

# CATERING MENU



CONCORD *U*





# 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 \$48.99

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 15 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	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 <b>v</b>	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 <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>v</b>	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 <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	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 \$40.99

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 15 guests or more.

### MORNING MINI

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

### THE ENERGIZER

Donut Holes <b>v</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	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 <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	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 <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	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 \$35.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

### SIMPLE CONTINENTAL

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

### BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	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 15 guests or more. All appropriate condiments included.

### MINI CONTINENTAL \$11.99

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

### HEALTHY CHOICE BREAKFAST \$11.79

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

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

### NEW YORKER \$15.69

Bagels <b>v</b>	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 <b>VG PF</b>	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 Bagels with Butter, Cream Cheese and Jam <b>v \$3.09 PER PERSON</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v \$3.09 PER PERSON</b>	380-550 Cal each
Cinnamon Rolls <b>v \$3.09 PER PERSON</b>	350 Cal each
Assorted Pastries <b>v \$3.09 PER PERSON</b>	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF \$3.99 PER PERSON</b>	35 Cal/2.5 oz. serving
Assorted Breakfast Breads <b>v \$15.99 SERVES 12</b>	200-280 Cal each



# Breakfast

## HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### AMERICAN BREAKFAST \$14.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SILVER DOLLAR BREAKFAST BUFFET \$13.99

Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Silver Dollar Pancakes <b>v</b>	40 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$15.49

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	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
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.99

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>vg</b>	90 Cal each
Corn Tortilla - 6" <b>vg</b>	35 Cal each
Scrambled Eggs <b>v</b>	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
Sauteed Peppers and Onions <b>vg</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>vg</b>	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	10 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Sour Cream <b>vg</b>	120 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### FRENCH TOAST BUFFET \$14.99

Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Dancing Goats Coffee, Decaf and Tea	0 Cal/8 oz. serving

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

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# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

### LOX AND BAGELS \$12.79 PER PERSON

Bagels ▼

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

### JUST PANCAKES \$5.99 PER PERSON

Silver Dollar Pancakes ▼  
Maple Syrup ▼

40 Cal each  
70 Cal/1 oz. serving

### BISCUITS IN SAUSAGE GRAVY \$3.89 PER PERSON

Biscuits and Gravy

570 Cal/7 oz. serving



### BREAKFAST PIZZA \$16.99 EACH

Breakfast Pizza

770 Cal/Slice



### CHICKEN AND WAFFLES \$3.99 PER PERSON

Chicken and Waffles

xxx Cal/xx oz. serving

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



### MOUNTAIN LION LIKES

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

### DELI EXPRESS \$15.99

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 <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	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

#### Peach BBQ Chicken Salad \$18.59

Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	720 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Salmon Caesar Salad \$18.59

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Mediterranean Quinoa Salad \$18.09

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita <b>v ew pf</b>	450 Cal/15 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$14.59

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.99

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 <b>vg</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	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)	
Roast Beef and Cheddar Sandwich	430 Cal each
Deli Sliced Turkey and Swiss	520 Cal each
Chicken Caesar Wrap	630 Cal each
Shawarma Chicken Ciabatta with Sliced Cucumber, Feta Cheese, Lettuce, Tomato and Lemon Tahini Dressing	510 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 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 15 guests or more.

### THE EXECUTIVE LUNCHEON \$20.39

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>V</b>	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
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 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
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	810 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 <b>VG EW PF</b>	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 <b>V</b>	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing <b>V PF</b>	80 Cal/3.5 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### CURRY AND SPICE \$26.29

Kachumber Salad <b>VG EW PF</b>	35 Cal/3.9 oz. serving
Potato Samosa <b>VG</b>	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	130 Cal/4 oz. serving
Lamb Kofta Curry	270 Cal/3 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	180 Cal/4.5 oz. serving

### GLOBAL STREET TACOS \$21.59

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	170 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	200 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco <b>VG EW PF</b>	180 Cal each
Mango Chicken Taco <b>EW</b>	260 Cal each
Roasted Vegetable Taco <b>VG EW PF</b>	200 Cal each
Cinnamon Sugar Cookies <b>V</b>	250 Cal each

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.59

Fresh Country Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
Hush Puppies <b>V</b>	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 <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving







# Buffets

## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### BASIC ITALIAN BUFFET \$23.29

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

### ASIAN ACCENTS \$26.29

Peanut Lime Ramen Noodles <b>V</b>	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	40 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

### NOODLE BAR BASICS \$19.49

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



# Buffets

## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### HARVEST BOUNTY \$24.99

Traditional Mixed Green Salad <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Southern Biscuits with Butter <b>V</b>	190 Cal each
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey <b>EW</b>	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice

### LAZY SUMMER BBQ \$23.59

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Gourmet Dessert Bars <b>V</b>	300-360 Cal/2.75-3.25 oz. serving

### NORTHERN ITALIAN BUFFET \$23.69

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

### TASTY TEX MEX \$22.99

Tortilla Chips <b>V</b>	260 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>VG</b>	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 <b>V</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>V</b>	20 Cal each

### ALL-AMERICAN PICNIC \$16.09

Traditional Potato Salad <b>V</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Home-Style Kettle Chips <b>V</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger <b>V</b>	110 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>VG</b>	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Add on Vegetarian Burgers for an Additional Fee <b>V</b>	450 Cal each
Add on Grilled Chicken Breast for an Additional Fee <b>V</b>	160 Cal/3 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.



# 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Antipasto Salad <b>PF</b>	170 Cal/3 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Crudités with Tzatziki Sauce <b>V EW PF</b>	40 Cal/5 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce <b>\$26.09</b>	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$22.69</b>	130 Cal/3 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme <b>EW \$22.69</b>	170 Cal/3 oz. serving
Chicken and Shrimp Creole <b>EW \$22.69</b>	250 Cal/8.75 oz. serving
Honey and Brown Sugar Ham <b>\$19.29</b>	190 Cal/3.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa <b>EW \$22.69</b>	210 Cal/3.75 oz. serving
Maple Dijon Salmon <b>EW \$23.99</b>	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$26.09</b>	340 Cal/5 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Maple Mashed Sweet Potatoes <b>V PF</b>	110 Cal/4.25 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Savory Herbed Rice <b>V VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Maple Glazed Carrots <b>V EW PF</b>	110 Cal/2 oz. serving

### BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake <b>V</b>	350 Cal/slice
Chocolate Cake <b>V</b>	340 Cal/slice
Red Velvet Thimble Cake <b>V</b>	90 Cal each
Cookies and Cream Thimble Cake <b>V</b>	140 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Mini Cheesecakes <b>V</b>	80 Cal each

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# Receptions

## HORS D'OEUVRES

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

### RECEPTION HORS D'OEUVRES (HOT)

 Coconut Shrimp <b>\$xx.xx</b>	30 Cal each
 Franks in a Blanket <b>\$24.59</b>	40 Cal each
 Beef Empanadas <b>\$29.49</b>	80 Cal each
 Italian Meatballs <b>\$24.59</b>	90 Cal each
 Chicken Empanadas <b>\$32.99</b>	70 Cal each
 Crab Cakes <b>\$36.69</b>	35 Cal each
 Balsamic Fig & Goat Cheese Flatbread <b>\$31.99</b>	80 Cal each
 Spanakopita <b>v \$25.59</b>	60 Cal each
 Vegetable Spring Rolls <b>vg \$32.99</b>	50 Cal each
 Chicken Tenders with Ranch and BBQ <b>\$27.49</b>	100 Cal each
 Boneless Wings with Ranch and Buffalo <b>\$27.49</b>	100 Cal each
 Pork Spring Rolls <b>\$33.99</b>	180 Cal each
 Corn Dogs (Full Size) <b>\$21.99</b>	300 Cal each
 Pretzel bites with Nacho Cheese <b>\$21.99 Serves 12</b>	50 Cal each
 West Virginia Pepperoni and Cheese Rolls 2 Rolls Per Person <b>\$2.99 Per Person</b>	250 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers <b>v \$35.99</b>	60 Cal each
Gazpacho Shooter <b>vg ew pf \$24.99</b>	30 Cal/2 oz. serving
Shrimp and Coconut Ceviche <b>\$44.99</b>	80 Cal/2 oz. serving
Salmon Tartine <b>\$24.99</b>	130 Cal each
Shrimp and Avocado Toast Points <b>ew \$24.99</b>	70 Cal each
Strawberry Ricotta Toast Points <b>v pf \$18.99</b>	40 Cal each

### MOUNTAIN LION LIKES

#### 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 15 guests or more.



### CLASSIC CHEESE TRAY \$5.89 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 \$4.99 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving



### SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving



### ASSORTED TEA SANDWICHES \$8.19 PER PERSON

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



### CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment



### HOUSEMADE SPINACH DIP \$29.99 SERVES 12

Housemade Spinach Dip ▼

230 Cal/2.25 oz. serving



### BUFFALO CHICKEN DIP \$29.99 SERVES 12

Housemade Spinach Dip ▼

280 Cal/2 oz. serving



### MOUNTAIN LION LIKES

\*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 15 guests or more.

### HAPPY HOUR \$18.69

Chilled Spinach Dip served with Pita Chips <b>v</b>	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 <b>v</b>	410 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### TRADITIONAL CARVING - ROASTED TURKEY \$16.79

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

### LOADED TOTCHOS \$15.89

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles <b>vg</b>	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo <b>vg</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Jalapeno Peppers <b>vg</b>	5 Cal/0.5 oz. serving
Scallions <b>vg</b>	10 Cal/2 oz. serving

### TOP YOUR OWN POUNDCAKE BAR \$11.79

Pound Cake Slices <b>v</b>	150 Cal each
Sugared Strawberries <b>v</b>	60 Cal/2 oz. serving
Apple Brown Sugar Compote <b>v</b>	80 Cal/2 oz. serving
Cherry Compote <b>vg</b>	60 Cal/2 oz. serving
Fresh Blue Berries <b>vg</b>	30 Cal/2 oz. serving
Chocolate Sauce <b>vg</b>	60 Cal/1 oz. serving
Whipped Cream <b>v</b>	50 Cal/0.5 oz. serving

### SMORES STATION \$5.99 (2 each)

Graham Cracker, Jumbo Marshmallow, Chocolate <b>v</b>	300 Cal each
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## BREAKS

All prices are per person and available for 15 guests or more.

### THE HEALTHY ALTERNATIVE \$9.79

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

### SNACK ATTACK \$7.89

Assorted Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	290 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving

### EXECUTIVE COFFEE BREAK \$6.79

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





# Beverages & Desserts

## BEVERAGES

Includes appropriate accompaniments

Bottled Water	<b>\$2.49 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$1.99 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.49 EACH</b>	110-170 Cal each
Regular Coffee	<b>\$18.99 PER GALLON</b>	0 Cal/8 oz. serving
Decaf Coffee	<b>\$18.99 PER GALLON</b>	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	<b>\$18.99 PER GALLON</b>	0 Cal/8 oz. serving
Hot Chocolate	<b>\$24.99 PER GALLON</b>	160 Cal/8 oz. serving
Hot Apple Cider	<b>\$24.99 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$18.19 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$18.19 PER GALLON</b>	90 Cal/8 oz. serving
Fruit Punch	<b>\$22.09 PER GALLON</b>	5 Cal/8 oz. serving
Iced Water	<b>\$1.59 PER GALLON</b>	0 Cal/8 oz. serving
Infused Water	<b>\$11.09 PER GALLON</b>	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

## DESSERTS

Assorted Blondies	▼ <b>\$21.99 PER DOZEN</b>	240-300/1.875-2.38 oz. serving
Assorted Craveworthy Cookies	▼ <b>\$18.19 PER DOZEN</b>	210-260 Cal each
Bakery-fresh Brownies	▼ <b>\$21.99 PER DOZEN</b>	250 Cal/2.25 oz. serving
Gourmet Dessert Bars	▼ <b>\$21.99 PER DOZEN</b>	300-360 Cal/2.75-3.25 oz. serving
New York Cheesecake (Each)	▼ <b>\$30.69 SERVES 8</b>	440 Cal/slice
Sheet Cake, Choice of Yellow or Chocolate Cake with Chocolate or Vanilla Icing	▼ <b>Full \$74.99 Half \$41.99</b>	320-340 Cal/slice
Paw Print Cookie (Chocolate Chip or Sugar)	▼ <b>\$1.99 EACH</b>	240-320 Cal each
Chocolate Covered Strawberries	▼ <b>\$26.99 PER DOZEN</b>	40 Cal each



## ORDERING INFORMATION

### Lead Time

Notice of 4 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

**China is \$2.50 per place setting**

**Linens are \$6.00 each**

**Plated Dinner is an additional \$6.50 per person**

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

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