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VG VEGAN
v VEGETARIAN

EW EAT WELL
PF PLANT FORWARD


CLASSIC FARE CATERING 3

## ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$46.29

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

| DELICIOUS DAWN |  |
| :--- | ---: |
| Assorted Muffins v | $380-550$ Cal each |
| Assorted Scones v | $400-440$ Cal each |
| Seasonal Fresh Fruit Platter vG PF | $35 \mathrm{Cal} / 2.5$ oz. serving |
| Assorted Juice | $110-170 \mathrm{Cal} / 8$ oz. serving |
| Iced Water | $0 \mathrm{Cal} / 8$ oz. serving |
| Gourmet Coffee, Decaf and Hot Tea | 0 Cal/8 oz. serving |

Gourmet Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

## AM PERK UP

## Granola Bars v

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

## 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 $210 \mathrm{Cal} / 3.2$ oz. serving 160 Cal each
Green Beans Gremolata vs Ew PF
$70 \mathrm{Cal} / 3$ oz. serving
Three Pepper Cavatappi with Pesto vew
$280 \mathrm{Cal} / 7.5$ oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce Ew
$210 \mathrm{Cal} / 5.75 \mathrm{oz}$. serving
New York Cheesecake $\mathbf{v}$
Iced Tea
$360 \mathrm{Cal} /$ slice
Iced Water
0 Cal/8 oz. serving
0 Cal/8 oz. serving

## PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v
$230 \mathrm{Cal} / 2.25$ oz. serving
$70 \mathrm{Cal} / 3 \mathrm{oz}$. serving
Grilled Vegetable Tray vg ew pf
Bakery-Fresh Brownies v
Iced Water $250 \mathrm{Cal} / 2.25$ oz. serving

Gourmet Coffee, Decaf and Hot Tea
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving
o Cal/8 oz. serving

## MEETING WRAP UP \$38.39

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 12 guests or more.

## MORNING MINI

Miniature Muffins v 80-120 Cal each


Miniature Danish v 40-170 Cal each
100-110 Cal each 400-450 Cal each o Cal/8 oz. serving
Yogurt Parfait Cups v o Cal/8 oz. serving
o Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea

## THE ENERGIZER

## Donut Holes v

45-90 Cal each

## Ripe Bananas vg Ew pF

Iced Tea
100 Cal each
Iced Water
$0 \mathrm{Cal} / 8$ oz. serving

Gourmet Coffee, Decaf and Hot Tea
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

## IT'S A WRAP

Chicken Caesar Wrap 630 Cal each
Pepper Jack Tuna Wrap 610 Cal each
Cran-Apple Turkey Wrap 660 Cal each
Grilled Vegetable Wrap v pF
620 Cal each
Seasonal Fresh Fruit Salad ve PF $35 \mathrm{Cal} / 2.5$ 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
$250 \mathrm{Cal} / 2.25$ oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

## MID-DAY MUNCHIES

Tortilla Chips v
$260 \mathrm{Cal} / 3$ oz. serving
Choice of Two (2) Salsas:
Salsa Roja vg 20 Cal/1 oz. serving

Salsa Verde vg 5 Cal/1 oz. serving
Pico De Gallo ve
$5 \mathrm{Cal} / 1$ oz. serving
45-100 Cal each
210-260 Cal each
o Cal/8 oz. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

## ALL-DAY PACKAGES

## SIMPLE PLEASURES \$30.49

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

## SIMPLE CONTINENTAL

Assorted Donuts v
Assorted Bagels v
Orange Juice
Iced Water
Gourmet Coffee, Decaf and Hot Tea

240-500 Cal each 290-450 Cal each $120 \mathrm{Cal} / 8 \mathrm{oz}$. serving o Cal/8 oz. serving o 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
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
Iced Water
520 Cal each 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each 0 Cal/8 oz. serving

## MID-DAY MUNCHIES

Tortilla Chips v
$260 \mathrm{Cal} / 3$ oz. serving
Choice of Two (2) Salsas:

Salsa Roja vg
Salsa Verde vg
Pico De Gallo vg
Assorted Whole Fruit vg Ew PF
Assorted Craveworthy Cookies v Iced Water
Gourmet Coffee, Decaf and Hot Tea
$20 \mathrm{Cal} / 1$ oz. serving $5 \mathrm{Cal} / 1$ oz. serving $5 \mathrm{Cal} / 1$ oz. serving 45-100 Cal each 210-260 Cal each o Cal/8 oz. serving o Cal/8 oz. serving
*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## BREAKFAST

## BREAKFAST COLLECTIONS

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

## BASIC BEGINNINGS $\$ 9.09$

Choice of One (1) Breakfast Pastry:
Assorted Danish v

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each

370 Cal each
O Cal each o Cal/8 oz. serving

Bottled Water
Gourmet Coffee, Decaf and Hot Tea

80-120 Cal each 140-170 Cal each 110-160 Cal each $35 \mathrm{Cal} / 2.5$ oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

MINI CONTINENTAL $\$ 9.59$

Miniature Muffins $\mathbf{v}$
Miniature Danish $\mathbf{v}$
Miniature Bagels v
Seasonal Fresh Fruit Platter vg PF Iced Water
Gourmet Coffee, Decaf and Hot Tea

## QUICK START \$10.09

Choice of Three (3) Breakfast Pastries:

Assorted Danish v
Assorted Muffins v
Assorted Scones v
Assorted Bagels $\mathbf{v}$
Croissants $\mathbf{v}$
Seasonal Fresh Fruit Platter vg pF Assorted Juice
Iced Water
Gourmet 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 110-170 Cal/8 oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v \$2.89 Per Person

380-550 Cal each
Buttery Croissants Served with Butter and Jam \$2.89 Per Person

370 Cal each
Cinnamon Rolls v \$3.09 Per Person
350 Cal each

Assorted Pastries v \$2.89 Per Person
210-530 Cal each

Seasonal Fresh Fruit Platter vg pF \$4.09 Per Person
$35 \mathrm{Cal} / 2.5$ oz. serving
Whole Fruit vg Ew pF \$1.29 EACH
45-100 Cal each
Assorted Miniature Pastries $\$ 26.09$ Serves 12 Miniature Muffins v
Miniature Danish v
Miniature Scones $\mathbf{v}$
Assorted Yogurt Cups \$2.69 Per Person
80-120 Cal each 140-170 Cal each 100-110 Cal each

Overnight Oats - Chilled \$4.99 Per Person

## HOT BREAKFAST

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

## AMERICAN BREAKFAST \$15.59

Choice of One (1) Breakfast Pastry:
Assorted Danish v
Assorted Muffins $\mathbf{v}$
Assorted Scones $\mathbf{v}$
Assorted Bagels $\mathbf{v}$
Croissants $\mathbf{v}$
Breakfast Potatoes $\mathbf{v}$
Crisp Bacon
Breakfast Sausage
Cage-Free Scrambled Eggs $\mathbf{v}$
Iced Water
Gourmet Coffee, Decaf and Hot Tea

## FRENCH TOAST BUFFET \$12.19

Breakfast Potatoes v
Crisp Bacon
Breakfast Sausage
Orange Cinnamon French Toast v
Maple Syrup vg
Iced Water
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each 120-140 Cal/3 oz. serving 60 Cal each 120-180 Cal each $180 \mathrm{Cal} / 4$ oz. serving $0 \mathrm{Cal} / 8 \mathrm{oz}$. serving O Cal/8 oz. serving

120-140 Cal/3 oz. serving 60 Cal each
120-180 Cal each 100 Cal each
$70 \mathrm{Cal} / 1$ oz. serving $0 \mathrm{Cal} / 8$ oz. serving o Cal/8 oz. serving

## *All packages include necessary accompaniments and condiments.

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| TRIPLE B (BREAKFAST BOWL BUFFET) \$16.79 |  |
| :---: | :---: |
| Seasonal Fresh Fruit Platter vg PF 35 | $35 \mathrm{Cal} / 2.5$ oz. serving |
| Choice of Two (2) International Breakfast Bowls: |  |
| Vegan Breakfast Fried Rice with Diced Just ${ }^{\text {® }}$ Egg, |  |
| Onion, Red Pepper, Cabbage, Hash Browns and |  |
| Cauliflower Rice vg pr | 320 Cal each |
| Southwest Vegan Breakfast Bowl with Cauliflower |  |
| Rice, Vegan Chorizo, a Just ${ }^{\text {® }}$ Egg Scramble, Vegan |  |
| Cheddar Cheese and Black Bean Corn Salsa vg pF | 290 Cal each |
| Tzatziki Quinoa Bowl with Pork Sausage, Feta Cheese, and Cucumber Tomato Salad PF | 550 Cal each |
| Tzatziki Quinoa Veggie Bowl with Feta Cheese, and |  |
| Cucumber Tomato Salad PF | 470 Cal each |
| Korean Breakfast Bowl with Diced Bacon, Roasted |  |
| Broccoli and Spinach over Jasmine Rice with Gochujang | ng 570 Cal each |
| Chorizo and Pepper Breakfast Bowl with Yukon |  |
| Potatoes and Cajun Spiced Hollandaise | 470 Cal each |
| Iced Water | $0 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| Gourmet Coffee, Decaf and Hot Tea | $0 \mathrm{Cal} / 8 \mathrm{oz}$. serving |

## SOUTHERN SUNRISE \$13.79

Seasonal Fresh Fruit Platter vg PF
$35 \mathrm{Cal} / 2.5 \mathrm{oz}$. serving
Cage-Free Scrambled Eggs v $180 \mathrm{Cal} / 4$ oz. serving
Shredded Cheddar Cheese $\mathbf{v}$
$110 \mathrm{Cal} / 1 \mathrm{oz}$. 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
$570 \mathrm{Cal} / 7 \mathrm{oz}$. serving
Spicy Chicken 'n Waffle
Iced Water $950 \mathrm{Cal} / 10.5$ oz. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving
Gourmet Coffee, Decaf and Hot Tea
0 Cal/8 oz. serving

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

## BREAKFAST

## BREAKFAST ENHANCEMENTS

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

## YOGURT PARFAIT BAR \$8.29 PER PERSON

Choice of Two (2) Yogurt Flavors:
Greek Yogurt v
$60 \mathrm{Cal} / 4$ oz. serving
Strawberry Yogurt v $80 \mathrm{Cal} / 4$ oz. serving
Vanilla Yogurt $\mathbf{v}$
Diced Pineapple vg PF
Fresh Strawberries vg PF
Walnuts vg
$80 \mathrm{Cal} / 4$ oz. serving
$20 \mathrm{Cal} / 2$ oz. serving
Honey v
Ca/0.5 oz. servig
Granola $\mathbf{v}$
$40 \mathrm{Cal} / 0.5$ oz. serving

## BREAKFAST BURRITOS AND TACOS

## \$5.89 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 $\mathbf{v}$

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
Vegan Chorizo Breakfast Tacos (2) vg Ew
Egg \& Chorizo Tacos (2)
Sausage, Egg \& Cheese Taco

## BISCUITS IN SAUSAGE GRAVY \$4.99 PER PERSON

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 $\$ 13.79$

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

Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water
$50-160 \mathrm{Cal} / 2$ oz. serving $110 \mathrm{Cal} / 1$ oz. serving
$10 \mathrm{Cal} / 1 \mathrm{oz}$. serving
210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8$ oz. serving
o Cal/8 oz. serving

## PREMIUM BOX LUNCHES

Tuscan Flatbread \$16.49
Sun-Dried Tomato Spread, Grilled Zucchini, Roasted
Peppers, Goat Cheese and Arugula Flatbread $\mathbf{v}$ ew
Herbed Quinoa Side Salad vg pF
430 Cal each
Individual Bag of Chips $\mathbf{v}$
$110 \mathrm{Cal} / 3.5$ oz. serving
100-160 Cal each
Bakery-Fresh Brownie v 250 Cal/2.25 oz. serving
Bottled Water
o Cal each

## Harvest Chicken Salad \$16.99

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

Vinaigrette

640 Cal each
Bakery-Fresh Roll with Butter v
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar v
Bottled Water

160 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving $300 \mathrm{Cal} / 2.75$ oz. serving

O Cal each

## Mediterranean Quinoa Salad \$16.49

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita vew pf Bakery-Fresh Roll with Butter v
Fresh Fruit Cup vg pF
Lemon Cheesecake Bar v
Bottled Water
$450 \mathrm{Cal} / 15$ oz. serving
160 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving $300 \mathrm{Cal} / 2.75$ oz. serving

O Cal each

## CLASSIC BOX LUNCH \$12.49

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 $\mathbf{v}$ Assorted Craveworthy Cookies v Bottled Water 100-160 Cal each
210-260 Cal each
O Cal each

## CLASSIC SELECTIONS SANDWICH BUFFET \$17.29

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 ve | 0 Cal/1 oz. serving |
| Individual Bags of Chips $\mathbf{v}$ | $100-160$ 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 | $0 \mathrm{Cal} / 8$ oz. serving |
| Iced Water | $0 \mathrm{Cal} / 8$ oz. serving |

## CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)
Honey Mustard Ham and Swiss Ciabatta 540 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread

790 Cal each
Chicken Caesar Wrap
630 Cal each
Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v pF

130 Cal each

[^0]
## SANDWICHES \& SALADS

## CLASSIC COLLECTIONS

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

## THE EXECUTIVE LUNCHEON \$18.49

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

Choice of Two (2) Side Salads (pg 10)
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

30-240 Cal each
o Cal/1 oz. serving 100-160 Cal each

310-790 Cal each
210-260 Cal each
$90 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8$ oz. serving
o 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
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens Ew PF

490 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo

640 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap

570 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

810 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon",
Lettuce, Tomato and Mayo vg Ew PF
390 Cal each
*All packages include necessary accompaniments and condiments.
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## SIDE SALAD SELECTIONS

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

| Traditional Garden Salad with a Balsamic |  |
| :---: | :---: |
| Vinaigrette Dressing ve Ew PF | $50 \mathrm{Cal} / 3.5$ oz. serving |
| Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette | $110 \mathrm{Cal} / 3.75$ oz. serving |
| Red-Skinned Potato Salad with Egg, Celery and |  |
| Spanish Onion in a Seasoned Mayonnaise Dressing | $240 \mathrm{Cal} / 4$ oz. serving |
| Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing vew | $170 \mathrm{Cal} / 3.5$ oz. serving |
| Sweet Chili Cucumber Salad with Red Onion, Fresh |  |
| Cilantro and a Sweet and Spicy Chili Sauce vg ew PF | $20 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| Fresh Fruit Salad ve pF | $35 \mathrm{Cal} / 2.5$ oz. serving |
| Roasted Vegetable Pasta Salad v Ew PF | $200 \mathrm{Cal} / 3.75$ oz. serving |
| Herbed Quinoa Side Salad v pr | $110 \mathrm{Cal} / 3.5$ 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.

## SPRING FLING $\$ \mathbf{2 4 . 5 9}$

Choice of Two (2) Sides:

Asian Edamame Salad
Red Quinoa \& Pickled Onion Salad vew
Roasted Beet \& Arugula Salad vg Ew PF
Asparagus, Mushroom \& Farro Caesar EW PF
Roasted Red Potatoes Ew PF
Asparagus Vegetable Sautee vg
Choice of Two (2) Entrees:
Grilled BBQ Pork Chops
Grilled Montreal Cod Ew Crispy Tofu ew
Eggplant Meatball vg ew pr
Beef Tri-Tip Chimichurri
Grilled Peri Peri Chicken
Choice of Two (2) Sauces:
Chimichurri Mayonnaise
Green Chile Relish v
Chermoula Crema vg
Harissa Aioli v
Peri Peri Sauce v
Brookie "Chocolate Chip Cookie Brownie" vg
$130 \mathrm{Cal} / 4$ oz. serving $50 \mathrm{Cal} / 2$ oz. serving $120 \mathrm{Cal} / 4$ oz. serving $110 \mathrm{Cal} / 4$ oz. serving $100 \mathrm{Cal} / 4 \mathrm{oz}$. serving $60 \mathrm{Cal} / 4$ oz. serving
$180 \mathrm{Cal} / 3$ oz. serving $80 \mathrm{Cal} / 3$ oz. serving $340 \mathrm{Cal} / 5$ oz. serving 50 Cal each $210 \mathrm{Cal} / 3$ oz. serving $140 \mathrm{Cal} / 3$ oz. serving

150 Cal/1 oz. serving $15 \mathrm{Cal} / 1$ oz. serving $40 \mathrm{Cal} / 1 \mathrm{oz}$. serving $160 \mathrm{Cal} / 1$ oz. serving $40 \mathrm{Cal} / 1 \mathrm{oz}$. serving $280 \mathrm{Cal} / 2.75$ oz serving

## EASTERN DELIGHTS \$20.09

Asian Chopped Salad with Ginger Miso v pF Sesame Noodles with Vegetables vg Ew PF Choice of Rice:

White Rice v
Vegetable Fried Rice
Steamed Brown Rice vgew
Spicy Szechuan Shrimp with Broccoli, Carrots and Onion PF Fortune Cookies
$100 \mathrm{Cal} / 3$ oz. serving $100 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$130 \mathrm{Cal} / 3$ oz. serving $130 \mathrm{Cal} / 3 \mathrm{oz}$. serving $210 \mathrm{Cal} / 5.5 \mathrm{oz}$. serving
$80 \mathrm{Cal} / 3.75 \mathrm{oz}$. serving 30 Cal each

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

Fresh Country Coleslaw vew
Collard Greens
Vegetarian Baked Beans vg PF
Macaroni and Cheese $\mathbf{v}$
Hush Puppies v
Choice of Two (2) Pulled Meats Pulled BBQ Chicken
Cilantro-Lime Pulled Chicken
Pulled BBQ Pork
Anise Herbed Pulled Pork

## Slider Buns v

Assorted Craveworthy Cookies $\mathbf{v}$
Bakery-Fresh Brownies v
$150 \mathrm{Cal} / 3$ oz. serving $90 \mathrm{Cal} / 3$ oz. serving $220 \mathrm{Cal} / 4 \mathrm{oz}$. serving $250 \mathrm{Cal} / 4 \mathrm{oz}$. serving 70 Cal each
$170 \mathrm{Cal} / 3$ oz. serving $170 \mathrm{Cal} / 3 \mathrm{oz}$. serving $290 \mathrm{Cal} / 3$ oz. serving $220 \mathrm{Cal} / 3 \mathrm{oz}$. serving

80 Cal each
210-260 Cal each
$250 \mathrm{Cal} / 2.25$ oz. serving


## BUFFETS

## THEMED BUFFETS

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

## BAKED POTATO BAR \$20.89

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

## BASIC ITALIAN BUFFET \$19.29

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch ve Ew PF
$50 \mathrm{Cal} / 3.5$ oz. serving
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 Biscotti v
$410 \mathrm{Cal} / 8.375$ oz. serving
$470 \mathrm{Cal} / 11 \mathrm{oz}$. serving 190 Cal each

## 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 \$21.59

Tortilla Chips $\mathbf{v}$
Mexican Rice vo
Charro Beans vg ew pf
Sauteed Peppers and Onions ve
$260 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$130 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$80 \mathrm{Cal} / 3$ oz. serving
$140 \mathrm{Cal} / 2$ oz. serving
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
$680 \mathrm{Cal} / 5 \mathrm{oz}$. serving
Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
$580 \mathrm{Cal} / 5 \mathrm{oz}$. serving
Citrus Braised Pork with Tortillas,
Shredded Cheddar and Sour Cream
Vegan Chorizo with Tortillas and Vegan Cheese $\mathbf{v}$
$580 \mathrm{Cal} / 3 \mathrm{oz}$. serving

Choice of Two (2) Salsas:

| Pico De Gallo vg | $10 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| :--- | ---: |
| Salsa Verde vg | $5 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| Salsa Roja vg | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| Cinnamon Crisps v | 20 Cal each |

## CLASSIC PIZZA \$18.29

## Classic Garden Salad with Fresh Seasonal

Vegetables and Balsamic Vinaigrette and Ranch $50 \mathrm{Cal} / 3.5$ oz. serving
Home-Style Kettle Chips ve Ew PF
Traditional New York-Style Cheese Pizza Slices v
$190 \mathrm{Cal} / 1.25$ oz. each $250 \mathrm{Cal} /$ slice $460 \mathrm{Cal} /$ slice $370 \mathrm{Cal} /$ slice
210-260 Cal each
Garden Vegetable Pizza Slices v Ew
Assorted Craveworthy Cookies $\mathbf{v}$
Bakery-Fresh Brownies v $250 \mathrm{Cal} / 2.25 \mathrm{oz}$. serving

## HEARTLAND BUFFET \$24.59

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette

180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg Fresh Herbed Vegetables vg Ew pF Grilled Lemon Rosemary Chicken Ew Oreo Blondies v

160 Cal each
$110 \mathrm{Cal} / 2.75$ oz. serving $100 \mathrm{Cal} / 3.5$ oz. serving $130 \mathrm{Cal} / 3 \mathrm{oz}$. serving $270 \mathrm{Cal} / 1.75$ oz. serving

[^1]
## BUFFETS

## CREATE YOUR OWN BUFFET

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

## BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch vg Ew PF
$50 \mathrm{Cal} / 3.5$ oz. serving
Classic Caesar Salad
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette $\mathbf{E w}$

Crudités with Tzatziki Sauce vew pF
Traditional Hummus with Toasted Pita $\mathbf{v}$
Seasonal Fresh Fruit Salad vg PF

## BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce $\$ 22.69$ Grilled Lemon Rosemary Chicken Ew \$22.69

Bruschetta Tilapia Ew \$23.99
Beef Pot Roast with Dijon Shallot Sauce \$26.09
Fireside Herbed Steak Marinated in Dijon Mustard Thyme and Cider Vinegar \$28.29
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a
Pepper-Garlic Sauce V Ew PF \$19.29
Squash, Tomato and "Cheese" Casserole vg Ew pF \$19.29
$170 \mathrm{Cal} / 2.7$ oz. serving
$180 \mathrm{Cal} / 3.75$ oz. serving
$40 \mathrm{Cal} / 5$ oz. serving
$130 \mathrm{Cal} / 1.75$ oz. serving
$35 \mathrm{CaI} / 2.25$ oz. serving
$470 \mathrm{Cal} / 5.6$ oz. serving
$130 \mathrm{Cal} / 3 \mathrm{oz}$. serving
180 Cal/5.5 oz. serving
$340 \mathrm{CaI} / 5$ oz. serving
$200 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$420 \mathrm{Cal} / 15.75$ oz. serving

90 Cal/4.25 oz. serving

## BUFFET SIDES

Pan Roasted Vegetables $\mathbf{v}$ PF
Fresh Herbed Vegetables vg Ew pF
Balsamic Bacon Brussels PF
Ginger Honey Glazed Carrots vew pF
Buttermilk Mashed Potatoes $\mathbf{v}$
Savory Herbed Rice v vg
Macaroni and Cheese $\mathbf{v}$
Roasted Red Potatoes vg
$45 \mathrm{Cal} / 3$ oz. serving
$100 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving
$130 \mathrm{Cal} / 2.6$ oz. serving
$110 \mathrm{Cal} / 3.25$ oz. serving
$120 \mathrm{Cal} / 3.75$ oz. serving
150 Cal/3.5 oz. serving
$250 \mathrm{Cal} / 4 \mathrm{oz}$. serving
$100 \mathrm{Cal} / 2.75$ oz. serving

## BUFFET FINISHES

New York-Style Cheesecake $440 \mathrm{Cal} /$ slice
Chocolate Cake v 340 Cal/slice

Lemon Poppyseed with Strawberries Thimble Cake v

90 Cal each
Glazed Strawberry Bars ve
Assorted Craveworthy Cookies v
380 Cal each
210-260 Cal each
Bakery-Fresh Brownies
$250 \mathrm{Cal} / 2.25$ oz. serving

[^2]
## 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)

Franks in a Blanket \$24.09
40 Cal each
Swedish Meatballs \$20.49
Black Angus Mini Cheeseburgers (Sliders) \$54.09
Chicken Quesadillas \$27.49
Boneless Buffalo Wings \$20.99
Boneless BBQ Wings \$20.99
Assorted Mini Quiche \$24.09
Vegetable Spring Rolls vg $\$ 37.99$
Bacon Wrapped Scallops \$36.69
Buffalo Cauliflour Wings vg ew PF $\$ 36.69$
110 Cal each
50 Cal each
50 Cal each
110 Cal each
160 Cal each
70-100 Cal each
50 Cal each
40 Cal each
$25 \mathrm{Cal} / 2$ oz. serving
Beef Empanada \$25.29
80 Cal each
Spanakopita v \$25.59
60 Cal each

## RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$26.79
Italian Pinwheel Skewer \$26.79
Ricotta and Fig Flatbread \$24.79
Mediterranean Antipasto Skewers v \$34.89
Traditional Tomato Bruschetta Crostini v \$18.19
Shrimp Cocktail Market Price

130 Cal each 90 Cal each 70 Cal each 60 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.



## RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

SEASONAL FRESH FRUIT PLATTER \$4.09 PER PERSON

## ASSORTED MINI SANDWICHES \$4.59 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches
280 Cal each Roast Beef and Cheddar Mini Sandwiches
Turkey and Swiss Mini Sandwiches
Mini Caprese Sandwiches v

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

Charcuterie Board
Calories Vary Per Assortment

## HOUSE-MADE SPINACH DIP \$5.29 PER PERSON

House-Made Spinach Dip served with Fresh Pita
Chips v
$230 \mathrm{Cal} / 2.25 \mathrm{oz}$. 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.

## 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.

## HAPPY HOUR \$18.69

Chilled Spinach Dip served with Pita Chips v Mini Cheesesteaks
Buffalo Chicken Tenders served with Blue Cheese Dip

Pretzels Bites with Beer Cheese $\mathbf{v}$ Assorted Craveworthy Cookies $\mathbf{v}$ Gourmet Dessert Bars v
$230 \mathrm{Cal} / 2.25$ oz. serving 180 Cal each
$560 \mathrm{Cal} / 6.75$ oz. serving
410 Cal each
210-260 Cal each
300-370 Cal/2.75-3.25 oz. serving

## GROWN UP MAC AND CHEESE \$15.79

Chipotle Macaroni and Cheese $\mathbf{v}$
$480 \mathrm{Cal} / 8$ oz. serving
Choice of Three (3) Proteins:
Grilled Chicken Breast $\quad 160$ Cal/3 oz. serving
Sautéed Shrimp $90 \mathrm{Cal} / 3 \mathrm{oz}$. serving
Pulled Pork $290 \mathrm{Cal} / 3 \mathrm{oz}$. serving
Diced Ham
Roasted Mushrooms ve Ew PF

## Peas vgew pf

Broccoli Bits vgew pF
Scallions ve $80 \mathrm{Cal} / 2$ oz. serving $90 \mathrm{Cal} / 3$ oz. serving $70 \mathrm{Cal} / 3 \mathrm{oz}$. serving $0 \mathrm{Cal} / 0.25$ oz. serving

## TOP YOUR OWN POUND CAKE BAR \$11.79

Pound Cake Slices v Sugared Strawberries $\mathbf{v}$ Apple-Brown Sugar Compote $\mathbf{v}$ Cherry Compote vg Fresh Blueberries ve Chocolate Syrup vg Whipped Cream v

150 Cal each
$60 \mathrm{Cal} / 2$ oz. serving $80 \mathrm{Cal} / 2$ oz. serving $60 \mathrm{Cal} / 2$ oz. serving $30 \mathrm{Cal} / 2$ oz. serving $60 \mathrm{Cal} / 1 \mathrm{oz}$. serving $50 \mathrm{Cal} / 0.5$ oz. serving

## BREAKS

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

| CHOCAHOLIC \$9.09 |  |
| :--- | ---: |
| Mini Candy Bars (4 each) v | $45-70$ Cal each |
| Chunky Cocolate Craveworthy Cookies v | 230 Cal each |
| Chocolate Dipped Pretzels $\mathbf{v}$ | 120 Cal each |
| Chocolate Dipped Strawberries (2 each) v | 80 Cal each |
| Chocolate Milk | $160 \mathrm{Cal} / 8.75$ oz. serving |

THE HEALTHY ALTERNATIVE \$9.79

| Apple vgew pr | 60 Cal each |
| :---: | :---: |
| Orange Vgew pr | 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 |

## SNACK ATTACK \$7.99

## 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

## EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars $\mathbf{v}$
Bakery-Fresh Brownies v
Gourmet Coffee, Decaf and Hot Tea

300-360 Cal/2.75 oz. serving
$250 \mathrm{Cal} / 2.25$ oz. serving o Cal/8 oz. serving

## BEVERAGES \& DESSERTS

## BEVERAGES

Includes appropriate accompaniments
Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags \$2.99 Per Person
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

Bottled Water \$2.49 EAch
O Cal each

Assorted Sodas (Can) \$2.69 EACH
Assorted Individual Fruit Juices $\$ 2.79$ EACH

Hot Apple Cider \$21.99 Per Gallon
Hot Chocolate $\$ 21.99$ Per Gallon

Iced Tea \$18.19 Per Gallon
Lemonade \$18.19 Per Gallon
Iced Water \$14.99 Per Gallon
O-150 Cal each
110-170 Cal each $160 \mathrm{Cal} / 8 \mathrm{oz}$. serving $160 \mathrm{Cal} / 8 \mathrm{oz}$. serving

O Cal/8 oz. serving
$90 \mathrm{Cal} / 8$ oz. serving

Peach Mint Infused Lemonade \$20.89 Per Gallon
O Cal/8 oz. serving
$100 \mathrm{Cal} / 8 \mathrm{oz}$. serving

## DESSERTS

Assorted Blondies v \$3.09 Per Person
240-300/1.875-2.38 oz. serving

Assorted Craveworthy Cookies v \$2.59 Per Person

210-260 Cal each

Bakery-fresh Brownies v \$3.09 Per Person

Chocolate Covered Strawberries v
\$24.99 Per Dozen
40 Cal each

New York Cheesecake (Each) v
\$30.69 Serves 8
$440 \mathrm{Cal} /$ slice

Assorted Petit Fours $\mathbf{v}$
\$26.59 Per Dozen
60-140 Cal each
Chocolate-Caramel Mini Cheesecakes v \$26.59 Per Dozen

80 Cal each

## ORDERING INFORMATION

## Lead Time

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

## Extras

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

## Calorie \& Nutrition

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

## Allergen

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


## Contact Us Today

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Prices effective until 07/01/2024
Prices may be subject to change
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[^0]:    Additional premium box lunch options available upon request! Please contact your catering professional.

[^1]:    *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.

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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.

