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catering
MENU

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ARAMARK Catering at HCC



ALL-DAY PACKAGES

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	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Seasonal Fresh Fruit Platter	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	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	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	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	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	230 Cal/2.25 oz. serving
✓ Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	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 \$40.39

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

MORNING MINI

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

THE ENERGIZER

✓ Donut Holes	45-90 Cal each
✓ Bananas	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	620 Cal each
✓ Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
✓ Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
✓ Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
✓ Individual Bag of Chips	100-160 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	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	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Pico De Gallo	5 Cal/1 oz. serving
✓ Assorted Whole Fruit	45-100 Cal each
✓ Assorted Craveworthy Cookies	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 \$32.09

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

SIMPLE CONTINENTAL

Assorted Donuts	240-500 Cal each
Assorted Bagels	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
Assorted Roasted Pepper and Mozzarella Ciabatta	500 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

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

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

*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 \$10.49

Choice of One (1) Breakfast Pastry:

- ✔ Assorted Danish 240-420 Cal each
- ✔ Assorted Muffins 380-550 Cal each
- ✔ Assorted Scones 400-440 Cal each
- ✔ Assorted Bagels 290-450 Cal each
- ✔ Croissants 370 Cal each

Bottled Water 0 Cal each

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

MINI CONTINENTAL \$12.39

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

QUICK START \$12.39

Choice of Three (3) Breakfast Pastries:

- ✔ Assorted Danish 250-420 Cal each
- ✔ Assorted Muffins 380-550 Cal each
- ✔ Assorted Scones 400-440 Cal each
- ✔ Assorted Bagels 290-450 Cal each
- ✔ Croissants 370 Cal each

✔ Seasonal Fresh Fruit Platter 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

À la Carte Breakfast

- ✔ Assorted Bagels with Butter, Cream Cheese and Jam \$27.49 Per Dozen 290-450 Cal each

Buttery Croissants Served with Butter and Jam \$27.49 Per Dozen 370 Cal each

- ✔ Assorted Danish \$27.49 Per Dozen 250-420 Cal each

- ✔ Assorted Donuts \$21.99 Per Dozen 240-500 Cal each

- ✔ Seasonal Fresh Fruit Platter \$3.89 Per Person 35 Cal/2.5 oz. serving

Assorted Miniature Pastries \$27.49 Serves 12

- ✔ Miniature Muffins 80-120 Cal each
- ✔ Miniature Danish 140-170 Cal each
- ✔ Miniature Scones 100-110 Cal each

*All packages include necessary accompaniments and condiments

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BREAKFAST

Hot Breakfast

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

AMERICAN BREAKFAST \$14.99

Choice of One (1) Breakfast Pastry:

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

SMART SUNRISE SANDWICH BUFFET \$16.89

Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Choice of Two (2) Yogurt Parfaits:	
Blueberry Orange Yogurt Parfait	430 Cal each
Apple, Raisin and Cranberry Yogurt Parfait	450 Cal each
Honey Ginger Pear Yogurt Parfait	500 Cal each
Strawberry Yogurt Parfait	400 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:	
Garden Vegetables and Egg on Wheat English Muffin	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich	240 Cal each
Turkey Sausage and Egg White Flatbread	310 Cal each
Mexican Turkey Bacon Flatbread	300 Cal each
Chicken and Spinach English Muffin	390 Cal each
Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha	200 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$12.79

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast	100 Cal each
Maple Syrup	70 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





BREAKFAST

Breakfast Enhancements

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

ASSORTED CEREAL CUPS SERVED WITH MILK \$6.19 Per Person

- Individual Cereal Cups 180-230 Cal each
- Milk 120 Cal each

BELGIAN WAFFLES \$7.19 Per Person

- Belgian Waffles 90 Cal each
- Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) 20 Cal/1 oz. serving
- Whipped Cream 50 Cal/0.5 oz. serving
- Maple Syrup 70 Cal/1 oz. serving

BREAKFAST MEATS \$2.49 Per Person

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

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

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

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SANDWICHES & SALADS

Classic Collections

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

DELI EXPRESS \$15.99

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
✔ Individual Bags of Chips	100-160 Cal each
✔ Assorted Baked Breads and Rolls	110-230 Cal each

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)

✔ Cheese Tray (Cheddar and Swiss)	50-160 Cal/2 oz. serving
	110 Cal/1 oz. serving

✔ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 Cal/1 oz. serving
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✔ Assorted Craveworthy Cookies	210-260 Cal each
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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

Asiago Roast Beef Focaccia \$18.49

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise

✔ Grilled Vegetable Pasta Salad	620 Cal each
✔ Individual Bag of Chips	120 Cal/3 oz. serving
✔ Bakery-Fresh Brownie	100-160 Cal each
Bottled Water	250 Cal/2.25 oz. serving
	0 Cal each

Kale Pesto Turkey Ciabatta \$18.49

Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta

✔ Chilled Dill Cucumber Salad	550 Cal each
✔ Individual Bag of Chips	60 Cal/3.75 oz. serving
✔ Bakery-Fresh Brownie	100-160 Cal each
Bottled Water	250 Cal/2.25 oz. serving
	0 Cal each

Artichoke Chicken Baguette \$18.49

Grilled Chicken, Artichokes, Spinach, Tomato with Balsamic Glaze and Dill Cream Cheese Baguette

✔ White Bean Herb Salad	680 Cal each
✔ Individual Bag of Chips	80 Cal/3.33 oz. serving
✔ Bakery-Fresh Brownie	100-160 Cal each
Bottled Water	250 Cal/2.25 oz. serving
	0 Cal each

CLASSIC BOX LUNCH \$15.29

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

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
✔ Individual Bag of Chips	100-160 Cal each
✔ Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTION SANDWICH BUFFET \$18.59

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
✔ Dill Pickle Slices	0 Cal/1 oz. serving
✔ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
✔ Assorted Craveworthy Cookies	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 and Cheddar Sandwich	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
✔ Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta	460 Cal each

Additional Premium Box Lunch options available upon request!
Please contact your catering professional.



SANDWICHES & SALADS

Classic Collections

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

THE EXECUTIVE LUNCHEON \$21.39

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
🍃 Dill Pickle Slices	0 Cal/1 oz. serving
🍋 Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
🍋 Assorted Craveworthy Cookies	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
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
🍋 Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta	600 Cal each
🍋🍄 Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette	680 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	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
🍋 Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
🍃 Chimichurri Potato Salad	120 Cal/3.5 oz. serving
🍋🍄 Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
🍃🍋 Fresh Fruit Salad	35 Cal/2.5 oz. serving
🍋 Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
🍃🍋🍄 Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions	190 Cal/3 oz. serving
🍃🍋🍄 Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix	140 Cal/3.25 oz. serving
🍃🍋 Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving

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BUFFETS

Themed Buffets

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ALL-AMERICAN PICNIC \$18.79

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

BAKED POTATO BAR \$21.99

✔ 🥗 🌱 🥬 Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	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	350 Cal/4.75 oz. serving
✔ 🥧 Apple Pie	410 Cal/slice
✔ Add on Cheddar Cheese Sauce	60 Cal/1 oz. serving

CLASSIC PIZZA \$20.19

✔ 🥗 🌱 🥬 Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. each
✔ Traditional New York-Style Cheese Pizza Slices	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
✔ 🥗 🌱 Garden Vegetable Pizza Slices	370 Cal/slice
✔ Assorted Craveworthy Cookies	210-260 Cal each
✔ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving



BUFFETS

Themed Buffets

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TASTY TEX MEX \$22.69

✓ Tortilla Chips	260 Cal/3 oz. serving
✓ Mexican Rice	130 Cal/3 oz. serving
✓ Charro Beans	80 Cal/3 oz. serving
✓ Sautéed Peppers and Onions	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
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Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
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Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
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✓ Vegan Chorizo with Tortillas and Vegan Cheese	380 Cal/2 oz. serving
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Choice of Two (2) Salsas:

✓ Pico De Gallo	10 Cal/1 oz. serving
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Cinnamon Crisps	20 Cal each

ASIAN ACCENTS \$27.69

✓ Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each

Choice of Two (2) Dipping Sauces:

✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving

Choice of One (1) Rice:

✓ White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
✓ Steamed Brown Rice	210 Cal/5.5 oz. serving

General Tso's Chicken	370 Cal/8 oz. serving
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Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
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Fortune Cookies	20 Cal each
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*Looking to create your own Themed Buffet
or Unique Custom Buffet?*

Contact us at vadnais-kathleen@aramark.com / 413.552.2130 to
explore more options and personalize your buffet to fit your
event.

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Themed Buffets

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SOUP AND SALAD BUFFET \$22.69

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

PASTA TRIO BUFFET \$23.79

Caesar Salad	170 Cal/2.7 oz. serving
VG Garlic Breadsticks	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
VG Chicken and Broccoli Ravioli	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
VG Lemon Cheesecake Bars	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BASIC ITALIAN BUFFET \$20.19

VG VG PP Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
VG Garlic Breadsticks	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
VG PP Cauliflower Lasagna	410 Cal/8.375 oz. serving
VG Vegetable Alfredo Lasagna	470 Cal/11 oz. serving
VG Chocolate Dipped Biscotti	190 Cal each










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	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta	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
  Seasonal Fresh Fruit Salad	35 Cal/2.25 oz. serving





BUFFET ENTREES

 Grilled Chicken Breast with Cider Marinade \$23.79	120 Cal/3 oz. serving
Roasted Turkey with Cranberry Relish \$23.79	200 Cal/3.5 oz. serving
 Grilled Montreal Cod \$26.49	80 Cal/3 oz. serving
 Eggplant Lasagna \$20.19	250 Cal/7.25 oz. serving
   Cavatappi A La Toscana \$20.19	420 Cal/15.75 oz. serving
   Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce \$20.19	420 Cal/15.75 oz. serving
   Crispy Five Spice Tofu \$20.19	340 Cal/5 oz. serving

BUFFET SIDES

   Roasted Root Vegetables	100 Cal/2.75 oz. serving
   Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
   Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
 Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
 Toasted Orzo with Spinach and Cranberries	160 Cal/4 oz. serving
  Toasted Barley Orange Cranberry Salad with Red Onions, Honey, Cinnamon and Orange	120 Cal/3.5 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
 Mini Cool Citrus Cheesecakes	80 Cal/4.25 oz. serving
 Spiced Carrot Cake	350 Cal/slice
 Chocolate Cake	340 Cal/slice
 Assorted Craveworthy Cookies	210-260 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

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RECEPTIONS

Hors d'oeuvres

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$38.69	40 Cal each
Franks in a Blanket	\$25.89	40 Cal each
Italian Meatballs	\$25.89	90 Cal each
Chicken Empanadas	\$28.99	70 Cal each
Coconut Shrimp	\$35.69	50 Cal each
Crab Cakes	\$38.69	35 Cal each
✔ Mac n' Cheese Melts	\$26.89	80 Cal each
✔ Vegetable Empanadas	\$37.99	70 Cal each
✔ Veggie Spring Rolls	\$48.39	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$22.99	130 Cal each
✔ Mediterranean Antipasto Skewers	\$36.69	60 Cal each
✔ Veggie Hummus Cup	\$30.99	170 Cal each
✔ Traditional Tomato Bruschetta Crostini	\$19.09	50 Cal each
✔ Middle Eastern Chickpea Toast Points	\$19.09	70 Cal each
Shrimp Cocktail	Market Price	70 Cal each

Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.





RECEPTIONS

Reception Platters and Dips

All prices are per person and available for 24 guests or more.

CLASSIC CHEESE TRAY \$6.19 Per Person

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 Per Person

✓ PP Fresh Garden Crudités with Ranch Dill Dip

120 Cal/5 oz. serving

✓ PP **SEASONAL FRESH FRUIT PLATTER** \$45.59 Serves 12

Seasonal Fresh Fruit

35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD Market Price Serves 12

Calories Vary Per Assortment

HUMMUS WITH PITA CHIPS \$50.89 Serves 12

✓ VV PP Hummus with Pita Chips

250 Cal/4.5 oz. serving

May we suggest a Served Meal or Reception?

Please explore our web site: <http://holyokeycatertrax.com> Don't see what you'd like? Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 413.552.2130.

*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 24 guests or more.

TRADITIONAL CARVING - ROASTED TURKEY \$17.59

EW Carved Roasted Turkey	170 Cal/3 oz. serving
V Bakery-Fresh Dinner Rolls with Butter	160 Cal each
V Sun-Dried Tomato Aioli	210 Cal/1 oz. serving
VG Cranberry-Mandarin Relish	60 Cal/1 oz. serving
V Mesquite Mayonnaise	210 Cal/1 oz. serving

SOFT PRETZEL BAR \$7.19

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

SUNDAE FUNDAY \$7.79

Create Your own Delicious Sundae

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

Breaks

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

SNACK ATTACK \$8.29

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

ORCHARD TREATS \$11.39

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

FEEL LIKE A KID AGAIN \$7.19

Marshmallow Cereal Bars	210 Cal each
V Gold Fish Crackers	270 Cal/2 oz. serving
Milk	120 Cal each
VG Chocolate Syrup	60 Cal/1 oz. serving
VG Strawberry Syrup	70 Cal/1 oz. serving

COFFEE BREAK \$6.19

V Assorted Craveworthy Cookies	210-260 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALLERGEN INFORMATION

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.



BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	
\$3.19 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$1.99 Each	0-150 Cal each
Assorted Sodas - Bottle \$2.99 Each	0-200 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Hot Chocolate \$25.89 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$19.09 Per Gallon	0 Cal/8 oz. serving
Lemonade \$19.09 Per Gallon	90 Cal/8 oz. serving
Iced Water \$3.29 Per Gallon	0 Cal/8 oz. serving
Infused Water \$11.69 Per Gallon	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

Desserts

Assorted Craveworthy Cookies	
\$19.19 Per Dozen	210-260 Cal each
Bakery-fresh Brownies \$23.19 Per Dozen	250 Cal/2.25 oz. serving
Custom Artisan Cupcakes \$27.89 Per Dozen	
Chocolate Cupcake with Fudge Icing	480 Cal each
Vanilla Cupcake	380 Cal each
Bananas Foster Cupcake	180 Cal each
Devil's Food Cupcake	380 Cal each
Traditional Apple Pie (Each) \$15.49 Serves 8	410 Cal/slice
New York Cheesecake (Each) \$32.39 Serves 8	440 Cal/slice

Ordering Information

LEAD TIME

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

EXTRAS

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

 Vegetarian  Vegan  Eat Well  Plant Forward

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.

CONTACT US TODAY

413.552.2130
vadnais-kathleen@aramark.com
<http://holyocecc.catertrax.com>

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