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*catering*  
MENU

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EVENT MENU



# ALL-DAY PACKAGES

## All Day Delicious

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

### AM PERK UP

Granola Bars	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
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
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## Meeting Wrap Up

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

### MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes	45-90 Cal each
Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap	620 Cal each
Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

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



# ALL-DAY PACKAGES

## Simple Pleasures

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

### SIMPLE CONTINENTAL

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

### BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

### MID-DAY MUNCHIES

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



\*All packages include necessary accompaniments and condiments

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

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



# BREAKFAST

## Breakfast Collections

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

### MINI CONTINENTAL

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

### QUICK START

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

### EUROPEAN CONTINENTAL

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini	400 Cal/4.5 oz. serving
✔ Croissants with Butter and Jam	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

## À la Carte Breakfast

✔ Assorted Muffins Served with Butter and Jam	380-550 Cal each
✔ Cinnamon Rolls	350 Cal each
✔ Assorted Danish	250-420 Cal each
✔ Assorted Donuts	240-500 Cal each
✔ Assorted Pastries	210-530 Cal each
✔ Assorted Breakfast Breads	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

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

### FRENCH TOAST BUFFET

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

### LATIN BREAKFAST

Strawberry Melon Salad	40 Cal/3 oz. serving
Spicy Cheddar Grits with Roasted Red Peppers	100 Cal/3 oz. serving
Sausage Links	60 Cal each
Choice of One (1) Breakfast Entrée:	
Chilaquiles Rojo with Cage-Free Eggs	320 Cal/6.875 oz. serving
Chorizo Breakfast Quesadilla	660 Cal/10.875 oz. serving
Zesty Salsa	20 Cal/1 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

*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.

### REVITALIZING REFRESHERS

Choice of Two (2) Refreshments:	
Golden Glow with Lemon, Honey, Ginger, Turmeric, Cider Vinegar and Water	90 Cal/8 oz. serving
Cranberry Citrus with Cranberry and OJ infused with Lemon and Honey	70 Cal/8 oz. serving
Mean and Green Juice with Carrot, Apple, Celery, Cucumber, Kale and Ginger	170 Cal/8 oz. serving
Mixed Berry Juice Apple, Strawberries, Blueberries, Lemon and Celery	190 Cal/8 oz. serving
Pineapple Kale Juice with Celery, Kale and Turmeric	170 Cal/8 oz. serving
Mango Honey Basil Sparkler	80 Cal/8 oz. serving

<b>BISCUITS IN SAUSAGE GRAVY</b>	570 Cal/7 oz. serving
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### OMELET STATION

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

🍳 Eggs	180 Cal/4 oz. serving
🍳 Egg Whites	40 Cal/4 oz. serving
🧀 Shredded Cheddar Cheese	110 Cal/1 oz. serving
🧀 Crumbled Feta Cheese	80 Cal/1 oz. serving
Crumbled Bacon	60 Cal/0.5 oz. serving
Diced Ham	40 Cal/1 oz. serving
🌱🥬🍄 Mushrooms	30 Cal/1 oz. serving
🌱🍅 Tomatoes	10 Cal/1 oz. serving
🌱🧅 Onions	10 Cal/0.5 oz. serving
🌱🌶️ Green Peppers	10 Cal/1 oz. serving
🌱🥬 Spinach	10 Cal/2 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

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
✓ Individual Bags of Chips	100-160 Cal each
✓ Assorted Baked Breads and Rolls	110-230 Cal each

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 50-160 Cal/2 oz. serving

✓ Cheese Tray (Cheddar and Swiss) 110 Cal/1 oz. serving

✓ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 10 Cal/1 oz. serving

✓ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise 620 Cal each

✓ Grilled Vegetable Pasta Salad 120 Cal/3 oz. serving

✓ Individual Bag of Chips 100-160 Cal each

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

Bottled Water 0 Cal each

Tuscan Flatbread

✓ ☞ Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread 430 Cal each

✓ ☞ Herbed Quinoa Side Salad 110 Cal/3.5 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

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

### CLASSIC BOX LUNCH

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

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)

Ham with White Cheddar, Arugula and Cranberry on Ciabatta 560 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

Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard 630 Cal each

✓ ☞ Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese 270 Cal each

*Additional Premium Box Lunch options available upon request! Please contact your catering professional.*





# SANDWICHES & SALADS

## Classic Collections

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

### THE EXECUTIVE LUNCHEON

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
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	810 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta	500 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
Strawberry Melon Salad	40 Cal/3 oz. serving
Watermelon Dressed with Lemon and Olive Oil	100 Cal/2.6 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing	120 Cal/3 oz. serving
Roasted Vegetable Pasta Salad	200 Cal/3.75 oz. serving
Ranch Pasta Salad	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving

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# 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.

### BBQ NATION

#### Choice of One (1) Salad:

-  Potato Salad 240 Cal/4 oz. serving
-  Sweet Potato Salad 290 Cal/4 oz. serving
-  Old-Fashioned Coleslaw 150 Cal/4 oz. serving
-  Lexington Slaw 30 Cal/4 oz. serving

#### Choice of One (1) Bread:

-  Corn Muffin 220 Cal each
-  Southern Biscuits 190 Cal each
- Texas Toast 120 Cal each

#### Choice of Two (2) Sides:

-  Macaroni and Cheese 210 Cal/4 oz. serving
- BBQ Pinto Beans 150 Cal/4 oz. serving
- Black-Eyed Peas 140 Cal/4 oz. serving
-  Bacon & Onion Green Beans 90 Cal/4 oz. serving

#### Choice of Two (2) Entrees:






- Smoked BBQ Pulled Pork 40-110 Cal/3 oz. serving
- Sliced Beef Brisket 30-80 Cal/2 oz. serving
- BBQ Spiced Shredded Chicken 160 Cal/3 oz. serving
-  BBQ Pulled Oats Sandwich 430 Cal each
- Nashville BBQ Pulled Pork Sandwich 500 Cal each
-  Bakery-Fresh Dinner Roll for Sandwiches 160 Cal each

#### Choice of Two (2) Sauces:

- Nashville BBQ Sauce 70 Cal/1 oz. serving
-  Carolina BBQ Sauce 20 Cal/1 oz. serving
- Texas BBQ Sauce 50 Cal/1 oz. serving
-  Alabama BBQ Sauce 160 Cal/1 oz. serving
-  Barbecue Sauce 170 Cal/1 oz. serving
-  Assorted Craveworthy Cookies 210-260 Cal each

### SPRING FLING


#### Choice of Two (2) Sides:

- Asian Edamame Salad 130 Cal/4 oz. serving
-  Red Quinoa & Pickled Onion Salad 50 Cal/2 oz. serving
-  Roasted Beet & Arugula Salad 120 Cal/4 oz. serving
-  Asparagus, Mushroom & Farro Caesar 110 Cal/4 oz. serving
-  Roasted Red Potatoes 100 Cal/4 oz. serving
-  Asparagus Vegetable Sautee 60 Cal/4 oz. serving

#### Choice of Two (2) Entrees:

- Grilled BBQ Pork Chops 180 Cal/3 oz. serving
-  Grilled Montreal Cod 80 Cal/3 oz. serving
-  Crispy Tofu 340 Cal/5 oz. serving
-  Eggplant Meatball 50 Cal each
- Beef Tri-Tip Chimichurri 210 Cal/3 oz. serving
- Grilled Peri Peri Chicken 140 Cal/3 oz. serving








#### Choice of Two (2) Sauces:

- Chimichurri Mayonnaise 150 Cal/1 oz. serving
-  Green Chile Relish 15 Cal/1 oz. serving
-  Chermoula Crema 40 Cal/1 oz. serving
-  Harissa Aioli 160 Cal/1 oz. serving
-  Peri Peri Sauce 40 Cal/1 oz. serving
-  Brookie "Chocolate Chip Cookie Brownie" 280 Cal/2.75 oz. serving

### HALE AND HEARTY

-  Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch 50 Cal/3.5 oz. serving
-  Fiesta Cornbread Muffins with Butter 120 Cal each

#### Choice of Two (2) Chili Selections:

-  Vegan Verde Chili 320 Cal/8 oz. serving
- Timberline Chili 300 Cal/8 oz. serving
-  Turkey Chili 170 Cal/8 oz. serving
- Adobo Pork and White Bean Chili 270 Cal/8 oz. serving
-  Diced Onions 10 Cal/1 oz. serving
-  Shredded Cheese 110 Cal/1 oz. serving
-  Sour Cream 120 Cal/1 oz. serving
-  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.

### CAJUN COLLECTION

  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

### PASTA TRIO BUFFET

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

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

Contact us at [herrington-taylor@aramark.com](mailto:herrington-taylor@aramark.com) / 803.626.1308  
or [herrington-taylor@aramark.com](mailto:herrington-taylor@aramark.com) / 864.729.2808 to explore  
more options and personalize your buffet to fit your event.

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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.

### LATIN FLAVORS

  Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch	110 Cal/2.4 oz. serving
 Grilled Flatbread	110 Cal each
Choice of One (1) Rice:	
 Cilantro Lime White Rice	120 Cal/3 oz. serving
  Cilantro Lime Brown Rice	140 Cal/3.5 oz. serving
 Mexican Rice	130 Cal/3 oz. serving
  Cumin Black Beans	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	390 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
 Sopaipillas	70 Cal each

### TACO DEL SEOUL

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
 Corn Tortillas	40 Cal each
 Bibb Lettuce Wrap	0 Cal/0.5 oz. serving
 Jasmine Rice	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
 Korean BBQ Tofu	140 Cal/2 oz. serving
  Asian Slaw	20 Cal/1.25 oz. serving
 Pickled Cucumbers	10 Cal/1 oz. serving
  Pickled Carrot and Daikon	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
 Salsa Roja	20 Cal/1 oz. serving
 Salsa Verde	5 Cal/1 oz. serving
 Mango Salsa	30 Cal/1 oz. serving
 Shredded Green Cabbage	0 Cal/0.5 oz. serving
 Scallions	0 Cal/0.25 oz. serving
 Cilantro	0 Cal/0.125 oz. serving
 Toasted Sesame Seeds	20 Cal/0.125 oz. serving
 Chopped Peanuts	40 Cal/0.25 oz. serving
  Coconut Mango Rice Dessert	220 Cal/5.85 oz. serving

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ

  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

## Create Your Own Buffet

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

### BUFFET STARTERS

   Classic Garden Salad with Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
   Autumn Vegetable Salad with Red Wine Vinaigrette	80 Cal/3 oz. serving
   Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
  Roasted Vegetable Platter with Chimichurri Mayo	200 Cal/4 oz. serving






### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce	300 Cal/5 oz. serving
Honey and Brown Sugar Ham	190 Cal/3.5 oz. serving
 Chipotle Pork Loin Topped with a Pineapple Salsa	210 Cal/3.75 oz. serving
 Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce	460 Cal/5 oz. serving
Autumn Potato Crusted Salmon	200 Cal/4 oz. serving
Beef Tenderloin and Mushroom Ragout	290 Cal/7.65 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar	200 Cal/3 oz. serving

### BUFFET SIDES

   Roasted Root Vegetables	100 Cal/2.75 oz. serving
 Balsamic Bacon Brussels	130 Cal/2.6 oz. serving
  Garlic Spinach and Kale	60 Cal/3.25 oz. serving
 Smokey Sweet Potato Au Gratin	140 Cal/4 oz. serving
 Fingerling Potato Hash	130 Cal/4.25 oz. serving
  Savory Herbed Rice	150 Cal/3.5 oz. serving
 Chipotle Macaroni and Cheese	240 Cal/4 oz. serving

### BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Red Velvet Thimble Cake	90 Cal each
 Salted Caramel Thimble Cake	140 Cal each
 Glazed Strawberry Bars	380 Cal each
 Assorted Craveworthy Cookies	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)

Bacon Wrapped Scallops	40 Cal each
Black Angus Mini Cheeseburgers (Sliders)	50 Cal each
Chicken and Waffle with Spicy Syrup	45 Cal each
✔ Boursin Mushroom Pinwheel	70 Cal each
✔ Brie, Pear & Almond Beggar's Purses	90 Cal each
✔ Duchesse Truffled Potato Bite	20 Cal each
✔ Mac n' Cheese Melts	80 Cal each
Thai Butternut Squash Soup Shooter	60 Cal each
vg Vegetable Samosas	40 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

✔ Assorted Petit Fours	60-140 Cal each
Tenderloin and Bacon Jam Crostini	130 Cal each
Smoked Salmon Mousse Cucumber Round	100 Cal each
✔ Mediterranean Antipasto Skewers	60 Cal each
vg dv pp Veggie Hummus Cup	170 Cal each
Pimento Cheese & Bacon Toast Points	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.

**ANTIPASTO PLATTER** Serves 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

**ASSORTED TEA SANDWICHES** Serves 12

An assortment of our most popular Tea Sandwiches

Chicken and Slaw

230 Cal each

Roast Beef and Brie

260 Cal each

✔ Egg Salad

290 Cal each

✔ Mozzarella

240 Cal each

**GRILLED VEGETABLES** Serves 12

✔ Vg ✔ Vg ✔ Vg Grilled Vegetables served with Balsamic Vinaigrette

70 Cal/3 oz. serving

**CHEF'S CHOICE CHARCUTERIE BOARD** Serves 12

Calories Vary Per Assortment

**HOUSE-MADE SPINACH DIP** 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 chef is delighted to create special menus that accommodate your culinary preferences and budget. Please contact our catering office at (803) 626-1310 or [catering@bju.edu](mailto:catering@bju.edu) 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.

### SOFT PRETZEL BAR

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

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

### TOP YOUR OWN POUND CAKE BAR

Pound Cake Slices	150 Cal each
Sugared Strawberries	60 Cal/2 oz. serving
Apple-Brown Sugar Compote	80 Cal/2 oz. serving
Cherry Compote	60 Cal/2 oz. serving
Fresh Blueberries	30 Cal/2 oz. serving
Chocolate Syrup	60 Cal/1 oz. serving
Whipped Cream	50 Cal/0.5 oz. serving

## Breaks

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

### BREADS AND SPREADS

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

### ORCHARD TREATS

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

### REV'D UP AND READY TO GO

Chocolate Orange Power Poppers	120 Cal each
Fruit Skewers with Yogurt Honey Dip	90 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola	360 Cal/3 oz. serving

### EXECUTIVE COFFEE BREAK

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

### ALLERGEN INFORMATION

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





# BEVERAGES & DESSERTS

## Beverages

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	
\$2.39 Per Person	0 Cal/8 oz. serving
Bottled Water \$1.99 Each	0 Cal each
Cold Brew Coffee \$17.99 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate \$20.19 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$17.89 Per Gallon	0 Cal/8 oz. serving
Lemonade \$17.89 Per Gallon	90 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
Strawberry Mint Infused Lemonade	
\$23.39 Per Gallon	100 Cal/8 oz. serving
Peach Lemonade \$23.39 Per Gallon	120 Cal/8 oz. serving
Peach Mint Infused Iced Tea	
\$14.99 Per Gallon	10 Cal/8 oz. serving

## Desserts

Assorted Blondies \$17.49 Per Dozen	240-300/1.875-2.38 oz. serving
Assorted Craveworthy Cookies \$16.59 Per Dozen	210-260 Cal each
Custom Artisan Cupcakes \$21.79 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
Multi-Layer Chocolate Cake (Each) \$38.99 Serves 8	320 Cal/slice
New York Cheesecake (Each) \$34.39 Serves 8	440 Cal/slice

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

803.626.1308 / 864.729.2808  
herrington-taylor@aramark.com  
herrington-taylor@aramark.com  
bjc.catertrax.com

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

## 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