

Milton Academy

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 \$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 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
Starbucks 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
Starbucks 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
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 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
Starbucks 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
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 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
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 v	240-500 Cal each
Assorted Bagels v	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
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
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.

QUICK START \$5.19

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

Boxed Water

0 Cal each

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$15.09

European Breakfast Charcuterie: Platter

of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

Croissants with Butter and Jam **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Juice

110-170 Cal/8 oz. serving

Boxed Water

0 Cal each

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

NEW YORKER \$12.09

Bagels **v**

290-450 Cal each

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

120 Cal/3.25 oz. serving

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Juice

110-170 Cal/8 oz. serving

Boxed Water

0 Cal each

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Cinnamon Rolls **v \$2.59 PER PERSON**

350 Cal each

Assorted Donuts **v \$12.09 PER DOZEN**

240-500 Cal each

Assorted Pastries **v \$12.09 PER DOZEN**

210-530 Cal each

Greek Yogurt Cups **v \$2.69 EACH**

60-130 Cal each

Whole Fruit **VG EW PF \$1.19 EACH**

45-100 Cal each

Breakfast

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.99

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

SUNRISE SANDWICH BUFFET \$13.09

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

FRENCH TOAST BUFFET \$12.79

Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Boxed 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

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

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Breakfast

BREAKFAST ENHANCEMENTS

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

OATMEAL BAR \$5.79 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

EGGS-TRAVAGANZA \$5.69 PER PERSON

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

Choice of Two (2) Egg Delights:

Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup v	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup v	310 Cal each
Egg White and Turkey Frittata	270 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata v	150 Cal each
Broccoli, Cheddar and Swiss Frittata v	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite v	100 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 \$7.29

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 \$10.39

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
Boxed Water	0 Cal each

Tuscan Flatbread \$10.39

Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread v EW	430 Cal each
Herbed Quinoa Side Salad vg PF	110 Cal/3.5 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Boxed Water	0 Cal each

Harvest Chicken Salad \$10.39

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 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
Boxed Water	0 Cal each

CLASSIC BOX LUNCH \$10.39

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Boxed 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
Boxed Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$10.39

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)

Southwestern Turkey with Fajita Vegetables on Ciabatta Bread	390 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo v EW	290 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 \$12.39

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 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
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	540 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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Strawberry Melon Salad EW	40 Cal/3 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 Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 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

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

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Buffets

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$10.39

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

FRESH GINGER \$10.39

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:

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
Marinated Cucumber vg	10 Cal/1 oz. serving

Buffets

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$15.39

Choice of Two (2) Bases:

Mejadara: Rice and Lentils VG EW PF	120 Cal/4 oz. serving
Mediterranean Salad Mix VG EW PF	15 Cal/2 oz. serving
Hummus VG PF	320 Cal/4 oz. serving

Choice of Two (2) Proteins:

Baharat Spiced Beef and Chickpeas	160 Cal/4 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Falafel VG EW PF	45 Cal each

Choice of Three (3) Toppings:

Carrot Salad VG EW PF	130 Cal/3 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2 oz. serving
Cucumber Tomato Salad VG EW PF	40 Cal/4 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving

Choice of Two (2) Sauces:

Garlic White Sauce V	110 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1 oz. serving
Harissa Sauce VG	70 Cal/1 oz. serving

Choice of Two (2) Garnishes:

Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each

Add Pita

Half Grilled Pita EW	250 Cal each
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Choice of One (1) Dessert:

Baklava V	70 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

POWER LUNCH \$10.39

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
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Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa	500 Cal/16.5 oz. serving
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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
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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
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Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables and a Spicy Sweet Chili Vinaigrette EW	310 Cal/6 oz. serving
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Vegan Aquafaba Chocolate Mousse VG	230 Cal/2.75 oz. serving
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POWER BOOST BOWLS \$14.09

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
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

Buffets

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

YUCATAN BOWL \$11.39

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

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$17.29

Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 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	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 V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

SUNDAY BBQ \$15.09

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

ALL-AMERICAN PICNIC \$15.09

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 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 Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$14.09	300 Cal/5 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$14.09	170 Cal/3 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$14.09	690 Cal/18 oz. serving
Moroccan Grilled Salmon \$15.09	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$19.39	290 Cal/7.65 oz. serving
Eggplant Lasagna V \$9.09	250 Cal/7.25 oz. serving
Crispy Five Spice Tofu VG EW PF \$9.09	340 Cal/5 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	100 Cal/2.75 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Smokey Sweet Potato Au Gratin V	140 Cal/4 oz. serving
Fingerling Potato Hash V	130 Cal/4.25 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Macaroni and Cheese V	250 Cal/4 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
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	340 Cal/slice
Aquafaba Chocolate Mousse VG	240 Cal/2.75 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

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Receptions

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops \$32.39 per dozen	40 Cal each
Beef Empanadas \$30.99 per dozen	80 Cal each
Swedish Meatballs \$25.89 per dozen	110 Cal each
Chili-Lime Chicken Kabobs \$32.39 per dozen	40 Cal each
Chicken and Waffle with Spicy Syrup \$15.09 per dozen	45 Cal each
Crab Cakes \$28.89 per dozen	35 Cal each
Crispy Asiago Asparagus v \$25.09 per dozen	50 Cal each
Spanakopita v \$26.89 per dozen	60 Cal each
Vegetable Samosas vg \$30.09 per dozen	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round \$22.99 per dozen	100 Cal each
Tuna Poke Crisp ew \$22.99 per dozen	80 Cal each
Ricotta and Fig Flatbread \$30.99 per dozen	70 Cal each
Veggie Hummus Cup vg ew pf \$30.99 per dozen	170 Cal each
Strawberry Ricotta Toast Points v pf \$19.09 per dozen	40 Cal each
Shrimp Cocktail market price per dozen	70 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

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





Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 8 guests or more.

CLASSIC SLICED CHEESE TRAY \$27.09 SERVES 12

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

290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$45.59 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ASSORTED TEA SANDWICHES \$17.59 SERVES 12

An assortment of our most popular Tea Sandwiches

Chicken and Slaw

230 Cal each

Roast Beef and Brie

260 Cal each

Egg Salad ▼

290 Cal each

Mozzarella ▼

240 Cal each

GRILLED VEGETABLES \$27.09 SERVES 12

Grilled Vegetables served with Balsamic

Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

HOUSE-MADE SPINACH DIP \$15.09 SERVES 12

House-Made Spinach Dip served with Fresh Pita

Chips ▼

230 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

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Receptions

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 8 guests or more.

HAPPY HOUR \$8.29

Chilled Spinach Dip served with Pita Chips v	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 v	410 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 oz. serving

AMERICAN TEA \$10.69

Fresh Mozzarella Tea Sandwiches v	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Scones with Jam and Honey Cream Cheese v	380 Cal/3 oz. serving
Assorted Petit Fours v	60-140 Cal each
Shortbread Cookies v	20 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

LOADED COOKIE "NACHOS" \$7.79

Cookie Crisps (6 per person) v	60 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce v	80 Cal/1 oz. serving
Chocolate Syrup vg	60 Cal/1 oz. serving
Raspberry Sauce vg	70 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	140 Cal/1 oz. serving
Sliced Strawberries vg	10 Cal/1 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs vg	70 Cal/0.5 oz. serving
Rainbow Sprinkles vg	30 Cal/0.5 oz. serving
Whipped Topping v	30 Cal/1 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$8.09

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 \$4.59

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

FEEL LIKE A KID AGAIN \$5.09

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$2.39 PER PERSON	0 Cal/8 oz. serving
Boxed Water \$2.59 EACH	0 Cal each
Assorted Sodas (Can) \$1.59 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.09 EACH	110-170 Cal each
Sparkling Water \$1.59 EACH	0 Cal each
Hot Apple Cider \$12.09 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate \$12.09 PER GALLON	160 Cal/8 oz. serving
Iced Tea \$10.09 PER GALLON	0 Cal/8 oz. serving
Lemonade \$10.09 PER GALLON	90 Cal/8 oz. serving
Fruit Punch \$10.09 PER GALLON	5 Cal/8 oz. serving

DESSERTS

▼ Assorted Craveworthy Cookies \$10.39 PER DOZEN	210-260 Cal each
▼ Bakery-fresh Brownies \$10.39 PER DOZEN	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars \$12.39 PER DOZEN	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$12.39 PER DOZEN	
Chocolate Cupcake with Fudge Icing vg	480 Cal each
Vanilla Cupcake v	380 Cal each
Bananas Foster Cupcake v	180 Cal each
Devil's Food Cupcake v	380 Cal each
▼ New York Cheesecake (Each) \$20.09 SERVES 8	440 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 48 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

1-617-898-2369
catering@milton.edu
milton.catertrax.com

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

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