



# **INSPIRED EXPERIENCES.**

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

THOUGHTFUL Our people are genuine, passionate, and **HOSPITALITY** 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** 

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

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VG VEGAN EW EAT WELL

V VEGETARIAN PF PLANT FORWARD



# **ALL-DAY PACKAGES**

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

# **ALL DAY DELICIOUS \$48.59**

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 <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
Bottled Water	0 Cal each
Umble Coffee	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
Bottled Water	0 Cal each
Umble Coffee	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
Bottled Water	0 Cal each
Umble Coffee	0 Cal/8 oz. serving

# **MEETING WRAP UP \$40.29**

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 <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
Bottled Water	O Cal each
Umble Coffee	O Cal/8 oz. serving

# THE ENERGIZER

Donut Holes <b>v</b>	45-90 Cal each
Ripe Bananas vg EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	O Cal each
Umble Coffee	0 Cal/8 oz. serving

### IT'S A WRAP

II 3 A WKAP	
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>v</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>v</b> g	20 Cal/1 oz. serving
Salsa Verde <b>v</b>	5 Cal/1 oz. serving
Pico De Gallo <b>v</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
Bottled Water	0 Cal each
Umble Coffee	0 Cal/8 oz. serving

# **ALL-DAY PACKAGES**

# **SIMPLE PLEASURES \$31.89**

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

# SIMPLE CONTINENTAL

Assorted Donuts v 240-500 Cal each
Assorted Bagels v 290-450 Cal each
Orange Juice 120 Cal/8 oz. serving
Bottled Water 0 Cal each
Umble Coffee 0 Cal/8 oz. serving

#### **BOX LUNCH**

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

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta 520 Cal each Ham and Swiss Sub 400 Cal each Turkey and Swiss Sandwich 520 Cal each Roasted Pepper and Mozzarella Ciabatta V EW PF 500 Cal each Individual Bag of Chips V 100-160 Cal each Assorted Craveworthy Cookies V 210-260 Cal each Bottled Water 0 Cal each

# **MID-DAY MUNCHIES**

260 Cal/3 oz. serving Tortilla Chips v Choice of Two (2) Salsas: Salsa Roja vo 20 Cal/1 oz. serving Salsa Verde vg 5 Cal/1 oz. serving 5 Cal/1 oz. serving Pico De Gallo vg Assorted Whole Fruit VG EW PF 45-100 Cal each Assorted Craveworthy Cookies v 210-260 Cal each **Bottled Water** O Cal each Umble Coffee 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 your 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.

### **BASIC BEGINNINGS \$8.79**

Choice of One (1) Breakfast Pastry:

Assorted Danish v

Assorted Muffins v

Assorted Scones v

Assorted Bagels v

Croissants v

Bottled Water

Umble Coffee

250-420 Cal each
400-440 Cal each
290-450 Cal each
290-450 Cal each
0 Cal each
0 Cal each

#### **QUICK START \$10.19**

Choice of Three (3) Breakfast Pastries:

Assorted Danish v 250-420 Cal each 380-550 Cal each Assorted Muffins v Assorted Scones V 400-440 Cal each Assorted Bagels v 290-450 Cal each Croissants v 370 Cal each Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Assorted Juice 110-170 Cal/8 oz. serving **Bottled Water** O Cal each Umble Coffee O Cal/8 oz. serving

#### EUROPEAN CONTINENTAL \$12.69

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Eig Cranh

Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg,

Red Grapes and Crostini 400 Cal/4.5 oz. serving

Croissants with Butter and Jam v 370 Cal each Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Assorted Juice 110-170 Cal/8 oz. serving Bottled Water 0 Cal each Umble Coffee 0 Cal/8 oz. serving

# À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam y \$24.69 Per Dozen

4.69 Per Dozen 290-450 Cal each

Assorted Muffins Served with Butter and Jam V
\$24.69 Per Dozen

24.69 Per Dozen 380-550 Cal each

Assorted Danish v \$24.69 Per Dozen 250-420 Cal each

Assorted Scones Served with Butter and Jam v

\$24.69 Per Dozen 400-440 Cal each

Seasonal Fresh Fruit Platter vg PF \$3.49 Per Person 35 Cal/2.5 oz. serving

Greek Yogurt Cups **v** \$2.59 Each 60-130 Cal each

# **BREAKFAST**

### **HOT BREAKFAST**

Umble Coffee

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

# **ULTIMATE BREAKFAST \$16.59**

Choice of Three (3) Breakfast Pastries:

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

O Cal/8 oz. serving

# **AMERICAN BREAKFAST \$15.09**

Choice of One (1) Breakfast Pastry:

Assorted Danish v 250-420 Cal each Assorted Muffins V 380-550 Cal each Assorted Scones v 400-440 Cal each Assorted Bagels v 290-450 Cal each Croissants v 370 Cal each Breakfast Potatoes v 120-140 Cal/3 oz. serving Crisp Bacon 60 Cal each Breakfast Sausage 120-180 Cal each Cage-Free Scrambled Eggs v 180 Cal/4 oz. serving **Bottled Water** O Cal each **Umble Coffee** O Cal/8 oz. serving

### **SOUTHERN SUNRISE \$13.99**

Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Cage-Free Scrambled Eggs V 180 Cal/4 oz. serving 110 Cal/1 oz. serving Shredded Cheddar Cheese v

Choice of One (1) Breakfast Meat:

Country Ham 60 Cal each Crisp Bacon 60 Cal each

Choice of One (1) Southern-Style Breakfast Entrée:

Biscuits and Gravv 570 Cal/7 oz. serving 950 Cal/10.5 oz. serving Spicy Chicken 'n Waffle **Bottled Water** O Cal each Umble Coffee O Cal/8 oz. serving

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

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# **BREAKFAST**

### **BREAKFAST ENHANCEMENTS**

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

### BELGIAN WAFFLES \$5.99 PER PERSON

Belgian Waffles v

90 Cal each

Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) vs

20 Cal/1 oz. serving

Whipped Cream v
Maple Syrup v

50 Cal/0.5 oz. serving 70 Cal/1 oz. serving

# **BISCUITS IN SAUSAGE GRAVY \$4.09 PER PERSON**

\$4.00

570 Cal/7 oz. serving

# **OMELET STATION \$11.49**

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

180 Cal/4 oz. serving Egg Whites v 40 Cal/4 oz. serving Shredded Cheddar Cheese V 110 Cal/1 oz. serving Crumbled Feta Cheese v 80 Cal/1 oz. serving Crumbled Bacon 60 Cal/0.5 oz. serving 40 Cal/1 oz. serving Diced Ham 30 Cal/1.5 oz. serving Mushrooms vg EW PF 10 Cal/1 oz. serving Tomatoes vg 10 Cal/0.5 oz. serving Onions vg Green Peppers vg 10 Cal/1 oz. serving Spinach vg 10 Cal/2 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 \$16.79**

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 110 Cal/1 oz. serving Cheese Tray (Cheddar and Swiss) v Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg 10 Cal/1 oz. serving Assorted Craveworthy Cookies v 210-260 Cal each

Lemonade 90 Cal/8 oz. serving Iced Tea O Cal/8 oz. serving Iced Water O Cal/8 oz. serving

### **PREMIUM BOX LUNCHES**

Choice of Two (2) Beverages:

#### Spicy Salmon and Arugula Wrap \$16.69

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap 740 Cal each Sweet Chili Cucumber Salad vg EW PF 20 Cal/3 oz. serving Individual Bag of Chips v 100-160 Cal each Bakery-Fresh Brownie **v** 250 Cal/2.25 oz. serving **Bottled Water** O Cal each

#### Asiago Roast Beef Focaccia \$16.69

Roast Beef, Asiago, Kale Spring Mix, Tomato and 620 Cal each Onion on Focaccia with Spicy Mayonnaise Grilled Vegetable Pasta Salad vg 120 Cal/3 oz. serving Individual Bag of Chips v 100-160 Cal each Bakery-Fresh Brownie V 250 Cal/2.25 oz. serving **Bottled Water** O Cal each

#### Asian Chicken Salad \$16.69

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** O Cal each

### **CLASSIC BOX LUNCH \$16.29**

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below) 130-790 Cal each Individual Bag of Chips v 100-160 Cal each 210-260 Cal each Assorted Craveworthy Cookies v **Bottled Water** O Cal each

### **CLASSIC SELECTIONS SANDWICH BUFFET \$19.59**

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 O Cal/1 oz. serving Individual Bags of Chips v 100-160 Cal each Choice of Three (3) Classic Sandwiches 130-790 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 0 Cal/8 oz. serving Iced Water 0 Cal/8 oz. serving

#### **CLASSIC SANDWICH OPTIONS**

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

Honey Mustard Ham and Swiss Ciabatta 540 Cal each Roast Beef and Cheddar Sandwich 430 Cal each Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each Chicken Caesar Wrap 630 Cal each

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v 430 Cal each

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

# **SANDWICHES & SALADS**

# **CLASSIC COLLECTIONS**

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

#### THE EXECUTIVE LUNCHEON \$21.29

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

Choice of Two (2) Side Salads (pg 10) Dill Pickle Slices <b>vg</b>	30-240 Cal each 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)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>v PF</b>	680 Cal each

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#### SIDE SALAD SELECTIONS

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

50 Cal/3.5 oz. serving
110 Cal/3.75 oz. serving
240 Cal/4 oz. serving
170 Cal/ <mark>3.</mark> 5 oz. serving
20 Cal/3 oz. serving
35 Cal/2.5 oz. serving
80 Cal/3 oz. serving
210 Cal/3 oz. serving
110 Cal/3 oz. serving
120 Cal/4 oz. serving

### THEMED BUFFETS

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

# **CAJUN COLLECTION \$20.99**

Cajun Coleslaw vg PF 60 Cal/1.75 oz. serving 120 Cal each Fiesta Cornbread v 130 Cal/4.5 oz. serving Red Beans and Rice V EW PF Okra with Corn and Bacon EW PF 100 Cal/3.5 oz. serving Choice of Two (2) Cajun-Themed Entrées:

Vegan Jambalaya VG EW PF 200 Cal/9.625 oz. serving Shrimp Etouffee 190 Cal/8.25 oz. serving Creole BBQ Chicken 380 Cal/6 oz. serving Bananas Foster Cupcakes v 180 Cal each

# **TAVOLINO BUFFET \$21.09**

Caesar Salad 170 Cal/2.7 oz. serving Garlic Breadsticks v 110 Cal each 340 Cal/7.7 oz. serving Eggplant Parmesan PF Rigatoni Marinara v 130 Cal/4.5 oz. serving 470 Cal/4.74 oz. serving Italian Sausage and Peppers Miniature Cheesecake Tarts v 170 Cal/1.75 oz. serving Add on Grilled Chicken Breast for an Additional Fee 160 Cal/3 oz. serving

# **TASTY TEX MEX \$20.79**

Tortilla Chips v 260 Cal/3 oz. serving Mexican Rice vo 130 Cal/3 oz. serving 80 Cal/3 oz. serving Charro Beans vg EW PF Sauteed Peppers and Onions vo 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,

580 Cal/5 oz. serving Shredded Cheddar and Sour Cream 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: 10 Cal/1 oz. serving Pico De Gallo vo Salsa Verde vg 5 Cal/1 oz. serving 20 Cal/1 oz. serving Salsa Roja vo Cinnamon Crisps v 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.

### **EAST ASIAN EATS \$21.39**

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

# **HEARTLAND BUFFET \$20.09**

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette

Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg Fresh Herbed Vegetables **VG EW PF** Grilled Lemon Rosemary Chicken EW Oreo Blondies v

180 Cal/3.75 oz. serving

160 Cal each 110 Cal/2.75 oz. serving 100 Cal/3.5 oz. serving 130 Cal/3 oz. serving 270 Cal/1.75 oz. serving

### THEMED BUFFETS

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

# **SOUP AND SALAD BUFFET \$20.09**

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

# LAZY SUMMER BBQ \$20.69

Old-Fashioned Coleslaw V EW	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 V	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 v	300-360 Cal/2.75-3.25 oz. serving

# **BAKED POTATO BAR \$20.09**

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

50 Cal/3.5 oz. serving

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

660 Cal/12 oz. serving

Choice of One (1) Dessert:

Apple Cobbler v Apple Pie **vg** 

350 Cal/4.75 oz. serving 410 Cal/slice

Add on Cheddar Cheese Sauce v 60 Cal/1 oz. serving

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### **CREATE YOUR OWN BUFFET**

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

320 Cal each

# **BUFFET STARTERS**

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta ${f v}$	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving
Add an Extra Buffet Starter? \$4.19	40-250 Cal each

# **BUFFET ENTREES**

Grilled Chicken Breast with Cider Marinade EW	
\$20.79	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW \$20.79	130 Cal/3 oz. serving
Roasted Turkey with Cranberry Relish \$22.89	200 Cal/3.5 oz. serving
Bruschetta Tilapia EW \$20.89	180 Cal/5.5 oz. serving
Maple Dijon Salmon <b>EW</b> \$23.59	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$24.09	290 Cal/7.65 oz. serving
Vegan Chorizo Stuffed Portobello Cap vg PF	

# **BUFFET SIDES**

Fresh Herbed Vegetables <b>vg EW PF</b>	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Broccoli Rabe <b>vg EW PF</b>	60 Cal/3.75 oz. serving
Herb-Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Quinoa and Wild Rice Blend <b>vg EW</b>	80 Cal/2.75 oz. serving
Macaroni and Cheese <b>v</b>	250 Cal/4 oz. serving
Add an Extra Buffet Side? \$4.19	40-350 Cal each

# **BUFFET FINISHES**

Apple Pie <b>v vg</b>	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Chocolate Cake <b>v</b>	340 Cal/slice
Assorted Craveworthy Cookies ${f v}$	210-260 Cal each
Add an Extra Buffet Finish? \$4.19	80-520 Cal each

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\$19.99

# **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 (COLD)

Tenderloin and Bacon Jam Crostini \$27.99	130 Cal each
Tuna Poke Crisp EW \$17.69	80 Cal each
Mediterranean Antipasto Skewers <b>v</b> \$35.99	60 Cal each
Traditional Tomato Bruschetta Crostini v \$14.69	50 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 SLICED CHEESE TRAY \$50.19 SERVES 12**

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

290 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$43.19 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip V PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$44.39 SERVES 12

Seasonal Fresh Fruit vg PF

35 Cal/2.5 oz. serving

### **HOUSE-MADE SPINACH DIP \$42.89 SERVES 12**

House-Made Spinach Dip served with Fresh Pita Chips **v** 

230 Cal/2.25 oz. serving

### **HUMMUS WITH PITA CHIPS \$45.59 SERVES 12**

Hummus with Pita Chips V EW PF

250 Cal/4.5 oz. serving

\*All packages include necessary accompaniments and condiments.

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

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.

# CHEF'S PASTA \$12.69

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:

90 Cal/2 oz. serving Cavatappi Pasta vg Penne Pasta vo 90 Cal/2.5 oz. serving Fettuccine Pasta v 120 Cal/2.75 oz. serving

Choice of Two (2) Sauces:

Marinara Sauce VG 100 Cal/2 oz. serving Alfredo Sauce v 120 Cal/2 oz. serving Primavera Pesto Sauce 160 Cal/4 oz. serving

Choice of Four (4) Warmed Toppings:

Roasted Mushrooms VG EW PF 90 Cal/3 oz. serving Broccoli vg PF 10 Cal/1 oz. serving 15 Cal/0.5 oz. serving Spinach vo Onions vg 10 Cal/0.5 oz. serving Tomatoes vg 5 Cal/1 oz. serving Zucchini vg 5 Cal/1 oz. serving 5 Cal/0.25 oz. serving Peas vg Green Peppers vg 10 Cal/1 oz. serving

### **SOFT PRETZEL BAR \$7.49**

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

# **SLIDE INTO HOME \$11.89**

Choice of Three (3) Sliders:	
Grilled Veggie Sliders VG EW PF	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

### **BREAKS**

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

### ENERGY BREAK \$7.99

Granola Bars <b>v</b>	130-250 Cal each
Fruit Filled Bar <b>v</b>	130-250 Cal each
Breakfast Bar <b>v</b>	130-250 Cal each

# THE HEALTHY ALTERNATIVE \$10.09

Apple vg EW PF	60 Cal each
Orange <b>vg Ew PF</b>	45 Cal each
Banana <b>vg EW PF</b>	100 Cal each
Pear <b>vg</b>	90 Cal each
Yogurt Cup <b>v</b>	80-150 Cal each
Trail Mix <b>v</b>	290 Cal each
Granola Bars <b>v</b>	130-250 Cal each

# **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

### SUGAR AND SPICE \$7.89

Sugar Craveworthy Cookies <b>v</b>	230 Cal each
Gummy Bears	400 Cal/4 oz. serving
Popcorn <b>v</b>	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	430 Cal/3.75 oz. serving



# **BEVERAGES & DESSERTS**

# **BEVERAGES**

Includes appropriate accompaniments

Bottled Water \$2.29 Each O Cal each

Assorted Sodas (Can) \$2.29 Each 0-150 Cal each

Regular Coffee \$24.69 Per Gallon O Cal/8 oz. serving

0 Cal/8 oz. serving Decaffeinated Coffee \$24.69 Per Gallon

Hot Chocolate \$22.39 Per Gallon 160 Cal/8 oz. serving

Iced Tea \$18.49 Per Gallon O Cal/8 oz. serving

Lemonade \$18.49 Per Gallon 90 Cal/8 oz. serving

Fruit Punch \$18.49 Per Gallon 5 Cal/8 oz. serving

Assorted Fruit Juices \$27.99 Per Gallon 120-130 Cal/8 oz. serving

Iced Water \$1.29 Per Gallon 0 Cal/8 oz. serving

### **DESSERTS**

v Assorted Craveworthy Cookies \$16.59 Per Dozen

210-260 Cal each

**v** Bakery-fresh Brownies \$18.49 Per Dozen

v Gourmet Dessert Bars \$19.29 Per Dozen

v Traditional Apple Pie (Each)

\$13.99 Serves 8

v New York Cheesecake (Each) \$29.09 Serves 8

250 Cal/2.25 oz. serving

300-360 Cal/2.75-3.25 oz. serving

410 Cal/slice

440 Cal/slice

### ORDERING INFORMATION

#### **Lead Time**

Notice of 3 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 VFGAN

EW FAT WELL

V VEGETARIAN

**PF** PLANT FORWARD

