



CRIMSON &
GRAY CATERING

EVENT MENU





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

ALL DAY DELICIOUS \$45.99

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 10 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 \$37.99

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 10 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 \$29.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 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

*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.



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 10 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$11.89

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 \$11.89

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 \$12.39

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

Assorted Pastries v \$2.79 Per Person	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.59 Per Person	35 Cal/2.5 oz. serving
Overnight Oats - Chilled \$5.29 Per Person	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal v PF	320 Cal each
Overnight Blueberry Oatmeal v EW	210 Cal each
Overnight Apple Cinnamon Oatmeal v PF	480 Cal each
Overnight Pear and Pecan Oatmeal v	390 Cal each
Assorted Yogurt Cups \$2.79 Each	50-150 Cal each
Whole Fruit VG EW PF \$1.29 Each	45-100 Cal each
Hard-Boiled Eggs v \$1.39 Per Person	80 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$14.29

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 \$12.69

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 \$13.99

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.

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 10 guests or more.

OATMEAL BAR \$4.59 PER PERSON

Oatmeal vg	140 Cal/8 oz. serving
Honey v	40 Cal/0.5 oz. serving
Maple Syrup vg	70 Cal/1 oz. serving
Dried Cranberries vg	50 Cal/0.5 oz. serving
Raisins vg	40 Cal/0.5 oz. serving
Brown Sugar vg	50 Cal/0.5 oz. serving
Cinnamon Sugar vg	30 Cal/0.25 oz. serving
Walnuts vg	90 Cal/0.5 oz. serving

BELGIAN WAFFLES \$7.89 PER PERSON

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

TRADITIONAL SANDWICHES \$5.99 PER PERSON

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 Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 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 10 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 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

Spicy Salmon and Arugula Wrap \$17.99	
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap	740 Cal each
Sweet Chili Cucumber Salad vg ew pf	20 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Asiago Roast Beef Focaccia \$17.99	
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
Grilled Vegetable Pasta Salad vg	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Kale Pesto Turkey Ciabatta \$17.99	
Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	550 Cal each
Chilled Dill Cucumber Salad vg ew pf	60 Cal/3.75 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

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 v	100-160 Cal each
Assorted Craveworthy Cookies v	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 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)	
Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v pf	270 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 10 guests or more.

THE EXECUTIVE LUNCHEON \$20.99

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)	
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	670 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo	710 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 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
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
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 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
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts V	210 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint Tossed in a Rice Wine Vinegar and Ginger Root Dressing V EW	130 Cal/3 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$22.59

Choice of One (1) Salad:	
Potato Salad V	240 Cal/4 oz. serving
Sweet Potato Salad V PF	290 Cal/4 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/4 oz. serving
Lexington Slaw VG EW PF	30 Cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin V	220 Cal each
Southern Biscuits V	190 Cal each
Texas Toast	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese V	210 Cal/4 oz. serving
BBQ Pinto Beans	150 Cal/4 oz. serving
Black-Eyed Peas	140 Cal/4 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	40-110 Cal/3 oz. serving
Sliced Beef Brisket	30-80 Cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
Bakery-Fresh Dinner Roll for Sandwiches V	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce V	160 Cal/1 oz. serving
Barbecue Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

O-MORI RAMEN BOWL \$20.49

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
Ramen Noodles	130 Cal/2.5 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	370 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

POWER BOOST BOWLS \$21.49

Choice of One (1) Grain:	
Lemon Herbed Farro VG EW PF	150 Cal/4 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix VG PF	10 Cal/3 oz. serving
Romaine Arugula Mix VG PF	5 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg V	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli VG EW PF	45 Cal/3 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	40 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	110 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing V	80 Cal/1 oz. serving
Pesto Vinaigrette V	140 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	190 Cal/1 oz. serving
Shaved Parmesan V	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$20.49

Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 oz. serving
Collard Greens	90 Cal/3 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	190 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	180 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery Fresh Brownies V	250 Cal/2.25 oz. serving



BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER LUNCH \$17.99

Grilled Flatbread V	110 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend EW	450 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa	500 Cal/16.5 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad EW	530 Cal/11.15 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW	520 Cal/11.88 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette EW	310 Cal/6 oz. serving
Vegan Aquafaba Chocolate Mousse VG	230 Cal/2.75 oz. serving

YUCATAN BOWL \$21.99

Romaine Lettuce Salad VG	5 Cal/0.25 oz. serving
Avocado Ranch Dressing V	90 Cal/1 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
Charro Beans VG EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo VG	150 Cal/2 oz. serving
Guacamole VG	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie V	220 Cal/2.25 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TACO DEL SEOUL \$21.99

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/ 1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Corn Tortillas vg	40 Cal each
Bibb Lettuce Wrap vg	0 Cal/0.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
Korean BBQ Tofu vg	140 Cal/2 oz. serving
Asian Slaw vg EW PF	20 Cal/1.25 oz. serving
Pickled Cucumbers vg	10 Cal/1 oz. serving
Pickled Carrot and Daikon vg PF	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Mango Salsa v	30 Cal/1 oz. serving
Shredded Green Cabbage vg	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.25 oz. serving
Cilantro vg	0 Cal/0.125 oz. serving
Toasted Sesame Seeds vg	20 Cal/0.125 oz. serving
Chopped Peanuts vg	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert v PF	220 Cal/5.85 oz. serving

BASIC ITALIAN BUFFET \$21.69

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

BAKED POTATO BAR \$17.59

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

HEARTLAND BUFFET \$20.99

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

EASTERN INFLUENCES - CHILLED BUFFET \$23.79

Coriander Peanut Ramen Noodles	200 Cal/3 oz. serving
Szechuan Green Beans	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 Cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach EW	230 Cal/5.5 oz. serving
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 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 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
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$20.99	210 Cal/5.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$21.69	260 Cal/4.5 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$19.29	170 Cal/3 oz. serving
Honey Mustard Pork Loin EW \$19.29	270 Cal/4 oz. serving
Maple Dijon Salmon EW \$23.49	270 Cal/3.25 oz. serving
Pesto Flank Steak \$24.59	260 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$18.59	280 Cal/4.25 oz. serving

BUFFET SIDES

Tomato Caper Ratatouille VG EW PF	45 Cal/4.25 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Pumpkin Crunch Mousse V	160 Cal/2.75 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)

Franks in a Blanket \$26.39	40 Cal each
Beef Empanadas \$26.99	80 Cal each
Chicken Empanadas \$35.99	70 Cal each
Chili-Lime Chicken Kabobs \$33.99	40 Cal each
Boneless BBQ Wings \$27.39	160 Cal each
Mac n' Cheese Melts v \$24.39	80 Cal each
Spanakopita v \$22.49	60 Cal each
Vegetable Spring Rolls vg \$26.39	50 Cal each
Buffalo Cauliflower Wings v \$18.99	25 Cal/2 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$25.89	130 Cal each
Tuna Poke Crisp ew \$24.39	80 Cal each
Veggie Hummus Cup vg ew pf \$29.99	170 Cal each
Traditional Tomato Bruschetta Crostini v \$16.49	50 Cal each
Shrimp and Avocado Toast Points ew \$21.59	70 Cal each
Strawberry Ricotta Toast Points v pf \$18.59	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 10 guests or more.

CLASSIC CHEESE TRAY \$5.39 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 \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

ANTIPASTO PLATTER \$6.59 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

FLATBREAD CRISPS \$5.69 PER PERSON

Flatbread Crisps Served with Hummus, Harissa and Tzatziki ▼

410 Cal/6.18 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 10 guests or more.

MEZZE DELIGHT \$10.29

Pita Chips v	130 Cal/2 oz. serving
Hummus VG PF	320 Cal/2 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Tabbouleh Salad VG EW	140 Cal/3.25 oz. serving
Marinated Olives VG PF	150 Cal/2.75 oz. serving
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Falafel VG	35 Cal each

DIM SUM \$13.79

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

SOFT PRETZEL BAR \$6.49

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

BREAKS

All prices are per person and available for 10 guests or more.

CHOCAHOLIC \$8.99

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

WHAT'S POPPIN' \$4.29

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn VG EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn v EW	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn VG	110 Cal/1.25 oz. serving
Southwest Popcorn VG	120 Cal/1.25 oz. serving

ORCHARD TREATS \$9.89

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

REV'D UP AND READY TO GO \$8.99

Chocolate Orange Power Poppers VG	120 Cal each
Fruit Skewers with Yogurt Honey Dip v EW	90 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip v PF	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola v	360 Cal/3 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.59 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.09 Each	0 Cal each
Assorted Sodas (Can)	\$2.09 Each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.49 Each	110-170 Cal each
Sparkling Water	\$2.29 Each	0 Cal each
Iced Tea	\$18.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.99 Per Gallon	90 Cal/8 oz. serving
Infused Water	\$9.99 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
Strawberry Mint Infused Lemonade	\$20.99 Per Gallon	100 Cal/8 oz. serving
Lemon Ginger Infused Iced Tea	\$20.99 Per Gallon	5 Cal/10 oz. serving

DESSERTS

▼ Assorted Blondies	\$2.69 Per Person	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies	\$2.29 Per Person	210-260 Cal each
▼ Bakery-fresh Brownies	\$2.69 Per Person	250 Cal/2.25 oz. serving
▼ Chocolate Chip Cookie Brownies	\$2.69 Per Person	280 Cal/2.6 oz. serving
▼ Gourmet Dessert Bars	\$2.89 Per Person	300-360 Cal/2.75-3.25 oz. serving

ORDERING INFORMATION

Lead Time

Notice of 4 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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kadams@sju.edu
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Prices effective until 07/01/2024
Prices may be subject to change

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