## EVENT MENU



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VG VEGAN
v VEGETARIAN

EW EAT WELL
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 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 | $35 \mathrm{Cal} / 2.5$ oz. serving |
| Assorted Juice | $110-170 \mathrm{Cal} / 8$ oz. serving |
| Bottled Water | 0 Cal each |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

Cal/8 oz. serving

## AM PERK UP

## Granola Bars v

130-250 Cal each
Assorted Yogurt Cups
80-150 Cal each
Iced Tea
Cal/8 oz. serving
Bottled Water
O Cal each
Gourmet Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

## POWER UP LUNCH

Tomato and Cucumber Couscous Salad vg
Orange Fennel Spinach Salad $\mathbf{v}$ Ew
$120 \mathrm{Cal} / 3.75$ oz. serving Bakery-Fresh Rolls with Butter v $210 \mathrm{Cal} / 3.2$ oz. serving 160 Cal each
Green Beans Gremolata ve Ew PF
$70 \mathrm{Cal} / 3 \mathrm{oz}$. serving
Three Pepper Cavatappi with Pesto vew
280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce Ew
$210 \mathrm{Cal} / 5.75 \mathrm{oz}$. serving
New York Cheesecake $\mathbf{v}$
Iced Tea
$360 \mathrm{Cal} /$ slice
Iced Water
0 Cal/8 oz. serving

## PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v
$230 \mathrm{Cal} / 2.25$ oz. serving
$70 \mathrm{Cal} / 3$ oz. serving
Grilled Vegetable Tray vg ew pf
Bakery-Fresh Brownies v
Bottled Water
$250 \mathrm{Cal} / 2.25$ oz. serving
Gourmet Coffee, Decaf and Hot Tea
O Cal each
o 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
100-110 Cal each 400-450 Cal each

O Cal each
Yogurt Parfait Cups
Gourmet Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

## THE ENERGIZER

## Donut Holes v

45-90 Cal each

## Ripe Bananas vg Ew pF

Iced Tea
Bottled Water
100 Cal each

Gourmet Coffee, Decaf and Hot Tea
O Cal each

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 $\quad 35 \mathrm{Cal} / 2.5$ oz. serving
Choice of One (1) Salad:
Classic Garden Salad with Fresh
Seasonal Vegetables and Balsamic
Vinaigrette and Ranch vg Ew PF
Grilled Vegetable Pasta Salad vg
Individual Bag of Chips $\mathbf{v}$
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Iced Tea
Iced Water
$50 \mathrm{Cal} / 3.5$ oz. serving
$120 \mathrm{Cal} / 3$ oz. serving 100-160 Cal each 210-260 Cal each
$250 \mathrm{Cal} / 2.25$ oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

## MID-DAY MUNCHIES

## Tortilla Chips v

260 Cal/3 oz. serving
Choice of Two (2) Salsas:

## Salsa Roja ve

$20 \mathrm{Cal} / 1$ oz. serving
Salsa Verde vg 5 Cal/1 oz. serving
Pico De Gallo ve
Assorted Whole Fruit vg Ew pF
Assorted Craveworthy Cookies v
$5 \mathrm{Cal} / 1$ oz. serving
45-100 Cal each
210-260 Cal each
O Cal each
Gourmet Coffee, Decaf and Hot Tea
o 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
Assorted Bagels v
240-500 Cal each 290-450 Cal each Orange Juice
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
$20 \mathrm{Cal} / 8$ oz. serving O Cal each o 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
Turkey and Swiss Sandwich
Roasted Pepper and Mozzarella Ciabatta v ew pF Individual Bag of Chips $\mathbf{v}$
Assorted Craveworthy Cookies v
Bottled Water 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each 0 Cal each

## MID-DAY MUNCHIES

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

O Cal each
o Cal/8 oz. serving
*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions


## 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 Cream Cheese, Asparagus, Balsamic Drizzle v pF
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese vpr

Cal each
80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese,
Cucumber vpF
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg
Open Face Avocado Egg Croissant with Sriracha
Vegan Breakfast Toast with Avocado, Just Egg Scramble,
Radishes, Scallions and Sriracha vg Ew PF
Strawberry Banana Nutella Toast $\mathbf{v}$
70 Cal each
370 Cal each
250 Cal each

Choice of Two (2) Overnight Grains:
Chilled Overnight Cran-Apple, Banana Bircher Muesli with
Turmeric Infused Granola $\mathbf{v}$
270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted
Coconut and Honey v
500 Cal each
Dragonfruit Mango Banana Chia Pudding with Chia Quinoa
Crunch ve ew
Overnight Strawberry Oatmeal v pF
Overnight Blueberry Oatmeal $\mathbf{v}$ Ew
Overnight Apple Cinnamon Oatmeal v pF
Overnight Pear \& Pecan Oatmeal v
Seasonal Fresh Fruit Platter vg PF
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

190 Cal each 320 Cal each
210 Cal each 480 Cal each 390 Cal each
$35 \mathrm{CaI} / 2.5$ oz. serving
O Cal each
o Cal/8 oz. serving

## QUICK START \$11.79

## Choice of Three (3) Breakfast Pastries:

| Assorted Danish $\mathbf{v}$ | $250-420$ Cal each |
| :--- | ---: |
| Assorted Muffins $\mathbf{v}$ | $380-550$ Cal each |
| Assorted Scones $\mathbf{v}$ | $400-440$ Cal each |
| Assorted Bagels $\mathbf{v}$ | $290-450$ Cal each |
| Croissants $\mathbf{v}$ | 370 Cal each |
| Seasonal Fresh Fruit Platter vG PF | $35 \mathrm{CaI} / 2.5$ oz. serving |
| Assorted Juice | $110-170$ Cal/8 oz. serving |
| Bottled Water | 0 Cal each |
| Gourmet Coffee, Decaf and Hot Tea | O 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
Bananas vg Ew pF
Assorted Yogurt Cups
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
Cal each
100 Cal each
80-150 Cal each
O Cal each

À LA CARTE BREAKFAST
Buttery Croissants Served with Butter and Jam
$\$ 12.99$ 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

## 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
Assorted Muffins v
Assorted Scones $\mathbf{v}$
Assorted Bagels $\mathbf{v}$
Croissants $\mathbf{v}$
Breakfast Potatoes $\mathbf{v}$
Crisp Bacon
Breakfast Sausage
Cage-Free Scrambled Eggs $\mathbf{v}$
Bottled Water
Gourmet Coffee, Decaf and Hot Tea
250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each

## FRENCH TOAST BUFFET \$12.99

Breakfast Potatoes $\mathbf{v}$
Crisp Bacon
Breakfast Sausage
Orange Cinnamon French Toast $\mathbf{v}$
Maple Syrup vg
Bottled Water
Gourmet Coffee, Decaf and Hot Tea

120-140 Cal/3 oz. serving 60 Cal each
120-180 Cal each 100 Cal each
$70 \mathrm{Cal} / 1$ oz. serving
O Cal each
$0 \mathrm{Cal} / 8$ oz. serving
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## TACOS FOR BREAKFAST \$14.29

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 $140 \mathrm{Cal} / 4$ oz. serving

Bacon and Eggs Scramble l/4 oz. serving $140 \mathrm{Cal} / 4$ oz. serving $40 \mathrm{Cal} / 2$ oz. serving $110 \mathrm{Cal} / 1$ oz. serving
Shredded Cheddar Cheese $\mathbf{v}$ $120 \mathrm{Cal} / 3$ oz. serving

| Hashbrown Potatoes v | $120 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| :--- | ---: |
|  | $100 \mathrm{Cal} / 4 \mathrm{oz}$ serving |

Choice of Two (2) Salsas:
Salsa Verde vg $5 \mathrm{Cal} / 1$ oz. serving
Salsa Roja vg 10 Cal/1 oz. serving
Pico De Gallo ve

## Sour Cream ve

$5 \mathrm{Cal} / 1$ oz. serving
Bottled Water
O Cal each
Gourmet Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

[^0]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
Strawberry Yogurt v
Vanilla Yogurt v
Diced Pineapple vg pF
Fresh Strawberries vg pF
Walnuts ve
Honey v
Granola v
$60 \mathrm{Cal} / 4$ oz. serving
$80 \mathrm{Cal} / 4 \mathrm{oz}$. serving
$80 \mathrm{Cal} / 4$ oz. serving
$30 \mathrm{Cal} / 2$ oz. serving
$20 \mathrm{Cal} / 2$ oz. serving
$90 \mathrm{Cal} / 0.5$ oz. serving
$40 \mathrm{Cal} / 0.5$ oz. serving
$110 \mathrm{Cal} / 1$ oz. serving

OATMEAL BAR \$5.39 PER PERSON
Oatmeal vg
$140 \mathrm{Cal} / 8 \mathrm{oz}$. serving
Honey v
$40 \mathrm{Cal} / 0.5$ oz. serving
Maple Syrup vg
Dried Cranberries vg
Raisins vg
$70 \mathrm{Cal} / 1 \mathrm{oz}$. serving

Brown Sugar ve
$40 \mathrm{Cal} / 0.5$ oz. serving
Cinnamon Sugar ve
$50 \mathrm{Cal} / 0.5$ oz. serving
Walnuts ve

## 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
Assorted Baked Breads and Rolls $\mathbf{v}$ Deli Platter (Sliced Oven-Roasted Turkey,
Sliced Roast Beef, Deli Ham and Tuna)
Cheese Tray (Cheddar and Swiss) v
Relish Tray (Lettuce, Tomato, Onion, Pickles,
Pepperoncini) vg
20-240 Cal each
100-160 Cal each
110-230 Cal each

Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water
$50-160 \mathrm{Cal} / 2$ oz. serving $110 \mathrm{Cal} / 1 \mathrm{oz}$. serving
$10 \mathrm{Cal} / 1 \mathrm{oz}$. serving
210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8$ oz. serving
o 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

620 Cal each Grilled Vegetable Pasta Salad vg $120 \mathrm{Cal} / 3$ oz. serving Individual Bag of Chips $\mathbf{v}$ 100-160 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 $\mathbf{v}$
160 Cal each
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar v
$35 \mathrm{CaI} / 2.5$ oz. serving

Bottled Water $300 \mathrm{Cal} / 2.75$ oz. serving

## Sesame Tofu Garden Salad \$15.99

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette $\mathbf{v}$ Bakery-Fresh Roll with Butter $\mathbf{v}$
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar $\mathbf{v}$
Bottled Water
330 Cal/13 oz. serving
160 Cal each
$35 \mathrm{CaI} / 2.5$ oz. serving $300 \mathrm{CaI} / 2.75$ oz. serving

O 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)
130-790 Cal each Individual Bag of Chips $\mathbf{v}$ Assorted Craveworthy Cookies v Bottled Water 100-160 Cal each 210-260 Cal each O 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 ve | 0 Cal/1 oz. serving |
| Individual Bags of Chips $\mathbf{v}$ | $100-160$ Cal each |
| Choice of Three (3) Classic Sandwiches | $130-790$ Cal each |
| Assorted Craveworthy Cookies $\mathbf{v}$ | $210-260$ Cal each |
| Choice of Two (2) Beverages: |  |
| $\quad$ Lemonade | $90 \mathrm{Cal} / 8$ oz. serving |
| Iced Tea | $0 \mathrm{Cal} / 8$ oz. serving |
| Iced Water | $0 \mathrm{Cal} / 8$ oz. serving |

## CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)
Deli Sliced Ham with Honey Mustard Dressing onCiabatta 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

[^1]
## 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)
Dill Pickle Slices vg
Individual Bags of Chips $\mathbf{v}$
Choice of Three (3) Executive
Luncheon Sandwiches
Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

30-240 Cal each
o Cal/1 oz. serving
100-160 Cal each
310-790 Cal each
210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8$ oz. serving
o 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 v
440 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black
Olives v pF
580 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 |  |
| Red-Skinned Potato Salad with Egg, Celery and <br> Spanish Onion in a Seasoned Mayonnaise Dressing <br> v | 240 Cal/4 oz. serving oz. serving | v

$240 \mathrm{Cal} / 4 \mathrm{oz}$. 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

$80 \mathrm{Cal} / 3 \mathrm{oz}$. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce vg ew PF
$20 \mathrm{Cal} / 3 \mathrm{oz}$. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing v pF

Ranch Pasta Salad $\mathbf{v}$
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning ve EW PF
$90 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic vs
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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.

[^2]
## 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.

## FRESH GINGER \$23.59

Vegetable Spring Roll vg
Choice of Two (2) Dipping Sauces:
Sweet Soy Sauce v
Sweet \& Sour Sauce vg
Chili Garlic Sauce vg
Choice of Two (2) Bases: Jasmine Rice vg
Rice Noodles vg
Napa Cabbage Greens Mix vg Brown Rice vg ew
Choice of Two (2) Proteins:
Five Spice Gardien vg
Lemongrass Chicken
Nam Tok Pork
Ginger Garlic Shrimp
Choice of Two (2) Vegetables: Sweet Soy Green Beans vg PF Stir-Fry Vegetables vg Ew PF Steamed Fresh Broccoli vg PF Choice of One (1) Sauce:

Peanut Sauce vg
Thai Basil Red Curry Sauce vg
Sweet Chili Vinaigrette vg
Choice of Two (2) Toppings:
Herb Omelet
Fresh Jalapenos vg
Pickled Carrot \& Daikon vg pF
Crispy Shallots ve
Chopped Peanuts vg
Marinated Cucumber ve
Coconut Mango Rice Dessert v

## LAZY SUMMER BBC \$17.99

Old-Fashioned Coleslaw vew Cornbread Fiesta Muffins $\mathbf{v}$
Baked Beans
Macaroni and Cheese $\mathbf{v}$
BBQ Chicken
Sliced Brisket
Assorted Craveworthy Cookies v Gourmet Dessert Bars v
$150 \mathrm{Cal} / 3$ oz. serving 120 Cal each
$160 \mathrm{Cal} / 4.75 \mathrm{oz}$. serving $250 \mathrm{Cal} / 4$ oz. serving $380 \mathrm{Cal} / 6 \mathrm{oz}$. serving $340 \mathrm{Cal} / 5$ oz. serving

210-260 Cal each
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 ve Ew PF
$50 \mathrm{Cal} / 3.5$ 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
$660 \mathrm{Cal} / 12$ oz. serving
Choice of One (1) Dessert:
Apple Cobbler v
$350 \mathrm{Cal} / 4.75$ oz. serving
Apple Pie vg
Add on Cheddar Cheese Sauce $\mathbf{v}$
$60 \mathrm{Cal} / 1$ 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.

## TASTE OF SPAIN \$15.99

Mesclun Salad vg
$15 \mathrm{Cal} / 3$ oz. serving
Shallot Sherry Vinaigrette $\mathbf{v}$
Rosemary Sea Salt Flatbread $\mathbf{v}$
Spanish Rice vg
z. serving

Steamed Asparagus vg Ew PF
Cal/2.25 oz. serving

Paprika Chicken ew
Braised Pork
Lemon Cheesecake Bars v
$20 \mathrm{Cal} / 3$ oz. serving
$200 \mathrm{Cal} / 5$ oz. serving $360 \mathrm{CaI} / 3.5$ oz. serving $300 \mathrm{Cal} / 2.75$ oz. serving

## TASTY TEX MEX \$19.59

Tortilla Chips $\mathbf{v}$
$260 \mathrm{Cal} / 3$ oz. serving
Mexican Rice vg $130 \mathrm{Cal} / 3$ oz. serving
Charro Beans vgew pr
Sauteed Peppers and Onions vg
$80 \mathrm{Cal} / 3$ oz. serving
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
$680 \mathrm{Cal} / 5$ oz. serving
Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
$580 \mathrm{Cal} / 5$ oz. serving
Citrus Braised Pork with Tortillas,
Shredded Cheddar and Sour Cream
$580 \mathrm{Cal} / 3$ oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese $\mathbf{v}$
Choice of Two (2) Salsas:
Pico De Gallo ve
Salsa Verde ve
Salsa Roja vg
Cinnamon Crisps v
$10 \mathrm{Cal} / 1$ oz. serving
$5 \mathrm{Cal} / 1$ oz. serving
$20 \mathrm{Cal} / 1 \mathrm{oz}$. serving
20 Cal each

## 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.

## POWER LUNCH \$20.89

Grilled Flatbread $\mathbf{v}$
Seasonal Fresh Fruit Platter vg PF
Choice of Three (3) Salad Platters: Southwest Chicken with Greens,
Corn, Black Beans and Vegetables
tossed with a Hearty Grain Blend $\mathbf{e w}$
Chickpea Couscous with Shawarma
Beef, Tomato and Cucumber Herb Salad
and a touch of Spicy Harissa
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad ew

Chilled Lo Mein Noodles topped with
Grilled Chicken Breast and Veggies
in a Spicy Thai Lime Sriracha Dressing ew
110 Cal each
$35 \mathrm{Cal} / 2.25$ oz. serving

Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and
a Spicy Sweet Chili Vinaigrette Ew
Vegan Aquafaba Chocolate Mousse vg

## ALL-AMERICAN PICNIC \$15.99

| Traditional Potato Salad v | $240 \mathrm{Cal} / 4 \mathrm{oz}$. serving |
| :--- | ---: |
| Fresh Country Coleslaw v Ew | $170 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving |
| Home-Style Kettle Chips v | $190 \mathrm{Cal} / 1.25 \mathrm{oz}$. 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 | $0-10 \mathrm{Cal} / 1 \mathrm{oz}$. 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
$180 \mathrm{Cal} / 3.75$ oz. serving
Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg Fresh Herbed Vegetables vg Ew pF Grilled Lemon Rosemary Chicken $\mathbf{E w}$ Oreo Blondies v

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

[^3]
## 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
$50 \mathrm{Cal} / 3.5$ oz. serving
Classic Caesar Salad
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette $\mathbf{E w}$

Greek Salad with Crumbled Feta v
$180 \mathrm{Cal} / 3.75$ oz. serving
$110 \mathrm{Cal} / 3.25$ oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette vg Ew PF
$80 \mathrm{Cal} / 3$ oz. serving
Seasonal Fresh Fruit Salad vg PF

## BUFFET ENTREES

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

320 Cal each

## BUFFET SIDES

Pan Roasted Vegetables vpF
Chili-Garlic Green Beans Ew pF Garlic Roasted Broccoli vg ew pF Creamy Garlic Mashed Potatoes $\mathbf{v}$ Caramelized Onion Mashed Potatoes $\mathbf{v}$ Marinated Roasted Red Potatoes v Macaroni and Cheese $\mathbf{v}$

## BUFFET FINISHES

New York-Style Cheesecake
Dulce De Leche Brownie v
Spiced Carrot Cake v
Chocolate Cake v
Salted Caramel Thimble Cake v
Aquafaba Chocolate Mousse vg
$45 \mathrm{CaI} / 3$ oz. serving
$60 \mathrm{Cal} / 4$ oz. serving
40 Cal/1.76 oz. serving
$120 \mathrm{Cal} / 3.75$ oz. serving
$130 \mathrm{Cal} / 3.5$ oz. serving
$120 \mathrm{Cal} / 2.75$ oz. serving
$250 \mathrm{Cal} / 4$ oz. serving
$440 \mathrm{Cal} /$ slice
$350 \mathrm{Cal} /$ slice
$230 \mathrm{CaI} / 2.25 \mathrm{oz}$. serving
$340 \mathrm{Cal} /$ slice
140 Cal each
$240 \mathrm{CaI} / 2.75 \mathrm{oz}$. serving

[^4]
## 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
Beef Satay \$17.99
Chicken Quesadillas \$15.99
Chicken Satay \$15.99
Crab Cakes \$36.69
Duchesse Truffled Potato Bite v \$20.99
Mac n' Cheese Melts v \$16.99
Spanakopita v \$17.99
Jalapeno's Wrapped in Bacon Stuffed w/Cream Cheese \$18.99

80 Cal each 35 Cal each 50 Cal each 20 Cal each 35 Cal each 20 Cal each 80 Cal each 60 Cal each 80 Cal each

## RECEPTION HORS D'OEUVRES (COLD)

Black and White Petit Fours v \$17.99
Tenderloin and Bacon Jam Crostini \$21.79
Smoked Salmon Mousse Cucumber Round \$21.79
Traditional Tomato Bruschetta Crostini v \$18.19
Shrimp and Avocado Toast Points Ew \$21.79
Shrimp Cocktail Market Price

70 Cal each 130 Cal each 100 Cal each 50 Cal each 70 Cal each 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 $\mathbf{v}$

## FRESH GARDEN CRUDITES \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip v pF
$120 \mathrm{Cal} / 5 \mathrm{oz}$. serving
SEASONAL FRESH FRUIT PLATTER \$3.69 PER PERSON
Seasonal Fresh Fruit vg pF
$35 \mathrm{Cal} / 2.5 \mathrm{oz}$. serving

## ASSORTED MINI SANDWICHES \$60.99 SERVES 12

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches
280 Cal each Roast Beef and Cheddar Mini Sandwiches
Turkey and Swiss Mini Sandwiches
Mini Caprese Sandwiches v
HUMMUS WITH PITA CHIPS \$48.29 SERVES 12
Hummus with Pita Chips vew pF
$250 \mathrm{Cal} / 4.5 \mathrm{oz}$. 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.

## 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 $\mathbf{v}$ Hummus vg pF Baba Ghanoush vg pf Tabbouleh Salad vgew Marinated Olives vg pF Seasonal Vegetables vg Ew PF Falafel vg

## 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)

Choice of Two (2) Pastas:
Cavatappi Pasta ve
Penne Pasta vg
Fettuccine Pasta $\mathbf{v}$
Choice of Two (2) Sauces:
Marinara Sauce vg
Alfredo Sauce $\mathbf{v}$
Primavera Pesto Sauce
Choice of Four (4) Warmed Toppings:
Roasted Mushrooms ve Ew PF
Broccoli vg pF
Spinach vg
Onions ve
Tomatoes vg
Zucchini vg
Peas vg
Green Peppers vg
$130 \mathrm{Cal} / 2$ oz. serving
$320 \mathrm{Cal} / 2$ oz. serving $90 \mathrm{Cal} / 4$ oz. serving $140 \mathrm{Cal} / 3.25$ oz. serving $150 \mathrm{Cal} / 2.75 \mathrm{oz}$. serving
$70 \mathrm{Cal} / 3$ oz. serving 35 Cal each

## BEVERAGES \& DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Bottled Water \$2.29 Each
Assorted Sodas - Bottle \$2.69 Each
Regular Coffee $\$ 11.99$ Per Gallon
Hot Apple Cider \$15.99 Per Gallon
Hot Chocolate \$14.99 Per Gallon
Iced Tea \$11.29 Per Gallon
Lemonade $\$ 12.99$ Per Gallon
Assorted Fruit Juices \$15.99 Per Gallon
Iced Water \$1.59 Per Gallon
Peach Lemonade $\$ 20.89$ Per Gallon

## DESSERTS

v Bakery-fresh Brownies
\$9.99 Per Dozen
v Chocolate Chip Cookie Brownies \$10.99 Per Dozen
v Gourmet Dessert Bars
\$11.99 Per Dozen
v Chocolate Covered Strawberries \$19.99 Per Dozen

Frosted Buffalo Cookies \$9.99
40 Cal each
$250 \mathrm{Cal} / 3$ 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.


## 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


[^0]:    Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply

[^1]:    Additional premium box lunch options available upon request! Please contact your catering professional.

[^2]:    10 WT CATERING

[^3]:    *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.

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