

INSPIRED EXPERIENCES. Our food is locally sourced and globally **CULINARY** inspired to connect you with community **FORWARD** and fuel your best work. Our people are genuine, passionate, and **THOUGHTFUL** empowered to do what it takes to make **HOSPITALITY** your moment special. Our common goodness considers PEOPLE & the environmental, social, ethical and PLANET economic impact of everything we do. Our experiences create connection and **INSPIRED** culture, bringing desired and inspired **EXPERIENCES** spaces to life.

WHAT'S INSIDE

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VG VEGAN EW EAT WELL

V VEGETARIAN PF PLANT FORWARD



BREAKFAST

BREAKFAST COLLECTIONS

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

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Choice of One (1) Breakfast Pastry: Assorted Danish v 250-420 Cal each Assorted Muffins v 380-550 Cal each 290-450 Cal each Assorted Bagels v 370 Cal each Croissants v **Bottled Water** O Cal each Regular Coffee and Hot Water Tea Bags O Cal/8 oz. serving

QUICK START \$12.39

Assortment of Three (3) Breakfast Pastries: Assorted Danish v 250-420 Cal each Assorted Muffins v 380-550 Cal each Croissants v 370 Cal each Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving Assorted Juice 110-170 Cal/8 oz. serving **Bottled Water** O Cal each Regular Coffee and Hot Water Tea Bags 0 Cal/8 oz. serving

NEW YORKER \$17.89

Red Onion and Cream Cheese

290-450 Cal each Bagels **v** Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered

120 Cal/3.25 oz. serving Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Assorted Juice 110-170 Cal/8 oz. serving **Bottled Water** O Cal each Regular Coffee and Hot Water Tea Bags O Cal/8 oz. serving

MINI CONTINENTAL \$12.39

Miniature Muffins v 80-120 Cal each Miniature Danish v 140-170 Cal each Miniature Bagels with Butter, Cream Cheese, and Jam v 100-160 Cal each Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving O Cal each **Bottled Water** Regular Coffee and Hot Water Tea Bags 0 Cal/8 oz. serving

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 Cal/2.5 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 $\bf v$ \$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 Cal/8 oz. serving

We rely on our vendors allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible. We cannot guarantee any food item will be completely free of allergens. If this is a severe allergy, we recommend the guest not eat from the buffet.

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 250-420 Cal each Assorted Muffins v 380-550 Cal each 370 Cal each Croissants v Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving Cage-Free Scrambled Eggs V 180 Cal/4 oz. serving Breakfast Potatoes v 120-140 Cal/3 oz. serving Crisp Bacon 60 Cal each Breakfast Sausage 120-180 Cal each Cheddar and Onion Frittata v 270 Cal each 50 Cal each Pancakes v Maple Syrup vg 70 Cal/1 oz. serving Assorted Juice 110-170 Cal/8 oz. serving **Bottled Water** O Cal each 0 Cal/8 oz. serving Regular Coffee and Hot Water Tea Bags

Butter, Ketchup, Hot Sauce, Salt and Pepper

CHERRY & WHITE SANDWICH BUFFET \$13.89

Maximum of 50 Person Order

Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving Breakfast Potatoes v 120-140 Cal/3 oz. serving

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin v 270 Cal each Egg and Cheese Croissant 370 Cal each Sausage, Egg and Cheese Biscuit 490 Cal each Ham, Egg and Cheese Biscuit 450 Cal each Spicy Bacon, Egg, Potato and Cheese Burrito 600 Cal each **Bottled Water** O Cal each Regular Coffee and Hot Water Tea Bags O Cal/8 oz. serving

Ketchup, Hot Sauce, Salt and Pepper

SOUTHERN SUNRISE \$14.49

Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving Cage-Free Scrambled Eggs v 180 Cal/4 oz. serving Shredded Cheddar Cheese v 110 Cal/1 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:

Biscuits and Gravy 570 Cal/7 oz. serving Spicy Chicken 'n Waffle 950 Cal/10.5 oz. serving **Bottled Water** O Cal each Regular Coffee and Hot Water Tea Bags O Cal/8 oz. serving

Butter, Ketchup, Hot Sauce, Salt and Pepper

*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 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)60 Cal eachBreakfast Sausage (Pork)60-180 Cal eachTurkey Bacon60 Cal eachTurkey Sausage Link60 Cal each

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 370 Cal each Pork Sausage, Egg and Cheese Biscuit 490 Cal each Spicy Bacon (Pork), Egg, Potato and Cheese Burrito 600 Cal each

JUST PANCAKES \$6.99 PER PERSON

Silver Dollar Pancakes **v** 40 Cal each Maple Syrup **vg** 70 Cal/1 oz. serving Butter

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 \$16.99

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

20-240 Cal each Choice of Two (2) Side Salads (pg 10) 100-160 Cal each Individual Bags of Chips v Assorted Baked Breads and Rolls v 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) v 110 Cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles,

Assorted Craveworthy Cookies v 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea O Cal/8 oz. serving **Bottled Water** O 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.

Choice of Three (3) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	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 O Cal/1 oz. serving 100-160 Cal each Individual Bags of Chips v Choice of Three (3) Classic Sandwiches 130-790 Cal each Assorted Craveworthy Cookies v 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 0 Cal/8 oz. serving **Bottled Water** O Cal each

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Selections Buffet)

Ham and Cranberry-Fig Jam on Artisan Multigrain 410 Cal each

Smoked Turkey Ciabatta with an Orange Horseradish

Spread 440 Cal each

Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard

630 Cal each

Veggie and Hummus Lavash with Arugula, Plum

130 Cal each Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v PF

Portobello Banh Mi Sub with Pickled Veggies.

Jalapeños and Vegan Sriracha Mayo vo 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)	30-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Executive	
Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Chaire of Tour (2) Danier	

Choice of Two (2) Beverages: Lemonade 90 Cal/8 oz. serving O Cal/8 oz. serving Iced Tea **Bottled Water** 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

580 Cal each

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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 VG EW PF 50 Cal/3.5 oz. serving

Mixed Lettuces, Chickpea, Cucumber and Tomato

80 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 VG EW 120 Cal/4 oz. serving

Chimichurri Potato Salad vg 120 Cal/3.5 oz. serving

Fresh Fruit Salad VG PF 35 Cal/2.5 oz. serving

Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v

80 Cal/3 oz. serving

Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts v

210 Cal/3 oz. serving

Roasted Vegetable Pasta Salad V EW PF

200 Cal/3.75 oz. serving

Spicy Grilled Vegetable Wrap Bruschetta and Black

Olives **v 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

240 Cal/4 oz. serving 150 Cal/4 oz. serving Old-Fashioned Coleslaw V EW

One (1) Bread:

Southern Biscuits v 190 Cal each

Two (2) Sides:

Macaroni and Cheese v 210 Cal/4 oz. serving Bacon & Onion Green Beans PF 90 Cal/4 oz. serving

Two (2) Entrees:

Smoked BBQ Pulled Pork 40-110 Cal/3 oz. serving BBQ Spiced Shredded Chicken 160 Cal/3 oz. serving 160 Cal each

Bakery-Fresh Dinner Roll for Sandwiches v Choice of Two (2) Sauces:

Nashville BBQ Sauce 70 Cal/1 oz. serving Carolina BBQ Sauce vg 20 Cal/1 oz. serving Texas BBQ Sauce 50 Cal/1 oz. serving

Barbecue Sauce **vg** 170 Cal/1 oz. serving

Assorted Craveworthy Cookies v 210-260 Cal each

Salt and Pepper

SPRINGTIME IN CAPRI - PLANT FORWARD BUFFET \$20.19

Tuscan White Bean Salad VG EW PF 80 Cal/4 oz. serving Caprese Salad v pF 150 Cal/4 oz. serving Garlic Breadsticks v 110 Cal each Penne with Fresh Vegetables **VG EW PF** 180 Cal/9.5 oz. serving Penne with Chicken and Kale EW PF 230 Cal/7 oz. serving Orange Carrot Thimble Cake V 80 Cal each

Salt and Pepper

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$18.59

70 Cal/3.25 oz. serving Greek Chickpea Salad Vegetable Platter _{V PF} VG EW PE 120 Cal/5 oz. serving Roasted Red Pepper Hummus 140 Cal/4 oz. serving Greek Pita with Feta Cheese and a Red Wine Vinaigrette V PF 150 Cal each Beef Kofta Pita with Tzatziki and Hummus 380 Cal each

260 Cal each

Iced Lemon Craveworthy Cookies Salt and Pepper

HEARTLAND BUFFET \$20.09

Baby Spinach Salad with Bacon, Egg, Mushroom

and Tomato and Balasmic Vinaigrette 180 Cal/3.75 oz. serving

Bakery-Fresh Rolls with Butter V 160 Cal each Roasted New Potatoes vg 110 Cal/2.75 oz. serving Fresh Herbed Vegetables VG EW PF 100 Cal/3.5 oz. serving Grilled Lemon Rosemary Chicken EW 130 Cal/3 oz. serving Oreo Blondies v 270 Cal/1.75 oz. serving

Salt and Pepper





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 v Mexican Rice vg	260 Cal/3 oz. serving 130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions vg Choice of One (1) Type of Fajitas:	140 Cal/2 oz. serving
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

Two (2) Salsas: Pico De Gallo vo 10 Cal/1 oz. serving Salsa Roja vg 20 Cal/1 oz. serving Cinnamon Crisps **v** 20 Cal each Salt and Pepper

ASIAN ACCENTS \$22.79	
Peanut Lime Ramen Noodles v	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/ 1 oz. serving
One (1) Rice:	
Steamed Brown Rice vg EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving

Fortune Cookies 20 Cal each Salt and Pepper

POWER LUNCH \$21.99

Grilled Flatbread **v** 110 Cal each Seasonal Fresh Fruit Platter 35 Cal/2.25 oz. serving

Choice of Three (3) Salad Platters: Southwest Chicken with Greens, EW Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend

Chickpea Couscous with Shawarma

450 Cal/14.5 oz. serving

Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garew

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

500 Cal/16.5 oz. serving

Iced Lemon Craveworthy Cookies Salt and Pepper

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 vg EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta ${f v}$	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita ${f v}$	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo ${\bf v}$ PF	200 Cal/4 oz. serving

BUFFET ENTREES	
Grilled Lemon Rosemary Chicken Ew \$41.29	130 Cal/3 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$43.79	260 Cal/4.5 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce EW \$41.29	460 Cal/5 oz. serving
Moroccan Grilled Salmon \$41.79	130 Cal/2.75 oz. serving
Pesto Flank Steak \$45.09	260 Cal/3 oz. serving
Eggplant Lasagna v \$39.99	250 Cal/7.25 oz. serving

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BBQ Sauce (on the side), Blue Cheese Dressing,

Celery Sticks \$8.59 PER PERSON

(Price reflects 6 wings per person)

All A La Carte Entrees are priced per person and are available for 12 guests or more

more	
Hamburgers with Buns, Sliced Cheese Tray, Relish Tray (Lettuce Tomato, Onions), Ketchup and Mustard Packets \$4.69 Per Person	370 Cal/5 oz. serving
Beef Hot Dogs with Buns, Ketchup, Mustard and Relish Packets \$3.69 Per Person	310 Cal/5 oz. serving
Mediterranean Stuffed Peppers vg \$5.39 Per Person	520 Cal/5 oz. serving
Tofu Stir Fry vg \$4.99 Per Person	100 Cal/5 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),	

380 Cal/12 oz. serving

BUFFET SIDES	
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes v	160 Cal/4.25 oz. serving
Savory Herbed Rice v v	150 Cal/3.5 oz. serving

BUFFET FINISHES	
New York-Style Cheesecake	440 Cal/slice
Spiced Carrot Cake v	350 Cal/slice
Mini Sriracha Chocolate and Peanut Butter Cupcakes v	170 Cal each
Assorted Craveworthy Cookies ${f v}$	210-260 Cal each
Brownies v	230 Cal each

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^{*}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.

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	40 Cal each
Buffalo Style Chicken Spring Rolls \$75.59	50 Cal each
Chicken Satay \$82.09	20 Cal each
Coconut Shrimp \$86.39	50 Cal each
Crab Cakes \$84.29	35 Cal each
Spanakopita v \$64.79	60 Cal each
Vegetable Empanadas v \$60.99	70 Cal each
Vegetable Samosas vg \$69.99	40 Cal each
Vegetable Spring Rolls vg \$60.49	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$51.09	130 Cal each
Ricotta and Fig Flatbread \$23.99	70 Cal each
Mediterranean Antipasto Skewers v \$55.69	60 Cal each
Veggie Hummus Cup VG EW PF \$136.09	170 Cal each
Traditional Tomato Bruschetta Crostini v \$21.09	50 Cal each
Shrimp Cocktail Market Price	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 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.29 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip V PF

120 Cal/5 oz. serving

ANTIPASTO PLATTER \$6.99 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats. Crackers and Cheese

260 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 Cal/3 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.

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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.

HAPPY HOUR \$19.69

Chilled Spinach Dip served with Pita Chips v 230 Cal/2.25 oz. serving Cheesesteak Springroll 180 Cal each Buffalo Chicken Tenders served 560 Cal/6.75 oz. serving

with Blue Cheese Dip Pretzels Bites with Cheese v 410 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Gourmet Dessert Bars v 300-370 Cal/2.75-3.25 oz. serving

TRADITIONAL CARVING - SLOW-COOKED BEEF \$17.59

Carved Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	180 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 110 Cal/4 oz. serving Chocolate Ice Cream Cups v 120 Cal/4 oz. serving Strawberry Ice Cream Cups v 130 Cal/4 oz. serving Choice of Two (2) Sauces:

Caramel Sauce v 80 Cal/1 oz. serving 60 Cal/1 oz. serving Chocolate Syrup vo

Raspberry Sauce vo Choice of Three (3) Toppings:

Chocolate Chips v 140 Cal/1 oz. serving Toasted Pecans vg 100 Cal/0.5 oz. serving Oreo® Cookie Crumbs vg 70 Cal/0.5 oz. serving Sprinkles vg 30 Cal/0.5 oz. serving Whipped Cream v 50 Cal/0.5 oz. serving

150 Cal/2 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$10.20

THE HEALTHT ALTERNATIVE \$10.29	
Apple vg ew pf	60 Cal each
Banana vg EW PF	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

100-160 Cal each Assorted Chips V Trail Mix v 290 Cal each Assorted Craveworthy Cookies v 210-260 Cal each Bakery-Fresh Brownies v 250 Cal/2.25 oz. serving

EXECUTIVE COFFEE BREAK \$7.09

300-360 Cal/2.75 oz. serving Assorted Dessert Bars v Bakery-Fresh Brownies v 250 Cal/2.25 oz. serving Regular Coffee and Hot Water Tea Bags 0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can) \$2.49 Each 0-150 Cal each

Sparkling Water \$2.39 Each O Cal each

Regular Coffee \$26.89 Per Gallon/Box O Cal/8 oz. serving

Decaffeinated Coffee \$26.89 PER GALLON/Box O Cal/8 oz. serving

Hot Water with Assorted Tea Bags

\$26.89 Per Gallon/Box O Cal/8 oz. serving

Iced Tea \$22.89 PER GALLON/Box O Cal/8 oz. serving

Lemonade \$22.89 Per Gallon/Box 90 Cal/8 oz. serving

Fruit Punch \$23.29 Per Gallon/Box 5 Cal/8 oz. serving

Iced Water \$6.49 PER GALLON/Box 0 Cal/8 oz. serving

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 0 Cal/8 oz. serving Cucumber Infused Water 10 Cal/8 oz. serving

Bottled Water \$2.39 Each O Cal each

DESSERTS

Assorted Blondies **v** \$19.49 Per Dozen 240-300/1.875-2.38 oz. serving

Assorted Craveworthy Cookies **v** \$21,29 Per Dozen

210-260 Cal each

Bakery-fresh Brownies **v** \$24.09 Per Dozen

250 Cal/2.25 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** 380 Cal each Devil's Food Cupcake **v** 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.

VG VEGAN

EW EAT WELL

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