

## WHAT'S INSIDE

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VG VEGAN
v VEGETARIAN

EW EAT WELL
PF PLANT FORWARD


## BREAKFAST

## BREAKFAST COLLECTIONS

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

## BASIC BEGINNINGS \$13.49

Choice of One (1) Breakfast Pastry:
Assorted Danish v
250-420 Cal each
Assorted Muffins v
Assorted Bagels $\mathbf{v}$
Croissants v 380-550 Cal each
290-450 Cal each 370 Cal each
Bottled Water
O Cal each
Regular Coffee and Hot Water Tea Bags

## QUICK START \$12.39

Assortment of Three (3) Breakfast Pastries:

## Assorted Danish v

Assorted Muffins $\mathbf{v}$
Croissants $\mathbf{v}$
Seasonal Fresh Fruit Platter vg PF Assorted Juice
Bottled Water
Regular Coffee and Hot Water Tea Bags

250-420 Cal each 380-550 Cal each 370 Cal each

## NEW YORKER $\$ 17.89$

Bagels v
290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese

Seasonal Fresh Fruit Platter vg pF Assorted Juice
Bottled Water
$35 \mathrm{Cal} / 2.5$ oz. serving 110-170 Cal/8 oz. serving

O Cal each
Regular Coffee and Hot Water Tea Bags

## À LA CARTE BREAKFAST

| Cinnamon Rolls v \$36.89 Per Dozen | 350 Cal each |
| :---: | :---: |
| Assorted Pastries v \$33.99 Per Dozen | 210-530 Cal each |
| Assorted Nut-FreePastries v \$33.99 Per Dozen | 210-530 Cal each |
| Seasonal Fresh Fruit Platter vg pf \$3.89 Per Person | $35 \mathrm{Cal} / 2.5 \mathrm{oz}$. serving |
| Granola Bars v \$2.79 EACH | 130-250 Cal each |
| Greek Yogurt Cups v \$3.09 EAch | 60-130 Cal each |
| Assorted Breakfast Breads v \$27.49 Serves 12 | 200-280 Cal each |
| Assorted Bagels with Butter, Cream Cheese, and Jam v \$27.49 Serves 12 | 290-450 Cal each |
| Assorted Yogurt Parfaits v \$5.69 Each | 400-500 Cal each |
| Tofu Scramble v\$3.49 Each (Available for 12 guests or more) | $220 \mathrm{Cal} / 8 \mathrm{oz}$. serving |

## MINI CONTINENTAL $\$ 12.39$

Miniature Muffins v
Miniature Danish v
Miniature Bagels with Butter, Cream Cheese,
and Jam $\mathbf{v}$
Seasonal Fresh Fruit Platter vg PF
Bottled Water
Regular Coffee and Hot Water Tea Bags

80-120 Cal each 140-170 Cal each

100-160 Cal each $35 \mathrm{Cal} / 2.5 \mathrm{oz}$. serving O Cal each
O Cal/8 oz. serving

## BREAKFAST

## HOT BREAKFAST

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

## ULTIMATE BREAKFAST \$18.99

Assortment of Three (3) Breakfast Pastries: Assorted Danish v
Assorted Muffins $\mathbf{v}$
Croissants v
Seasonal Fresh Fruit Platter vg PF
Cage-Free Scrambled Eggs $\mathbf{v}$
Breakfast Potatoes v
Crisp Bacon
Breakfast Sausage
Cheddar and Onion Frittata $\mathbf{v}$
Pancakes v
Maple Syrup vg
Assorted Juice
Bottled Water
Regular Coffee and Hot Water Tea Bags
Butter, Ketchup, Hot Sauce, Salt and Pepper

250-420 Cal each
380-550 Cal each 370 Cal each
$35 \mathrm{Cal} / 2.5$ oz. serving
$180 \mathrm{Cal} / 4$ 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
o Cal/8 oz. serving

[^0]
## CHERRY \& WHITE SANDWICH BUFFET \$13.89

Maximum of 50 Person Order
Seasonal Fresh Fruit Platter vg pF
$35 \mathrm{Cal} / 2.5$ oz. serving
Breakfast Potatoes v $120-140 \mathrm{Cal} / 3 \mathrm{oz}$. serving
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
Spicy Bacon, Egg, Potato and Cheese Burrito Bottled Water
Regular Coffee and Hot Water Tea Bags
270 Cal each 370 Cal each 490 Cal each 450 Cal each 600 Cal each O Cal each
o Cal/8 oz. serving
Ketchup, Hot Sauce, Salt and Pepper

## SOUTHERN SUNRISE \$14.49

| Seasonal Fresh Fruit Platter vG PF | $35 \mathrm{Cal} / 2.5 \mathrm{oz}$. serving |
| :--- | ---: |
| Cage-Free Scrambled Eggs v | $180 \mathrm{Cal} / 4 \mathrm{oz}$. serving |
| Shredded Cheddar Cheese v | $110 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| Choice of One (1) Breakfast Meat: | 60 Cal each |
| Turkey Bacon | 60 Cal each |
| Crisp Bacon (Pork) |  |
| Choice of One (1) Southern-Style Breakfast Entrée: | $570 \mathrm{Cal} / 7 \mathrm{oz}$. serving |
| Biscuits and Gravy <br> Spicy Chicken 'n Waffle <br> Bottled Water | $950 \mathrm{Cal} / 10.5 \mathrm{oz}$. serving |
| Regular Coffee and Hot Water Tea Bags | 0 Cal each |
| Butter, Ketchup, Hot Sauce, Salt and Pepper | 0 Cal/8 oz. serving |



## BREAKFAST

## BREAKFAST ENHANCEMENTS

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

## BREAKFAST MEATS \$2.29 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)
Crisp Bacon (Pork)
Breakfast Sausage (Pork) 60-180 Cal each
Turkey Bacon 60 Cal each
Turkey Sausage Link

## TRADITIONAL SANDWICHES \$8.99 PER PERSON

## Maximum of 50 person order

Choice of Two (2) Sunrise Breakfast Sandwiches: Egg and Cheese English Muffin v

270 Cal each
Egg and Cheese Croissant
Pork Sausage, Egg and Cheese Biscuit 370 Cal each

Spicy Bacon (Pork), Egg, Potato and Cheese Burrito

## JUST PANCAKES \$6.99 PER PERSON

Silver Dollar Pancakes v
40 Cal each
Maple Syrup ve
$70 \mathrm{Cal} / 1 \mathrm{oz}$. serving
Butter

Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply
*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.

## SANDWICHES \& SALADS

## CLASSIC COLLECTIONS

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

## DELI EXPRESS $\$ 16.99$

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

| Choice of Two (2) Side Salads (pg 10) | $20-240$ Cal each |
| :--- | ---: |
| Individual Bags of Chips $\mathbf{v}$ | $100-160$ Cal each |
| Assorted Baked Breads and Rolls $\mathbf{v}$ | $110-230$ Cal each |
| Deli Platter (Sliced Oven-Roasted Turkey, |  |
| Sliced Roast Beef, Deli Ham and Tuna) | $50-160 \mathrm{Cal} / 2$ oz. serving |
| Cheese Tray (Cheddar and Swiss) $\mathbf{v}$ | $110 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| Relish Tray (Lettuce, Tomato, Onion, Pickles, |  |
| Assorted Craveworthy Cookies v | $210-260$ Cal each |
| Choice of Two (2) Beverages: |  |
| $\quad$ Lemonade | 90 Cal/8 oz. serving |
| Iced Tea | 0 Cal/8 oz. serving |
| Bottled Water | 0 Cal each |

## CLASSIC BOX LUNCH \$15.89

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

Maximum of Three (3) Sandwich selection. Inquire with an associate to add additional options.

[^1]130-790 Cal each 100-160 Cal each 210-260 Cal each

## CLASSIC SELECTIONS SANDWICH BUFFET \$18.99

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

| Choice of Two (2) Side Salads (pg 10) | 20-240 Cal each |
| :--- | ---: |
| Dill Pickle Slices vg | 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: |  |
| Lemonade | $90 \mathrm{Cal} / 8$ oz. serving |
| Iced Tea | 0 Cal/8 oz. serving |
| Bottled Water | 0 Cal each |

## CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Selections Buffet)
Ham and Cranberry-Fig Jam on Artisan Multigrain 410 Cal each
Bread
Smoked Turkey Ciabatta with an Orange Horseradish
Spread
Reuben Wrap with Corned Beef, Swiss Cheese,
Coleslaw with Lettuce, Onion and Dijon Mustard
630 Cal each
Veggie and Hummus Lavash with Arugula, Plum
Portobello Banh Mi Sub with Pickled Veggies,
Jalapeños and Vegan Sriracha Mayo ve Ew
290 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper
Hummus, Cucumber, Arugula, Red Peppers and Feta
540 Cal each

## SANDWICHES \& SALADS

## CLASSIC COLLECTIONS

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

## THE EXECUTIVE LUNCHEON \$21.39

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
Bottled 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 each

## EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam

430 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread ew

420 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta
440 Cal each
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
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette vg pF

680 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives v pF

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

## SIDE SALAD SELECTIONS

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

| Traditional Garden Salad with a Balsamic |  |
| :--- | ---: |
| Vinaigrette Dressing vGEw PF | $50 \mathrm{Cal} / 3.5$ oz. serving |
| Mixed Lettuces, Chickpea, Cucumber and Tomato <br> vg Ew PF | $80 \mathrm{Cal} / 3$ oz. serving |

## vg EW PF

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

Chimichurri Potato Salad vg
Fresh Fruit Salad vg PF
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives $\mathbf{v}$

Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts v
$210 \mathrm{Cal} / 3$ oz. serving
Roasted Vegetable Pasta Salad vew pF

## BUFFETS

## THEMED BUFFETS

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

## BBQ NATION \$22.79

Choice of One (1) Salad:
Potato Salad v
Old-Fashioned Coleslaw vew
One (1) Bread:
Southern Biscuits $\mathbf{v}$
$240 \mathrm{Cal} / 4$ oz. serving $150 \mathrm{Cal} / 4 \mathrm{oz}$. serving

Two (2) Sides:
Macaroni and Cheese $\mathbf{v}$
Bacon \& Onion Green Beans pF 190 Cal each
$210 \mathrm{Cal} / 4 \mathrm{oz}$. serving $90 \mathrm{Cal} / 4 \mathrm{oz}$. serving
Two (2) Entrees:
Smoked BBQ Pulled Pork
BBQ Spiced Shredded Chicken
40-110 Cal/3 oz. serving $160 \mathrm{Cal} / 3 \mathrm{oz}$. serving 160 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v
Choice of Two (2) Sauces
Nashville BBQ Sauce
Carolina BBQ Sauce vc
$70 \mathrm{Cal} / 1$ oz. serving $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving $50 \mathrm{Cal} / 1 \mathrm{oz}$. serving $170 \mathrm{Cal} / 1 \mathrm{oz}$. serving 210-260 Cal each
Barbecue Sauce ve
Assorted Craveworthy Cookies v
Salt and Pepper

## SPRINGTIME IN CAPRI - PLANT FORWARD BUFFET \$20.19

Tuscan White Bean Salad Vg Ew pF
$80 \mathrm{Cal} / 4 \mathrm{oz}$. serving
Caprese Salad v pF $150 \mathrm{Cal} / 4 \mathrm{oz}$. serving
Garlic Breadsticks v
Penne with Fresh Vegetables Vg Ew pF
Penne with Chicken and Kale EW PF
Orange Carrot Thimble Cake $\mathbf{v}$
Salt and Pepper

## MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$18.59

Greek Chickpea Salad $70 \mathrm{Cal} / 3250$ serving Vegetable Platter v pF VG Ew PF Roasted Red Pepper Hummus
Greek Pita with Feta Cheese and a Red Wine
Vinaigrette $\mathbf{v}_{\text {PF }}$ EW PF
Beef Kofta Pita with Tzatziki and HMmmus
Iced Lemon Craveworthy Cookies
$70 \mathrm{Cal} / 3.25 \mathrm{oz}$. serving $120 \mathrm{Cal} / 5 \mathrm{oz}$. serving $140 \mathrm{Cal} / 4 \mathrm{oz}$. serving

150 Cal each 380 Cal each 260 Cal each

Salt and Pepper

## HEARTLAND BUFFET \$20.09

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette
$180 \mathrm{Cal} / 3.75$ 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 $\mathbf{v}$
Salt and Pepper

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


## BUFFETS

## THEMED BUFFETS

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

## TASTY TEX MEX \$19.09

Tortilla Chips $\mathbf{v}$
$260 \mathrm{Cal} / 3$ oz. serving
Mexican Rice vg $130 \mathrm{Cal} / 3$ oz. serving
Charro Beans ve ew pF
Sauteed Peppers and Onions vg
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
$80 \mathrm{Cal} / 3$ oz. serving
$140 \mathrm{Cal} / 2$ oz. serving

Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
$680 \mathrm{Cal} / 5 \mathrm{oz}$. serving
$580 \mathrm{Cal} / 5$ oz. serving
Two (2) Salsas:
Pico De Gallo ve
$10 \mathrm{CaI} / 1$ oz. serving
Salsa Roja vg
Cinnamon Crisps v
$20 \mathrm{Cal} / 1$ oz. serving
20 Cal each
Salt and Pepper

## ASIAN ACCENTS \$22.79

Peanut Lime Ramen Noodles $\mathbf{v}$
$210 \mathrm{Cal} / 3$ oz. serving
Egg Rolls
180 Cal each
Two (2) Dipping Sauces:
Sweet Soy Sauce v
Sweet and Sour Sauce vg
$50 \mathrm{Cal} / 1$ oz. serving
$40 \mathrm{CaI} / 1$ oz. serving
One (1) Rice:
Steamed Brown Rice vg Ew
$210 \mathrm{Cal} / 5.5$ oz. serving
General Tso's Chicken
Teriyaki Salmon with Lemon Green Beans Ew Fortune Cookies
Salt and Pepper

## POWER LUNCH \$21.99

Grilled Flatbread v
Seasonal Fresh Fruit Platter
Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Ew Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend
$450 \mathrm{Cal} / 14.5$ oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa
$500 \mathrm{Cal} / 16.5$ oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Gartiw Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad

530 Cal/11.15 oz. serving
Chilled Lo Mein Noodles topped with Ew Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing

520 Cal/11.88 oz. serving
Iced Lemon Craveworthy Cookies
260 Cal each

## 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 vgew pF
$50 \mathrm{Cal} / 3.5$ oz. serving
Classic Caesar Salad $170 \mathrm{Cal} / 2.7$ oz. serving

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

Greek Salad with Crumbled Feta v
Traditional Hummus with Toasted Pita v
Roasted Vegetable Platter with Chimichurri Mayo v PF

## BUFFET ENTREES

Grilled Lemon Rosemary Chicken Ew \$41.29
$130 \mathrm{Cal} / 3$ oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese $\$ 43.79$
$260 \mathrm{Cal} / 4.5$ oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce Ew \$41.29
$460 \mathrm{Cal} / 5$ oz. serving
Moroccan Grilled Salmon \$41.79
Pesto Flank Steak \$45.09
Eggplant Lasagna v \$39.99
$180 \mathrm{Cal} / 3.75$ oz. serving $110 \mathrm{Cal} / 3.25$ oz. serving $130 \mathrm{Cal} / 1.75 \mathrm{oz}$. serving $200 \mathrm{Cal} / 4$ oz. serving

## A LA CARTE ENTREES

All A La Carte Entrees are priced per person and are available for 12 guests or more
Hamburgers with Buns, Sliced Cheese Tray, Relish Tray (Lettuce Tomato, Onions), Ketchup and Mustard Packets \$4.69 Per Person
$370 \mathrm{Cal} / 5$ oz. serving
Beef Hot Dogs with Buns, Ketchup, Mustard and Relish Packets \$3.69 Per Person
$310 \mathrm{Cal} / 5$ oz. serving
Mediterranean Stuffed Peppers vg
$\$ 5.39$ Per Person
Tofu Stir Fry vg \$4.99 Per Person
$520 \mathrm{Cal} / 5 \mathrm{oz}$. serving

Black Bean Burgers with Buns, Relish Tray, (Lettuce Tomato, Onions), Ketchup and Mustard Packets \$7.49 Per Person

320 Cal/5 oz. serving
Fried Chicken Wings, Buffalo Sauce (on the side), BBQ Sauce (on the side), Blue Cheese Dressing,
Celery Sticks \$8.59 Per Person
380 Cal/12 oz. serving

## BUFFET SIDES

Chili-Garlic Green Beans Ew PF
Brussels Sprouts with Almond Butter vew pF Ginger Honey Glazed Carrots vew pF

Mashed Sweet Potatoes v PF
Goat Cheese and Roasted Garlic Mashed Potatoes v
Savory Herbed Rice v vg

## BUFFET FINISHES

New York-Style Cheesecake
$440 \mathrm{Cal} /$ slice
Spiced Carrot Cake v
$350 \mathrm{Cal} /$ slice
Mini Sriracha Chocolate and Peanut Butter Cupcakes v

170 Cal each
Assorted Craveworthy Cookies v
210-260 Cal each
Brownies v

[^2]RECEPTIONS

## HORS D'OEUVRES

Hors d'oeuvres are priced per 25. 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 \$52.89 |  |
| Buffalo Style Chicken Spring Rolls $\$ 75.59$ | 40 Cal each |
| Chicken Satay $\$ 82.09$ | 50 Cal each |
| Coconut Shrimp $\$ 86.39$ | 20 Cal each |
| Crab Cakes $\$ 84.29$ | 50 Cal each |
| Spanakopita v \$64.79 | 35 Cal each |
| Vegetable Empanadas v $\$ 60.99$ | 60 Cal each |
| Vegetable Samosas vg $\$ 69.99$ | 70 Cal each |
| Vegetable Spring Rolls vg $\$ 60.49$ | 40 Cal each |

## RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$51.09
Ricotta and Fig Flatbread \$23.99
130 Cal each

Mediterranean Antipasto Skewers v \$55.69
Veggie Hummus Cup vgew pF \$136.09
Traditional Tomato Bruschetta Crostini v \$21.09
Shrimp Cocktail Market Price

70 Cal each
60 Cal each
170 Cal each
50 Cal each
70 Cal each

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more. Inquire with an associate today about our enhanced options!

## CLASSIC CHEESE TRAY \$6.19 PER PERSON

Classic Cheese Tray with Swiss, Cheddar and
Pepper Jack Cheeses served with Crackers v $290 \mathrm{Cal} / 2.75 \mathrm{oz}$. serving

## FRESH GARDEN CRUDITÉS $\$ 4.29$ PER PERSON

Fresh Garden Crudités with Ranch Dill Dip v pF
$120 \mathrm{Cal} / 5 \mathrm{oz}$. serving

## ANTIPASTO PLATTER \$6.99 PER PERSON

Antipasto Platter with Marinated Vegetables,
Italian Meats, Crackers and Cheese
$260 \mathrm{Cal} / 5$ oz. serving

## ASSORTED MINI SANDWICHES \$7.59 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 280 Cal each
Turkey and Swiss Mini Sandwiches 320 Cal each
Mini Caprese Sandwiches v
240 Cal each
Mayo and Mustard Packets

## GRILLED VEGETABLES \$3.09 PER PERSON

Grilled Vegetables served with Balsamic
Vinaigrette vg Ew PF
$70 \mathrm{Cal} / 3 \mathrm{oz}$. serving

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.

[^3]
## 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 \$19.69

Chilled Spinach Dip served with Pita Chips v
$230 \mathrm{Cal} / 2.25$ oz. serving Cheesesteak Springroll
Buffalo Chicken Tenders served with Blue Cheese Dip

560 Cal/6.75 oz. serving
Pretzels Bites with Cheese $\mathbf{v}$
410 Cal each
Assorted Craveworthy Cookies v
Gourmet Dessert Bars v

## TRADITIONAL CARVING - SLOW-COOKED BEEF

 \$17.59Carved Slow-Cooked Beef
Bakery-Fresh Dinner Rolls with Butter v Roasted Garlic Aioli v
Tarragon Horseradish v
Pesto Mayonnaise $\mathbf{v}$
$200 \mathrm{Cal} / 3$ oz. serving 160 Cal each 190 Cal/1 oz. serving $180 \mathrm{Cal} / 1$ oz. serving $180 \mathrm{Cal} / 1$ oz. serving

## SUNDAE FUNDAY \$7.79

Create Your own Delicious Sundae
Choice of Two (2) Ice Cream Flavors:

Vanilla Ice Cream Cups v
Chocolate Ice Cream Cups v
Strawberry Ice Cream Cups $\mathbf{v}$
Choice of Two (2) Sauces:
Caramel Sauce v
Chocolate Syrup ve
Raspberry Sauce ve
Choice of Three (3) Toppings:
Chocolate Chips v
Toasted Pecans vg
Oreo ${ }^{\circ}$ Cookie Crumbs ve
Sprinkles ve
Whipped Cream v
$110 \mathrm{Cal} / 4$ oz. serving $120 \mathrm{Cal} / 4$ oz. serving $130 \mathrm{Cal} / 4$ oz. serving
$80 \mathrm{Cal} / 1 \mathrm{oz}$. serving
$60 \mathrm{Cal} / 1 \mathrm{oz}$. serving
$150 \mathrm{Cal} / 2$ oz. serving
$140 \mathrm{Cal} / 1$ oz. serving $100 \mathrm{Cal} / 0.5$ oz. serving $70 \mathrm{Cal} / 0.5$ oz. serving $30 \mathrm{Cal} / 0.5$ oz. serving $50 \mathrm{Cal} / 0.5$ oz. serving

## BREAKS

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

| THE HEAL |  |
| :---: | :---: |
| Apple ve Ew pf | 60 Cal each |
| Banana ve ew pr | 100 Cal each |
| Yogurt Cup v | 80-150 Cal each |
| Trail Mix v | 290 Cal each |
| Granola Bars v | 130-250 Cal each |

## SNACK ATTACK \$8.29

Assorted Chips $\mathbf{v}$
Trail Mix $\mathbf{v}$
Assorted Craveworthy Cookies $\mathbf{v}$
Bakery-Fresh Brownies $\mathbf{v}$

100-160 Cal each
290 Cal each
210-260 Cal each
$250 \mathrm{Cal} / 2.25$ oz. serving

## EXECUTIVE COFFEE BREAK \$7.09

Assorted Dessert Bars v<br>Bakery-Fresh Brownies $\mathbf{v}$<br>Regular Coffee and Hot Water Tea Bags

300-360 Cal/2.75 oz. serving o Cal/8 oz. serving

## BEVERAGES \& DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can) \$2.49 EACH
Sparkling Water \$2.39 EACH
Regular Coffee \$26.89 Per Gallon/Box
Decaffeinated Coffee $\$ 26.89$ Per Gallon/Box

Hot Water with Assorted Tea Bags
$\mathbf{\$ 2 6 . 8 9}$ Per Gallon/Box
Iced Tea \$22.89 Per Gallon/Box
Lemonade \$22.89 Per Gallon/Box
Fruit Punch \$23.29 Per Gallon/Box
Iced Water \$6.49 Per Gallon/Box
Infused Water \$11.69 Per Gallon/Box
Fruit comes on the side for Drop-off orders
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Cucumber Infused Water
Bottled Water \$2.39 EACH

## DESSERTS

Assorted Blondies v \$19.49 Per Dozen

Assorted Craveworthy Cookies v \$21.29 Per Dozen

Bakery-fresh Brownies v \$24.09 Per Dozen
$250 \mathrm{Cal} / 2.25 \mathrm{oz}$. serving

Gourmet Dessert Bars v
\$21.09 Per Dozen
300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$27.89 Per Dozen
Vanilla Cupcake v
Devil's Food Cupcake v

380 Cal each
380 Cal each

## ORDERING INFORMATION

## Lead Time

Notice of 16 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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www.cherryandwhite.catertrax.com

Prices effective until 07/01/2024
Prices may be subject to change
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[^0]:    *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.

[^1]:    Choice of Three (3) Classic Sandwich (See Below) Individual Bag of Chips v
    Assorted Craveworthy Cookies v

[^2]:    *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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