

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 \$46.29 Available only at McGregor

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 25 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
Gourmet 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
Gourmet 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.39 Available only at McGregor

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 25 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
Gourmet 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
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 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$30.49 Available only at McGregor

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 25 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
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 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
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 \$9.49

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

QUICK START \$11.79

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

HEALTHY CHOICE BREAKFAST \$10.99

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 VG EW PF	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 v \$25.49 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$25.49 Per Dozen	380-550 Cal each
Cinnamon Rolls v \$27.39 Per Dozen	350 Cal each
Assorted Danish v \$25.49 Per Dozen	250-420 Cal each
Assorted Scones Served with Butter and Jam v \$25.49 Per Dozen	400-440 Cal each
Vegan Blueberry Banana Breakfast Bread VG PF \$25.49 Serves 12	250 Cal/3 oz. serving

Breakfast

HOT BREAKFAST

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

AMERICAN BREAKFAST \$13.99

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

SUNRISE SANDWICH BUFFET \$13.89

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

TACOS FOR BREAKFAST \$14.29

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

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Breakfast

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$8.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

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

JUST FRENCH TOAST \$5.99 PER PERSON

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup VG	70 Cal/1 oz. serving

BREAKFAST BURRITOS AND TACOS \$6.69 PER PERSON

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg & Hashbrowns, Vegan Chorizo, Egg & Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	820 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo v	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto V EW PF	450 Cal each
Egg & Hash Breakfast Tacos (2) v	270 Cal each
Vegan Chorizo Breakfast Tacos (2) VG EW	270 Cal each
Egg & Chorizo Tacos (2)	350 Cal each
Sausage, Egg & Cheese Taco	280 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 12 guests or more.

DELI EXPRESS \$17.99

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 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 \$17.69

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
Bottled Water	0 Cal each

Artichoke Chicken Baguette \$17.69

Grilled Chicken, Artichokes, Spinach, Tomato with Balsamic Glaze and Dill Cream Cheese Baguette	680 Cal each
White Bean Herb Salad vg EW PF	80 Cal/3.33 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Mediterranean Quinoa Salad \$18.09

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF	450 Cal/15 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

YORK STREET BOX LUNCH \$13.99

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)	250-750 Cal each
Black Forest Ham & Swiss	510 Cal each
Buffalo Chicken	420 Cal each
Chicken Bacon Club	720 Cal each
Chicken Salad on Croissant	480 Cal each
Grilled Chicken & Cheddar	540 Cal each
Honey Turkey Brioche	340 Cal each
Mediterranean Vegetable	370 Cal each
Tomato & Mozzarella	630 Cal each
Tuna Salad on Ciabatta	430 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 \$17.69

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)	
Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts v PF	620 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 \$20.39

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, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 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
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki VG EW PF	420 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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 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
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 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.

ALL-AMERICAN PICNIC \$20.69

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

PASTA TRIO BUFFET \$22.69

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

TASTY TEX MEX \$22.59

Tortilla Chips v	260 Cal/3 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions vg	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
Vegan Chorizo with Tortillas and Vegan Cheese v	380 Cal/2 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
Cinnamon Crisps v	20 Cal each





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.

EAST ASIAN EATS \$23.59

Egg Rolls	180 Cal each
Crispy Wontons	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/ 1 oz. serving
vg Chili Garlic Sauce	40 Cal/1 oz. serving
Yakisoba Noodles vg	140 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
Asian Tofu vg ew	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/0.5 oz. serving
Raspberry Coconut Bars v	360 Cal/3.25 oz. serving

HEARTLAND BUFFET \$24.59

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

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.

MICHIGAN SALAD BAR WITH SOUP \$25.49

Build your own salad	
mixed greens	30 Cal each
Toppings	20-220 Cal/1 oz. serving
Dried Cherries	
Sliced Apples	
Candied Walnuts	
Tomato	
Cucumber	
Red Onion	
soup	120-300 Cal/6 oz. serving
dinner roll with butter	140 Cal each
chicken breast	160 Cal/3 oz. serving
salmon	160 Cal each
ranch and raspberry dressing	70-100 Cal/1 oz. serving
cookie	230 Cal each
brownie	250 Cal each

HALAL CHICKEN MEZZA BUFFET \$26.49

Halal chicken	170 Cal/4 oz. serving
Fattoush Salad V VG	70 Cal/3 oz. serving
Moroccan Vegetable Stew V VG	130 Cal/8 oz. serving
Grilled Pita V	120 Cal each
Saffron Rice V VG	120 Cal/4 oz. serving
Rice Pudding V	160 Cal each

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.59

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

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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
Antipasto Salad PF	170 Cal/3 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Halal Grilled Lemon Chicken \$24.49	170 Cal/4 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$26.09	260 Cal/4.5 oz. serving
Fried Chicken with Buttermilk Hot Sauce \$22.69	470 Cal/5.6 oz. serving
Moroccan Grilled Salmon \$23.99	130 Cal/2.75 oz. serving
Maple Dijon Salmon EW \$23.99	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$26.09	340 Cal/5 oz. serving
Cavatappi A La Toscana V EW PF \$19.29	420 Cal/15.75 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$22.19	320 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Penne with Marinara Sauce VG	100 Cal/3 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Assorted Craveworthy Cookies V	210-260 Cal each

*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Receptions

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Chicken and Waffle with Spicy Syrup	\$38.99	45 Cal each
Coconut Shrimp	\$39.99	50 Cal each
Crab Cakes	\$42.99	35 Cal each
Boursin Mushroom Pinwheel	v \$36.09	70 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	v \$36.09	45 Cal each
Assorted Mini Quiche	\$36.49	70-100 Cal each
Spanakopita	v \$32.99	60 Cal each
Vegetable Spring Rolls	vg \$35.99	50 Cal each
Buffalo Cauliflower Wings	v \$21.49	25 Cal/2 oz. serving
Chicken Satay	\$45.49	20 Cal each
Spinach Florentine Stuffed Mushrooms	\$28.99	30 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round	\$21.79	Cal each
Italian Pinwheel Skewer	\$36.09	100 Cal each
Veggie Hummus Cup	vg ew pf \$27.99	170 Cal each
Traditional Tomato Bruschetta Crostini	v \$20.29	50 Cal each
Shrimp Cocktail	MARKET PRICE	70 Cal each
Pimento Cheese & Bacon Toast Points	\$18.19	110 Cal each
Mediterranean Antipasto Skewers	\$36.09	60 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 SLICED CHEESE TRAY \$62.19 SERVES 12

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$45.79 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip **V PF**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$43.29 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board

Calories Vary Per Assortment

FLATBREAD CRISPS \$63.39 SERVES 12

Flatbread Crisps served with Hummus, Harissa and Tzatziki **V**

400 Cal/6.18 oz. serving

RECEPTION ENHANCEMENTS

SUSHI PLATTER SERVES 12

Market Price

Calories Vary Per Assortment

SMOKED FISH DISPLAY

\$17.99 Per Person

*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.

GROWN UP MAC AND CHEESE \$18.79

Chipotle Macaroni and Cheese v	480 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Peas VG EW PF	70 Cal/3 oz. serving
Broccoli Bits VG EW PF	40 Cal/1.76 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

TATER TOT POUTINE BAR \$13.39

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	110 Cal/1 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Country Gravy v	60 Cal/2 oz. serving
Shredded Cheese v	60 Cal/1 oz. serving
Roasted Mushrooms VG	45 Cal/2 oz. serving
Green Peppers VG	10 Cal/1 oz. serving
Green Peppers VG	5 Cal/1 oz. serving
Green Peppers VG	10 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

SUNDAE FUNDAY \$7.29

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet	Calories Vary
Choice of Two (2) Sauces:	
Caramel Sauce v	80 Cal/1 oz. serving
Chocolate Syrup VG	60 Cal/1 oz. serving
Raspberry Sauce VG	150 Cal/2 oz. serving
Crushed Pineapple v	30 Cal/2 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	140 Cal/1 oz. serving
Sliced Strawberries VG	10 Cal/1 oz. serving
Toasted Pecans VG	100 Cal/0.5 oz. serving
Toasted Coconut VG	80 Cal/0.5 oz. serving
Mini Marshmallows	90 Cal/1 oz. serving
Oreo® Cookie Crumbs VG	70 Cal/0.5 oz. serving
Sprinkles VG	30 Cal/0.5 oz. serving
Whipped Cream v	50 Cal/0.5 oz. serving

BREAKS

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

SNACK ATTACK \$7.89

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

ORCHARD TREATS \$9.79

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

COFFEE BREAK \$5.89

Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars v	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH ONION DIP \$4.99

French Onion Dip with Fresh Warrior Chips



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas (Can)	\$2.19 Each	0-150 Cal each
Regular Coffee	\$31.89 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$31.89 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$31.89 Per Gallon	0 Cal/8 oz. serving
Cold Brew Coffee	\$28.79 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate	\$24.99 Per Gallon	160 Cal/8 oz. serving
Iced Tea	\$18.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$18.99 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$5.49 Per Gallon	0 Cal/8 oz. serving
Infused Water	\$12.99 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
Strawberry Basil Infused Lemonade	\$26.99 Per Gallon	100 Cal/8 oz. serving
Assorrted Individual Fruit Juices	\$2.49 Each	110-170 Cal each

DESSERTS

▼ Assorted Craveworthy Cookies		
\$23.99 Per Dozen		210-260 Cal each
▼ Bakery-fresh Brownies		
\$23.99 Per Dozen		250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars		
\$24.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving	
▼ G Vegan Peach-Banana Cake (Each)		
\$21.59 Serves 8		300 Cal/slice
Wayne State shield cookie	\$29.99	210 Cal each
▼ Assorted Blondies	\$24.99	240-300 Cal/1.875-2.38 oz. serving
▼ Mini Cherry Cheesecakes		
\$29.99 Per Dozen		170 Cal each
▼ Mini Chocolate-Caramel Cheesecakes		
\$23.99 Per Dozen		80 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

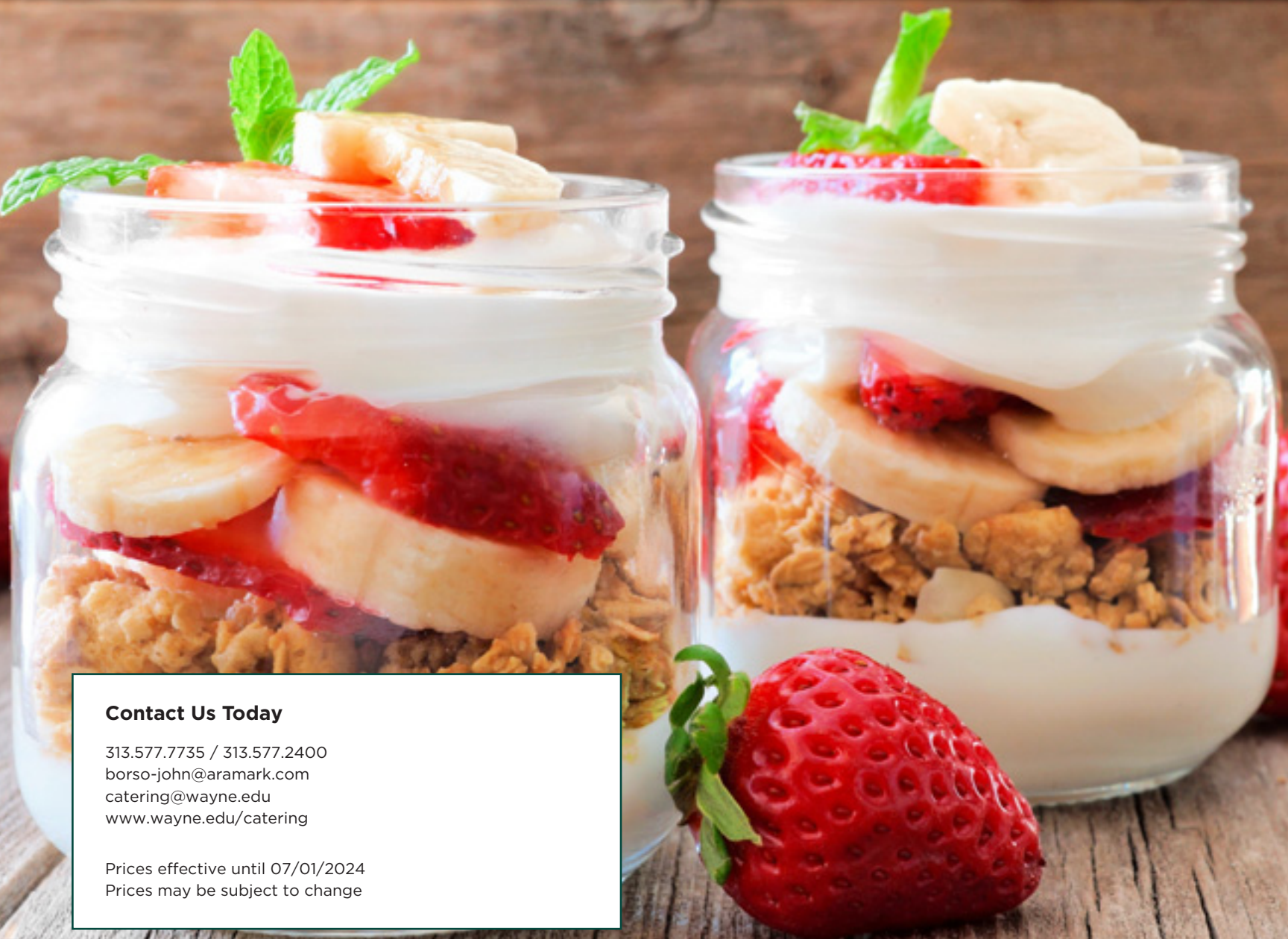
Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely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

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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catering@wayne.edu
www.wayne.edu/catering

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

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