

EVENT MENU

UCA CATERING





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.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

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 \$43.99

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 12 guests or more.

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

AM PERK UP	
Granola Bars v	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
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
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.39

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

MORNING MINI	
Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes v	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
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
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$29.29

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

SIMPLE CONTINENTAL

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

BOX LUNCH

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

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

MID-DAY MUNCHIES

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

*All packages include necessary accompaniments and condiments.

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

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.

MINI CONTINENTAL \$10.99

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$10.99

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$10.79

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

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

À LA CARTE BREAKFAST

Cinnamon Rolls v \$24.69 Per Dozen	350 Cal each
Assorted Donuts v \$19.09 Per Dozen	240-500 Cal each
Assorted Scones Served with Butter and Jam v \$26.09 Per Dozen	400-440 Cal each
Assorted Breakfast Breads v \$13.99 Serves 12	200-280 Cal each
Vegan Blueberry Banana Breakfast Bread VG PF \$13.99 Serves 12	250 Cal/3 oz. serving
Waffle Cone Yogart Parfaits \$5.09	280 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$12.89

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$13.89

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	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 V 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 Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$12.89

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
Bottled Water	0 Cal each
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

*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 ENHANCEMENTS

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

YOGURT PARFAIT BAR \$8.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey v	40 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

BREAKFAST BURRITOS AND TACOS \$4.79 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

BISCUITS IN SAUSAGE GRAVY \$3.59 PER PERSON

\$3.59	570 Cal/7 oz. serving
--------	-----------------------

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

*All packages include necessary accompaniments and condiments.

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

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.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$13.29

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

Blackened Chicken Ciabatta \$15.79	
Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta	410 Cal each
Spiced Sweet Potato Salad vg ew	120 Cal/4 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Peach BBQ Chicken Salad \$16.99	
Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	720 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Steakhouse Chop Salad \$16.29	
Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$13.29

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
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.59

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)	
Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 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

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 \$18.59

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)	
Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Roast Pork with Apple Slaw Sub EW	440 Cal each
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	620 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon", Lettuce, Tomato and Mayo VG EW PF	390 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
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Strawberry Melon Salad EW	40 Cal/3 oz. serving
Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving

*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

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.

O-MORI RAMEN BOWL \$23.59

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing VG PF	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 VG	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 VG EW PF	100 Cal/4 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion VG	30 Cal/0.5 oz. serving
Baby Bok Choy VG EW PF	0 Cal/1.5 oz. serving
Corn VG	30 Cal/2 oz. serving
Spinach VG EW PF	10 Cal/2 oz. serving
Soy Egg V	80 Cal each
Choice of Two (2) Garnishes:	
Scallion VG	0 Cal/0.5 oz. serving
Nori Square VG	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi VG	10 Cal/0.25 oz. serving
Toasted Sesame Seed VG	20 Cal/0.25.oz. serving

GLOBAL STREET TACOS \$20.59

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	200 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco VG EW PF	180 Cal each
Mango Chicken Taco EW	260 Cal each
Roasted Vegetable Taco VG EW PF	200 Cal each
Cinnamon Sugar Cookies V	250 Cal each

CAJUN COLLECTION \$14.99

Cajun Coleslaw VG PF	60 Cal/1.75 oz. serving
Fiesta Cornbread V	120 Cal each
Red Beans and Rice V EW PF	130 Cal/4.5 oz. serving
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



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 \$22.39

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

BAKED POTATO BAR \$18.99

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
Apple Cobbler V	350 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	60 Cal/1 oz. serving

BUFFETS

THEMED BUFFETS

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

NOODLE BAR BASICS \$19.29

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

SOUP AND SALAD BUFFET \$18.79

Garden Fresh Mixed Greens VG	15 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Roasted Chickpeas VG	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 V	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

BASIC ITALIAN BUFFET \$17.29

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

*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 VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Chipotle Pork Loin Topped with a Pineapple Salsa EW \$20.59	210 Cal/3.75 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$23.59	240 Cal/5 oz. serving
Autumn Potato Crusted Salmon \$21.79	200 Cal/4 oz. serving
Beef Tenderloin and Mushroom Ragout \$26.99	290 Cal/7.65 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$20.59	320 Cal each
Beef Tenderloin with Cilantro and Chimichurii \$26.99	500 Cal/6 oz. serving
Chicken Breast Rosemary Plum Sauce \$22.69	300 Cal/6 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.25 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Dragonfruit Chia Mango Parfait VG EW	190 Cal each

*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)

Bacon Wrapped Scallops	\$36.69	40 Cal each
Franks in a Blanket	\$22.29	40 Cal each
Chili-Lime Chicken Kabobs	\$28.29	40 Cal each
Chicken and Waffle with Spicy Syrup	\$24.99	45 Cal each
Brie, Pear & Almond Beggar's Purses	▼ \$29.99	90 Cal each
Crispy Asiago Asparagus	▼ \$32.79	50 Cal each
Duchesse Truffled Potato Bite	▼ \$32.59	20 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	▼ \$32.49	45 Cal each
Assorted Mini Quiche	\$21.99	70-100 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheel Skewer	\$32.69	90 Cal each
Mediterranean Antipasto Skewers	▼ \$31.69	60 Cal each
Shrimp and Coconut Ceviche	\$35.59	80 Cal/2 oz. serving
Salmon Tartine	\$20.79	130 Cal each
Charcuterie Cones	\$47.89	100 Cal each
4 ft. Charcuterie Grazing Runner	\$501.69	100 Cal/7 oz. serving

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.

FRESH GARDEN CRUDITÉS \$40.99 PER PERSON

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

CLASSIC SLICED CHEESE TRAY \$50.39 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini **V** 290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$40.29 SERVES 12

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

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$43.59 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips **V** 230 Cal/2.25 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.

SOFT PRETZEL BAR \$6.89

Hot Pretzels VG	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce V	120 Cal/1 oz. serving
Spicy Mustard Sauce VG	30 Cal/1 oz. serving
Yellow Mustard Sauce VG	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 V	70 Cal/1 oz. serving
Buffalo Blue Sauce V	30 Cal/1 oz. serving
Chocolate Sauce VG	60 Cal/1 oz. serving
Caramel Sauce V	80 Cal/1 oz. serving

LOADED TOTCHOS \$14.99

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles VG	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo VG	5 Cal/1 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Jalapeno Peppers VG	5 Cal/0.5 oz. serving
Scallions VG	10 Cal/2 oz. serving

TOP YOUR OWN POUND CAKE BAR \$11.79

Pound Cake Slices V	150 Cal each
Sugared Strawberries V	60 Cal/2 oz. serving
Apple-Brown Sugar Compote V	80 Cal/2 oz. serving
Cherry Compote VG	60 Cal/2 oz. serving
Fresh Blueberries VG	30 Cal/2 oz. serving
Chocolate Syrup VG	60 Cal/1 oz. serving
Whipped Cream V	50 Cal/0.5 oz. serving

LOW CARB STATIONS

Low Carb Protein Bars V	150 Cal each
Low Carb Protein Bites V	60 Cal/2 oz. serving
Low Carb Protein Smoothies V	80 Cal/2 oz. serving
Low Carb Protein Snacks V	60 Cal/2 oz. serving
Low Carb Protein Sides V	30 Cal/2 oz. serving
Low Carb Protein Soups V	60 Cal/1 oz. serving
Low Carb Protein Salads V	50 Cal/0.5 oz. serving

BREAKS

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

BREADS AND SPREADS \$4.79

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

SUGAR AND SPICE \$7.09

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

ORCHARD TREATS \$9.99

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can)	\$1.89 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.49 Each	110-170 Cal each
Regular Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$21.99 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$10.19 Per Gallon	0 Cal/8 oz. serving
Cold Brew Coffee	\$25.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea	\$18.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.99 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$1.89 Per Gallon	0 Cal/8 oz. serving
Sparkling White Grape Punch	\$24.99	80 Cal/8 oz. serving

DESSERTS

▼ Assorted Craveworthy Cookies		210-260 Cal each
\$15.99 Per Dozen		
▼ Chocolate Covered Strawberries		40 Cal each
\$24.99 Per Dozen		
▼ Multi-Layer Chocolate Cake (Each)		320 Cal/slice
\$18.99 Serves 8		
▼ New York Cheesecake (Each)		440 Cal/slice
\$27.99 Serves 8		
▼g Vegan Peach-Banana Cake (Each)		300 Cal/slice
\$19.99 Serves 8		

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

501.450.5298 / 501.361.7332
cox-cheryl@aramark.com
walls-cynthial@aramark.com
www.ucacatering.catertrax.com

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

© 2023 Aramark. All rights reserved. 
0031799_1