## 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

PEOPLE \& PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

## WHAT'S INSIDE

Page 4: All-Day Packages
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EW EAT WELL
v VEGETARIAN
PF PLANT FORWARD

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\section*{ALL-DAY PACKAGES}

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

\section*{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.

\section*{DELICIOUS DAWN}

\section*{Assorted Muffins v}

Assorted Scones v
Seasonal Fresh Fruit Platter vg PF Assorted Juice
Bottled Water
Java City Coffee, Decaf and Hot Tea

380-550 Cal each 400-440 Cal each \(35 \mathrm{Cal} / 2.5\) oz. serving 110-170 Cal/8 oz. serving

O Cal each
o Cal/8 oz. serving

\section*{AM PERK UP}

Granola Bars v
Assorted Yogurt Cups
Iced Tea
Bottled Water
Java City Coffee, Decaf and Hot Tea

130-250 Cal each
80-150 Cal each
0 Cal/8 oz. serving
o Cal each
o Cal/8 oz. serving

\section*{POWER UP LUNCH}

Tomato and Cucumber Couscous Salad vg Orange Fennel Spinach Salad \(\mathbf{v}\) Ew
\(120 \mathrm{Cal} / 3.75\) oz. serving Bakery-Fresh Rolls with Butter v \(210 \mathrm{Cal} / 3.2 \mathrm{oz}\). serving 160 Cal each
Green Beans Gremolata vs Ew PF
\(70 \mathrm{Cal} / 3\) oz. serving
Three Pepper Cavatappi with Pesto \(\mathbf{V}\) Ew
280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce Ew
New York Cheesecake \(\mathbf{v}\)
Iced Tea
Iced Water
\(210 \mathrm{Cal} / 5.75 \mathrm{oz}\). serving

\section*{PM PICK ME UP}

Chilled Spinach Dip with Tortilla Chips v
Grilled Vegetable Tray vg ew pF
Bakery-Fresh Brownies v
Bottled Water
\(230 \mathrm{Cal} / 2.25\) oz. serving
\(70 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(250 \mathrm{Cal} / 2.25\) oz. serving
Java City Coffee, Decaf and Hot Tea
O Cal each
o Cal/8 oz. serving

\section*{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.

\section*{MORNING MINI}
Miniature Muffins v 80-120 Cal each
 140-170 Cal each 100-110 Cal each 400-450 Cal each

O Cal each
Java City Coffee, Decaf and Hot Tea
O Cal/8 oz. serving

\section*{THE ENERGIZER}

\section*{Donut Holes v}

45-90 Cal each

\section*{Ripe Bananas vg Ew PF}

Iced Tea
Bottled Water
Java City Coffee, Decaf and Hot Tea
100 Cal each
O Cal each

\section*{IT'S A WRAP}

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

\section*{MID-DAY MUNCHIES}

Tortilla Chips v
Choice of Two (2) Salsas:
Salsa Roja vg
\(260 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(20 \mathrm{Cal} / 1\) oz. serving
Salsa Verde vg
Pico De Gallo ve
Assorted Whole Fruit vg Ew pF
Assorted Craveworthy Cookies v
Bottled Water
Java City Coffee, Decaf and Hot Tea
\(5 \mathrm{Cal} / 1\) oz. serving
\(5 \mathrm{Cal} / 1\) oz. serving 45-100 Cal each 210-260 Cal each

O Cal each
o Cal/8 oz. serving

\section*{ALL-DAY PACKAGES}

\section*{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.

\section*{SIMPLE CONTINENTAL}

Assorted Donuts v
Assorted Bagels v
240-500 Cal each 290-450 Cal each Orange Juice
Bottled Water
Java City Coffee, Decaf and Hot Tea
\(20 \mathrm{Cal} / 8\) oz. serving 0 Cal each o Cal/8 oz. serving

\section*{BOX LUNCH}

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water
Choice of Two (2) Sandwiches:
Tuna Salad Ciabatta
Ham and Swiss Sub
Turkey and Swiss Sandwich
Roasted Pepper and Mozzarella Ciabatta vew pF Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Bottled Water
520 Cal each 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each O Cal each

\section*{MID-DAY MUNCHIES}

Tortilla Chips v
\(260 \mathrm{Cal} / 3\) oz. serving
Choice of Two (2) Salsas:
Salsa Roja ve
Salsa Verde vg
Pico De Gallo vg
Assorted Whole Fruit vg Ew pF
Assorted Craveworthy Cookies v Bottled Water
Java City Coffee, Decaf and Hot Tea
\(20 \mathrm{Cal} / 1\) oz. serving \(5 \mathrm{Cal} / 1\) oz. serving \(5 \mathrm{CaI} / 1\) oz. serving 45-100 Cal each 210-260 Cal each o Cal each
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{*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


\section*{BREAKFAST}

\section*{HOT BREAKFAST}

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

\section*{ULTIMATE BREAKFAST \$16.29}

Choice of Three (3) Breakfast Pastries:
Assorted Danish v
Assorted Muffins \(\mathbf{v}\)
Assorted Scones \(\mathbf{v}\)
Assorted Bagels \(\mathbf{v}\)
Croissants \(\mathbf{v}\)
Seasonal Fresh Fruit Platter vg PF
Cage-Free Scrambled Eggs v
Breakfast Potatoes v
Crisp Bacon
Breakfast Sausage
Cheddar and Onion Frittata v
Pancakes v
Maple Syrup vg
Assorted Juice
Bottled Water
Java City Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each \(35 \mathrm{Cal} / 2.5\) oz. serving \(180 \mathrm{Cal} / 4 \mathrm{oz}\). serving 120-140 Cal/3 oz. serving 60 Cal each
120-180 Cal each 270 Cal each 50 Cal each
\(70 \mathrm{Cal} / 1\) oz. serving 110-170 Cal/8 oz. serving

O Cal each
\(0 \mathrm{Cal} / 8\) oz. serving

\section*{AMERICAN BREAKFAST \$13.49}

Choice of One (1) Breakfast Pastry:
Assorted Danish v
250-420 Cal each
Assorted Muffins v
Assorted Scones v
Assorted Bagels v
Croissants \(\mathbf{v}\)
Breakfast Potatoes \(\mathbf{v}\)

\section*{Crisp Bacon}

Breakfast Sausage
Cage-Free Scrambled Eggs v Bottled Water
Java City Coffee, Decaf and Hot Tea

\section*{SUNRISE SANDWICH BUFFET \$15.49}

\section*{Seasonal Fresh Fruit Platter vg PF}

Breakfast Potatoes v
Choice of Two (2) Sunrise Breakfast Sandwiches
Egg and Cheese English Muffin v
Egg and Cheese Croissant
Sausage, Egg and Cheese Biscuit
Ham, Egg and Cheese Biscuit
Bacon, Egg and Cheese Bage
Spicy Bacon, Egg, Potato and Cheese Burrito
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v pF
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup
Everything Salmon Biscuit with Smoked Salmon,
Cream Cheese, Cucumber and Hard-Boiled Egg
on a Everything-Spiced Biscuit
Bacon, Lettuce, Tomato, Avocado and Egg Bagel Bottled Water
Java City Coffee, Decaf and Hot Tea
\(35 \mathrm{Cal} / 2.5\) oz. serving \(120-140 \mathrm{Cal} / 3 \mathrm{oz}\). serving

\section*{270 Cal each} 370 Cal each 490 Cal each 450 Cal each 410 Cal each
600 Cal each
440 Cal each
560 Cal each

370 Cal each
420 Cal each
O Cal each

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

380-550 Cal each 400-440 Cal each 290-450 Cal each

370 Cal each
\(120-140 \mathrm{Cal} / 3 \mathrm{oz}\). serving
60 Cal each
120-180 Cal each
\(180 \mathrm{Cal} / 4\) oz. serving
o Cal each
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
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\section*{BREAKFAST}

\section*{BREAKFAST ENHANCEMENTS}

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

\section*{LOX AND BAGELS \(\$ 10.89\) PER PERSON}

Smoked Salmon Platter with Hard-Boiled
Eggs, Sliced Tomato, Cucumber, Slivered
Red Onion, and Cream Cheese
\(120 \mathrm{Cal} / 3.25\) oz. serving

\section*{YOGURT PARFAIT BAR \$7.09 PER PERSON}

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v
Strawberry Yogurt \(\mathbf{v}\)
Vanilla Yogurt v
Diced Pineapple vg pF
Fresh Strawberries vg pF
Walnuts ve
Honey v
Granola \(\mathbf{v}\)
\(60 \mathrm{Cal} / 4\) oz. serving \(80 \mathrm{Cal} / 4\) oz. serving \(80 \mathrm{Cal} / 4\) oz. serving \(30 \mathrm{Cal} / 2\) oz. serving \(20 \mathrm{Cal} / 2\) oz. serving \(90 \mathrm{Cal} / 0.5\) oz. serving \(40 \mathrm{Cal} / 0.5\) oz. serving \(110 \mathrm{Cal} / 1\) oz. serving

\section*{BREAKFAST BURRITOS AND TACOS}

\section*{\$5.19 PER PERSON}

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

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham 820 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and
Pico de Gallo v
440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v

580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto VEW PF

450 Cal each
Egg \& Hash Breakfast Tacos (2) v 270 Cal each Vegan Chorizo Breakfast Tacos (2) vg Ew 270 Cal each Egg \& Chorizo Tacos (2)
Sausage, Egg \& Cheese Taco

\footnotetext{
Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply
}

\footnotetext{
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\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

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

\section*{DELI EXPRESS \(\$ 15.49\)}

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

Choice of Two (2) Side Salads (pg 10) Individual Bags of Chips v Assorted Baked Breads and Rolls \(\mathbf{v}\) Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) Cheese Tray (Cheddar and Swiss) v Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) ve

20-240 Cal each 100-160 Cal each 110-230 Cal each

50-160 Cal/2 oz. serving \(110 \mathrm{Cal} / 1 \mathrm{oz}\). serving

Assorted Craveworthy Cookies v
\(10 \mathrm{Cal} / 1\) oz. serving
Choice of Two (2) Beverages:
Lemonade
Iced Tea
\(90 \mathrm{CaI} / 8\) oz. serving
lea Tea
0 Cal/8 oz. serving
o Cal/8 oz. serving

\section*{PREMIUM BOX LUNCHES}

Blackened Chicken Ciabatta \$15.49
Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta

410 Cal each Spiced Sweet Potato Salad vg Ew \(120 \mathrm{Cal} / 4 \mathrm{oz}\). serving Individual Bag of Chips \(\mathbf{v}\) 100-160 Cal each Bakery-Fresh Brownie v \(250 \mathrm{Cal} / 2.25\) oz. serving Bottled Water
o Cal each

\section*{Harvest Chicken Salad \$16.99}

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto

\section*{Vinaigrette}

640 Cal each
Bakery-Fresh Roll with Butter \(\mathbf{v}\)
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar v
Bottled Water

160 Cal each
\(35 \mathrm{CaI} / 2.5\) oz. serving \(300 \mathrm{Cal} / 2.75\) oz. serving

O Cal each

Steakhouse Chop Salad \$17.59
Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette Bakery-Fresh Roll with Butter v

220 Cal each
Fresh Fruit Cup vg pF
160 Cal each
Lemon Cheesecake Bar \(\mathbf{v}\)
\(35 \mathrm{CaI} / 2.5\) oz. serving
Bottled Water
O Cal each

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

\section*{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 \(\mathbf{v}\) 100-160 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Bottled Water O Cal each

\section*{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
\begin{tabular}{lr} 
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 \(\mathbf{v}\) & \(210-260\) Cal each \\
Choice of Two (2) Beverages: & \\
\(\quad\) Lemonade & \(90 \mathrm{Cal} / 8\) oz. serving \\
Iced Tea & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving \\
Iced Water & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\end{tabular}

\section*{CLASSIC SANDWICH OPTIONS}
\begin{tabular}{ll} 
(Available Sandwich choices for the Classic Boxed Lunch and Classic \\
Selections Buffet) \\
Honey Mustard Ham and Swiss Ciabatta & 540 Cal each \\
\begin{tabular}{ll} 
Tuna Salad Ciabatta with Fresh Romaine and Sliced \\
Tomato
\end{tabular} & 520 Cal each \\
Deli Sliced Turkey and Swiss on Hearty Wheat Bread & 520 Cal each \\
Chicken Caesar Wrap & 630 Cal each \\
\begin{tabular}{l} 
Grilled Vegetable Wrap with Provolone, Tomato, \\
Lettuce and Pesto Mayo with Pine Nuts V PF
\end{tabular} & 620 Cal each
\end{tabular}

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

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

\section*{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)
Dill Pickle Slices vg
Individual Bags of Chips \(\mathbf{v}\)
Choice of Three (3) Executive
Luncheon Sandwiches
Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

\section*{EXECUTIVE LUNCHEON SANDWICHES}
(Available Sandwich choices for The Executive Luncheon Buffet)
Ham and Swiss Ciabatta with a Red Onion Apricot Relish

520 Cal each
Turkey and Avocado Mayo on Multigrain
Roast Beef and Fontina Sub
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub

490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and
Herbal Honey Dijon Sauce
600 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried
Tomato Pesto \(\mathbf{v}\)
440 Cal each
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\section*{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
\(50 \mathrm{Cal} / 3.5\) oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning ve Ew

Chimichurri Potato Salad vg

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing ve Ew PF

Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing v Ew

Fresh Fruit Salad vg pF
Roasted Vegetable Pasta Salad \(\mathbf{v}\) Ew PF
\(110 \mathrm{Cal} / 3.75\) oz. serving
\(120 \mathrm{Cal} / 4\) oz. serving \(120 \mathrm{Cal} / 3.5\) oz. serving
\(25 \mathrm{Cal} / 3\) oz. serving
\(170 \mathrm{Cal} / 3.5\) oz. serving
\(35 \mathrm{CaI} / 2.5\) oz. serving
\(200 \mathrm{Cal} / 3.75\) oz. serving

\section*{BUFFETS}

\section*{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.

\section*{GLOBAL STREET TACOS \$18.39}

Tortilla Chips
Choice of Two (2) Salsas:
Pico De Gallo vg
Salsa Roja vg
Salsa Verde ve
Cumin Black Beans vg Ew pF
Choice of One (1) Rice:
Cilantro Lime White Rice vg
Cilantro Lime Brown Rice vg ew
Mexican Rice vg
Choice of Two (2) Tacos:
Korean Pork Taco with Kimchi
Korean Shrimp Taco with Crema Fresca and Shredded Slaw
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw

Green Chili Chicken Taco
Black Bean and Kale Taco vg Ew pF
Mango Chicken Taco ew
Roasted Vegetable Taco vg ew pf
Cinnamon Sugar Cookies \(\mathbf{v}\)
\(260 \mathrm{Cal} / 3\) oz. serving

\section*{ALL-AMERICAN PICNIC \(\$ 18.09\)}

Traditional Potato Salad \(\mathbf{v}\)
Fresh Country Coleslaw vew
Home-Style Kettle Chips v
Grilled Hamburgers with Buns
Vegetarian Burger v PF
Hot Dogs with Buns
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) ve

Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Add on Grilled Chicken Breast for an Additional Fee
\(10 \mathrm{Cal} / 1\) oz. serving \(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(5 \mathrm{Cal} / 1\) oz. serving \(90 \mathrm{Cal} / 3\) oz. serving
\(120 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(140 \mathrm{Cal} / 3.5\) oz. serving \(130 \mathrm{Cal} / 3\) oz. serving 230 Cal each 230 Cal each
200 Cal each 140 Cal each 220 Cal each 180 Cal each 260 Cal each 200 Cal each 250 Cal each
\(240 \mathrm{CaI} / 4\) oz. serving \(170 \mathrm{Cal} / 3.5\) oz. serving \(190 \mathrm{Cal} / 1.25\) oz. serving 330 Cal each 170 Cal each 310 Cal each

0-10 Cal/1 oz. serving
210-260 Cal each \(250 \mathrm{Cal} / 2.25\) oz. serving \(160 \mathrm{Cal} / 3\) oz. serving

\section*{BASIC ITALIAN BUFFET \$20.49}

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch ve Ew PF

Garlic Breadsticks v
Home-Style Lasagna with Parmesan Cheese
Choice of One (1) Vegetarian Lasagna:
Cauliflower Lasagna v PF
Vegetable Alfredo Lasagna \(\mathbf{v}\)
Chocolate Dipped Biscottiv
\(50 \mathrm{Cal} / 3.5\) oz. serving
110 Cal each \(340 \mathrm{Cal} / 7.25\) oz. serving
\(410 \mathrm{Cal} / 8.375\) oz. serving
\(470 \mathrm{Cal} / 11 \mathrm{oz}\). serving 190 Cal each


LENOIR-RHYNE UNIVERSITY CATERING


\section*{BUFFETS}

\section*{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.

\section*{LAZY SUMMER BBQ \$21.99}

Old-Fashioned Coleslaw vew
Cornbread Fiesta Muffins \(\mathbf{v}\)
Baked Beans
Macaroni and Cheese \(\mathbf{v}\)
BBQ Chicken
Sliced Brisket
Assorted Craveworthy Cookies v
Gourmet Dessert Bars v

\section*{TAVOLINO BUFFET \$21.19}

Caesar Salad
Garlic Breadsticks \(\mathbf{v}\)
Eggplant Parmesan PF
Rigatoni Marinara v
Italian Sausage and Peppers
Miniature Cheesecake Tarts v
Add on Grilled Chicken Breast for an Additional Fee
\(150 \mathrm{Cal} / 3\) oz. serving
120 Cal each
\(160 \mathrm{Cal} / 4.75 \mathrm{oz}\). serving \(250 \mathrm{Cal} / 4\) oz. serving \(380 \mathrm{Cal} / 6\) oz. serving \(340 \mathrm{Cal} / 5 \mathrm{oz}\). serving

210-260 Cal each
300-360 Cal/2.75-3.25 oz. serving

\section*{HARVEST BOUNTY \$23.59}

Traditional Mixed Green Salad vg Ew PF
Southern Biscuits with Butter v
Buttermilk Mashed Potatoes v
Sautéed Dill Green Beans vg Ew PF
Choice of One (1) Entrée:
Herb Roasted Turkey Ew
Baked Ham
Apple Pie vg
\(50 \mathrm{Cal} / 3.5\) oz. serving 190 Cal each
\(120 \mathrm{Cal} / 3.75\) oz. serving \(30 \mathrm{Cal} / 3\) oz. serving
\(170 \mathrm{Cal} / 3\) oz. serving \(130 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(410 \mathrm{Cal} /\) slice
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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.

\section*{BUFFETS}

\section*{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.

\section*{BUFFET STARTERS}

Classic Garden Salad with Balsamic Vinaigrette and Ranch vg Ew PF

Classic Caesar Salad
\(50 \mathrm{Cal} / 3.5\) oz. serving

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette Ew

Greek Salad with Crumbled Feta v Crudités with Tzatziki Sauce \(\mathbf{v}\) Ew PF

Seasonal Fresh Fruit Salad vg PF

\section*{BUFFET ENTREES}

Grilled Chicken Breast with Cider Marinade Ew \$19.49
\(120 \mathrm{Cal} / 3\) oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme ew \$19.49
\(170 \mathrm{Cal} / 3\) oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$21.19

Maple Dijon Salmon Ew \$21.99
Beef Tenderloin and Mushroom Ragout \$32.99
Pesto Flank Steak \$24.09
Cavatappi A La Toscana vew pF \$20.49
\(210 \mathrm{Cal} / 3.75\) oz. serving 270 Cal/3.25 oz. serving \(290 \mathrm{Cal} / 7.65\) oz. serving \(260 \mathrm{CaI} / 3\) oz. serving 420 Cal/15.75 oz. serving
\(170 \mathrm{Cal} / 2.7\) oz. serving

180 Cal/3.75 oz. serving \(110 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving \(40 \mathrm{Cal} / 5\) oz. serving \(35 \mathrm{CaI} / 2.25\) oz. serving

\section*{BUFFET SIDES}

Pan Roasted Vegetables V pF
Italian Seasoned Green Beans \(\mathbf{V}\) Ew PF
Roasted Brussels Sprouts with Garlic and Panchetta

Maple Mashed Sweet Potatoes V PF
Caramelized Onion Mashed Potatoes v Roasted Red Potatoes vg

Penne with Marinara Sauce vg
\(45 \mathrm{Cal} / 3\) oz. serving
\(40 \mathrm{Cal} / 3.25 \mathrm{oz}\). serving
\(80 \mathrm{Cal} / 4\) oz. serving
\(110 \mathrm{Cal} / 4.25\) oz. serving
\(130 \mathrm{Cal} / 3.5\) oz. serving
\(100 \mathrm{Cal} / 2.75 \mathrm{oz}\). serving
\(100 \mathrm{Cal} / 3 \mathrm{oz}\). serving

\section*{BUFFET FINISHES}

Apple Pie v ve
\(410 \mathrm{Cal} /\) slice
New York-Style Cheesecake
Dulce De Leche Brownie v
Chocolate Cake v
\(230 \mathrm{Cal} / 2.25\) oz. serving
\(340 \mathrm{Cal} /\) slice
Aquafaba Chocolate Mousse vg
\(240 \mathrm{Cal} / 2.75\) oz. serving
Assorted Craveworthy Cookies v
210-260 Cal each

\footnotetext{
*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.
}

\section*{RECEPTIONS}

\section*{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.

\section*{RECEPTION HORS D'OEUVRES (HOT)}

Franks in a Blanket \(\$ 23.99\)
Beef Satay \$27.99
Chili-Lime Chicken Kabobs \$31.99
Coconut Chicken \$23.39
Crab Cakes \$31.19
Balsamic Fig \& Goat Cheese Flatbread \$27.99
Brie, Pear \& Almond Beggar's Purses v \$31.99
Assorted Mini Quiche \$23.99
Spanakopita v \$24.99
40 Cal each
35 Cal each
40 Cal each
40 Cal each
35 Cal each
80 Cal each
90 Cal each
70-100 Cal each
60 Cal each

\section*{RECEPTION HORS D'OEUVRES (COLD)}

Assorted Petit Fours v \$27.99
60-140 Cal each 100 Cal each 60 Cal each 170 Cal each 50 Cal each 70 Cal each

UNSUREOF 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.

\section*{RECEPTIONS}

\section*{RECEPTION PLATTERS AND DIPS}

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

\section*{CLASSIC SLICED CHEESE TRAY \$52.89 SERVES 12}

Classic Sliced Cheese Tray with Swiss, Cheddar
and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini \(\mathbf{v}\)

\section*{FRESH GARDEN CRUDITÉS \(\$ 39.89\) SERVES 12}

\title{
SEASONAL FRESH FRUIT PLATTER \(\$ 39.59\) SERVES 12
}

Seasonal Fresh Fruit vg PF
\(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving

\section*{ANTIPASTO PLATTER \$74.59 SERVES 12}

Antipasto Platter with Marinated Vegetables,
Italian Meats and Cheese

\section*{CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12}

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

\section*{RECEPTIONS}

\section*{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.

\section*{DIM SUM \(\$ 12.99\)}
\(\begin{array}{lr}\text { Egg Rolls } & 180 \text { Cal each } \\ \text { Pot Stickers } & 45 \text { Cal each }\end{array}\)
Choice of Two (2) Dipping Sauces:

Sweet Soy Sauce v
Sweet and Sour Sauce vg
Chili Garlic Sauce vg
Sweet and Spicy Boneless Chicken Wings with Celery Sticks
Gourmet Dessert Bars v
\(40 \mathrm{Cal} / 1\) oz. serving
\(30 \mathrm{Cal} / 1\) oz. serving
\(40 \mathrm{Cal} / 1\) oz. serving
590 Cal/7.5 oz. serving 300-370 Cal/2.75-3.25 oz. serving

\section*{HAPPY HOUR \(\$ 117.69\)}

Chilled Spinach Dip served with Pita Chips \(\mathbf{v}\) Mini Cheesesteaks
\(230 \mathrm{Cal} / 2.25\) oz. serving 180 Cal each

Buffalo Chicken Tenders served with Blue Cheese Dip
Pretzels Bites with Beer Cheese \(\mathbf{v}\) Assorted Craveworthy Cookies v Gourmet Dessert Bars v

\section*{AMERICAN TEA \$12.19}

Fresh Mozzarella Tea Sandwiches v 240 Cal each Grilled Chicken and Apple Tea Sandwiches Roast Beef and Brie Tea Sandwiches Scones with Jam and Honey Cream Cheese \(\mathbf{v}\) Assorted Petit Fours v
Shortbread Cookies v Hot Water with Assorted Tea Bags

230 Cal each
260 Cal each
\(380 \mathrm{Cal} / 3 \mathrm{oz}\). serving 60-140 Cal each

20 Cal each
o Cal/8 oz. serving

\section*{BREAKS}

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

\section*{CHOCAHOLIC \$8.49}

\section*{Mini Candy Bars (4 each) v}

45-70 Cal each
Chunky Chocolate Craveworthy Cookies v 230 Cal each Chocolate Dipped Pretzels v
Chocolate Dipped Strawberries (2 each) v Chocolate Milk

120 Cal each
80 Cal each
160 Cal/8.75 oz. serving
THE HEALTHY ALTERNATIVE \$9.49
\begin{tabular}{lr} 
Apple vGEW PF & 60 Cal each \\
Orange \(\mathbf{V G} \mathbf{E W}\) 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
\end{tabular}

\section*{SNACK ATTACK \$7.49}

\section*{Assorted Chips v}

100-160 Cal each
Roasted Peanuts \(\mathbf{v}\)
\(80 \mathrm{Cal} / 1 \mathrm{oz}\). serving
290 Cal each
Trail Mix v
Assorted Craveworthy Cookies v 210-260 Cal each
Bakery-Fresh Brownies v
\(250 \mathrm{Cal} / 2.25 \mathrm{oz}\). serving

\section*{COFFEE BREAK \$5.49}

Assorted Craveworthy Cookies v
210-260 Cal each
Java City Coffee, Decaf and Hot Tea

\section*{BEVERAGES \& DESSERTS}

\section*{BEVERAGES}

Includes appropriate accompaniments
Regular/Decaffeinated Coffee and Hot Water with

Assorted Tea Bags \$2.59 Per Person

O Cal/8 oz. serving
O Cal each
0-150 Cal each
Hot Water with Assorted Tea Bags \$21.99 Per Gallon

O Cal/8 oz. serving
Java City Regular Coffee \(\$ 21.99\) Per Gallon
o Cal/8 oz. serving
\(160 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving
120-130 Cal/8 oz. serving
\(90 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving
Infused Water \$19.39 Per Gallon
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Orange Infused Water Apple Infused Water Cucumber Infused Water Grapefruit Infused Water

\section*{DESSERTS}

Assorted Blondies v \$18.69 Per Dozen
Assorted Craveworthy Cookies v \$15.49 Per Dozen

240-300/1.875-2.38 oz. serving

210-260 Cal each
\(250 \mathrm{CaI} / 2.25\) oz. serving
Chocolate Covered Strawberries \(\mathbf{v}\) \$24.99 Per Dozen

40 Cal each
New York Cheesecake (Each) v
\$26.09 Serves 8
440 Cal/slice

\section*{ORDERING INFORMATION}

\section*{Lead Time}

Notice of 72 hours 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.

\section*{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

\section*{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.

\section*{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
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