

# EVENT MENU



ELEVATED



eats

MANSFIELD UNIVERSITY



# 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

## ALL DAY DELICIOUS \$43.99

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 20 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 \$37.39

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 20 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 \$28.59

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 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

ENJOY OUR ALL-DAY  
PACKAGES TO SUSTAIN YOUR  
GUESTS THROUGHOUT THE DAY.

\*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.

### BASIC BEGINNINGS \$8.39

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

### QUICK START \$11.29

Choice of Three (3) Breakfast Pastries:

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
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

### NEW YORKER \$16.59

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</b> \$27.49 Per Dozen	290-450 Cal each
Buttery Croissants Served with Butter and Jam \$27.49 Per Dozen	370 Cal each
Cinnamon Rolls <b>v</b> \$28.49 Per Dozen	350 Cal each
Assorted Donuts <b>v</b> \$21.99 Per Dozen	240-500 Cal each
Assorted Pastries <b>v</b> \$27.49 Per Dozen	210-530 Cal each
Vegan Blueberry Banana Breakfast Bread <b>VG PF</b> \$15.39 Serves 12	250 Cal/3 oz. serving

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$17.19

Choice of Three (3) Breakfast Pastries:

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
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
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 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

### FRENCH TOAST BUFFET \$13.19

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
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

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 \$9.49 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving
Honey <b>v</b>	40 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### REVITALIZING REFRESHERS \$7.19 PER PERSON

Choice of Two (2) Refreshments:

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

### BISCUITS IN SAUSAGE GRAVY \$4.09 PER PERSON

\$4.09

570 Cal/7 oz. serving

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

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$14.69

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

#### Spicy Salmon and Arugula Wrap \$18.49

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap	740 Cal each
Sweet Chili Cucumber Salad <b>vg ew pf</b>	20 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Bakery-Fresh Brownie <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Peach BBQ Chicken Salad \$19.39

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

#### Sesame Tofu Garden Salad \$18.99

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette <b>v</b>	330 Cal/13 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 \$12.09

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 \$15.89

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)

Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Thinly Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread	410 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts <b>vg pf</b>	620 Cal each

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

# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$19.99

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
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	480 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	680 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta <b>V EW PF</b>	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 <b>VG EW PF</b>	50 Cal/3.5 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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing <b>V PF</b>	80 Cal/3.5 oz. serving
Strawberry Melon Salad <b>EW</b>	40 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 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 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### CARIBBEAN BREEZE \$16.59

Spicy Mango Salad <b>VG PF</b>	80 Cal/2.37 oz. serving
Caribbean Coconut Rice and Red Beans <b>VG EW PF</b>	140 Cal/2.65 oz. serving
Vegan Jamaican "Meat" Pie <b>VG</b>	550 Cal each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	220 Cal each
Classic Flan <b>V</b>	450 Cal each

### EASTERN DELIGHTS \$21.09

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

### CAJUN COLLECTION \$17.39

Cajun Coleslaw <b>VG PF</b>	60 Cal/1.75 oz. serving
Fiesta Cornbread <b>V</b>	120 Cal each
Red Beans and Rice <b>V EW PF</b>	130 Cal/4.5 oz. serving
Okra with Corn and Bacon <b>EW PF</b>	100 Cal/3.5 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya <b>VG EW PF</b>	200 Cal/9.625 oz. serving
Shrimp Etouffee	190 Cal/8.25 oz. serving
Creole BBQ Chicken	380 Cal/6 oz. serving
Bananas Foster Cupcakes <b>V</b>	180 Cal each







# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### SOUP AND SALAD BUFFET \$16.49

Garden Fresh Mixed Greens <b>vg</b>	15 Cal/3 oz. serving
Sliced Red Onions <b>vg</b>	10 Cal/1 oz. serving
Tomatoes <b>vg</b>	10 Cal/1 oz. serving
Cucumbers <b>vg</b>	5 Cal/1 oz. serving
Shredded Carrots <b>vg</b>	10 Cal/0.5 oz. serving
Shredded Cheese <b>v</b>	60 Cal/0.5 oz. serving
Roasted Chickpeas <b>vg</b>	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing <b>v</b>	200 Cal/2 oz. serving
Italian Dressing <b>v</b>	80 Cal/2 oz. serving
Croutons <b>v</b>	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each

### ALL-AMERICAN PICNIC \$16.49

Traditional Potato Salad <b>v</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>v EW</b>	170 Cal/3.5 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 PF</b>	170 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 Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TASTY TEX MEX \$19.79

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

### NOODLE BAR BASICS \$20.39

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

### CLASSIC PIZZA \$20.19

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>vg EW PF</b>	50 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices <b>v</b>	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices <b>v EW</b>	370 Cal/slice
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 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
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving
Add an Extra Buffet Starter? <b>\$3.99</b>	40-250 Cal each

### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce <b>\$19.99</b>	300 Cal/5 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$19.99</b>	260 Cal/4.5 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme <b>EW \$20.99</b>	170 Cal/3 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce <b>EW \$20.99</b>	460 Cal/5 oz. serving
Pretzel-Crusted Cod <b>\$21.99</b>	290 Cal/4 oz. serving
Roast Beef with Demi Glace <b>\$21.99</b>	260 Cal/6 oz. serving
Vegan Chorizo Stuffed Portobello Cap <b>VG PF \$20.99</b>	320 Cal each

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Brussels Sprouts with Almond Butter <b>V EW PF</b>	70 Cal/3 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Sweet Herbed Corn Pudding <b>V</b>	350 Cal/4 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving
Add an Extra Buffet Side? <b>\$3.99</b>	40-350 Cal each

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Spiced Carrot Cake <b>V</b>	350 Cal/slice
Chocolate Cake <b>V</b>	340 Cal/slice
Add an Extra Buffet Finish? <b>\$3.99</b>	80-520 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)

Bacon Wrapped Scallops <b>\$28.59</b>	40 Cal each
Beef Satay <b>\$27.49</b>	35 Cal each
Coconut Chicken <b>\$27.49</b>	40 Cal each
Chicken and Waffle with Spicy Syrup <b>\$27.49</b>	45 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$22.99</b>	80 Cal each
Crispy Asiago Asparagus <b>v \$20.99</b>	50 Cal each
Mac n' Cheese Melts <b>v \$20.99</b>	80 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle <b>v \$22.99</b>	45 Cal each
Spanakopita <b>v \$21.99</b>	60 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini <b>\$25.99</b>	130 Cal each
Smoked Salmon Mousse Cucumber Round <b>\$22.99</b>	100 Cal each
Mediterranean Antipasto Skewers <b>v \$25.99</b>	60 Cal each
Traditional Tomato Bruschetta Crostini <b>v \$18.69</b>	50 Cal each
Roasted Butternut Tartine <b>v EW PF \$19.99</b>	100 Cal each
Strawberry Ricotta Toast Points <b>v PF \$18.69</b>	40 Cal each

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

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





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### CLASSIC CHEESE TRAY \$3.59 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 \$3.59 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.59 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 \$3.69 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 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.

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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 12 guests or more.

### DIM SUM \$13.19

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	40 Cal/1 oz. serving
Sweet and Sour Sauce <b>vg</b>	30 Cal/1 oz. serving
Chili Garlic Sauce <b>vg</b>	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	590 Cal/7.5 oz. serving
Gourmet Dessert Bars <b>v</b>	300-370 Cal/2.75-3.25 oz. serving

### CHEF'S PASTA \$16.59

Create Your Own Pasta Sensation with choice of Two (2) Types of Noodles, Two (2) Sauces, and Four (4) Warmed Toppings (chef attendant required)

Choice of Two (2) Pastas:	
Cavatappi Pasta <b>vg</b>	90 Cal/2 oz. serving
Penne Pasta <b>vg</b>	90 Cal/2.5 oz. serving
Fettuccine Pasta <b>v</b>	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>vg</b>	100 Cal/2 oz. serving
Alfredo Sauce <b>v</b>	120 Cal/2 oz. serving
Primavera Pesto Sauce	160 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms <b>vg ew pf</b>	90 Cal/3 oz. serving
Broccoli <b>vg pf</b>	10 Cal/1 oz. serving
Spinach <b>vg</b>	15 Cal/0.5 oz. serving
Onions <b>vg</b>	10 Cal/0.5 oz. serving
Tomatoes <b>vg</b>	5 Cal/1 oz. serving
Zucchini <b>vg</b>	5 Cal/1 oz. serving
Peas <b>vg</b>	5 Cal/0.25 oz. serving
Green Peppers <b>vg</b>	10 Cal/1 oz. serving

### TATER TOT POUTINE BAR \$14.09

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	110 Cal/1 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Country Gravy <b>v</b>	60 Cal/2 oz. serving
Shredded Cheese <b>v</b>	60 Cal/1 oz. serving
Roasted Mushrooms <b>vg</b>	45 Cal/2 oz. serving
Green Peppers <b>vg</b>	10 Cal/1 oz. serving
Green Peppers <b>vg</b>	5 Cal/1 oz. serving
Green Peppers <b>vg</b>	10 Cal/0.5 oz. serving
Scallions <b>vg</b>	0 Cal/0.25 oz. serving

## BREAKS

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

### WHAT'S POPPIN' \$4.09

Choice of Three (3) Popcorn Varieties:

Classic Popcorn <b>vg ew pf</b>	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn <b>v ew</b>	110 Cal/1.25 oz. serving
Ranch Popcorn <b>v</b>	110 Cal/1.25 oz. serving
BBQ Popcorn <b>vg</b>	110 Cal/1.25 oz. serving
Southwest Popcorn <b>vg</b>	120 Cal/1.25 oz. serving

### ORCHARD TREATS \$11.39

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

### REV'D UP AND READY TO GO \$8.79

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

### EXECUTIVE COFFEE BREAK \$7.09

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

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags \$2.19 Per Person	0 Cal/8 oz. serving
Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$3.29 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.19 Each	0 Cal each
Assorted Sodas (Can) \$1.99 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Iced Tea \$16.99 Per Gallon	0 Cal/8 oz. serving
Lemonade \$16.99 Per Gallon	90 Cal/8 oz. serving
Iced Water \$4.99 Per Gallon	0 Cal/8 oz. serving
Strawberry Basil Infused Lemonade \$18.99 Per Gallon	100 Cal/8 oz. serving
Raspberry Lime Infused Iced Tea \$18.99 Per Gallon	15 Cal/8 oz. serving

## DESSERTS

▼ Assorted Craveworthy Cookies \$19.19 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies \$23.19 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars \$23.19 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
▼ Traditional Apple Pie (Each) \$15.49 Serves 8	410 Cal/slice
▼ New York Cheesecake (Each) \$32.39 Serves 8	440 Cal/slice

## ORDERING INFORMATION

### Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

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

**VG** VEGAN

**EW** EAT WELL


**V** VEGETARIAN

**PF** PLANT FORWARD

### Contact Us Today

570.662.4927  
catering@mansfield.edu  
<https://mansfield.catertrax.com>

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

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