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catering
MENU
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EVENT MENU



ALL-DAY PACKAGES

All Day Delicious \$48.59

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more.

DELICIOUS DAWN

✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

✓ Granola Bars	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

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

PM PICK ME UP

✓ Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
✓ Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$40.39

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

MORNING MINI

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

THE ENERGIZER

✓ Donut Holes	45-90 Cal each
✓ Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
✓ Grilled Vegetable Wrap	620 Cal each
✓ Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
✓ Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
✓ Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
✓ Individual Bag of Chips	100-160 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

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

ALL-DAY PACKAGES

Simple Pleasures \$32.09

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Assorted Salsa Roja	20 Cal/1 oz. serving
Assorted Salsa Verde	5 Cal/1 oz. serving
Assorted Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Starbucks 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 15 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.49

Choice of One (1) Breakfast Pastry:

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

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

QUICK START \$12.39

Choice of Three (3) Breakfast Pastries:

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

✔ Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving
Assorted Juice 110-170 Cal/8 oz. serving
Bottled Water 0 Cal each
Starbucks 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 100 Cal each
Assorted Yogurt Cups 80-150 Cal each
Bottled Water 0 Cal each
Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À la Carte Breakfast

✔ Assorted Muffins Served with Butter and Jam 380-550 Cal each
\$27.49 Per Dozen

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

✔ Cinnamon Rolls \$28.49 Per Dozen 350 Cal each

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

✔ Assorted Pastries \$27.49 Per Dozen 210-530 Cal each

Assorted Yogurt Cups \$2.69 Each 50-150 Cal each

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BREAKFAST

Hot Breakfast

All prices are per person and available for 15 guests or more. All appropriate condiments included.












TRIPLE B (BREAKFAST BOWL BUFFET) \$17.59

  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Choice of Two (2) International Breakfast Bowls:	
  Vegan Breakfast Fried Rice with Diced Just® Egg, Onion, Red Pepper, Cabbage, Hash Browns and Cauliflower Rice	320 Cal each
  Southwest Vegan Breakfast Bowl with Cauliflower Rice, Vegan Chorizo, a Just® Egg Scramble, Vegan Cheddar Cheese and Black Bean Corn Salsa	290 Cal each
 Tzatziki Quinoa Bowl with Pork Sausage, Feta Cheese, and Cucumber Tomato Salad	550 Cal each
 Tzatziki Quinoa Veggie Bowl with Feta Cheese, and Cucumber Tomato Salad	470 Cal each
Korean Breakfast Bowl with Diced Bacon, Roasted Broccoli and Spinach over Jasmine Rice with Gochujang	570 Cal each
Chorizo and Pepper Breakfast Bowl with Yukon Potatoes and Cajun Spiced Hollandaise	470 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

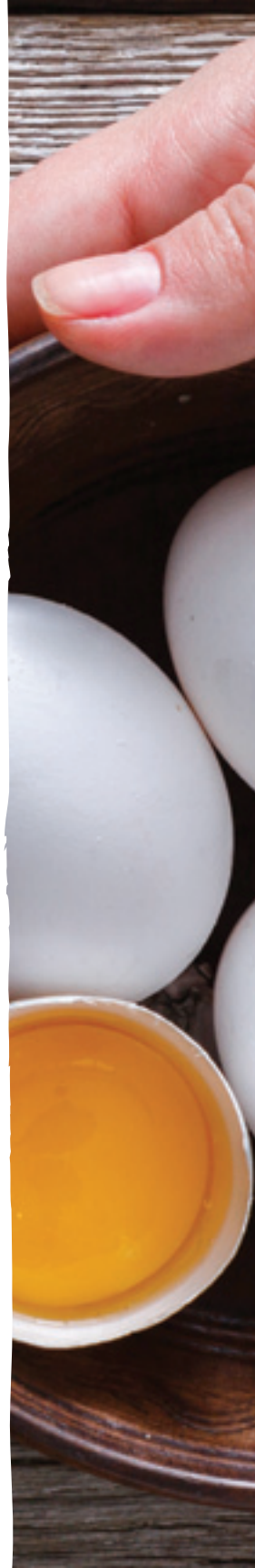
SILVER DOLLAR BREAKFAST BUFFET \$12.79

 Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
 Silver Dollar Pancakes	40 Cal each
 Maple Syrup	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.99

  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
 Flour Tortilla - 6"	90 Cal each
 Corn Tortilla - 6"	35 Cal each
 Scrambled Eggs	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
 Sauteed Peppers and Onions	40 Cal/2 oz. serving
 Shredded Cheddar Cheese	110 Cal/1 oz. serving
 Hashbrown Potatoes	120 Cal/3 oz. serving
 Guacamole	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
 Salsa Verde	5 Cal/1 oz. serving
 Salsa Roja	10 Cal/1 oz. serving
 Pico De Gallo	5 Cal/1 oz. serving
Sour Cream	120 Cal/1 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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





BREAKFAST

Breakfast Enhancements

All prices are per person and available for 15 guests or more.

YOGURT PARFAIT BAR \$8.69 Per Person

Choice of Two (2) Yogurt Flavors:

✓ Greek Yogurt	60 Cal/4 oz. serving
✓ Strawberry Yogurt	80 Cal/4 oz. serving
✓ Vanilla Yogurt	80 Cal/4 oz. serving
✓ Diced Pineapple	30 Cal/2 oz. serving
✓ Fresh Strawberries	20 Cal/2 oz. serving
✓ Walnuts	90 Cal/0.5 oz. serving
✓ Honey	40 Cal/0.5 oz. serving
✓ Granola	110 Cal/1 oz. serving

BELGIAN WAFFLES \$7.49 Per Person

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

BREAKFAST MEATS \$2.49 Per Person

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

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

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

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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 15 guests or more.

DELI EXPRESS \$15.99

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

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

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 50-160 Cal/2 oz. serving

✔ Cheese Tray (Cheddar and Swiss) 110 Cal/1 oz. serving

✔ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 10 Cal/1 oz. serving

✔ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Spicy Salmon and Arugula Wrap \$18.49

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap 740 Cal each

✔ TV PP Sweet Chili Cucumber Salad 20 Cal/3 oz. serving

✔ Individual Bag of Chips 100-160 Cal each

✔ Bakery-Fresh Brownie 250 Cal/2.25 oz. serving

Bottled Water 0 Cal each

Harvest Chicken Salad \$19.39

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette 640 Cal each

✔ Bakery-Fresh Roll with Butter 160 Cal each

✔ PP Fresh Fruit Cup 35 Cal/2.5 oz. serving

✔ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

Mediterranean Quinoa Salad \$18.99

✔ TV PP Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita 450 Cal/15 oz. serving

✔ Bakery-Fresh Roll with Butter 160 Cal each

✔ PP Fresh Fruit Cup 35 Cal/2.5 oz. serving

✔ Lemon Cheesecake Bar 300 Cal/2.75 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 100-160 Cal each

✔ Assorted Craveworthy Cookies 210-260 Cal each

Bottled Water 0 Cal each

CLASSIC SELECTION SANDWICH BUFFET \$18.59

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

Choice of Two (2) Side Salads (pg 10) 20-240 Cal each

✔ Dill Pickle Slices 0 Cal/1 oz. serving

✔ Individual Bags of Chips 100-160 Cal each

Choice of Three (3) Classic Sandwiches 130-790 Cal each

✔ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving

Iced Tea 0 Cal/8 oz. serving

Iced Water 0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Roast Beef and Cheddar Sandwich 430 Cal each

California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing 470 Cal each

Chicken Caesar Wrap 630 Cal each

✔ Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion 430 Cal each

✔ PP Mozzarella, Red Pepper, Balsamic and Kale Ciabatta 500 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 15 guests or more.

THE EXECUTIVE LUNCHEON \$21.39

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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	480 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
🍷 🍷 🍷 Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta	500 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
🍃 🍷 🍷 Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
🍷 🍷 Arugula Salad with Cauliflower and Beets	120 Cal/2.5 oz. serving
🍃 🍷 Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning	120 Cal/4 oz. serving
🍃 Chimichurri Potato Salad	120 Cal/3.5 oz. serving
🍷 Strawberry Melon Salad	40 Cal/3 oz. serving
🍃 🍷 🍷 Roasted Vegetable Pasta Salad	200 Cal/3.75 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	130 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments

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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 \$22.79

Choice of One (1) Salad:

-  Potato Salad 240 Cal/4 oz. serving
-   Sweet Potato Salad 290 Cal/4 oz. serving
-   Old-Fashioned Coleslaw 150 Cal/4 oz. serving
-    Lexington Slaw 30 Cal/4 oz. serving

Choice of One (1) Bread:

-  Corn Muffin 220 Cal each
-  Southern Biscuits 190 Cal each
- Texas Toast 120 Cal each

Choice of Two (2) Sides:

-  Macaroni and Cheese 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 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 430 Cal each
- Nashville BBQ Pulled Pork Sandwich 500 Cal each
-  Bakery-Fresh Dinner Roll for Sandwiches 160 Cal each

Choice of Two (2) Sauces:

- Nashville BBQ Sauce 70 Cal/1 oz. serving
-  Carolina BBQ Sauce 20 Cal/1 oz. serving
- Texas BBQ Sauce 50 Cal/1 oz. serving
-  Alabama BBQ Sauce 160 Cal/1 oz. serving
-  Barbecue Sauce 170 Cal/1 oz. serving
-  Assorted Craveworthy Cookies 210-260 Cal each

FRESH GINGER \$24.79

-  Vegetable Spring Roll 230 Cal each


Choice of Two (2) Dipping Sauces:

-  Sweet Soy Sauce 50 Cal/1 oz. serving
-  Sweet & Sour Sauce 40 Cal/1 oz. serving
-  Chili Garlic Sauce 40 Cal/1 oz. serving

Choice of Two (2) Bases:

-  Jasmine Rice 130 Cal/4 oz. serving
-  Rice Noodles 210 Cal/4 oz. serving
-  Napa Cabbage Greens Mix 10 Cal/2 oz. serving
-   Brown Rice 110 Cal/4 oz. serving

Choice of Two (2) Proteins:

-  Five Spice Gardien 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 80 Cal/3 oz. serving
-    Stir-Fry Vegetables 45 Cal/4 oz. serving
-   Steamed Fresh Broccoli 20 Cal/4 oz. serving

Choice of One (1) Sauce:

-  Peanut Sauce 70 Cal/1 oz. serving
-  Thai Basil Red Curry Sauce 50 Cal/1 oz. serving
-  Sweet Chili Vinaigrette 25 Cal/1 oz. serving

Choice of Two (2) Toppings:

- Herb Omelet 50 Cal/4 oz. serving
-  Fresh Jalapenos 0 Cal/5 oz. serving
-   Pickled Carrot & Daikon 10 Cal/1 oz. serving
-  Crispy Shallots 20 Cal/5 oz. serving
-  Chopped Peanuts 80 Cal/5 oz. serving
-  Marinated Cucumber 10 Cal/1 oz. serving
-  Coconut Mango Rice Dessert 220 Cal each



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.

TASTY TEX MEX \$22.69

✓ Tortilla Chips	260 Cal/3 oz. serving
✓ Mexican Rice	130 Cal/3 oz. serving
✓ EW PF Charro Beans	80 Cal/3 oz. serving
✓ Sautéed Peppers and Onions	140 Cal/2 oz. serving

Choice of One (1) Type of Fajitas:

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
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Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
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Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
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✓ Vegan Chorizo with Tortillas and Vegan Cheese	380 Cal/2 oz. serving
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Choice of Two (2) Salsas:

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

HEARTLAND BUFFET \$25.89

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

NOODLE BAR BASICS \$20.39

✓ PF Mesclun Salad with Fresh Orange, Kalamata Olives, and Red Onion with a Balsamic Vinaigrette	70 Cal/2.25 oz. serving
✓ Garlic Breadsticks	110 Cal each

Choice of One (1) Pasta:

✓ Cavatappi Noodles	180 Cal/4 oz. serving
✓ Fettucine Noodles	240 Cal/5.5 oz. serving

Choice of Two (2) Vegetables:

✓ PF Broccoli	10 Cal/1 oz. serving
✓ Onions	10 Cal/0.5 oz. serving
✓ Tomatoes	10 Cal/1 oz. serving
✓ Zucchini	10 Cal/1 oz. serving

Choice of Two (2) Proteins:

EW Grilled Chicken	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
✓ Tofu	80 Cal/2 oz. serving

Choice of Two (2) Sauces:

✓ Marinara Sauce	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
✓ Alfredo Sauce	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

*Looking to create your own Themed Buffet
or Unique Custom Buffet?*

Contact us at hesselbarth-mark@aramark.com / 508.286.5460
or rousseau-christopher@aramark.com / 508.286.5461 to
explore more options and personalize your buffet to fit your
event.

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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.

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$22.79

✓ Fresh Country Coleslaw	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
✓ Vegetarian Baked Beans	220 Cal/4 oz. serving
✓ Macaroni and Cheese	250 Cal/4 oz. serving
✓ Hush Puppies	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	80 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

CLASSIC PIZZA \$20.19

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

ASIAN ACCENTS \$27.69

✓ Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of One (1) Rice:	
✓ White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
✓ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
✓ Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

POWER LUNCH \$21.99

✓ Grilled Flatbread	110 Cal each
✓ Seasonal Fresh Fruit Platter	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	450 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato 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	530 Cal/11.15 oz. serving
✓ Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing	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	310 Cal/6 oz. serving
✓ Vegan Aquafaba Chocolate Mousse	230 Cal/2.75 oz. serving





BUFFETS





Create Your Own Buffet

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

   Classic Garden Salad with Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Antipasto Salad	170 Cal/3 oz. serving
   Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
  Roasted Vegetable Platter with Chimichurri Mayo	200 Cal/4 oz. serving






BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$23.79	470 Cal/5.6 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$27.39	300 Cal/5 oz. serving
 Slow-Roasted Turkey Breast Rubbed with Sage and Thyme \$23.79	170 Cal/3 oz. serving
 Maple Dijon Salmon \$25.19	270 Cal/3.25 oz. serving
Pesto Flank Steak \$29.79	260 Cal/3 oz. serving
   Cavatappi A La Toscana \$20.19	420 Cal/15.75 oz. serving
  Vegan Chorizo Stuffed Portobello Cap \$23.19	320 Cal each

BUFFET SIDES

  Pan Roasted Vegetables	45 Cal/3 oz. serving
   Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
   Maple Glazed Carrots	110 Cal/2 oz. serving
 Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
  Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions	190 Cal/3 oz. serving
   Butternut Squash Barley Pilaf	220 Cal/4 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
 Spiced Carrot Cake	350 Cal/slice
 Chocolate Cake	340 Cal/slice
 Cookies and Cream Thimble Cake	140 Cal each
 Salted Caramel Thimble Cake	140 Cal each
 Assorted Craveworthy Cookies	210-260 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)

Bacon Wrapped Scallops	\$38.69	40 Cal each
Beef Empanadas	\$30.99	80 Cal each
Buffalo Style Chicken Spring Rolls	\$28.99	50 Cal each
Coconut Chicken	\$28.99	40 Cal each
Chicken and Waffle with Spicy Syrup	\$28.99	45 Cal each
Coconut Shrimp	\$35.69	50 Cal each
 Mac n' Cheese Melts	\$26.89	80 Cal each
 Spanakopita	\$26.89	60 Cal each
 Vegetable Samosas	\$37.99	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$22.99	130 Cal each
 Tuna Poke Crisp	\$22.99	80 Cal each
Italian Pinwheel Skewer	\$37.99	90 Cal each
 Mediterranean Antipasto Skewers	\$36.69	60 Cal each
   Veggie Hummus Cup	\$30.99	170 Cal each
 Traditional Tomato Bruschetta Crostini	\$19.09	50 Cal each

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 10 guests or more.

CLASSIC SLICED CHEESE TRAY \$65.49 Serves 12

✔ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini 290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$47.79 Serves 12

✔ Fresh Garden Crudités with Ranch Dill Dip 120 Cal/5 oz. serving

✔ **SEASONAL FRESH FRUIT PLATTER** \$45.59 Serves 12

Seasonal Fresh Fruit 35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD Market Price Serves 12

Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$50.89 Serves 12

✔ House-Made Spinach Dip served with Fresh Pita Chips 230 Cal/2.25 oz. serving

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. When placing your order in Catertrax simply choose the "Custom Menu" and add any notes for your event. Our team will reach out to you to discuss further details.

*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.

HAPPY HOUR \$19.69

Chilled Spinach Dip served with Pita Chips	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese	410 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

SLIDE INTO HOME \$15.49

Choice of Three (3) Sliders:	
Grilled Veggie Sliders	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

SUNDAE FUNDAY \$7.79

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream	110 Cal/4 oz. serving
Chocolate Ice Cream	120 Cal/4oz. serving
Strawberry Ice Cream	130 Cal/4 oz. serving
Non Dairy Sorbet	Calories Vary

Choice of Two (2) Sauces:	
Caramel Sauce	80 Cal/1 oz. serving
Chocolate Syrup	60 Cal/1 oz. serving
Raspberry Sauce	150 Cal/2 oz. serving
Crushed Pineapple	30 Cal/2 oz. serving

Choice of Three (3) Toppings:	
Chocolate Chips	140 Cal/1 oz. serving
Sliced Strawberries	10 Cal/1 oz. serving
Toasted Pecans	100 Cal/0.5 oz. serving
Toasted Coconut	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs	70 Cal/0.5 oz. serving
Sprinkles	30 Cal/0.5 oz. serving
Whipped Cream	50 Cal/0.5 oz. serving

Breaks

All prices are per person and available for 15 guests or more.

CHOCAHOLIC \$9.29

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

WHAT'S POPPIN' \$4.09

Choice of Three (3) Popcorn Varieties:

Classic Popcorn	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn	110 Cal/1.25 oz. serving
Ranch Popcorn	110 Cal/1.25 oz. serving
BBQ Popcorn	110 Cal/1.25 oz. serving
Southwest Popcorn	120 Cal/1.25 oz. serving

BREADS AND SPREADS \$5.69

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips	130 Cal/2 oz. serving
Crostini	40 Cal each

Choice of Four (4) Spreads:

Korean Roja Guacamole	90 Cal/2 oz. serving
Ginger Verde Guacamole	80 Cal/2 oz. serving
Chilled Spinach Dip	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip	260 Cal/2 oz. serving
Traditional Hummus	320 Cal/4 oz. serving
Artichoke and Olive Dip	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving

ORCHARD TREATS \$11.39

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

ALLERGEN INFORMATION

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



BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	
\$3.19 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$1.89 Each	0-150 Cal each
Sparkling Water \$2.39 Each	0 Cal each
Regular Coffee \$20.69 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate \$25.89 Per Gallon	160 Cal/8 oz. serving
Lemonade \$19.09 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$23.29 Per Gallon	5 Cal/8 oz. serving
Iced Water \$1.69 Per Gallon	0 Cal/8 oz. serving
Infused Water \$11.69 Per Gallon	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

Desserts

Assorted Craveworthy Cookies	210-260 Cal each
\$19.19 Per Dozen	
Bakery-fresh Brownies \$23.19 Per Dozen	250 Cal/2.25 oz. serving
Gourmet Dessert Bars \$23.19 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$27.89 Per Dozen	
Chocolate Cupcake with Fudge Icing	480 Cal each
Vanilla Cupcake	380 Cal each
Bananas Foster Cupcake	180 Cal each
Devil's Food Cupcake	380 Cal each
New York Cheesecake (Each)	
\$32.39 Serves 8	440 Cal/slice

Ordering Information

LEAD TIME

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

EXTRAS

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

Vegetarian Vegan Eat Well Plant Forward

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

CONTACT US TODAY

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