

.....
catering
MENU
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EVENT MENU



ALL-DAY PACKAGES

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 12 guests or more.

DELICIOUS DAWN

Assorted Muffins	380-550 Cal each
Assorted Scones	400-440 Cal each
Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
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
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
New York Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

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

Meeting Wrap Up \$35.99

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

THE ENERGIZER

Donut Holes	45-90 Cal each
Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	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 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
Iced Water	0 Cal/8 oz. serving
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
Assorted Roasted Pepper and Mozzarella Ciabatta	500 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

*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 \$8.69

Choice of One (1) Breakfast Pastry:

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

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

QUICK START \$11.19

Choice of Three (3) Breakfast Pastries:

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

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

HEALTHY CHOICE BREAKFAST \$11.79

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 \$22.99 Per Dozen 290-450 Cal each

✔ Assorted Muffins Served with Butter and Jam \$22.99 Per Dozen 380-550 Cal each

✔ Cinnamon Rolls \$22.09 Per Dozen 350 Cal each

✔ Assorted Scones Served with Butter and Jam \$22.99 Per Dozen 400-440 Cal each

✔ Assorted Pastries \$22.99 Per Dozen 210-530 Cal each

✔ Assorted Breakfast Breads \$14.99 Serves 12 200-280 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 \$13.49

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

SOME LIKE IT HOT AND SPICY \$11.99

✔   Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✔ Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Three (3) Flavorful Breakfast Sandwiches:	
Egg, Bacon, Lettuce, Tomato and Avocado Bagel	420 Cal each
Hot Honey Salami Bagel with Everything-Spiced Cream Cheese	460 Cal each
Nashville Chicken Biscuit	650 Cal each
✔   Southwestern Breakfast Wrap with Just® Egg Scramble, Guacamole, Fajita Vegetables, Roasted Corn, Spinach, Corn Chips and Salsa in a Tortilla	400 Cal each
✔   Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips	410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SILVER DOLLAR BREAKFAST BUFFET \$13.09

✔ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✔ Silver Dollar Pancakes	40 Cal each
✔  Maple Syrup	70 Cal/1 oz. serving
Bottled Water	0 Cal each
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.

YOGURT PARFAIT BAR \$6.69 Per Person

Choice of Two (2) Yogurt Flavors:

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

GRITS BAR \$8.39 Per Person

Traditional Grits served with Bacon, Cheddar Cheese,
Scallions, Butter, Cinnamon Sugar and Raisins 410 Cal/9.25 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 \$15.49

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

Blackened Chicken Ciabatta \$15.49

Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta 410 Cal each

✓ Spiced Sweet Potato Salad 120 Cal/4 oz. serving

✓ Individual Bag of Chips 100-160 Cal each

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

Bottled Water 0 Cal each

Steakhouse Chop Salad \$17.59

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette 220 Cal each

✓ 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

Salmon Caesar Salad \$17.49

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons 660 Cal/10.5 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

CLASSIC BOX LUNCH \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below) 130-790 Cal each

✓ Individual Bag of Chips 100-160 Cal each

✓ Assorted Craveworthy Cookies 210-260 Cal each

Bottled Water 0 Cal each

CLASSIC SELECTION SANDWICH BUFFET \$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 Cheese with Lettuce and Pickles on a Sub Roll 400 Cal each

Roast Beef and Cheddar Sandwich 430 Cal each

Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise 790 Cal each

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread 790 Cal each

✓ Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta 460 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 \$19.49

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)

Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	480 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 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)

✔ SW PF Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
✔ SW Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
✔ PF Fresh Fruit Salad	35 Cal/2.5 oz. serving
SW Strawberry Melon Salad	40 Cal/3 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
✔ Grilled Vegetable Pasta Salad with a Balsamic Dressing	120 Cal/3 oz. serving
✔ SW PF Roasted Vegetable Pasta Salad	200 Cal/3.75 oz. serving
✔ Ranch Pasta Salad	110 Cal/3 oz. serving

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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.

CAJUN COLLECTION \$19.29

  Cajun Coleslaw	60 Cal/1.75 oz. serving
 Fiesta Cornbread	120 Cal each
   Red Beans and Rice	130 Cal/4.5 oz. serving
  Okra with Corn and Bacon	100 Cal/3.5 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
   Vegan Jambalaya	200 Cal/9.625 oz. serving
Shrimp Etouffee	190 Cal/8.25 oz. serving
Creole BBQ Chicken	380 Cal/6 oz. serving
 Bananas Foster Cupcakes	180 Cal each

SOUP AND SALAD BUFFET \$17.49

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

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$19.29

  Fresh Country Coleslaw	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
  Vegetarian Baked Beans	220 Cal/4 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving
 Hush Puppies	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
 Slider Buns	80 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
 Bakery-Fresh Brownies	250 Cal/2.25 oz. serving



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.

BASIC ITALIAN BUFFET \$20.49

<div> <div>ve</div> <div>sw</div> <div>pf</div> </div> Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
<div> <div>ve</div> </div> Garlic Breadsticks	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
<div> <div>ve</div> <div>pf</div> </div> Cauliflower Lasagna	410 Cal/8.375 oz. serving
<div> <div>ve</div> </div> Vegetable Alfredo Lasagna	470 Cal/11 oz. serving
<div> <div>ve</div> </div> Chocolate Dipped Biscotti	190 Cal each

TASTY TEX MEX \$20.79

<div> <div>ve</div> </div> Tortilla Chips	260 Cal/3 oz. serving
<div> <div>ve</div> </div> Mexican Rice	130 Cal/3 oz. serving
<div> <div>ve</div> <div>sw</div> <div>pf</div> </div> Charro Beans	80 Cal/3 oz. serving
<div> <div>ve</div> </div> Sautéed Peppers and Onions	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
<div> <div>ve</div> </div> Vegan Chorizo with Tortillas and Vegan Cheese	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
<div> <div>ve</div> </div> Pico De Gallo	10 Cal/1 oz. serving
<div> <div>ve</div> </div> Salsa Verde	5 Cal/1 oz. serving
<div> <div>ve</div> </div> Salsa Roja	20 Cal/1 oz. serving
<div> <div>ve</div> </div> Cinnamon Crisps	20 Cal each

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

Contact us at catering@southalabama.edu / 251.460.7948 or julius-heather@aramark.com / 251.460.3296 to explore more options and personalize your buffet to fit your event.

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BUFFETS

Themed Buffets

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ASIAN ACCENTS \$21.79

✓ 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

BAKED POTATO BAR \$20.59

✓ Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
✓ Apple Cobbler	350 Cal/4.75 oz. serving
✓ Apple Pie	410 Cal/slice
✓ Add on Cheddar Cheese Sauce	60 Cal/1 oz. serving

PASTA TRIO BUFFET \$21.49

Caesar Salad	170 Cal/2.7 oz. serving
✓ Garlic Breadsticks	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
✓ Lemon Cheesecake Bars	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 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
 Antipasto Salad	170 Cal/3 oz. serving
   Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
  Seasonal Fresh Fruit Salad	35 Cal/2.25 oz. serving





BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$20.99	300 Cal/5 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$20.99	260 Cal/4.5 oz. serving
 Chicken and Shrimp Creole \$19.99	250 Cal/8.75 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$21.99	240 Cal/5 oz. serving
Moroccan Grilled Salmon \$21.99	130 Cal/2.75 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$24.19	200 Cal/3 oz. serving
Roast Beef with Demi Glace \$20.99	260 Cal/6 oz. serving

BUFFET SIDES

   Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
   Italian Seasoned Green Beans	40 Cal/3.25 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
 Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Spiced Carrot Cake	350 Cal/slice
 Chocolate Cake	340 Cal/slice
 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)

Beef Empanadas \$25.99	80 Cal each
Italian Meatballs \$24.19	90 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$43.99	50 Cal each
Chili-Lime Chicken Kabobs \$31.99	40 Cal each
Coconut Shrimp \$34.09	50 Cal each
Crab Cakes \$29.69	35 Cal each
🍷 Spanakopita \$24.99	60 Cal each
🍷 Vegetable Spring Rolls \$39.19	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
🍷 🥗 🥙 Veggie Hummus Cup \$29.09	170 Cal each
🍷 🥗 🥙 Gazpacho Shooter \$21.39	30 Cal/2 oz. serving
🍷 Traditional Tomato Bruschetta Crostini \$18.69	50 Cal each
Pimento Cheese & Bacon Toast Points \$18.99	110 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.

FRESH GARDEN CRUDITÉS \$45.09 Serves 12

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

SEASONAL FRESH FRUIT PLATTER \$39.59 Serves 12

Seasonal Fresh Fruit 35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$74.59 Serves 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 260 Cal/5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD Market Price Serves 12

Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$32.49 Serves 12

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

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (251) 460-7948 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.

HAPPY HOUR \$17.69

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

SOFT PRETZEL BAR \$5.99

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

SLIDE INTO HOME \$14.29

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

Breaks

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

CHOCAHOLIC \$8.49

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 \$7.49

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 \$5.49

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/1 oz. serving
Seasonal Fresh Fruit Platter	35 Cal/2.5 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

Bottled Water \$2.09 Each	0 Cal each
Assorted Sodas (Can) \$1.99 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Regular Coffee \$21.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee \$21.99 Per Gallon	0 Cal/8 oz. serving
Iced Tea \$17.99 Per Gallon	0 Cal/8 oz. serving
Lemonade \$17.99 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$18.49 Per Gallon	5 Cal/8 oz. serving
Iced Water \$1.29 Per Gallon	0 Cal/8 oz. serving
Infused Water \$8.99 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 \$17.89 Per Dozen	240-300/1.875-2.38 oz. serving
Assorted Craveworthy Cookies \$14.79 Per Dozen	210-260 Cal each
Bakery-fresh Brownies \$17.89 Per Dozen	250 Cal/2.25 oz. serving
Gourmet Dessert Bars \$18.69 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$23.99 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 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

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

Vegetarian Vegan Eat Well Plant Forward

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

CONTACT US TODAY

251.460.7948 / 251.460.3296
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Prices effective until 07/01/2024
Prices may be subject to change