260 Cal each
0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$13.99

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

O Cal/1 oz. serving
Individual Bags of Chips V

100-160 Cal each
Choice of Three (3) Classic Sandwiches

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)

Deli Sliced Ham with Honey Mustard Dressing on

Ciabatta Bread 420 Cal each

Roast Beef with Tarragon Horseradish Spread on

Wheatberry Bread 450 Cal each

Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each

Chicken and Pepper Jack Baguette with Pico and

Guacamole 640 Cal each

Veggie Ciabatta with Chickpeas, Tomato, Spinach,

Radish, Carrot, Feta, Dill and White Bean Hummus **V PF** 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 \$20.39

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices 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)

Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	430 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto ${\bf v}$	440 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	580 Cal each

*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.

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw vg ew PF	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce Y6 EW PF	20 Cal/3 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 oz. serving
Ranch Pasta Salad v	110 Cal/3 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	90 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving

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.

FRESH GINGER \$23.59	
Vegetable Spring Roll vg	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet & Sour Sauce vg	40 Cal/1 oz. serving
Chili Garlic Sauce v g	40 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice vg	130 Cal/4 oz. serving
Rice Noodles vG	210 Cal/4 oz. serving
Napa Cabbage Greens Mix v	10 Cal/2 oz. serving
Brown Rice vg EW	110 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardien vg	190 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	110 Cal/2.5 oz. serving
Ginger Garlic Shrimp	80 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz. serving
Stir-Fry Vegetables VG EW PF	45 Cal/4 oz. serving
Steamed Fresh Broccoli VG PF	20 Cal/4 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce vg	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce vg	50 Cal/1 oz. serving
Sweet Chili Vinaigrette v	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos v g	0 Cal/.5 oz. serving
Pickled Carrot & Daikon vg pf	10 Cal/1 oz. serving
Crispy Shallots vg	20 Cal/.5 oz. serving
Chopped Peanuts vg	80 Cal/.5 oz. serving
Marinated Cucumber v 6	10 Cal/1 oz. serving
Coconut Mango Rice Dessert v	220 Cal each

LAZY SUMMER BBQ \$17.99

Old-Fashioned Coleslaw **V EW** 150 Cal/3 oz. serving Cornbread Fiesta Muffins v 120 Cal each Baked Beans 160 Cal/4.75 oz. serving Macaroni and Cheese v 250 Cal/4 oz. serving 380 Cal/6 oz. serving **BBQ** Chicken Sliced Brisket 340 Cal/5 oz. serving Assorted Craveworthy Cookies v 210-260 Cal each Gourmet Dessert Bars v 300-360 Cal/2.75-3.25 oz. serving

BAKED POTATO BAR \$12.99

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch vg EW PF

50 Cal/3.5 oz. serving

Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream

660 Cal/12 oz. serving

Choice of One (1) Dessert: Apple Cobbler **v**

Apple Pie vg

350 Cal/4.75 oz. serving 410 Cal/slice Add on Cheddar Cheese Sauce V 60 Cal/1 oz. serving





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.

TASTE	\sim \sim			00
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Mesclun Salad vg 15 Cal/3 oz. serving Shallot Sherry Vinaigrette ${\bf v}$ 80 Cal/1 oz. serving Rosemary Sea Salt Flatbread v 220 Cal/2.25 oz. serving Spanish Rice vg 110 Cal/3.5 oz. serving Steamed Asparagus VG EW PF 20 Cal/3 oz. serving Paprika Chicken EW 200 Cal/5 oz. serving 360 Cal/3.5 oz. serving Braised Pork Lemon Cheesecake Bars v 300 Cal/2.75 oz. serving

TASTY TEX MEX \$19.59

Tortilla Chips v	260 Cal/3 oz. serving
Mexican Rice v	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

THEMED BUFFETS

Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette **EW**

Vegan Aquafaba Chocolate Mousse vo

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

POWER LUNCH \$20.89	
Grilled Flatbread V Seasonal Fresh Fruit Platter VG PF	110 Cal each 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 EW	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 EW	530 Cal/11.15 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW	520 Cal/11.88 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried	

310 Cal/6 oz. serving

230 Cal/2.75 oz. serving

ALL-AMERICAN PICNIC \$15.99	
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) ve	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

HEARTLAND BUFFET \$16.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg	160 Cal each 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

 $^*\mbox{All}$ packages include necessary accompaniments and condiments.

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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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta ${f v}$	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette YG EW PF	80 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES	
Grilled Chicken Breast with Cider Marinade EW \$16.99	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$20.99	300 Cal/5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$22.69	210 Cal/3.75 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce EW \$22.69	460 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$17.99	200 Cal/3 oz. serving
Eggplant Lasagna v \$19.29	250 Cal/7.25 oz. serving
Vegan Chorizo Stuffed Portobello Cap vg PF \$22.19	320 Cal each

BUFFET SIDES	
Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 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
Caramelized Onion Mashed Potatoes ${\bf v}$	130 Cal/3.5 oz. serving
Marinated Roasted Red Potatoes ${f v}$	120 Cal/2.75 oz. serving
Macaroni and Cheese v	250 Cal/4 oz. serving

BUFFET FINISHES	
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie v	230 Cal/2.25 oz. serving
Spiced Carrot Cake v	350 Cal/slice
Chocolate Cake v	340 Cal/slice
Salted Caramel Thimble Cake v	140 Cal each
Aquafaba Chocolate Mousse v	240 Cal/2.75 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.

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)	
Beef Empanadas \$17.99	80 Cal each
Beef Satay \$17.99	35 Cal each
Chicken Quesadillas \$15.99	50 Cal each
Chicken Satay \$15.99	20 Cal each
Crab Cakes \$36.69	35 Cal each
Duchesse Truffled Potato Bite v \$20.99	20 Cal each
Mac n' Cheese Melts v \$16.99	80 Cal each
Spanakopita v \$17.99	60 Cal each
Jalapeno's Wrapped in Bacon Stuffed w/Cream Cheese	80 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Black and White Petit Fours v \$17.99	70 Cal each
Tenderloin and Bacon Jam Crostini \$21.79	130 Cal each
Smoked Salmon Mousse Cucumber Round \$21.79	100 Cal each
Traditional Tomato Bruschetta Crostini v \$18.19	50 Cal each
Shrimp and Avocado Toast Points EW \$21.79	70 Cal each
Shrimp Cocktail Market Price	70 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.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$5.89 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ${\bf v}$

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip VPF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.69 PER PERSON

Seasonal Fresh Fruit vg PF

5 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$60.99 SERVES 12

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

Roast Beef and Cheddar Mini Sandwiches

Turkey and Swiss Mini Sandwiches

Mini Caprese Sandwiches v

280 Cal each
320 Cal each
240 Cal each
240 Cal each

HUMMUS WITH PITA CHIPS \$48.29 SERVES 12

Hummus with Pita Chips **v** EW PF

250 Cal/4.5 oz. serving

*All packages include necessary accompaniments and condiments.

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

RECEPTIONS

CHEF-INSPIRED STATIONS

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

MEZZE DELIGHT \$11.79

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

CHEF'S PASTA \$15.69

Create Your Own Pasta Sensation with choice of Two (2) Types of Noodles, Two (2) Sauces, and Four (4) Warmed Toppings (chef attendant required)

90 Cal/2 oz. serving

10 Cal/1 oz. serving

90 Cal/2.5 oz. serving

Choice of Two (2) Pastas: Cavatappi Pasta **vg**

Penne Pasta **v**

Green Peppers vg

Fettuccine Pasta v	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce v g	100 Cal/2 oz. serving
Alfredo Sauce v	120 Cal/2 oz. serving
Primavera Pesto Sauce	160 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Broccoli vg pf	10 Cal/1 oz. serving
Spinach vg	15 Cal/0.5 oz. serving
Onions vg	10 Cal/0.5 oz. serving
Tomatoes v s	5 Cal/1 oz. serving
Zucchini v	5 Cal/1 oz. serving
Peas vg	5 Cal/0.25 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$9.79 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 \$7.89

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

ORCHARD TREATS \$10.89

Apple Wedges VG EW PF 60 Cal each Caramel Sauce V 100 Cal/1 oz. serving Cinnamon Sugar Donuts V 240 Cal each Maple Walnut Blondies V 300 Cal/2.38 oz. serving Sliced Cheese served with Baguettes V 710 Cal/4.75 oz. serving

EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars **v** 300-360 Cal/2.75 oz. serving Bakery-Fresh Brownies **v** 250 Cal/2.25 oz. serving Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Bottled Water \$2.29 Each

Includes appropriate accompaniments

Assorted Sodas - Bottle \$2.69 Each 0-200 Cal each

O Cal each

0 Cal/8 oz. serving

40 Cal each

Regular Coffee \$11.99 Per Gallon 0 Cal/8 oz. serving

Hot Apple Cider \$15.99 Per Gallon 160 Cal/8 oz. serving

Hot Chocolate \$14.99 Per Gallon 160 Cal/8 oz. serving

Iced Tea \$11.29 Per Gallon 0 Cal/8 oz. serving

Lemonade \$12.99 Per Gallon 90 Cal/8 oz. serving

Assorted Fruit Juices \$15.99 Per Gallon 120-130 Cal/8 oz. serving

Peach Lemonade \$20.89 Per Gallon 120 Cal/8 oz. serving

DESSERTS

\$19.99 Per Dozen

Iced Water \$1.59 Per Gallon

▼ Bakery-fresh Brownies\$9.99 Per Dozen250 Cal/2.25 oz. serving

▼ Chocolate Chip Cookie Brownies \$10.99 Per Dozen 280 Cal/2.6 oz. serving

▼ Gourmet Dessert Bars \$11.99 Per Dozen 300-360 Cal/2.75-3.25 oz. serving

▼ Chocolate Covered Strawberries

Frosted Buffalo Cookies \$9.99 250 Cal/3 oz. serving

ORDERING INFORMATION

Lead Time

Notice of 4 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD



Contact Us Today

806.651.2709 / 806.640.7079 sims-ollie@aramark.com https://wt.catertrax.com

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

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