

RED BRICK

Catering



**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.

WHAT'S INSIDE

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- There is a minimum product purchase of \$250 per event
- All orders will be charged a 20% administrative fee to cover incidentals

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD



ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$44.29

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

MEETING WRAP UP \$38.59

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$29.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 8 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
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
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
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
Iced Water	0 Cal/8 oz. serving
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 8 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$9.69

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

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

QUICK START \$12.09

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

NEW YORKER \$12.79

Bagels v	290-450 Cal each
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Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	120 Cal/3.25 oz. serving
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Seasonal Fresh Fruit Platter VG PF	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

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$22.99 PER DOZEN	380-550 Cal each
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Buttery Croissants Served with Butter and Jam \$22.99 PER DOZEN	370 Cal each
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Assorted Danish v \$18.59 PER DOZEN	250-420 Cal each
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Assorted Scones Served with Butter and Jam v \$22.99 PER DOZEN	400-440 Cal each
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Assorted Pastries v \$22.99 PER DOZEN	210-530 Cal each
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Assorted Breakfast Breads v \$14.29 SERVES 12	200-280 Cal each
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Assorted Donuts v \$18.59 PER DOZEN	240-500 Cal each
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Assorted Individual Yogurt Cups v \$3.99 EACH	200-280 Cal each
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BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.99

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

SUNRISE SANDWICH BUFFET \$13.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$15.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	60 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	950 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
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

*All packages include necessary accompaniments and condiments.

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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 ENHANCEMENTS

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

SPECIALTY FRUIT MEDLEY \$4.99 PER PERSON

Choose Your Favorite:

Fresh Berries VG EW PF	30 Cal/2.5 oz. serving
Spicy Tropical Fruit VG EW PF	30 Cal/2.5 oz. serving
Strawberry Melon Salad VEW	40 Cal/3 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

BELGIAN WAFFLES \$4.59 PER PERSON

Belgian Waffles **v** 90 Cal each

Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) **VG** 20 Cal/1 oz. serving

Whipped Cream **v** 80 Cal/0.5 oz. serving

Maple Syrup **VG** 70 Cal/1 oz. serving

OMELET STATION \$12.39

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

Eggs v	180 Cal/4 oz. serving
Egg Whites v	40 Cal/4 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Crumbled Feta Cheese v	80 Cal/1 oz. serving
Crumbled Bacon	60 Cal/0.5 oz. serving
Diced Ham	40 Cal/1 oz. serving
Mushrooms VG EW PF	30 Cal/1.5 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Onions VG	10 Cal/0.5 oz. serving
Green Peppers VG	10 Cal/1 oz. serving
Spinach VG	10 Cal/2 oz. serving

TRADITIONAL SANDWICHES \$5.99 PER PERSON

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 Biscuit	410 Cal each
Spicy Bacon, Egg Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup VG PF	560 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	440 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on Everything-Spiced Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$16.99

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

Harvest Chicken Salad \$16.79

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Steakhouse Chop Salad \$17.99

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

Salmon Caesar Salad \$18.49

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 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 \$15.69

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 \$18.09

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)

Ham and Cranberry-Fig Jam on Artisan Multigrain Bread	410 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	770 Cal each
Apple Bacon Chicken Salad Ciabatta	590 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 8 guests or more.

THE EXECUTIVE LUNCHEON \$21.39

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)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Roast Beef and Fontina Sub	660 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 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)

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
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
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 oz. serving
Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 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 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SOUP AND SALAD BUFFET \$18.49

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

ALL-AMERICAN PICNIC \$19.59

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

TASTY TEX MEX \$21.29

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 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ASIAN ACCENTS \$20.59

Peanut Lime Ramen Noodles v	210 Cal/3 oz. serving
Egg Rolls	180 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
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice vg	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice vg EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

NOODLE BAR BASICS \$20.59

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg PF	70 Cal/2.25 oz. serving
Garlic Breadsticks v	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles vg	180 Cal/4 oz. serving
Fettuccine Noodles vg	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli vg PF	10 Cal/1 oz. serving
Onions vg	10 Cal/0.5 oz. serving
Tomatoes vg	10 Cal/1 oz. serving
Zucchini vg	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu vg	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce v	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

BUFFETS

THEMED BUFFETS

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

SUNDAY BBQ \$21.59

Apple Bacon Coleslaw VG EW PF	150 Cal/3.25 oz. serving
Baked Sweet Potatoes	120 Cal/4.2 oz. serving
Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

NORTHERN ITALIAN BUFFET \$21.09

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

HEARTLAND BUFFET \$20.69

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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$22.09	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$21.59	130 Cal/3 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce EW \$21.19	460 Cal/5 oz. serving
Maple Dijon Salmon EW \$23.99	270 Cal/3.25 oz. serving
Grilled Montreal Cod EW \$23.99	80 Cal/3 oz. serving
Asian Marinated Steak \$23.49	190 Cal/3 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$20.19	420 Cal/15.75 oz. serving

BUFFET SIDES

Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Sweet Herbed Corn Pudding V	350 Cal/4 oz. serving
Smokey Sweet Potato Au Gratin V	140 Cal/4 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.25 oz. serving
Marinated Roasted Red Potatoes V	120 Cal/2.75 oz. serving
Chipotle Macaroni and Cheese V	240 Cal/4 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Salted Caramel Thimble Cake V	140 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Dragonfruit Chia Mango Parfait VG EW	190 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)

Bacon Wrapped Scallops \$38.69	40 Cal each
Pecan Chicken Tenders \$28.99	40 Cal each
Chicken and Waffle with Spicy Syrup \$28.99	45 Cal each
Boneless Sweet 'n Spicy Wings \$28.99	150 Cal each
Crab Cakes \$38.69	35 Cal each
Brie, Pear & Almond Beggar's Purses v \$34.99	90 Cal each
Mac n' Cheese Melts v \$25.39	80 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v \$37.99	45 Cal each
Vegetable Empanadas v \$38.69	70 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Chocolate-Caramel Mini Cheesecakes v \$19.69	80 Cal each
Tenderloin and Bacon Jam Crostini \$22.99	130 Cal each
Italian Pinwheel Skewer \$27.99	90 Cal each
Veggie Hummus Cup VG EW PF \$27.99	170 Cal each
Strawberry Ricotta Toast Points v PF \$19.09	40 Cal each
Shrimp Cocktail MARKET PRICE	70 Cal each

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

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





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

FRESH GARDEN CRUDITÉS \$4.19 PER PERSON

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

SEASONAL FRESH FRUIT PLATTER \$3.29 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$8.19 PER PERSON

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 V	240 Cal each

HOUSE-MADE SPINACH DIP \$5.69 PER PERSON

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

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board Calories Vary Per Assortment



*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 8 guests or more.

MEZZE DELIGHT \$11.99

Pita Chips v	130 Cal/2 oz. serving
Hummus VG PF	320 Cal/2 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Tabbouleh Salad VG PF	140 Cal/3.25 oz. serving
Marinated Olives VG PF	150 Cal/2.75 oz. serving
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Falafel VG	35 Cal each

HAPPY HOUR \$19.69

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

SOFT PRETZEL BAR \$7.19

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

BREAKS

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

WHAT'S POPPIN' \$6.49

Choice of Three (3) Popcorn Varieties:

Classic Popcorn VG EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn v EW	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn VG	110 Cal/1.25 oz. serving
Southwest Popcorn VG	120 Cal/1.25 oz. serving

SNACK ATTACK \$8.19

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 \$5.89

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 \$4.99

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

HART SUNRISE

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.49 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	\$2.49 EACH	110-170 Cal each
Hot Apple Cider	\$21.59 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$21.59 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$19.49 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$19.49 PER GALLON	90 Cal/8 oz. serving
Assorted Fruit Juices	\$19.49 PER GALLON	120-130 Cal/8 oz. serving
Peach Iced Tea	\$9.49 PER GALLON	80 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies	▼ \$15.99 PER DOZEN	210-260 Cal each
Custom Artisan Cupcakes	\$25.59 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
Chocolate Covered Strawberries	▼ \$31.29 PER DOZEN	40 Cal each
Traditional Apple Pie (Each)	▼ \$2.69 SERVES 8	410 Cal/slice
New York Cheesecake (Each)	▼ \$2.79 SERVES 8	440 Cal/slice
Assorted Truffles	▼ \$26.49 PER DOZEN	100-180 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.

ORDERING POLICY • 2023-2024

- There is a minimum product purchase of \$250 per event
- All orders will be charged a 20% administrative fee to cover incidentals
- Department codes and method of payments must be entered prior to finalizing the event
- We provide linens for the food and beverage tables. Any additional linen for dining tables, high tops, registration tables etc, will be assessed at \$14 per linen and \$2 per linen napkin
- All plated meals include china service. All other meals can add china service (plates, glasses, silverware, cloth napkin) for \$5 per guest
- All events planned for OVER 100 guests must be finalized 7 business days prior to event. A 10% late fee will be assessed if the finalization is late
- All events planned for UNDER 100 guests must be finalized 5 business days prior to event. A 10% late fee will be assessed if the finalization is late
- Any event cancelled within 3 days of the event will be charged 100% of the invoice
- Any event cancelled within 4-5 days of the event will be charged 50% of the invoice
- Events with a Chef attendant will be billed \$150 per chef with an additional charge of \$25 per hour, after 4 hours
- Events with a Bartender will be billed \$150 per bartender with an additional charge of \$25 per hour, after 4 hours
- Pricing may be adjusted based on sourcing location, seasonal availability, and current market pricing of menu ingredients

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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

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