

Epicure Catering

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

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$41.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

DELICIOUS DAWN

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

POWER UP LUNCH

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

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$41.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

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

MID-DAY MUNCHIES

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

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
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.

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





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 20 guests or more. All appropriate condiments included.

QUICK START \$10.49

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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.39

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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$16.59

Bagels v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	120 Cal/3.25 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$24.99 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$24.99 Per Dozen	380-550 Cal each
Assorted Danish v \$24.99 Per Dozen	250-420 Cal each
Assorted Donuts v \$21.99 Per Dozen	240-500 Cal each
Hard-Boiled Eggs v \$1.59 Per Person	80 Cal each
Vegan Zucchini Breakfast Bread VG PF \$16.29 Serves 12	270 Cal/3 oz. serving

Breakfast

HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.19

Choice of Three (3) Breakfast Pastries:

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

AMERICAN BREAKFAST \$14.99

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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.99

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

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

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Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 20 guests or more.

BREAKFAST MEATS \$2.59 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

JUST FRENCH TOAST \$6.29 PER PERSON

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	70 Cal/1 oz. serving

BREAKFAST BURRITOS AND TACOS

\$6.99 PER PERSON

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

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

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

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Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 20 guests or more.

DELI EXPRESS \$14.59

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

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

PREMIUM BOX LUNCHES

Asian Chicken Salad \$19.99

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing EW	440 Cal/16.5 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

Salmon Caesar Salad \$18.99

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 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

Mediterranean Quinoa Salad \$18.99

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF	450 Cal/15 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 \$15.99

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

CLASSIC SANDWICH OPTIONS

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

Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread	460 Cal each
Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v PF	130 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 20 guests or more.

THE EXECUTIVE LUNCHEON \$21.49

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)

Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	600 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	90 Cal/3.5 oz. serving

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Buffets

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FRESH GINGER \$20.99

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 VG	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 VG	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 VG	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos VG	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 VG	10 Cal/1 oz. serving
Coconut Mango Rice Dessert V	220 Cal each

ALL-AMERICAN PICNIC \$17.59

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

TASTY TEX MEX \$20.99

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



Buffets

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NOODLE BAR BASICS \$20.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	70 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles VG	180 Cal/4 oz. serving
Fettuccine Noodles VG	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/0.5 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

HEARTLAND BUFFET \$20.99

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

Buffets

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BAKED POTATO BAR \$19.89

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

BASIC ITALIAN BUFFET \$19.89

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch **VG EW PF** 50 Cal/3.5 oz. serving

Garlic Breadsticks **V** 110 Cal each

Home-Style Lasagna with Parmesan Cheese 340 Cal/7.25 oz. serving

Choice of One (1) Vegetarian Lasagna:

Cauliflower Lasagna **V PF** 410 Cal/8.375 oz. serving

Vegetable Alfredo Lasagna **V** 470 Cal/11 oz. serving

Chocolate Dipped Biscotti **V** 190 Cal each

HARVEST BOUNTY \$20.99

Traditional Mixed Green Salad **VG EW PF** 50 Cal/3.5 oz. serving

Southern Biscuits with Butter **V** 190 Cal each

Buttermilk Mashed Potatoes **V** 120 Cal/3.75 oz. serving

Sautéed Dill Green Beans **VG EW PF** 30 Cal/3 oz. serving

Choice of One (1) Entrée:

Herb Roasted Turkey **EW** 170 Cal/3 oz. serving

Baked Ham 130 Cal/3 oz. serving

Apple Pie **VG** 410 Cal/slice

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Buffets

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$21.99	210 Cal/5.75 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$23.79	170 Cal/3 oz. serving
Maple Dijon Salmon EW \$25.19	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$23.99	340 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$23.99	200 Cal/3 oz. serving
Chickpea Tagine with Couscous VG EW \$20.99	270 Cal/10.265 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$20.99	320 Cal each

BUFFET SIDES

Roasted Root Vegetables VG EW PF	100 Cal/2.75 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 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
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Broccoli Mac and Cheese V	200 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
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
Red Velvet Thimble Cake V	90 Cal each
Aquafaba Chocolate Mousse VG	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.

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

Receptions

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Swedish Meatballs	\$25.89	110 Cal each
Chicken Empanadas	\$35.49	70 Cal each
Coconut Shrimp	\$35.49	50 Cal each
Boursin Mushroom Pinwheel	v \$30.49	70 Cal each
Crispy Asiago Asparagus	v \$32.49	50 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	v \$32.49	45 Cal each
Spanakopita	v \$32.99	60 Cal each
Vegetable Empanadas	v \$35.49	70 Cal each
Vegetable Samosas	vg \$35.49	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round	\$24.99	100 Cal each
Tuna Poke Crisp	ew \$24.99	80 Cal each
Mediterranean Antipasto Skewers	v \$36.69	60 Cal each
Roasted Butternut Tartine	v ew pf \$20.99	100 Cal each
Middle Eastern Chickpea Toast Points	v ew \$19.09	70 Cal each
Shrimp and Avocado Toast Points	ew \$22.99	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 20 guests or more.

FRESH GARDEN CRUDITÉS \$47.79 SERVES 12

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

SEASONAL FRESH FRUIT PLATTER \$45.59 SERVES 12

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

ANTIPASTO PLATTER \$72.49 SERVES 12

Antipasto Platter with Marinated Vegetables,
Italian Meats and Cheese 260 Cal/5 oz. serving

ASSORTED TEA SANDWICHES \$70.49 SERVES 12

An assortment of our most popular Tea Sandwiches

Chicken and Slaw	230 Cal each
Roast Beef and Brie	260 Cal each
Egg Salad V	290 Cal each
Mozzarella V	240 Cal each

FLATBREAD CRISPS \$39.49 SERVES 12

Flatbread Crisps served with Hummus, Harissa and
Tzatziki **V** 400 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 20 guests or more.

DIM SUM \$14.49

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

GROWN UP MAC AND CHEESE \$16.29

Chipotle Macaroni and Cheese v	480 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Roasted Mushrooms vg ew pf	90 Cal/3 oz. serving
Peas vg ew pf	70 Cal/3 oz. serving
Broccoli Bits vg ew pf	40 Cal/1.76 oz. serving
Scallions vg	0 Cal/0.25 oz. serving

LOADED COOKIE "NACHOS" \$7.79

Cookie Crisps (6 per person) v	60 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce v	80 Cal/1 oz. serving
Chocolate Syrup vg	60 Cal/1 oz. serving
Raspberry Sauce vg	70 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	140 Cal/1 oz. serving
Sliced Strawberries vg	10 Cal/1 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs vg	70 Cal/0.5 oz. serving
Rainbow Sprinkles vg	30 Cal/0.5 oz. serving
Whipped Topping v	30 Cal/1 oz. serving

BREAKS

All prices are per person and available for 20 guests or more.

CHOCALIC \$9.29

Mini Candy Bars (4 each) v	45-70 Cal each
Chunky Chocolate Craveworthy Cookies v	230 Cal each
Chocolate Dipped Pretzels v	120 Cal each
Chocolate Dipped Strawberries (2 each) v	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

ENERGY BREAK \$4.49

Granola Bars v	130-250 Cal each
Fruit Filled Bar v	130-250 Cal each
Breakfast Bar v	130-250 Cal each

SNACK ATTACK \$8.29

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

BREADS AND SPREADS \$6.99

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$1.99 Each	0-150 Cal each
Regular Coffee	\$20.69 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$20.69 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$21.29 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate	\$25.89 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$19.09 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$19.09 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$1.99 Per Gallon	0 Cal/8 oz. serving
Peach Lemonade	\$21.99 Per Gallon	120 Cal/8 oz. serving

DESSERTS

v Assorted Craveworthy Cookies		210-260 Cal each
\$14.99 Per Dozen		
v Gourmet Dessert Bars		300-360 Cal/2.75-3.25 oz. serving
\$17.99 Per Dozen		
Custom Artisan Cupcakes	\$27.89 Per Dozen	
Chocolate Cupcake with Fudge Icing	vg	480 Cal each
Vanilla Cupcake	v	380 Cal each
Bananas Foster Cupcake	v	180 Cal each
Devil's Food Cupcake	v	380 Cal each
v Chocolate Covered Strawberries		40 Cal each
\$26.39 Per Dozen		
vg Vegan Peach-Banana Cake (Each)		300 Cal/slice
\$22.79 Serves 8		

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

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today

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zieg-laura@aramark.com

<https://hornethospitality.campusdish.c>

Prices effective until 07/01/2024

Prices may be subject to change

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