



EVERYDAY MENU

SAINT ELIZABETH UNIVERSITY
CATERING



ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$42.09

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 12 guests or more.

DELICIOUS DAWN

✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ PF Seasonal Fresh Fruit Platter	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	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	120 Cal/3.75 oz. serving
✓ EW Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓ EW PF Green Beans Gremolata	70 Cal/3 oz. serving
✓ EW Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
EW 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
✓ EW PF Grilled Vegetable Tray	70 Cal/3 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

MEETING WRAP UP \$40.89

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 12 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving








THE ENERGIZER

Donut Holes	45-90 Cal each
  Ripe Bananas	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	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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SIMPLE PLEASURES \$27.59

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.





SIMPLE CONTINENTAL

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








BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

MID-DAY MUNCHIES

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

*All packages include necessary accompaniments and condiments

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

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

BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$8.79

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 \$11.29

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

HEALTHY CHOICE BREAKFAST \$9.99

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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À LA CARTE BREAKFAST

- ✓ Assorted Bagels with Butter, Cream Cheese and Jam \$24.59 Per Dozen 290-450 Cal each
- ✓ Assorted Muffins Served with Butter and Jam \$27.49 Per Dozen 380-550 Cal each
- ✓   Seasonal Fresh Fruit Platter \$3.29 Per Person 35 Cal/2.5 oz. serving
- ✓ Granola Bars \$2.09 Each 130-250 Cal each
- Assorted Yogurt Cups \$3.49 Each 50-150 Cal each
- Assorted Miniature Pastries \$27.49 Serves 12
 - ✓ Miniature Muffins 80-120 Cal each
 - ✓ Miniature Danish 140-170 Cal each
 - ✓ Miniature Scones 100-110 Cal each

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BREAKFAST

HOT BREAKFAST



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

AMERICAN BREAKFAST \$15.29


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
✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✓ Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$14.69

✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
✓ Egg and Cheese English Muffin	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	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$12.99

✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✓ Orange Cinnamon French Toast	100 Cal each
✓  Maple Syrup	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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



BREAKFAST

BREAKFAST ENHANCEMENTS

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

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

TRADITIONAL SANDWICHES \$6.19 Per Person

Choice of Two (2) Sunrise Breakfast Sandwiches:

🍳 Egg and Cheese English Muffin	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	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

JUST PANCAKES \$4.09 Per Person

🍳 Silver Dollar Pancakes	40 Cal each
🌱 Maple Syrup	70 Cal/1 oz. serving

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$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

Asiago Roast Beef Focaccia \$15.99

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 Cal each
✓ Grilled Vegetable Pasta Salad	120 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

Asian Chicken Salad \$15.99

✓ Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing	440 Cal/16.5 oz. serving
✓ Bakery-Fresh Roll with Butter	160 Cal each
✓ Fresh Fruit Cup	35 Cal/2.5 oz. serving
✓ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Mediterranean Chicken and Grain Salad \$15.99

✓ Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette	340 Cal each/7 oz. serving
✓ Bakery-Fresh Roll with Butter	160 Cal each
✓ 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 \$12.39

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 SELECTIONS SANDWICH BUFFET

\$17.49

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	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)

Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Smoked Turkey Ciabatta with an Orange Horseradish Spread	440 Cal each
Chicken Caesar Wrap	630 Cal each
✓ Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese	270 Cal each

ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!

Please contact your catering professional!

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$20.59

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	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
🌱 Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread	420 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
🌱 Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta	600 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
🌱 Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
🌱 🌱 🌱 Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing	25 Cal/3 oz. serving
🌱 🌱 Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
🌱 🌱 🌱 Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing	60 Cal/3.75 oz. serving
🌱 🌱 Fresh Fruit Salad	35 Cal/2.5 oz. serving
🌱 Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
🌱 🌱 Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon	120 Cal/3.5 oz. serving
🌱 Grilled Vegetable Pasta Salad with a Balsamic Dressing	120 Cal/3 oz. serving
🌱 Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving

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THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER LUNCH \$19.99

- ✓ 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 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

ALL-AMERICAN PICNIC \$17.09

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

TAVOLINO BUFFET \$22.29

- Caesar Salad 170 Cal/2.7 oz. serving
- ✓ Garlic Breadsticks 110 Cal each
- ✓ Eggplant Parmesan 340 Cal/7.7 oz. serving
- ✓ Rigatoni Marinara 130 Cal/4.5 oz. serving
- Italian Sausage and Peppers 470 Cal/4.74 oz. serving
- ✓ Miniature Cheesecake Tarts 170 Cal/1.75 oz. serving
- Add on Grilled Chicken Breast for an Additional Fee 160 Cal/3 oz. serving

BUFFETS















BUFFETS









THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

YUCATAN BOWL \$21.09

-  Romaine Lettuce Salad 5 Cal/0.25 oz. serving
-  Avocado Ranch Dressing 90 Cal/1 oz. serving
- Choice of One (1) Rice:
 -  Cilantro Lime White Rice 120 Cal/3 oz. serving
 -   Cilantro Lime Brown Rice 140 Cal/3.5 oz. serving
 -  Mexican Rice 130 Cal/3 oz. serving
 -   Charro Beans 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 20 Cal/2.25 oz. serving
 - Citrus Braised Pork 580 Cal/3 oz. serving
 -  Vegan Chorizo 150 Cal/2 oz. serving
 -  Guacamole 40 Cal/1.33 oz. serving
- 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
 -  Dulce De Leche Brownie 220 Cal/2.25 oz. serving

ASIAN ACCENTS \$20.59

-  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



LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at passaro-april@aramark.com / 973.290.4346 or 862.296.4037 to explore more options and personalize your buffet to fit your event.

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THEMED BUFFETS

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LAZY SUMMER BBQ \$22.39

✓ Old-Fashioned Coleslaw	150 Cal/3 oz. serving
✓ Cornbread Fiesta Muffins	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
✓ Macaroni and Cheese	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Gourmet Dessert Bars	300-360 Cal/2.75-3.25 oz. serving

NORTHERN ITALIAN BUFFET \$23.49

✓ Mediterranean Salad with a Greek Vinaigrette	110 Cal/3.25 oz. serving
✓ Garlic Breadsticks	110 Cal each
✓ Roasted Mushrooms	90 Cal/3 oz. serving
✓ Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
✓ Vermicelli Pasta	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

BUFFETS

HEARTLAND BUFFET \$21.39

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓ Roasted New Potatoes	110 Cal/2.75 oz. serving
✓ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
✓ Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
✓ Oreo Blondies	270 Cal/1.75 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
 Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Traditional Hummus with Toasted Pita	130 Cal/1.75 oz. serving
  Seasonal Fresh Fruit Salad	35 Cal/2.25 oz. serving







BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$20.59	470 Cal/5.6 oz. serving
 Grilled Lemon Rosemary Chicken \$20.59	130 Cal/3 oz. serving
Roasted Turkey with Cranberry Relish \$20.59	200 Cal/3.5 oz. serving
 Maple Dijon Salmon \$23.29	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$26.69	290 Cal/7.65 oz. serving
Asian Marinated Steak \$23.29	190 Cal/3 oz. serving
   Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce \$18.89	420 Cal/15.75 oz. serving

BUFFET SIDES

   Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
   Garlic Roasted Broccoli	40 Cal/1.76 oz. serving
   Ginger Honey Glazed Carrots	110 Cal/3.25 oz. serving
 Creamy Garlic Mashed Potatoes	120 Cal/3.75 oz. serving
 Roasted Red Potatoes	100 Cal/2.75 oz. serving
  Savory Herbed Rice	150 Cal/3.5 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

  Apple Pie	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
 Spiced Carrot Cake	350 Cal/slice
 Chocolate Cake	340 Cal/slice
 Red Velvet Thimble Cake	90 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each

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RECEPTIONS

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket \$23.69	40 Cal each
Beef Satay \$27.99	35 Cal each
Coconut Chicken \$25.79	40 Cal each
Boneless Sweet 'n Spicy Wings \$25.79	150 Cal each
Boneless Buffalo Wings \$25.79	110 Cal each
Coconut Shrimp \$33.29	50 Cal each
🍷 Mac n' Cheese Melts \$24.69	80 Cal each
🍷 Spanakopita \$25.79	60 Cal each
🍷🌱 Vegetable Spring Rolls \$25.79	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

🍷 Assorted Petit Fours \$27.99	60-140 Cal each
🍷 Chocolate-Caramel Mini Cheesecakes \$25.99	80 Cal each
🍷 Mediterranean Antipasto Skewers \$33.19	60 Cal each
🍷🌱🌿 Veggie Hummus Cup \$28.49	170 Cal each
🍷 Traditional Tomato Bruschetta Crostini \$18.29	50 Cal each
🍷🌱 Strawberry Ricotta Toast Points \$17.19	40 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 12 guests or more.

CLASSIC CHEESE TRAY \$5.99 Per Person

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 Per Person

✓ Fresh Garden Crudités with Ranch Dill Dip

120 Cal/5 oz. serving

ANTIPASTO PLATTER \$5.89 Per Person

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$74.09 Serves 12

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

280 Cal each

Roast Beef and Cheddar Mini Sandwiches

280 Cal each

Turkey and Swiss Mini Sandwiches

320 Cal each

✓ Mini Caprese Sandwiches

240 Cal each

HUMMUS WITH PITA CHIPS \$36.49 Serves 12

✓ Hummus with Pita Chips

250 Cal/4.5 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. Please contact our Catering Office at (862-296-4037) to arrange a personal consultation.

*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 12 guests or more.

DIM SUM \$12.79

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

CHEF'S PASTA \$16.89

Create Your Own Pasta Sensation with choice of Two (2) Types of Noodles, Two (2) Sauces, and Four (4) Warmed Toppings (chef attendant required)

Choice of Two (2) Pastas:	
✓ Cavatappi Pasta	90 Cal/2 oz. serving
✓ Penne Pasta	90 Cal/2.5 oz. serving
✓ Fettuccine Pasta	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
✓ Marinara Sauce	100 Cal/2 oz. serving
✓ Alfredo Sauce	120 Cal/2 oz. serving
Primavera Pesto Sauce	160 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
✓ Roasted Mushrooms	90 Cal/3 oz. serving
✓ Broccoli	10 Cal/1 oz. serving
✓ Spinach	15 Cal/0.5 oz. serving
✓ Onions	10 Cal/0.5 oz. serving
✓ Tomatoes	5 Cal/1 oz. serving
✓ Zucchini	5 Cal/1 oz. serving
✓ Peas	5 Cal/0.25 oz. serving
✓ Green Peppers	10 Cal/1 oz. serving

SOFT PRETZEL BAR \$6.29

✓ Hot Pretzels	180 Cal each
Choice of Three (3) Dipping Sauces:	
✓ Honey Mustard Sauce	120 Cal/1 oz. serving
✓ Spicy Mustard Sauce	30 Cal/1 oz. serving
✓ Yellow Mustard Sauce	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
✓ Vegan Cheddar Cheese Sauce	60 Cal/1 oz. serving
✓ Cajun Cheese Sauce	70 Cal/1 oz. serving
✓ Buffalo Blue Sauce	30 Cal/1 oz. serving
✓ Chocolate Sauce	60 Cal/1 oz. serving
✓ Caramel Sauce	80 Cal/1 oz. serving

BREAKS

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

CHOC-AHOLIC \$8.19

✓ 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

SNACK ATTACK \$7.09

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

BREADS AND SPREADS \$5.79

✓ 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

EXECUTIVE COFFEE BREAK \$6.29

✓ Assorted Dessert Bars	300-360 Cal/2.75 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 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	
\$2.29 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.09 Each	0 Cal each
Assorted Sodas (Can) \$2.09 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.59 Each	110-170 Cal each
Hot Chocolate \$22.79 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$17.59 Per Gallon	0 Cal/8 oz. serving
Lemonade \$17.59 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$17.59 Per Gallon	5 Cal/8 oz. serving
Iced Water \$1.69 Per Gallon	0 Cal/8 oz. serving
Infused Water \$10.89 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 Blondies	240-300/1.875-2.38 oz. serving
\$21.59 Per Dozen	
Assorted Craveworthy Cookies	210-260 Cal each
\$17.49 Per Dozen	
Bakery-fresh Brownies	250 Cal/2.25 oz. serving
\$21.59 Per Dozen	
Gourmet Dessert Bars	300-360 Cal/2.75-3.25 oz. serving
\$21.59 Per Dozen	
Chocolate Covered Strawberries	40 Cal each
\$24.89 Per Dozen	



✓ 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.

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

CONTACT US TODAY

973.290.4346 / 862.296.4037
passaro-april@aramark.com
<https://saintelizabeth.catertrax.com>

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