

# 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.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$49.19

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 15 guests or more.

DELICIOUS DAWN	
Assorted Muffins <b>V</b>	380-550 Cal each
Assorted Scones <b>V</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars <b>V</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

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

PM PICK ME UP	
Chilled Spinach Dip with Tortilla Chips <b>V</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

## MEETING WRAP UP \$40.39

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 15 guests or more.

MORNING MINI	
Miniature Muffins <b>V</b>	80-120 Cal each
Miniature Danish <b>V</b>	140-170 Cal each
Miniature Scones <b>V</b>	100-110 Cal each
Yogurt Parfait Cups <b>V</b>	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes <b>V</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

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

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

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$32.09

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts ▼	240-500 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

### BOX LUNCH

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

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

### MID-DAY MUNCHIES

Tortilla Chips ▼	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja ▼	20 Cal/1 oz. serving
Salsa Verde ▼	5 Cal/1 oz. serving
Pico De Gallo ▼	5 Cal/1 oz. serving
Assorted Whole Fruit ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bottled Water	0 Cal each
Coffee & Hot Water with Assorted Teas	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 \$10.49

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

### QUICK START \$12.39

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

### NEW YORKER \$16.99

Bagels ▼	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
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam ▼ \$27.49 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam ▼ \$27.49 Per Dozen	380-550 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> \$4.09 Per Person	35 Cal/2.5 oz. serving
Granola Bars ▼ \$2.59 Each	130-250 Cal each
Greek Yogurt Cups ▼ \$3.49 Each	60-130 Cal each
Vegan Zucchini Breakfast Bread <b>VG PF</b> \$16.49 Serves 12	270 Cal/3 oz. serving

# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$14.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

### SOME LIKE IT HOT AND SPICY \$14.39

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Choice of Three (3) Flavorful Breakfast Sandwiches:	
Egg, Bacon, Lettuce, Tomato and Avocado Bagel	420 Cal each
Hot Honey Salami Bagel with Everything-Spiced Cream Cheese	460 Cal each
Nashville Chicken Biscuit	650 Cal each
Southwestern Breakfast Wrap with Just* Egg Scramble, Guacamole, Fajita Vegetables, Roasted Corn, Spinach, Corn Chips and Salsa in a Tortilla <b>VG PF</b>	
	400 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips <b>VG PF</b>	
	410 Cal each
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.99

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

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

\*All packages include necessary accompaniments and condiments.

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





# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### LOX AND BAGELS \$13.49 PER PERSON

Bagels ▼ 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

### TRADITIONAL SANDWICHES \$7.19 PER PERSON

- Choice of Two (2) Sunrise Breakfast Sandwiches:
- Egg and Cheese English Muffin ▼ 270 Cal each
  - Egg and Cheese Croissant 370 Cal each
  - Sausage, Egg and Cheese Biscuit 490 Cal each
  - Ham, Egg and Cheese Biscuit 450 Cal each
  - Bacon, Egg and Cheese Bagel 410 Cal each
  - Spicy Bacon, Egg, Potato and Cheese Burrito 600 Cal each
  - Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup ▼ PF 440 Cal each
  - Spicy Southern Chicken Biscuit with Maple Sriracha Syrup 560 Cal each
- Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel 370 Cal each
- Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

### REVITALIZING REFRESHERS \$7.19 PER PERSON

- Choice of Two (2) Refreshments:
- Golden Glow with Lemon, Honey, Ginger, Turmeric, Cider Vinegar and Water 90 Cal/8 oz. serving
  - Cranberry Citrus with Cranberry and OJ infused with Lemon and Honey 70 Cal/8 oz. serving
  - Mean and Green Juice with Carrot, Apple, Celery, Cucumber, Kale and Ginger 170 Cal/8 oz. serving
  - Mixed Berry Juice Apple, Strawberries, Blueberries, Lemon and Celery 190 Cal/8 oz. serving
  - Pineapple Kale Juice with Celery, Kale and Turmeric 170 Cal/8 oz. serving
  - Mango Honey Basil Sparkler 80 Cal/8 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 \$15.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>▼</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>▼</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) <b>▼</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>▼</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>▼</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Asian Chicken Salad \$19.39

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing <b>EW</b>	
	440 Cal/16.5 oz. serving
Bakery-Fresh Roll with Butter <b>▼</b>	160 Cal each
Fresh Fruit Cup <b>VG PF</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>▼</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Mojito Shrimp Salad \$19.39

Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish and Mojito Vinaigrette	
	310 Cal/11.75 oz. serving
Bakery-Fresh Roll with Butter <b>▼</b>	160 Cal each
Fresh Fruit Cup <b>VG PF</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>▼</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Sesame Tofu Garden Salad \$18.99

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette <b>▼</b>	
	330 Cal/13 oz. serving
Bakery-Fresh Roll with Butter <b>▼</b>	160 Cal each
Fresh Fruit Cup <b>VG PF</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>▼</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$15.29

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 <b>▼</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>▼</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$18.59

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 <b>VG</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>▼</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>▼</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Roast Beef and Cheddar Sandwich	430 Cal each
Mediterranean Tuna Salad Ciabatta with Roasted Bell Pepper, Cucumber-Caper Relish, Arugula and Basil	500 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese <b>▼ PF</b>	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 \$21.39

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 <b>VG</b>	0 Cal/1 oz. serving	
Individual Bags of Chips <b>V</b>	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each	
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each	
Choice of Two (2) Beverages:		
Lemonade	90 Cal/8 oz. serving	
Iced Tea	0 Cal/8 oz. serving	
Iced Water	0 Cal/8 oz. serving	

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	
	620 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	
	430 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens <b>EW PF</b>	
	490 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	
	680 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	
	480 Cal each
Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo	
	710 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto <b>V</b>	
	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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 Cal/4 oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Watermelon Dressed with Lemon and Olive Oil <b>VG EW PF</b>	100 Cal/2.6 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Tomato Corn Grain Salad <b>VG PF</b>	150 Cal/4.25 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning <b>VG EW PF</b>	90 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette <b>VG EW PF</b>	80 Cal/3.25 oz. serving

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# BUFFETS

## THEMED BUFFETS

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

### FRESH GINGER \$24.79

Vegetable Spring Roll <b>VG</b>	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1 oz. serving
Sweet & Sour Sauce <b>VG</b>	40 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	40 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice <b>VG</b>	130 Cal/4 oz. serving
Rice Noodles <b>VG</b>	210 Cal/4 oz. serving
Napa Cabbage Greens Mix <b>VG</b>	10 Cal/2 oz. serving
Brown Rice <b>VG EW</b>	110 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardien <b>VG</b>	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 <b>VG PF</b>	80 Cal/3 oz. serving
Stir-Fry Vegetables <b>VG EW PF</b>	45 Cal/4 oz. serving
Steamed Fresh Broccoli <b>VG PF</b>	20 Cal/4 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce <b>VG</b>	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce <b>VG</b>	50 Cal/1 oz. serving
Sweet Chili Vinaigrette <b>VG</b>	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos <b>VG</b>	0 Cal/.5 oz. serving
Pickled Carrot & Daikon <b>VG PF</b>	10 Cal/1 oz. serving
Crispy Shallots <b>VG</b>	20 Cal/.5 oz. serving
Chopped Peanuts <b>VG</b>	80 Cal/.5 oz. serving
Marinated Cucumber <b>VG</b>	10 Cal/1 oz. serving
Coconut Mango Rice Dessert <b>V</b>	220 Cal each

### SPRING FLING \$25.89

Choice of Two (2) Sides:	
Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad <b>V EW</b>	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad <b>VG EW PF</b>	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving
Roasted Red Potatoes <b>EW PF</b>	100 Cal/4 oz. serving
Asparagus Vegetable Sautee <b>VG</b>	60 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod <b>EW</b>	80 Cal/3 oz. serving
Crispy Tofu <b>EW</b>	340 Cal/5 oz. serving
Eggplant Meatball <b>VG EW PF</b>	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimichurri Mayonnaise	150 Cal/1 oz. serving
Green Chile Relish <b>V</b>	15 Cal/1 oz. serving
Chermoula Crema <b>VG</b>	40 Cal/1 oz. serving
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving
Peri Peri Sauce <b>V</b>	40 Cal/1 oz. serving
Brookie "Chocolate Chip Cookie Brownie" <b>VG</b>	280 Cal/2.75 oz serving

### O-MORI RAMEN BOWL \$24.79

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing <b>VG PF</b>	230 Cal/7.5 oz. serving
Choice of Two (2) Broths:	
Smokey Shoyu	60 Cal/12oz. serving
Curry Chicken	70 Cal/12oz. Serving
Mushroom Miso <b>VG</b>	40 Cal/12oz. Serving
Choice of One (1) Protein:	
Chashu Pulled Pork	280 Cal/3 oz. serving
Crispy Chicken Katsu	270 Cal/3.75 oz. serving
Soy Shitake <b>VG EW PF</b>	100 Cal/4 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion <b>VG</b>	30 Cal/0.5 oz. serving
Baby Bok Choy <b>VG EW PF</b>	0 Cal/1.5 oz. serving
Corn <b>VG</b>	30 Cal/2 oz. serving
Spinach <b>VG EW PF</b>	10 Cal/2 oz. serving
Soy Egg <b>V</b>	80 Cal each
Choice of Two (2) Garnishes:	
Scallion <b>VG</b>	0 Cal/0.5 oz. serving
Nori Square <b>VG</b>	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi <b>VG</b>	10 Cal/0.25 oz. serving
Toasted Sesame Seed <b>VG</b>	20 Cal/0.25.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.

### POWER BOOST BOWLS \$23.79

Choice of One (1) Grain:	
Lemon Herbed Farro <b>VG EW PF</b>	150 Cal/4 oz. serving
Quinoa and Lentils <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix <b>VG PF</b>	10 Cal/3 oz. serving
Romaine Arugula Mix <b>VG PF</b>	5 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg <b>V</b>	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli <b>VG EW PF</b>	45 Cal/3 oz. serving
Sliced Avocado <b>VG</b>	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower <b>VG EW PF</b>	35 Cal/2 oz. serving
Garbanzo Beans <b>VG</b>	40 Cal/3 oz. serving
Roasted Butternut Squash <b>VG EW PF</b>	80 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	110 Cal/3 oz. serving
Shredded Beets <b>VG</b>	30 Cal/2 oz. serving
Edamame <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing <b>V</b>	80 Cal/1 oz. serving
Pesto Vinaigrette <b>V</b>	140 Cal/1 oz. serving
Tahini Tzatziki Dressing <b>V</b>	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Pickled Red Onion <b>VG</b>	20 Cal/1 oz. serving
Toasted Walnuts <b>VG</b>	190 Cal/1 oz. serving
Shaved Parmesan <b>V</b>	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds <b>V</b>	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

### NORTH BY NORTHWEST \$22.79

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette <b>EW PF</b>	100 Cal/2 oz. serving
Bakery-Fresh Dinner Rolls with Butter <b>V</b>	160 Cal each
Potatoes au Gratin <b>V</b>	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts <b>VG EW PF</b>	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo <b>VG PF</b>	320 Cal each
Maple Dijon Salmon <b>EW</b>	270 Cal/3.25 oz. serving
Lemon Garlic Aioli <b>V</b>	190 Cal/1 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar <b>V</b>	320 Cal each

# BUFFETS

## THEMED BUFFETS

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

### LAZY SUMMER BBQ \$24.79

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

### YUCATAN BOWL \$22.69

Romaine Lettuce Salad <b>VG</b>	5 Cal/0.25 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of Three (93) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo <b>VG</b>	150 Cal/2 oz. serving
Guacamole <b>VG</b>	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Dulce De Leche Brownie <b>V</b>	220 Cal/2.25 oz. serving

### POWER LUNCH \$21.99

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

\*All packages include necessary accompaniments and condiments.  
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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

# BUFFETS

## CREATE YOUR OWN BUFFET

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

### BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Crudités with Tzatziki Sauce <b>V EW PF</b>	40 Cal/5 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Grilled Lemon Rosemary Chicken <b>EW</b> <b>\$23.79</b>	130 Cal/3 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans <b>\$23.79</b>	690 Cal/18 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa <b>EW</b> <b>\$24.09</b>	210 Cal/3.75 oz. serving
Bruschetta Tilapia <b>EW</b> <b>\$25.19</b>	180 Cal/5.5 oz. serving
Maple Dijon Salmon <b>EW</b> <b>\$25.19</b>	270 Cal/3.25 oz. serving
Roast Beef with Demi Glace <b>\$27.39</b>	260 Cal/6 oz. serving
Vegan Chorizo Stuffed Portobello Cap <b>VG PF</b> <b>\$23.19</b>	320 Cal each

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Tomato Caper Ratatouille <b>VG EW PF</b>	45 Cal/4.25 oz. serving
Balsamic Bacon Brussels <b>PF</b>	130 Cal/2.6 oz. serving
Smokey Sweet Potato Au Gratin <b>V</b>	140 Cal/4 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Savory Herbed Rice <b>V VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Cookies and Cream Thimble Cake <b>V</b>	140 Cal each
Aquafaba Chocolate Mousse <b>VG</b>	240 Cal/2.75 oz. serving
Glazed Strawberry Bars <b>VG</b>	380 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Dragonfruit Chia Mango Parfait <b>VG EW</b>	190 Cal each

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# RECEPTIONS

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Beef Empanadas	\$30.99	80 Cal each
Chicken Quesadillas	\$28.99	50 Cal each
Chicken Satay	\$28.99	20 Cal each
Coconut Shrimp	\$38.49	50 Cal each
Crab Cakes	\$38.69	35 Cal each
Spankopita Mushrooms	\$37.99	30 Cal each
Vegetable Spring Rolls	vg \$48.39	50 Cal each
Buffalo Cauliflower Wings	v \$23.29	25 Cal/2 oz. serving

### RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round	\$22.99	100 Cal each
Tuna Poke Crisp	ew \$22.99	80 Cal each
Mediterranean Antipasto Skewers	v \$39.59	60 Cal each
Shrimp and Coconut Ceviche	\$41.79	80 Cal/2 oz. serving
Chicken Cobb Tartine	\$22.99	180 Cal each
Middle Eastern Chickpea Toast Points	v ew \$19.19	70 Cal each

**UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?**

Contact your catering events specialist to discuss the proper amounts needed for a reception.





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### CLASSIC CHEESE TRAY \$6.19 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$4.09 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

### ANTIPASTO PLATTER \$8.29 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

### GRILLED VEGETABLES \$5.19 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

### FLATBREAD CRISPS \$6.59 PER PERSON

Flatbread Crisps Served with Hummus, Harissa and Tzatziki ▼

410 Cal/6.18 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 12 guests or more.

### MEZZE DELIGHT \$12.39

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

### SLIDE INTO HOME \$15.49

Choice of Three (3) Sliders:	
Grilled Veggie Sliders <b>VG EW PF</b>	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider <b>VG PF</b>	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

### SUNDAE FUNDAY \$7.79

Create Your own Delicious Sundae	
Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream <b>v</b>	110 Cal/4 oz. serving
Chocolate Ice Cream <b>v</b>	120 Cal/4 oz. serving
Strawberry Ice Cream <b>v</b>	130 Cal/4 oz. serving
Non Dairy Sorbet	Calories Vary
Choice of Two (2) Sauces:	
Caramel Sauce <b>v</b>	80 Cal/1 oz. serving
Chocolate Syrup <b>VG</b>	60 Cal/1 oz. serving
Raspberry Sauce <b>VG</b>	150 Cal/2 oz. serving
Crushed Pineapple <b>v</b>	30 Cal/2 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips <b>v</b>	140 Cal/1 oz. serving
Sliced Strawberries <b>VG</b>	10 Cal/1 oz. serving
Toasted Pecans <b>VG</b>	100 Cal/0.5 oz. serving
Toasted Coconut <b>VG</b>	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs <b>VG</b>	70 Cal/0.5 oz. serving
Sprinkles <b>VG</b>	30 Cal/0.5 oz. serving
Whipped Cream <b>v</b>	50 Cal/0.5 oz. serving

## BREAKS

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

### SNACK ATTACK \$8.39

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

### BREADS AND SPREADS \$6.79

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

### REV'D UP AND READY TO GO \$8.99

Chocolate Orange Power Poppers <b>VG</b>	120 Cal each
Fruit Skewers with Yogurt Honey Dip <b>v EW</b>	90 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip <b>v PF</b>	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola <b>v</b>	360 Cal/3 oz. serving





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.19 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$1.99 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.69 Each	110-170 Cal each
Sparkling Water	\$2.39 Each	0 Cal each
Cold Brew Coffee	\$31.09 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate	\$25.89 Per Gallon	160 Cal/8 oz. serving
Iced Water	\$1.69 Per Gallon	0 Cal/8 oz. serving
Blood Orange Lemonade	\$21.99 Per Gallon	120 Cal/8 oz. serving
Hibiscus Iced Tea	\$21.99 Per Gallon	80 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies	\$2.49 Per Person	210-260 Cal each
▼ Chocolate Chip Cookie Brownies	\$23.19 Per Dozen	280 Cal/2.6 oz. serving
Custom Artisan Cupcakes	\$28.49 Per Dozen	
Chocolate Cupcake with Fudge Icing	▼	480 Cal each
Vanilla Cupcake	▼	380 Cal each
Bananas Foster Cupcake	▼	180 Cal each
Devil's Food Cupcake	▼	380 Cal each
▼ Chocolate Covered Strawberries	\$28.49 Per Dozen	40 Cal each
▼ Vegan Peach-Banana Cake (Each)	\$24.99 Serves 8	300 Cal/slice

## ORDERING INFORMATION

### Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today

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

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