

EVENT MENU

ROYAL CATERING





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 \$43.39

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Coffee Service	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
Coffee Service	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
Coffee Service	0 Cal/8 oz. serving

MEETING WRAP UP \$37.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 10 guests or more.

MORNING MINI	
Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	400-450 Cal each
Bottled Water	0 Cal each
Coffee Service	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
Coffee Service	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
Coffee Service	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$28.49

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

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Coffee Service	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
Coffee Service	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 10 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$11.49

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Coffee Service	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$12.99

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
Bottled Water	0 Cal each
Coffee Service	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$9.59

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Coffee Service	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$22.99 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$21.99 PER DOZEN	380-550 Cal each
Assorted Pastries v \$22.79 PER DOZEN	210-530 Cal each
Assorted Yogurt Cups \$2.29 EACH	50-150 Cal each
Whole Fruit VG EW PF \$1.29 EACH	45-100 Cal each
Vegan Zucchini Breakfast Bread VG PF \$15.99 SERVES 12	270 Cal/3 oz. serving

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$12.39

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
Coffee Service	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$12.79

Seasonal Fresh Fruit Platter VG PF	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 V PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Coffee Service	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$11.29

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 VG	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Coffee Service	0 Cal/8 oz. serving

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

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

EGGS-TRAVAGANZA \$5.39 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 ▼	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup ▼	310 Cal each
Egg White and Turkey Frittata	270 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata ▼	150 Cal each
Broccoli, Cheddar and Swiss Frittata ▼	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite ▼	100 Cal each

PANCAKE SANDWICHES \$4.99 PER PERSON

Choice of Two (2) Pancake Sandwiches:

Bacon, Egg and Cheese Pancake Sandwich	300 Cal each
Ham, Egg and Cheese Pancake Sandwich	250 Cal each
Sausage, Egg and Cheese Pancake Sandwich	310 Cal each

JUST FRENCH TOAST \$3.99 PER PERSON

Orange Cinnamon French Toast ▼	100 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 10 guests or more.

ROYAL DELI EXPRESS \$11.69

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

BOWLS TO GO

Peach BBQ Chicken Salad \$13.49	
Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	
	720 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
Bottled Water	0 Cal each

Mojito Shrimp Salad \$14.59	
Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish and Mojito Vinaigrette	
	310 Cal/11.75 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Sesame Tofu Garden Salad \$12.79	
Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette v	
	330 Cal/13 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$9.89

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$13.79

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Mediterranean Tuna Salad Ciabatta with Roasted Bell Pepper, Cucumber-Caper Relish, Arugula and Basil	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Shawarma Chicken Ciabatta with Sliced Cucumber, Feta Cheese, Lettuce, Tomato and Lemon Tahini Dressing	510 Cal each
Roasted Chickpea Gyro with Lettuce, Cucumber, Red Onion and Feta Cheese Spread v pf	410 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$14.99

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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	620 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 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
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	680 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
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
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint Tossed in a Rice Wine Vinegar and Ginger Root Dressing V EW	130 Cal/3 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

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BUFFETS

THEMED BUFFETS

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

CURRY AND SPICE \$15.49

Kachumber Salad VG EW PF	35 Cal/3.9 oz. serving
Potato Samosa VG	180 Cal each
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry VG PF	130 Cal/4 oz. serving
Lamb Kofta Curry	270 Cal/3 oz. serving
Ginger-Spiced Rice Pudding V	180 Cal/4.5 oz. serving

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$14.49

Greek Chickpea Salad V PF	70 Cal/3.25 oz. serving
Vegetable Platter V PF	120 Cal/5 oz. serving
Roasted Red Pepper Hummus VG EW PF	140 Cal/4 oz. serving
Greek Pita with Feta Cheese and a Red Wine Vinaigrette V PF	150 Cal each
Beef Kofta Pita with Tzatziki and Hummus EW PF	380 Cal each
Iced Lemon Craveworthy Cookies V	260 Cal each

SOUP AND SALAD BUFFET \$13.99

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





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.

ALL-AMERICAN PICNIC \$13.29

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

TAVOLINO BUFFET \$15.99

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

BUFFETS

THEMED BUFFETS

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

LATIN FLAVORS \$16.29

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch	V EW PF	110 Cal/2.4 oz. serving
Grilled Flatbread	V	110 Cal each
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
Cumin Black Beans	VG EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken		390 Cal/6 oz. serving
Carne Asada con Papas Ranchero		250 Cal/6 oz. serving
Sopaipillas	V	70 Cal each

PASTA TRIO BUFFET \$15.99

Caesar Salad		170 Cal/2.7 oz. serving
Garlic Breadsticks	V	110 Cal each
Manicotti Marinara		130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli	EW	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls		290 Cal/7.5 oz. serving
Lemon Cheesecake Bars	V	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee		160 Cal/3 oz. serving

HEARTLAND BUFFET \$17.59

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

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BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$16.29	210 Cal/5.75 oz. serving
Roasted Turkey with Cranberry Relish \$15.49	200 Cal/3.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$17.59	210 Cal/3.75 oz. serving
Pretzel-Crusted Cod \$14.99	290 Cal/4 oz. serving
Roast Beef with Demi Glace \$15.29	260 Cal/6 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$14.49	420 Cal/15.75 oz. serving
Squash, Tomato and "Cheese" Casserole VG EW PF \$14.49	90 Cal/4.25 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Smokey Sweet Potato Au Gratin V	140 Cal/4 oz. serving
Toasted Orzo with Spinach and Cranberries VG	160 Cal/4 oz. serving
Savory Herbed Rice V VG	150 Cal/3.5 oz. serving
Chipotle Macaroni and Cheese V	240 Cal/4 oz. serving

BUFFET FINISHES

Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Red Velvet Thimble Cake V	90 Cal each
Cookies and Cream Thimble Cake V	140 Cal each
Salted Caramel Thimble Cake V	140 Cal each
Pumpkin Crunch Mousse V	160 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)

Franks in a Blanket \$21.49	40 Cal each
Beef Empanadas \$30.99	80 Cal each
Swedish Meatballs \$25.89	110 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$37.99	50 Cal each
Chili-Lime Chicken Kabobs \$33.29	40 Cal each
Coconut Chicken \$28.99	40 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v \$28.99	45 Cal each
Mac n' Cheese Melts v \$26.29	80 Cal each
Assorted Mini Quiche \$23.49	70-100 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tuna Poke Crisp ew \$22.99	80 Cal each
Italian Pinwheel Skewer \$22.99	90 Cal each
Mediterranean Antipasto Skewers v \$29.99	60 Cal each
Shrimp and Coconut Ceviche \$41.09	80 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini v \$17.69	50 Cal each
Middle Eastern Chickpea Toast Points v ew \$19.09	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 10 guests or more.

CLASSIC SLICED CHEESE TRAY \$41.39 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 \$33.79 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$43.49 SERVES 12

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

HOUSE-MADE SPINACH DIP \$23.99 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

BUFFALO TURKEY DIP \$29.99 SERVES 12

Buffalo Turkey Dip
Tortilla Chips ▼

250 Cal/2.62 oz. serving

260 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.

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.

DIM SUM \$11.99

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

SOFT PRETZEL BAR \$3.99

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

LOADED TOTCHOS \$7.69

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles vg	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Jalapeno Peppers vg	5 Cal/0.5 oz. serving
Scallions vg	10 Cal/2 oz. serving

BREAKS

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

ENERGY BREAK \$3.99

Granola Bars v	130-250 Cal each
Fruit Filled Bar v	130-250 Cal each
Breakfast Bar v	130-250 Cal each

SNACK ATTACK \$5.99

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

BREADS AND SPREADS \$5.69

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

EXECUTIVE COFFEE BREAK \$5.89

Assorted Dessert Bars v	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Coffee Service	0 Cal/8 oz. serving



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
Regular Coffee	\$1.99 PER PERSON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$1.99 PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$1.99 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$1.49 EACH	0 Cal each
Assorted Sodas (Can)	\$1.49 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.49 EACH	110-170 Cal each
Strawberry Basil Infused Lemonade	\$22.99 PER GALLON	100 Cal/8 oz. serving
Gallon Lemonade with Ice & Cups	\$12.99	90 Cal/8 oz. serving
Gallon Iced Tea with Ice & Cups	\$12.99	90 Cal/8 oz. serving

DESSERTS

▼ Assorted Crave-worthy Cookies	\$14.39 PER DOZEN	210-260 Cal each
▼ Bakery-fresh Brownies	\$15.49 PER DOZEN	250 Cal/2.25 oz. serving
▼ Chocolate Chip Cookie Brownies	\$15.99 PER DOZEN	280 Cal/2.6 oz. serving
▼ Gourmet Dessert Bars	\$15.99 PER DOZEN	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes	\$19.99 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

ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

570.941.6328
catering@scranton.edu
royalcatering.catertrax.com

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

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