

under the oaks catering eventually menual

what we bring to the table

OUR PROMISE TO YOU

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

STAY TRUE TO THE WAY

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.

MARY THORNTON, FOUNDER & PRESIDENT, HARVEST TABLE CULINARY GROUP

what's inside

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QUALITY IS OUR COMMITMENT

our chefs go beyond technique + flavor development-they stay true to the Harvest Table culinary commitments from sourcing to preparation.



SIMPLE, CLEAN **AND HONEST**



INGREDIENTS WITH INTEGRITY



COMMITTED TO THE COMMUNITY



HAND MADE MAKES A DIFFERENCE



ROOTED IN HEALTH AND WELLNESS

DIETARY INFORMATION





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

WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.

Little Leaf Farm - Sid Wainer & Sons

Jansal Valley Farms - Plainville Farm





all-day packages

Choose one (1) of these three (3) packages to sustain you throughout the day.

ALL DAY DELICIOUS \$53.19

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person + available for 12 guests or more.

BREWED AWAKENINGS

assorted muffins 💔	400-510 Cal each
assorted scones 🖤	430-470 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
assorted juice	110-170 Cal each
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

EASY DOES IT

granola bars 💔	190 Cal each
assorted individual yogurt cups 💔	50-150 Cal each
iced tea	5 Cal/8 oz. serving
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

MOLTO BENE

tomato + cucumber couscous salad	120 Cal/3.75 oz. serving
orange fennel spinach salad 🗫	210 Cal/3.2 oz. serving
bakery-fresh rolls with butter��	160 Cal each
green beans gremolata®	70 Cal/3 oz. serving
three pepper cavatappi with pesto	310 Cal/7.5 oz. serving
grilled chicken with a lemon	
tarragon white wine sauce	200 Cal/5.75 oz. serving
new york cheesecake®	440 Cal/slice
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

FRESH FOCUS

230 Cal/2.25 oz. serving
70 Cal/3 oz. serving
250 Cal/2.25 oz. serving
0 Cal each
0 Cal/8 oz. serving

MEETING WRAP UP \$44.19

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

MORNING MINUTE

miniature muffins®	80-120 Cal each
miniature danish®	140-170 Cal each
miniature scones	110-120 Cal each
yogurt parfait cups®	370-400 Cal each
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

MORNING BITES

donut holes®	45-90 Cal each
bananas®	110 Cal each
iced tea	5 Cal/8 oz. serving
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

WRAP 'N TWIST

chicken caesar wrap	540 Cal each
pepper jack tuna wrap	590 Cal each
cran-apple turkey wrap	650 Cal each
grilled vegetable wrap 😵	620 Cal each
fresh seasonal sliced fruit®	40 Cal/2.5 oz. serving
select one (1) salad:	
traditional garden salad	50 Cal/3.5 oz. serving
grilled vegetable pasta salad 🕕 💎	130 Cal/3 oz. serving
individual bag of chips®	100-160 Cal each
assorted craveworthy cookies®	250-310 Cal each
bakery-fresh brownies®	250 Cal/2.25 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

DIPS + CHIPS

tortilla chips **	90 Cal/1 oz. serving
select two (2) salsas:	
salsa roja 🕕	20 Cal/1 oz. serving
salsa verde•	20 Cal/1 oz. serving
pico de gallo 🕕	10 Cal/1 oz. serving
assorted fruit	50-110 Cal each
assorted craveworthy cookies 💔	250-310 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

all-day packages

SIMPLE PLEASURES \$35.09

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

SWEET + SAVORY AM

assorted donuts # 190-490 Cal each assorted bagels ** 170-360 Cal each 120 Cal/8 oz. serving orange juice bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

BOX LUNCH

select one (1) sandwich: tuna salad ciabatta 540 Cal each ham + swiss sub 380 Cal each turkey + swiss sandwich 490 Cal each roasted pepper + mozzarella ciabatta 😵 530 Cal each individual bag of chips 100-160 Cal each assorted craveworthy cookies 250-310 Cal each bottled water O Cal each

DIPS + CHIPS

tortilla chips ** 90 Cal/1 oz. serving select two (2) salsas: salsa roja 20 Cal/1 oz. serving salsa verde 20 Cal/1 oz. serving pico de gallo® 10 Cal/1 oz. serving assorted fruit 50-110 Cal each 250-310 Cal each assorted craveworthy cookies O Cal each bottled water gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments





breakfast

CONTINENTAL BREAKFAST

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

DAILY GRIND \$10.29

select one (1) breakfast pastry: assorted danish@ 120-530 Cal each 400-510 Cal each assorted muffins assorted scones * 430-470 Cal each assorted bagels * 170-360 Cal each bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

TINY TREATS \$13.09

miniature muffins ** 80-120 Cal each miniature danish 140-170 Cal each miniature bagels 110-160 Cal each fresh seasonal sliced fruit® 40 Cal/2.5 oz. serving bottled water 0 Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

NEW YORK MINUTE \$18.09

smoked salmon platter with hard-boiled

bagels ** 170-360 Cal each

eggs, sliced tomato, cucumber, slivered red onion + cream cheese 120 Cal/3.25 oz. serving fresh seasonal sliced fruit 40 Cal/2.5 oz. serving assorted juice 110-170 Cal each bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

A LA CARTE BREAKFAST

assorted bagels♥ \$29.99 dz.	170-360 Cal each
assorted muffins♥ \$29.99 dz.	400-510 Cal each
assorted danish \$29.99 dz.	120-530 Cal each
assorted scones♥ \$19.99 dz.	430-470 Cal each
whole fruit● \$1.49 ea.	50-110 Cal each
assorted breakfast breads \$16.99 srv. 12	110-280 Cal each

^{*}All packages include necessary accompaniments and condiments

breakfast

HOT BREAKFAST

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

CHAMPION BREAKFAST \$18.49

select three (3) breakfast pastries: assorted danish 120-530 Cal each 400-510 Cal each assorted muffins ** assorted scones * 430-470 Cal each assorted bagels 170-360 Cal each fresh seasonal sliced fruit 40 Cal/2.5 oz. serving scrambled eggs ** 180 Cal/4 oz. serving breakfast potatoes♥ 130-150 Cal/3 oz. serving bacon 45 Cal each breakfast sausage 130-220 Cal each cheddar + onion frittata 270 Cal each pancakes ** 50 Cal each maple syrup ** 70 Cal/1 oz. serving assorted juices 110-170 Cal each O Cal each bottled water gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

CLASSIC BREAKFAST \$15.49

select one (1) breakfast pastry: assorted danish 120-530 Cal each assorted muffins ** 400-510 Cal each assorted scones * 430-470 Cal each assorted bagels ** 170-360 Cal each fresh seasonal sliced fruit 40 Cal/2.5 oz. serving breakfast potatoes ** 130-150 Cal/3 oz. serving 45 Cal each bacon breakfast sausage 130-220 Cal each scrambled eggs 80 180 Cal/4 oz. serving bottled water 0 Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

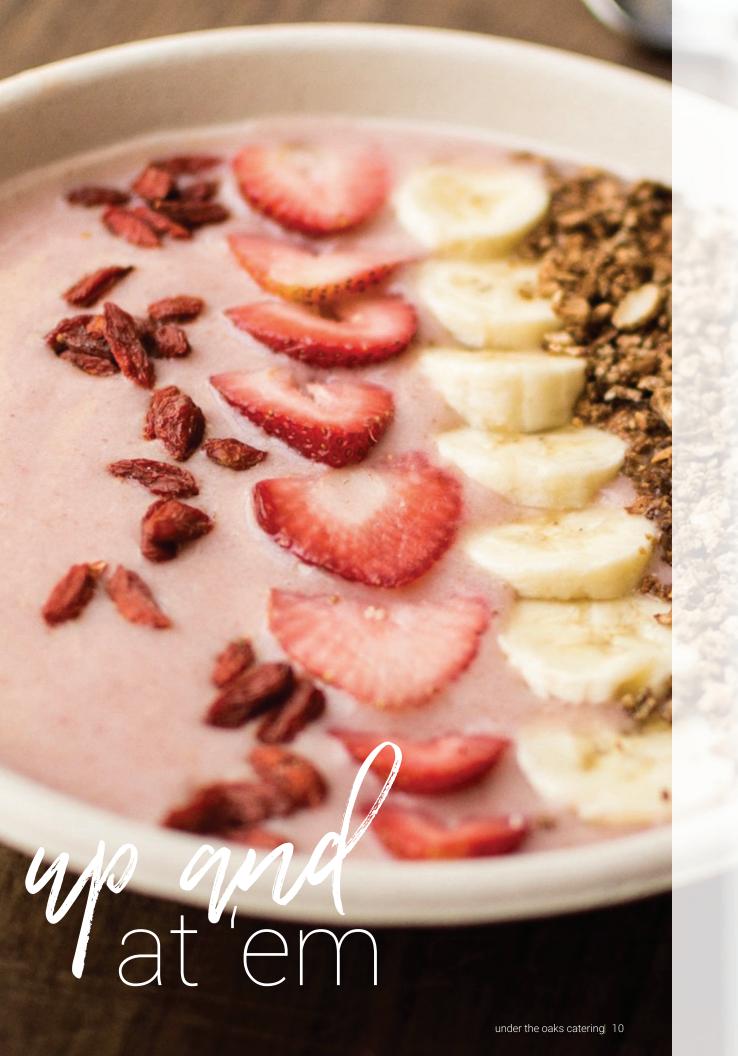
SIGNATURE BREAKFAST SANDWICH BUFFET \$15.99

	0 0
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
breakfast potatoes 💔	130-150 Cal/3 oz. serving
select two (2) signature breakfast sandwic	hes:
egg + cheese english muffin💔	260 Cal each
egg + cheese croissant 🖤	370 Cal each
sausage, egg + cheese biscuit	520 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	370 Cal each
spicy bacon, egg, potato + cheese burrit	o 590 Cal each
spicy veggie sausage biscuit 🖤	370 Cal each
spicy southern chicken biscuit	640 Cal each
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

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

^{*}All packages include necessary accompaniments and condiments





breakfast

ENHANCEMENTS

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

HOME-STYLE BISCUITS + GRAVY \$4.49

590 Cal/7 oz. serving

OMELET STATION \$13.59

Omelets cooked fresh to order with eggs or egg whites + choice of cheeses + toppings. Attendant required, additional fees will apply.

eggs 💔	180 Cal/4 oz. serving
egg whites **	80 Cal/4 oz. serving
shredded cheddar cheese 💔	120 Cal/1 oz. serving
crumbled feta cheese💔	80 Cal/1 oz. serving
crumbled bacon	90 Cal/0.5 oz. serving
diced ham	30 Cal/1 oz. serving
mushrooms	50 Cal/1.5 oz. serving
tomatoes •	10 Cal/2 oz. serving
onions	10 Cal/1 oz. serving
green peppers	10 Cal/1.5 oz. serving
spinach •	15 Cal/2 oz. serving

EUROPEAN BREAKFAST CHARCUTERE \$66.79

european breakfast charcuterie: platter of gruyere, blue cheese, genoa salami, genoa salami, prosciutto, orange marmalade, fig cranberry jam, whole grain mustard, hard-boiled egg, red grapes and crostini

400 Cal/4.5 oz. serving

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

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sandwiches & salads SANDWICH BUFFETS

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

DELI BAR \$15.99

select two (2) side salads	25-330 Cal each
individual bags of chips **	100-160 Cal each
assorted baked breads + rolls **	110-160 Cal each
deli platter (turkey, roast beef, ham + tuna)	25-80 Cal/1 oz. serving
cheese tray (cheddar + swiss)	110 Cal/1 oz. serving
relish tray (lettuce, tomato,	
onion, pickles + pepperoncini)	20 Cal/1 oz. serving
assorted craveworthy cookies **	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE GRAD BOX LUNCHES

chicken, blue cheese + pear salad \$17.99 grilled lemon chicken on a salad of pear, blue cheese, walnuts, crisp greens + dijon vinaigrette 620 Cal each bakery-fresh roll with butter 160 Cal each fresh fruit cup 40 Cal/2.5 oz. serving assorted whole fruit • 50-110 Cal each lemon cheesecake bar 300 Cal/2.75 oz. serving bottled water O Cal each

harvest chicken salad \$17.99

grilled chicken, fresh baby arugula, roasted red potato, cauliflower + pumpkin seeds tossed in a kale pesto vinaigrette 640 Cal each bakery-fresh roll with butter ** 160 Cal each fresh fruit cup 40 Cal/2.5 oz. serving assorted whole fruit • 50-110 Cal each lemon cheesecake bar 300 Cal/2.75 oz. serving bottled water O Cal each

salmon caesar salad \$17.99

caesar salad with grilled salmon, shredded 590 Cal each parmesan cheese + seasoned croutons bakery-fresh roll with butter ** 160 Cal each fresh fruit cup 40 Cal/2.5 oz. serving assorted whole fruit • 50-110 Cal each lemon cheesecake bar♥ 300 Cal/2.75 oz. serving hottled water O Cal each

THE UNDERGRAD BOX LUNCH \$13.99

Please limit selection to 3.

undergrad sandwich	140-750 Cal each
individual bag of chips	100-160 Cal each
assorted whole fruit •	50-110 Cal each
assorted craveworthy cookies	250-310 Cal each
bottled water	0 Cal each

THE UNDERGRAD LUNCHEON \$18.39

Choice of three (3) undergrad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads	25-330 Cal each
dill pickle slices •	0 Cal/1 oz. serving
individual bags of chips®	100-160 Cal each
select three (3) undergrad sandwiches	140-750 Cal each
assorted craveworthy cookies	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE UNDERGRAD SANDWICH OPTIONS

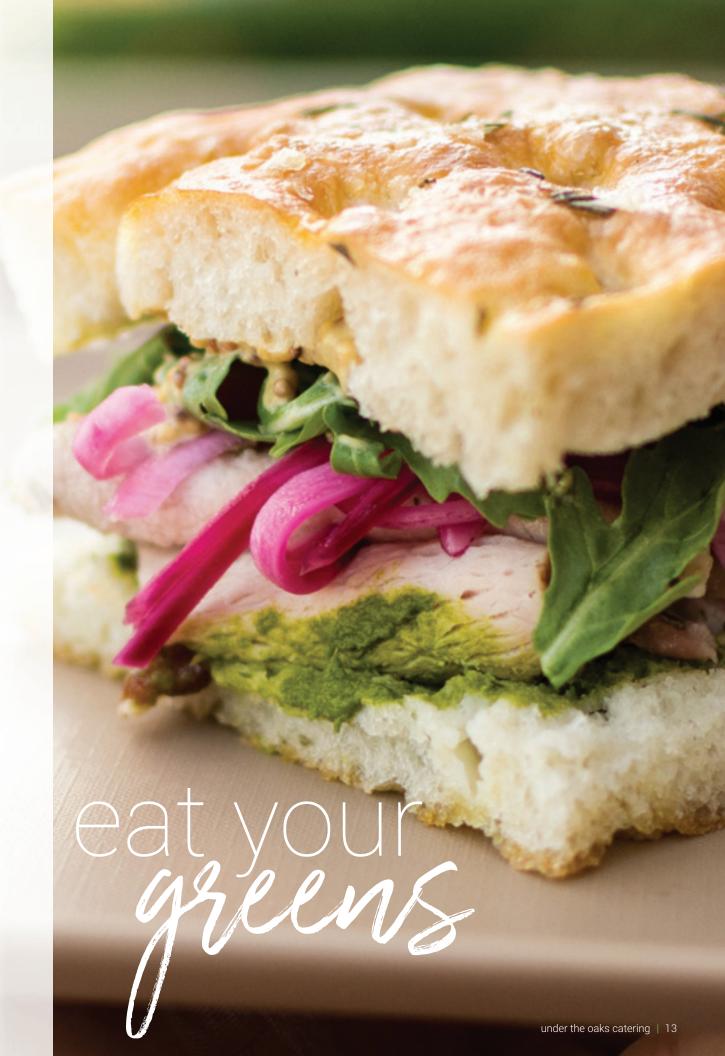
(Available sandwich choices for the undergrad box lunch + the undergrad luncheon)

roast beef with tarragon horseradish spread on wheatberry bread	450 Cal each
deli sliced turkey + swiss on hearty wheat bread	490 Cal each
turkey breast with mesclun greens + sage cream cheese on ciabatta bread	420 Cal each
grilled chicken club with bacon + swiss on toasted wheat bread	750 Cal each
grilled vegetable ciabatta: grilled vegetables, spicy hummus, lettuce & feta cheese ❖	270 Cal each

*All packages include necessary accompaniments and condiments

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

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sandwiches & salads **SANDWICH BUFFETS**

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

THE GRAD LUNCHEON \$20.99

Choice of three (3) grad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads	25-330 Cal each
dill pickle slices	0 Cal/1 oz. serving
individual bags of chips 🖤	100-160 Cal each
select three (3) grad luncheon sandwiches	370-760 Cal each
assorted craveworthy cookies 😵	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE GRAD SANDWICH OPTIONS

(Available sandwich choices for the grad luncheon buffet)

ham + brie with fresh pear, spinach + caramelized onions on wheatberry bread	700 Cal each
roast pork with apple slaw sub	410 Cal each
southwest smoked turkey ciabatta with fresh spinach + chipotle mayo	500 Cal each
roast beef + fontina sub	650 Cal each
chicken teriyaki ciabatta with pineapple salsa on a ciabatta	510 Cal each
grilled herbed chicken + asiago with garlic mayonnaise sub	490 Cal each
gourmet turkey sandwich with baby arugula + creamy brie+ cranberry-fig jam	430 Cal each

SIDE SALAD SELECTIONS

(Included with deli bar, the undergrad + the grad luncheon buffet)

traditional garden salad with a balsamic vinaigrette dressing ®	50 Cal/3.5 oz. serving
baby spinach salad with bacon, egg, mushroom + tomato	60 Cal/2.15 oz. serving
apple bacon coleslaw	140 Cal/3.25 oz. serving
fresh fruit salad	40 Cal/2.5 oz. serving
strawberry melon salad	40 Cal/3 oz. serving
grilled vegetable pasta salad with a balsamic dressing •	130 Cal/3 oz. serving
roasted vegetable pasta salad	210 Cal/3.75 oz. serving
tomato corn grain salad	140 Cal/4.25 oz. serving
chickpea salad with fresh cucumbers, red onions, green + red peppers, celery + garlic with a hot pepper sauce + lemon seasoning •	130 Cal/3.5 oz. serving
moroccan carrot salad with mint	120 Cal/3.6 oz. serving

^{*}All packages include necessary accompaniments and condiments

THEMED BUFFETS

All prices are per person + available for 12 guests or more. Includes choice of beverages.

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET

greek chickpea salad 70 Cal/3.25 oz. serving vegetable platter ** 120 Cal/5 oz. serving roasted red pepper hummus. 140 Cal/4 oz. serving greek pita with feta cheese + a red wine vinaigrette ** 160 Cal each beef kofta pita with tzatziki + hummus 370 Cal each iced lemon craveworthy cookies 270 Cal each select two (2) beverages: lemonade 90 Cal/8 oz. serving 5 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

SMOKIN' SLIDERS \$21.99

iced tea

iced water

fresh country coleslaw 170 Cal/3.5 oz. serving vegetarian baked beans 160 Cal/4 oz. serving 90 Cal/3 oz. serving collard greens macaroni + cheese 260 Cal/4 oz. serving hush puppies ** 70 Cal each select two (2) pulled meats: pulled bbg chicken 190 Cal/3 oz. serving cilantro-lime pulled chicken 180 Cal/3 oz. serving pulled bbg pork 290 Cal/3 oz. serving anise herbed pulled pork 220 Cal/3 oz. serving slider buns ** 80 Cal each assorted craveworthy cookies 250-310 Cal each bakery-fresh brownies ** 250 Cal/2.25 oz. serving select two (2) beverages: lemonade 90 Cal/8 oz. serving

SKY HIGH POTATOES \$19.99

classic garden salad 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 + sour cream 660 Cal/12 oz. serving select one (1) dessert:: apple cobbler * 350 Cal/4.75 oz. serving 410 Cal/slice apple pie select two (2) beverages: lemonade 90 Cal/8 oz. serving 5 Cal/8 oz. serving iced tea iced water 0 Cal/8 oz. serving add on cheddar cheese sauce 60 Cal/1 oz. serving

5 Cal/8 oz. serving

0 Cal/8 oz. serving

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THEMED BUFFETS

All prices are per person + available for 12 guests or more. Includes choice of beverages.

TUSCAN TABLETOP \$19.99

italian house salad® garlic breadsticks®	50 Cal/3.5 oz. serving 110 Cal each
home-style lasagna with parmesan cheese	330 Cal/7.25 oz. serving
select one (1) vegetarian lasagna: cauliflower lasagna vegetable alfredo lasagna chocolate dipped biscotti	430 Cal/8.375 oz. serving 460 Cal/11 oz. serving 190 Cal each
select two (2) beverages: lemonade iced tea iced water	90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving

iced tea iced water	5 Cal/8 oz. serving 0 Cal/8 oz. serving
RIO GRAND GRILLIN' \$21.99	
tortilla chips®	90 Cal/1 oz. serving
mexican rice•	130 Cal/3 oz. serving
charro beans 💔	90 Cal/3 oz. serving
select one (1) entrée: beef fajitas with tortillas,	
shredded cheddar + sour cream	590 Cal/5 oz. serving
chicken fajitas with tortillas,	
shredded cheddar + sour cream	580 Cal/5 oz. serving
select two (2) salsas:	
pico de gallo●	10 Cal/1 oz. serving
salsa verde•	10 Cal/1 oz. serving
salsa roja•	20 Cal/1 oz. serving
cinnamon crisps®	20 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving

CARIBBEAN BREEZE \$18.09

spicy mango salad •	80 Cal/2.37 oz. serving
caribbean coconut rice and red beans	140 Cal/2.65 oz. serving
vegan jamaican "meat" pie 🕕	550 Cal each
jerk chicken: baked chicken leg quarter coated with jerk seasoning	220 Cal each
classic flan ♥ select two (2) beverages:	450 Cal each
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at wallace-jessica@harvesttableculinary.c / 336.758.3340 or 336.769.6446 to explore more options + personalize your buffet to fit your event.

iced water

0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments

THEMED BUFFETS

All prices are per person + available for 12 guests or more. Includes choice of beverages.

WOK 'N ROLLS \$22.99

peanut lime ramen noodles®	200 Cal/3 oz. serving
egg rolls	190 Cal each
select two (2) dipping sauces:	
sweet soy sauce®	50 Cal/1 oz. serving
sweet + sour sauce **	40 Cal/ 1 oz. serving
chili garlic sauce 💔	45 Cal/1 oz. serving
steamed brown rice	210 Cal/5.5 oz. serving
general tso's chicken	370 Cal/8 oz. serving
teriyaki salmon with lemon green beans	100 Cal/3 oz. serving
fortune cookies®	30 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

LOW COUNTRY FUSION \$26.09

hoppin' john: black-eyed peas with 160 Cal/4 oz. serving bacon braised collard greens hushpuppies fried green tomato 20 Cal/1 oz. serving cajun mayonnaise 💔 black eyed peas • 90 Cal/4.15 oz. serving bbg shrimp over cajun spiced grits 920 Cal/12 oz. serving coconut cupcake with coconut cream cheese icing select two (2) beverages: lemonade 90 Cal/8 oz. serving iced tea 5 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

70 Cal each

50 Cal each

350 Cal each

^{*}All packages include necessary accompaniments and condiments





CUSTOMIZE YOUR EXPERIENCE

Customize your own buffet: select (1) starter, (1) entrée, (2) sides + (1) dessert. Served with assorted rolls + butter + choice of beverages.

BUFFET STARTERS

seasonal garden salad with balsamic vinaigrette®	50 Cal/3.5 oz. serving
classic caesar salad	160 Cal/2.7 oz. serving
antipasto salad	130 Cal/3 oz. serving
italian green salad with penne + prosciutto	110 Cal/3.25 oz. serving
autumn vegetable salad with red wine vinaigrette®	80 Cal/3 oz. serving
crudités with tzatziki sauce®	40 Cal/5 oz. serving

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BUFFET ENTRÉES	
grilled chicken breast with cider marinade \$22.99	120 Cal/3 oz. serving
lemon artichoke chicken breast \$23.99	200 Cal/5.75 oz. serving
honey mustard pork loin \$22.99	220 Cal/4 oz. serving
grilled salmon in a moroccan herb sauce \$27.59	120 Cal/2.75 oz. serving
pesto flank steak \$24.99	250 Cal/3 oz. serving
eggplant lasagna® \$19.99	250 Cal/7.25 oz. serving
vegan chorizo stuffed portobello cap \$19.99	320 Cal each

BUFFET SIDES

pan roasted vegetables®	45 Cal/3 oz. serving
zucchini, tomato + squash blend 🐶	40 Cal/3.5 oz. serving
fresh herbed vegetables •	100 Cal/3.5 oz. serving
tomato caper ratatouille •	45 Cal/4.25 oz. serving
buttermilk mashed potatoes 🔫	120 Cal/3.75 oz. serving
savory herbed rice®	140 Cal/4 oz. serving
balsamic bacon brussels	130 Cal/2.6 oz. serving

BUFFET FINISHES

bread pudding with caramel apple sauce®	370 Cal/6.75 oz. serving
cherry cheesecake tarts 💔	170 Cal/1.75 oz. serving
new york-style cheesecake®	440 Cal/slice
chocolate cake*	270 Cal/slice
assorted craveworthy cookies®	250-310 Cal each
brownies®	250 Cal/2.25 oz. serving

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receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

bacon wrapped scallops \$39.99	20 Cal each
italian meatballs \$24.99	100 Cal each
boneless bbq wings \$29.99	160 Cal each
crab cakes \$42.19	30 Cal each
mac n' cheese melts ♥ \$18.99	80 Cal each
parmesan artichoke hearts \$\vartheta\$ \$35.99	50 Cal each
sesame chicken \$29.99	40 Cal each
vegetable empanadas 💔 \$41.49	80 Cal each

RECEPTION HORS D'OEUVRES (COLD)

gazpacho shooter \$24.79	30 Cal/2 oz. serving
middle eastern chickpea toast points 🐶 \$20.89	70 Cal each
shrimp cocktail market price	70 Cal each
pimento cheese and bacon toast points \$20.89	110 Cal each
traditional tomato bruschetta crostini \$20.89	50 Cal each
smoked salmon mousse cucumber round \$25.	.09 100 Cal each

RECEPTION PLATTERS + DIPS

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

FRESH GARDEN CRUDITÉS \$4.99 pp.

fresh garden crudités with ranch dill	
din (*)	120 Cal/5 oz. serving

FRESH SEASONAL FRUIT \$4.29 pp.

	fresh seasonal fruit trav	40 Cal/2.5 oz.	serving
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ANTIPASTO PLATTER \$9.09 pp.

antipasto platter with marinated	
vegetables, italian meats + cheese	250 Cal/5 oz. serving

ASSORTED TEA SANDWICHES \$8.99 pp.

chicken + slaw	210 Cal each
roast beef + brie	240 Cal each
egg salad 💔	290 Cal each
mozzarella	250 Cal each

HOUSE-MADE SPINACH DIP \$4.99 pp.

nouse-made spinach dip served with	
fresh pita chips₩	230 Cal/2.25 oz. serving

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

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

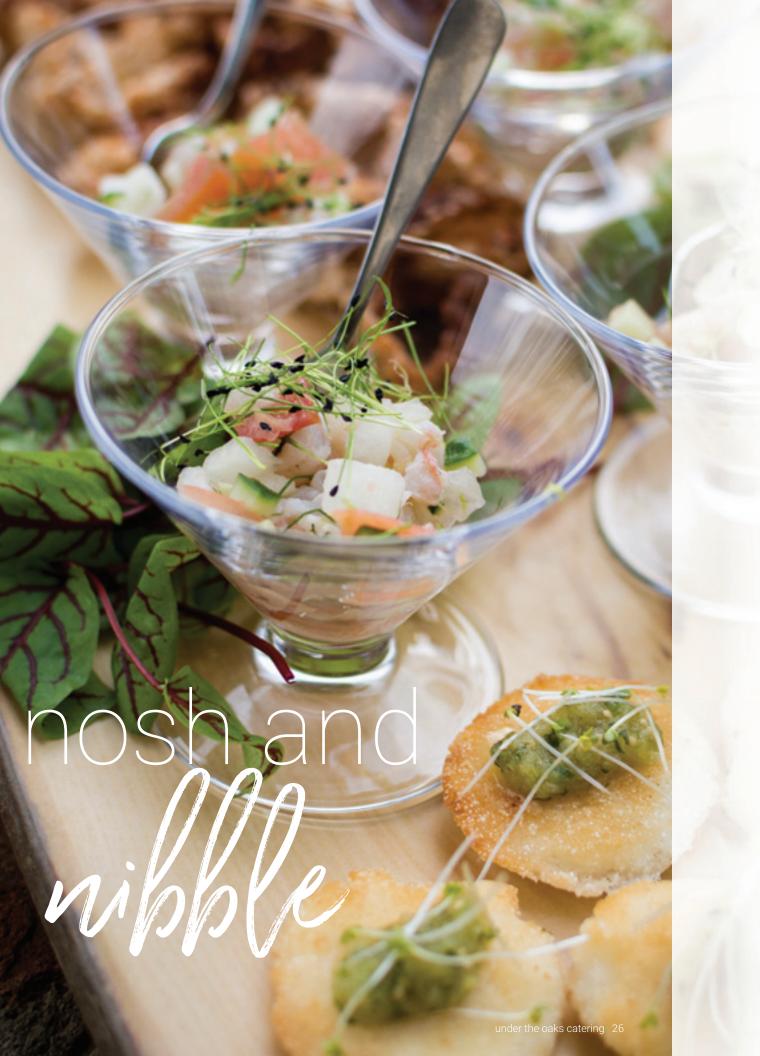
MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that include local and sustainable selections that accommodate your culinary preferences and budget. Please contact our Catering Office at (336) 758-5610 to arrange a personal consultation.

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receptions

RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person + available for 12 quests or more.

TAILGATE TREATS \$21.49

chilled spinach dip served	
with pita chips 🕪	230 Cal/2.25 oz. serving
mini cheesesteaks	170 Cal each
buffalo chicken tenders served	
with blue cheese dip	680 Cal/6.75 oz. serving
assorted craveworthy cookies 🗣	250-310 Cal each
gourmet dessert bars 💔	300-370 Cal/2.75-3.25 oz. serving

LOADED COOKIE "NACHOS" \$8.39

cookie crisps 🐨	60 Cal each
choice of two (2) sauces:	
caramel sauce 💔	80 Cal/1 oz. serving
chocolate sauce 🕕	60 Cal/1 oz. serving
raspberry sauce 🕕	70 Cal/1 oz. serving
choice of three (3) toppings:	
chocolate chips 💖	140 Cal/1 oz. serving
sliced strawberries 🕕	10 Cal/1 oz. serving
toasted pecans 🕕	100 Cal/0.5 oz. serving
toasted coconut 🖲	80 Cal/0.5 oz. serving
mini marshmallows	90 Cal/1 oz. serving
oreo® cookie crumbs 🕕	70 Cal/0.5 oz. serving
rainbow sprinkles 🕕	30 Cal/0.5 oz. serving
whipped topping 😵	30 Cal/1 oz. serving

GOURMET POPCORN BAR \$6.19

choice of three (3) popcorn varieties:	
classic popcorn 📵	110 Cal/1.25 oz. serving
parmesan garlic popcorn 💔	110 Cal/1.25 oz. serving
ranch popcorn 🕕	110 Cal/1.25 oz. serving
bbq popcorn	110 Cal/1.25 oz. serving
southwest popcorn 🖲	120 Cal/1.25 oz. serving

BREAKS

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

CHOC-O-LOTS! \$10.19

miniature chocolate bars 😵	45-70 Cal each
chunky chocolate craveworthy cookies 😗	280 Cal each
chilled chocolate milk	160 Cal each
chocolate dipped pretzels®	110 Cal each
chocolate dipped strawberries®	40 Cal each

SMART 'N HEALTHY \$11.29

60 Cal each
50 Cal each
110 Cal each
100 Cal each
50-150 Cal each
290 Cal each
190 Cal each

SPREADS + BREADS \$5.99

190 Cal/2 oz. serving
140 Cal/2 oz. serving
40 Cal each
90 Cal/2 oz. serving
90 Cal/2 oz. serving
200 Cal/2 oz. serving
260 Cal/2 oz. serving
80 Cal/2 oz. serving
140 Cal/2 oz. serving
40 Cal/2.5 oz. serving

FOREVER YOUNG \$7.89

marshmallow cereal bars®	210 Cal each
gold fish crackers **	260 Cal/2 oz. serving
milk®	120 Cal each
chocolate syrup	70 Cal/1 oz. serving
strawberry syrup	70 Cal/1 oz. serving

^{*}All packages include necessary accompaniments and condiments

sips & sweets

BEVERAGES

regular coffee, decaf + hot water with assorted tea bags \$4.59 pp. 0 Cal/8 oz. serving assorted canned sodas \$2.29 ea. 0-150 Cal each assorted individual fruit juices \$2.89 ea. 110-170 Cal each sparkling water \$3.99 ea. O Cal each hot apple cider \$28.69 per gallon 160 Cal/8 oz. serving iced tea \$22.99 per gallon 5 Cal/8 oz. serving lemonade \$22.99 per gallon 90 Cal/8 oz. serving bottled water \$2.49 O Cal each cucumber lime spritzer (per gallon) \$23.79 50 Cal/8 oz. serving hibiscus lemonade \$23.99 120 Cal/8 oz. serving

DESSERTS

assorted craveworthy cookies \$18.99 dz. 250-310 Cal each

bakery-fresh brownies ** \$19.99 dz. 250 Cal/2.25 oz. serving

gourmet dessert bars \$22.99 dz. 300-370 Cal/2.75-3.25 oz. serving

custom artisan cupcakes \$23.99 dz.

select one (1) cupcake flavor: chocolate cupcake with fudge icing 480 Cal each vanilla cupcake 380 Cal each bananas foster cupcake® 180 Cal each devil's food cupcake 380 Cal each

new york cheesecake \$29.99 srv. 8 440 Cal/slice

ORDERING INFORMATION

LEAD TIME

Notice of 48 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function + 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 + everything in between. - additional fees may apply

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS. PLEASE CONTACT THE OFFICE TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

*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.



your table is waiting



CONTACT US TODAY

336.758.5610

wfucater@wfu.edu wfu.catertrax.com

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





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 quests 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.

