

# EVENT MENU



LIU BROOKLYN  
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.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$44.99

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 15 guests or more.

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

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

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

PM PICK ME UP	
Chilled Spinach Dip with Tortilla Chips <b>V</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$39.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 15 guests or more.

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

THE ENERGIZER	
Donut Holes <b>V</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	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 <b>V PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

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

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$29.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 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
Roasted Pepper and Mozzarella Ciabatta ▼ EW PF	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:	
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 ▼ EW PF	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



ENJOY OUR ALL-DAY  
PACKAGES TO SUSTAIN YOUR  
GUESTS 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.

### MINI CONTINENTAL \$10.99

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

### QUICK START \$11.99

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$10.49

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 <b>VG EW PF</b>	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

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> \$2.59 Per Person	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v</b> \$2.69 Per Person	380-550 Cal each
Buttery Croissants Served with Butter and Jam \$2.59 Per Person	370 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> \$2.59 Per Person	400-440 Cal each

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$16.49

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	70 Cal/1 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

### AMERICAN BREAKFAST \$13.29

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

### FRENCH TOAST BUFFET \$12.49

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

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# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

**LOX AND BAGELS \$11.99 PER PERSON**

Bagels ▼

290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese

120 Cal/3.25 oz. serving

**EGGS-TRAVAGANZA \$5.99 PER PERSON**

Choice of Two (2) Egg Delights; Individual Quiche-a-Dillas, Artisanal Frittatas and Egg Bites. All items are made with Cage-Free Eggs

- Choice of Two (2) Egg Delights:
- Lorraine Quiche Cup

390 Cal each
- Parmesan and Grilled Vegetable Quiche Cup ▼

320 Cal each
- Spinach, Tomato and Mushroom Quiche Cup ▼

310 Cal each
- Egg White and Turkey Frittata

270 Cal each
- Mushroom, Pepper, Zucchini and Spinach Frittata ▼

150 Cal each
- Broccoli, Cheddar and Swiss Frittata ▼

120 Cal each
- Lorraine Egg Bite

290 Cal each
- Sausage and Peppers Egg Bite

180 Cal each
- Spinach Parmesan Egg White Bite ▼

100 Cal each

**BISCUITS IN SAUSAGE GRAVY \$4.29 PER PERSON**

\$4.29

570 Cal/7 oz. serving

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

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$13.79

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

<b>Asiago Roast Beef Focaccia \$16.99</b>	
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad <b>vg</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
<b>Kale Pesto Turkey Ciabatta \$16.99</b>	
Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	550 Cal each
Chilled Dill Cucumber Salad <b>vg EW PF</b>	60 Cal/3.75 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
<b>Mediterranean Quinoa Salad \$16.49</b>	
Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita <b>v EW PF</b>	450 Cal/15 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$11.29

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.99

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

### 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
Turkey, Feta, Spinach and Sun-Dried Tomato Ciabatta	610 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 Cal each

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

# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$19.59

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 <b>VG</b>	0 Cal/1 oz. serving	
Individual Bags of Chips <b>V</b>	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each	
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each	
Choice of Two (2) Beverages:		
Lemonade	90 Cal/8 oz. serving	
Iced Tea	0 Cal/8 oz. serving	
Iced Water	0 Cal/8 oz. serving	

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread <b>EW</b>	420 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto <b>V</b>	440 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives <b>V PF</b>	580 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 <b>VG EW PF</b>	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 <b>V</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Strawberry Melon Salad <b>EW</b>	40 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Herbed Quinoa Side Salad <b>V PF</b>	110 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving

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# 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.

### CURRY AND SPICE \$19.99

Kachumber Salad <b>VG EW PF</b>	35 Cal/3.9 oz. serving
Potato Samosa <b>VG</b>	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	130 Cal/4 oz. serving
Lamb Kofta Curry	270 Cal/3 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	180 Cal/4.5 oz. serving

### ALL-AMERICAN PICNIC \$16.99

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

### BASIC ITALIAN BUFFET \$17.99

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

### TASTY TEX MEX \$20.99

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

### EAST ASIAN EATS \$20.49

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

### HEARTLAND BUFFET \$18.49

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Roasted New Potatoes <b>vg</b>	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables <b>vg ew pf</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>ew</b>	130 Cal/3 oz. serving
Oreo Blondies <b>v</b>	270 Cal/1.75 oz. serving

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$17.99

Fresh Country Coleslaw <b>v ew</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>vg pf</b>	220 Cal/4 oz. serving
Macaroni and Cheese <b>v</b>	250 Cal/4 oz. serving
Hush Puppies <b>v</b>	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns <b>v</b>	80 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### CLASSIC PIZZA \$16.99

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

# 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce <b>\$19.99</b>	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$19.99</b>	130 Cal/3 oz. serving
Bruschetta Tilapia <b>EW \$21.49</b>	180 Cal/5.5 oz. serving
Moroccan Grilled Salmon <b>\$21.69</b>	130 Cal/2.75 oz. serving
Asian Marinated Steak <b>\$21.99</b>	190 Cal/3 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF \$17.59</b>	420 Cal/15.75 oz. serving
Crispy Five Spice Tofu <b>VG EW PF \$19.29</b>	340 Cal/5 oz. serving

### BUFFET SIDES

Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes <b>V PF</b>	110 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Savory Herbed Rice <b>V VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Chocolate Cake <b>V</b>	340 Cal/slice
Red Velvet Thimble Cake <b>V</b>	90 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

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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)

Franks in a Blanket <b>\$20.99</b>	40 Cal each
Beef Empanadas <b>\$24.99</b>	80 Cal each
Swedish Meatballs <b>\$24.99</b>	110 Cal each
Chicken Satay <b>\$26.99</b>	20 Cal each
Chicken and Waffle with Spicy Syrup <b>\$27.99</b>	45 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$28.99</b>	80 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle <b>v \$32.99</b>	45 Cal each
Assorted Mini Quiche <b>\$23.99</b>	70-100 Cal each
Vegetable Spring Rolls <b>vg \$31.99</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round <b>\$20.99</b>	100 Cal each
Goat Cheese and Beet Skewer <b>v \$32.99</b>	35 Cal each
Mediterranean Antipasto Skewers <b>v \$33.99</b>	60 Cal each
Traditional Tomato Bruschetta Crostini <b>v \$17.49</b>	50 Cal each
Shrimp and Avocado Toast Points <b>ew \$19.99</b>	70 Cal each
Strawberry Ricotta Toast Points <b>v pf \$16.99</b>	40 Cal each

**UNSUREOF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?**

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





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### CLASSIC CHEESE TRAY \$4.79 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 \$4.19 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.79 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### ASSORTED TEA SANDWICHES \$7.79 PER PERSON

An assortment of our most popular Tea Sandwiches

Chicken and Slaw  
Roast Beef and Brie  
Egg Salad ▼  
Mozzarella ▼

230 Cal each  
260 Cal each  
290 Cal each  
240 Cal each

### CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

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# 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.

### DIM SUM \$13.99

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

### GROWN UP MAC AND CHEESE \$16.49

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

### LOADED TOTCHOS \$15.99

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 <b>vg</b>	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo <b>vg</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Jalapeno Peppers <b>vg</b>	5 Cal/0.5 oz. serving
Scallions <b>vg</b>	10 Cal/2 oz. serving

## BREAKS

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

### CHOCAHOLIC \$8.29

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

### ENERGY BREAK \$4.29

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

### SNACK ATTACK \$7.49

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

### EXECUTIVE COFFEE BREAK \$5.99

Assorted Dessert Bars <b>v</b>	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.19 Per Person	0 Cal/8 oz. serving
Bottled Water	\$1.89 Each	0 Cal each
Assorted Sodas (Can)	\$1.69 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.29 Each	110-170 Cal each
Sparkling Water	\$3.29 Each	0 Cal each
Hot Chocolate	\$19.99 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$15.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$15.99 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$1.29 Per Gallon	0 Cal/8 oz. serving
Infused Water	\$6.99 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		
\$2.49 Per Person		210-260 Cal each
▼ Bakery-fresh Brownies		
\$2.49 Per Person		250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars		
\$2.69 Per Person	300-360 Cal/2.75-3.25 oz. serving	
▼ Chocolate Covered Strawberries		
\$24.99 Per Dozen		40 Cal each
▼ New York Cheesecake (Each)		
\$20.99 Serves 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 and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today

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

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