

Simmons UNIVERSITY

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.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

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

ALL DAY DELICIOUS \$53.19

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 18 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 \$43.19

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 18 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 \$34.69

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 18 guests or more.

SIMPLE CONTINENTAL

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

BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

MID-DAY MUNCHIES

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

***All packages include necessary accompaniments and condiments.**

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

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 18 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.29

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

MINI CONTINENTAL \$11.79

Miniature Muffins ▼	80-120 Cal each
Miniature Danish ▼	140-170 Cal each
Miniature Bagels ▼	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 \$11.79

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 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

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam ▼ \$26.09 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam ▼ \$26.09 Per Dozen	380-550 Cal each
Assorted Danish ▼ \$26.09 Per Dozen	250-420 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.89 Per Person	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$3.69 Each	50-150 Cal each
Assorted Breakfast Breads ▼ \$17.79 Serves 12	200-280 Cal each

Breakfast

HOT BREAKFAST

All prices are per person and available for 18 guests or more. All appropriate condiments included.

TACOS FOR BREAKFAST \$14.29

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

THE SHAKSHUKA SPECIAL \$14.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Grilled Naan VG	250 Cal each
Roasted Red Bliss Potatoes V	80 Cal/3 oz. serving
Shakshuka Eggs V	270 Cal/4.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$13.79

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs V	180 Cal/4 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	60 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	950 Cal/10.5 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 18 guests or more.

YOGURT PARFAIT BAR \$11.89 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving

Diced Pineapple **VG PF** 30 Cal/2 oz. serving

Fresh Strawberries **VG PF** 20 Cal/2 oz. serving

Walnuts **VG** 90 Cal/0.5 oz. serving

Honey **v** 40 Cal/0.5 oz. serving

Granola **v** 110 Cal/1 oz. serving

OATMEAL BAR \$9.79 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

BISCUITS IN SAUSAGE GRAVY \$3.89 PER PERSON

\$3.89 570 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 18 guests or more.

DELI EXPRESS \$17.29

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia \$17.59

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

Blackened Chicken Ciabatta \$17.59

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

Sesame Tofu Garden Salad \$18.09

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette v	330 Cal/13 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$16.19

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 \$19.49

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 with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Bruschetta Lavash with a Spicy Sriracha v pf	570 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 18 guests or more.

THE EXECUTIVE LUNCHEON \$21.59

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	0 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	620 Cal each
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef and Chimichurri Roll	530 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	810 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki VG EW PF	420 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
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 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
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 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
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving

*All packages include necessary accompaniments and condiments.

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Buffets

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FRESH GINGER \$23.59

Vegetable Spring Roll VG	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet & Sour Sauce VG	40 Cal/1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice VG	130 Cal/4 oz. serving
Rice Noodles VG	210 Cal/4 oz. serving
Napa Cabbage Greens Mix VG	10 Cal/2 oz. serving
Brown Rice VG EW	110 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardien VG	190 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	110 Cal/2.5 oz. serving
Ginger Garlic Shrimp	80 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz. serving
Stir-Fry Vegetables VG EW PF	45 Cal/4 oz. serving
Steamed Fresh Broccoli VG PF	20 Cal/4 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce VG	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce VG	50 Cal/1 oz. serving
Sweet Chili Vinaigrette VG	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos VG	0 Cal/.5 oz. serving
Pickled Carrot & Daikon VG PF	10 Cal/1 oz. serving
Crispy Shallots VG	20 Cal/.5 oz. serving
Chopped Peanuts VG	80 Cal/.5 oz. serving
Marinated Cucumber VG	10 Cal/1 oz. serving
Coconut Mango Rice Dessert V	220 Cal each

TWISTED BEET \$28.29

Choice of Two (2) Sides:	
Caesar Brussels Sprouts EW PF	150 Cal/4 oz. serving
Cauliflower Mac & Cheese PF	280 Cal/4 oz. serving
Beet Slaw V EW PF	60 Cal/4 oz. serving
Dukkah Spiced Broccoli VG EW PF	60 Cal/4 oz. serving
Avocado Kale Salad VG	240 Cal/4 oz. serving
Choice of One (1) Base:	
Power Greens VG PF	40 Cal/4 oz. serving
Traditional Hummus VG PF	320 Cal/4 oz. serving
Dirty Grains and Rice VG PF	130 Cal/4 oz. serving
Choice of One (1) Protein:	
Eggplant Meatball Marinara VG PF	110 Cal each
Chicken & Chickpea Shawarma PF	170 Cal/4 oz. serving
Chick'n Tenders (4 per person) VG PF	130 Cal each
Beyond Sausage® Stew VG PF	160 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Beet Ketchup VG PF	50 Cal/1 oz. serving
Garlic White Sauce V	110 Cal/1 oz. serving
Yogurt Herb Ranch Dressing V	100 Cal/1 oz. serving
Shug Sauce VG	100 Cal/1 oz. serving
Honey Mustard V	150 Cal/1 oz. serving
Parmesan Cheese V	120 Cal/1 oz. serving
Wheat Pita Wedges VG	45 Cal each
Fresh Parsley VG	0 Cal/0.25 oz. serving
Strawberry Chia Shortcake V	300 Cal each

GLOBAL STREET TACOS \$21.59

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



Buffets

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SUNDAY BBQ \$21.69

Apple Bacon Coleslaw VG EW PF	150 Cal/3.25 oz. serving
Baked Sweet Potatoes	120 Cal/4.2 oz. serving
Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 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

MEDI EATS BUFFET \$22.59

Israeli Couscous VG EW PF	120 Cal/3.5 oz. serving
White Pita Flatbread V	240 Cal each
Whole Wheat Pita Flatbread V	240 Cal each
Roasted Eggplant VG EW PF	100 Cal/3 oz. serving
Sautéed Spinach VG EW PF	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entrée:	
Chicken Souvlaki Skewers	190 Cal each
Baked Paprikash Chicken EW	200 Cal/6 oz. serving
Falafel VG EW PF	45 Cal each
Tzatziki V	15 Cal/1 oz. serving
Cinnamon Custard V	110 Cal/2.75 oz. serving

Buffets

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SOUP AND SALAD BUFFET \$21.59

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

CLASSIC PIZZA \$19.19

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

ASIAN ACCENTS \$26.29

Peanut Lime Ramen Noodles V	210 Cal/3 oz. serving
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
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

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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
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 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

Grilled Chicken Breast with Cider Marinade EW \$25.99	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$25.99	300 Cal/5 oz. serving
Honey Mustard Pork Loin EW \$22.59	270 Cal/4 oz. serving
Moroccan Grilled Salmon \$23.89	130 Cal/2.75 oz. serving
Roast Beef with Demi Glace \$25.99	260 Cal/6 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$19.19	420 Cal/15.75 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$21.99	320 Cal each

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Sweet Herbed Corn Pudding V	350 Cal/4 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Savory Herbed Rice V VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Red Velvet Thimble Cake V	90 Cal each
Glazed Strawberry Bars VG	380 Cal each

***All packages include necessary accompaniments and condiments.**
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Receptions

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket	\$24.59	40 Cal each
Beef Empanadas	\$30.29	80 Cal each
Italian Meatballs	\$254.59	90 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$54.19	50 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	v \$36.09	45 Cal each
Assorted Mini Quiche	\$24.09	70-100 Cal each
Vegetable Samosas	vg \$36.09	40 Cal each
Vegetable Spring Rolls	vg \$45.99	50 Cal each
Buffalo Cauliflower Wings	v \$22.09	25 Cal/2 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$21.89	130 Cal each
Tuna Poke Crisp	ew \$21.89	80 Cal each
Mediterranean Antipasto Skewers	v \$42.79	60 Cal each
Veggie Hummus Cup	vg ew pf \$32.09	170 Cal each
Gazpacho Shooter	vg ew pf \$21.69	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	v \$20.79	50 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 18 guests or more.

CLASSIC CHEESE TRAY \$6.09 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

ANTIPASTO PLATTER \$8.89 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/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

FLATBREAD CRISPS \$6.29 PER PERSON

Flatbread Crisps Served with Hummus, Harissa and Tzatziki ▼

410 Cal/6.18 oz. serving

RED PEPPER KALE DIP \$5.39 PER PERSON

Red Pepper Kale Dip ▼
Pita Chips ▼

130 Cal/2 oz. serving
130 Cal/2 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 18 guests or more.

MEZZE DELIGHT \$13.19

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

GROWN UP MAC AND CHEESE \$14.99

Chipotle Macaroni and Cheese v	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 VG EW PF	90 Cal/3 oz. serving
Peas VG EW PF	70 Cal/3 oz. serving
Broccoli Bits VG EW PF	40 Cal/1.76 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

TATER TOT POUTINE BAR \$13.39

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	110 Cal/1 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Country Gravy v	60 Cal/2 oz. serving
Shredded Cheese v	60 Cal/1 oz. serving
Roasted Mushrooms VG	45 Cal/2 oz. serving
Green Peppers VG	10 Cal/1 oz. serving
Green Peppers VG	5 Cal/1 oz. serving
Green Peppers VG	10 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

BREAKS

All prices are per person and available for 18 guests or more.

THE HEALTHY ALTERNATIVE \$10.79

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Banana VG EW PF	100 Cal each
Pear VG	90 Cal each
Yogurt Cup v	80-150 Cal each
Trail Mix v	290 Cal each
Granola Bars v	130-250 Cal each

SNACK ATTACK \$7.89

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

BREADS AND SPREADS \$7.39

Tortilla Chips v	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole VG PF	90 Cal/2 oz. serving
Ginger Verde Guacamole VG PF	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus VG PF	320 Cal/4 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

EXECUTIVE COFFEE BREAK \$6.69

Assorted Dessert Bars v	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v	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	\$3.59 Per Person	0 Cal/8 oz. serving
Iced Coffee	\$3.39 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.69 Each	0 Cal each
Assorted Sodas (Can)	\$2.19 Each	0-150 Cal each
Sparkling Water	\$2.49 Each	0 Cal each
Hot Apple Cider	\$24.59 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate	\$24.59 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$21.59 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$21.59 Per Gallon	90 Cal/8 oz. serving
Simmons Sparkling Blue Lemonade	\$23.79 Per Gallon	110 Cal/8 oz. serving
Infused Water	\$11.09 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 Basil Infused Iced Tea	\$23.79 Per Gallon	10 Cal/8 oz. serving

DESSERTS

▼ Assorted Craveworthy Cookies		
\$18.19 Per Dozen		210-260 Cal each
▼ Bakery-fresh Brownies		
\$23.29 Per Dozen		250 Cal/2.25 oz. serving
▼ Chocolate Chip Cookie Brownies		
\$21.99 Per Dozen		280 Cal/2.6 oz. serving
Custom Artisan Cupcakes	\$30.79 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
▼ New York Cheesecake (Each)		
\$30.79 Serves 8		440 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 3 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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Prices effective until 07/01/2024
Prices may be subject to change

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