

Charleston Events + 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.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

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

ALL DAY DELICIOUS \$43.39

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 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
Local King Bean Regular 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
Local King Bean Regular 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
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$35.99

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

MORNING MINI

Miniature Muffins 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
Local King Bean Regular 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
Local King Bean Regular 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
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$28.49

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

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Local King Bean Regular 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
Local King Bean Regular 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 \$9.99

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.79

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

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$13.29

Bagels v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	120 Cal/3.25 oz. serving
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
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.59 PER PERSON	290-450 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.09 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$3.09 EACH	50-150 Cal each
Whole Fruit VG EW PF \$1.09 EACH	45-100 Cal each
Vegan Blueberry Banana Breakfast Bread VG PF \$15.39 SERVES 12	250 Cal/3 oz. serving
Assorted Miniature Pastries \$22.59 SERVES 12	
Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each

Breakfast

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$13.89

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
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.49

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
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
Local King Bean Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$10.39

Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Local King Bean Regular 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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Breakfast

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$7.09 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

OATMEAL BAR \$4.59 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey v	40 Cal/0.5 oz. serving
Maple Syrup VG	70 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving

BISCUITS IN SAUSAGE GRAVY \$3.29 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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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 25 guests or more.

DELI EXPRESS \$15.49

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips 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

Spicy Salmon and Arugula Wrap \$16.99

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap	740 Cal each
Sweet Chili Cucumber Salad vg ew pf	20 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

Mediterranean Chicken and Grain Salad \$15.79

Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette ew pf	340 Cal each/7 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Sesame Tofu Garden Salad \$15.39

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

CLASSIC BOX LUNCH \$14.49

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

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.49

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices 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
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Grilled Chicken, Pickled Cucumber, Kimchi Slaw and Spicy Sesame Gochujang Sauce Ciabatta	460 Cal each
Roasted Chickpea Gyro with Lettuce, Cucumber, Red Onion and Feta Cheese Spread v pf	410 Cal each

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

Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 25 guests or more.

THE EXECUTIVE LUNCHEON \$19.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices 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 Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Old Bay® Shrimp Roll	320 Cal each
Roast Beef and Chimichurri Roll	530 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta V EW PF	500 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
Apple Bacon Coleslaw	150 Cal/3.25 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
Ranch Pasta Salad V	110 Cal/3 oz. serving

***All packages include necessary accompaniments and condiments.**

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Buffets

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$18.39

Choice of One (1) Salad:	
Potato Salad v	240 Cal/4 oz. serving
Sweet Potato Salad v PF	290 Cal/4 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/4 oz. serving
Lexington Slaw VG EW PF	30 Cal/4 oz. serving
Choice of One (1) Bread:	
Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese v	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 PF	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 VG PF	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Barbecue Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each

LOW COUNTRY FUSION \$19.29

Hoppin' John: Black-Eyed Peas with Bacon	
Braised Collard Greens PF	160 Cal/4 oz. serving
Hushpuppies	70 Cal each
Fried Green Tomato	50 Cal each
Cajun Mayonnaise v	20 Cal/1 oz. serving
Black-Eyed Peas and Okra Stew VG EW PF	90 Cal/4.15 oz. serving
BBQ Shrimp over Cajun Spiced Grits v	920 Cal/12 oz. serving
Coconut Cupcake with Coconut Cream Cheese Icing	350 Cal each

POWER BOOST BOWLS \$19.29

Choice of One (1) Grain:	
Lemon Herbed Farro VG EW PF	150 Cal/4 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix VG PF	10 Cal/3 oz. serving
Romaine Arugula Mix VG PF	5 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg v	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli VG EW PF	45 Cal/3 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	40 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	110 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing v	80 Cal/1 oz. serving
Pesto Vinaigrette v	140 Cal/1 oz. serving
Tahini Tzatziki Dressing v	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	190 Cal/1 oz. serving
Shaved Parmesan v	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds v	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava v	70 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each



Buffets

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EASTERN DELIGHTS \$17.09

Asian Chopped Salad with Ginger Miso V PF	100 Cal/3 oz. serving
Sesame Noodles with Vegetables VG EW PF	100 Cal/3 oz. serving
Choice of 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
Spicy Szechuan Shrimp with Broccoli, Carrots and Onion PF	80 Cal/3.75 oz. serving
Fortune Cookies	30 Cal each

BAKED POTATO BAR \$17.79

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

Buffets

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

YUCATAN BOWL \$18.39

Romaine Lettuce Salad VG	5 Cal/0.25 oz. serving
Avocado Ranch Dressing V	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	90 Cal/3 oz. serving
Choice of Three (93) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo VG	150 Cal/2 oz. serving
Guacamole VG	40 Cal/1.33 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
Dulce De Leche Brownie V	220 Cal/2.25 oz. serving

NOODLE BAR BASICS \$16.59

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
Choice of One (1) Dessert:	
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

TASTY TEX MEX \$25.99

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

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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
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 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

Fried Chicken with Buttermilk Hot Sauce \$22.69	470 Cal/5.6 oz. serving
Lemon Artichoke Chicken Breast EW \$22.19	210 Cal/5.75 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$19.49	170 Cal/3 oz. serving
Honey and Brown Sugar Ham \$16.39	190 Cal/3.5 oz. serving
Moroccan Grilled Salmon \$21.99	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$25.49	290 Cal/7.65 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$18.99	280 Cal/4.25 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Savory Herbed Rice V VG	150 Cal/3.5 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Mini Cool Citrus Cheesecakes V	80 Cal/4.25 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
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)

Bacon Wrapped Scallops	\$31.99	40 Cal each
Chicken Quesadillas	\$23.39	50 Cal each
Chili-Lime Chicken Kabobs	\$31.99	40 Cal each
Boneless Sweet 'n Spicy Wings	\$23.39	150 Cal each
Crab Cakes	\$31.19	35 Cal each
Brie, Pear & Almond Beggar's Purses	v \$31.99	90 Cal each
Spanakopita	v \$21.79	60 Cal each
Vegetable Spring Rolls	vg \$39.09	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Round	\$18.49	100 Cal each
Mediterranean Antipasto Skewers	v \$35.19	60 Cal each
Veggie Hummus Cup	vg ew pf \$25.09	170 Cal each
Traditional Tomato Bruschetta Crostini	v \$18.19	50 Cal each
Strawberry Ricotta Toast Points	v pf \$15.49	40 Cal each
Pimento Cheese & Bacon Toast Points	\$18.69	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 25 guests or more.

CLASSIC CHEESE TRAY \$4.99 PER PERSON

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.29 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.39 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$4.59 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

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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 25 guests or more.

HAPPY HOUR \$15.89

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

TRADITIONAL CARVING - ROASTED TURKEY \$14.29

Carved Roasted Turkey EW	170 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter v	160 Cal each
Sun-Dried Tomato Aioli v	210 Cal/1 oz. serving
Cranberry-Mandarin Relish VG	60 Cal/1 oz. serving
Mesquite Mayonnaise v	210 Cal/1 oz. serving

TRADITIONAL CARVING - SLOW-COOKED BEEF \$14.29

Carved Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	180 Cal/1 oz. serving

BREAKS

All prices are per person and available for 25 guests or more.

THE HEALTHY ALTERNATIVE \$9.49

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Banana VG EW PF	100 Cal each
Pear VG	90 Cal each
Yogurt Cup v	80-150 Cal each
Trail Mix v	290 Cal each
Granola Bars v	130-250 Cal each

BREADS AND SPREADS \$4.59

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 \$9.49

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Hot Water with Teavana Tea Bags	0 Cal/8 oz. serving
\$1.59 PER PERSON	
Bottled Water \$2.19 EACH	0 Cal each
Assorted Sodas (Can) \$1.89 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 EACH	110-170 Cal each
Sparkling Water \$2.19 EACH	0 Cal each
Regular Coffee \$16.19 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee \$16.19 PER GALLON	0 Cal/8 oz. serving
Iced Tea \$15.49 PER GALLON	0 Cal/8 oz. serving
Lemonade \$15.49 PER GALLON	90 Cal/8 oz. serving
Iced Water \$1.39 PER GALLON	0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies v	210-260 Cal each
\$1.99 PER PERSON	
Bakery-fresh Brownies v	250 Cal/2.25 oz. serving
\$2.59 PER PERSON	
Gourmet Dessert Bars v	300-360 Cal/2.75-3.25 oz. serving
\$2.59 PER PERSON	
New York Cheesecake (Each) v	440 Cal/slice
\$26.09 SERVES 8	
Vegan Peach-Banana Cake (Each) vg	300 Cal/slice
\$21.99 SERVES 8	

ORDERING INFORMATION

Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

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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<https://cofccatering.catertrax.com>

Prices effective until 07/01/2024

Prices may be subject to change

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