

EVENT MENU



USE
centering



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

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

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 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 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto V EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake V	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 V	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$35.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI	
Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	400-450 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes V	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks 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 V PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 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	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	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 V	260 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 VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$28.49

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

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks 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 v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 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 vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 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 \$8.69

Choice of One (1) Breakfast Pastry:

Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each

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

QUICK START \$11.19

Choice of Three (3) Breakfast Pastries:

Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
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Assorted Juice	110-170 Cal/8 oz. serving
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Bottled Water	0 Cal each
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Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving
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HEALTHY CHOICE BREAKFAST \$11.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
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Milk	120 Cal each
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Bananas VG EW PF	100 Cal each
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Assorted Yogurt Cups	80-150 Cal each
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Bottled Water	0 Cal each
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Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving
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À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam ▼ \$26.09 PER DOZEN	290-450 Cal each
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Assorted Muffins Served with Butter and Jam ▼ \$22.19 PER DOZEN	380-550 Cal each
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Buttery Croissants Served with Butter and Jam \$26.09 PER DOZEN	370 Cal each
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Assorted Donuts ▼ \$18.39 PER DOZEN	240-500 Cal each
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Assorted Pastries ▼ \$22.19 PER DOZEN	210-530 Cal each
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BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$12.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
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
Pancakes v	50 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.49

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$15.49

Seasonal Fresh Fruit Platter **VG PF** 35 Cal/2.5 oz. serving

Choice of Two (2) Yogurt Parfaits:

Blueberry Orange Yogurt Parfait v	430 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v	450 Cal each
Honey Ginger Pear Yogurt Parfait v	500 Cal each
Strawberry Yogurt Parfait v	400 Cal each

Choice of Two (2) Sensible Breakfast Sandwiches:

Garden Vegetables and Egg on Wheat English Muffin v EW	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin EW	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich v EW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	300 Cal each
Chicken and Spinach English Muffin EW	390 Cal each

Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle 250 Cal each

Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha **VG EW PF** 200 Cal each

Bottled Water 0 Cal each

Starbucks 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 \$9.69 PER PERSON

Choice of Two (2) Yogurt Flavors:

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

PANCAKE SANDWICHES \$5.99 PER PERSON

Choice of Two (2) Pancake Sandwiches:

Bacon, Egg and Cheese Pancake Sandwich	300 Cal each
Ham, Egg and Cheese Pancake Sandwich	250 Cal each
Sausage, Egg and Cheese Pancake Sandwich	310 Cal each

BREAKFAST BURRITOS AND TACOS \$5.19 PER PERSON

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

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	820 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo v	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto v EW PF	450 Cal each
Egg & Hash Breakfast Tacos (2) v	270 Cal each
Vegan Chorizo Breakfast Tacos (2) VG EW	270 Cal each
Egg & Chorizo Tacos (2)	350 Cal each
Sausage, Egg & Cheese Taco	280 Cal each

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 \$15.49

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 v	100-160 Cal each
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, Pepperoncini) vg	10 Cal/1 oz. serving
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
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Spicy Salmon and Arugula Wrap \$17.69	
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap	740 Cal each
Sweet Chili Cucumber Salad vg ew pf	20 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Artichoke Chicken Baguette \$17.69	
Grilled Chicken, Artichokes, Spinach, Tomato with Balsamic Glaze and Dill Cream Cheese Baguette	680 Cal each
White Bean Herb Salad vg ew pf	80 Cal/3.33 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Tuscan Flatbread \$17.19	
Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread v ew	430 Cal each
Herbed Quinoa Side Salad vg pf	110 Cal/3.5 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$19.49

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	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)	
Arugula and Prosciutto Baguette	600 Cal each
Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Muffuletta Ciabatta with Turkey and Swiss with Green Olive Spread and Pesto Mayo	560 Cal each
Chicken and Pepper Jack Baguette with Pico and Guacamole	640 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 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 \$20.39

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages		
Choice of Two (2) Side Salads (pg 10)	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	
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)	
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	
	620 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	
	540 Cal each
Old Bay® Shrimp Roll	
	320 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	
	440 Cal each
Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes EW	
	530 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	
	540 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon", Lettuce, Tomato and Mayo VG EW PF	
	390 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 VG EW PF	
	50 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	
	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	
	170 Cal/3.5 oz. serving
Watermelon Dressed with Lemon and Olive Oil VG EW PF	
	100 Cal/2.6 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
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	
	140 Cal/3.25 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	
	120 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	
	120 Cal/4 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER BOOST BOWLS \$22.69

Choice of One (1) Grain:

Lemon Herbed Farro VG EW PF	150 Cal/4 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving

Choice of One (1) Greens:

Kale Mix VG PF	10 Cal/3 oz. serving
Romaine Arugula Mix VG PF	5 Cal/3 oz. serving

Choice of Two (2) Proteins:

Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg V	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving

Choice of Three (3) Toppings:

Spicy Roasted Broccoli VG EW PF	45 Cal/3 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	40 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	110 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving

Choice of Two (2) Sauces:

Greek Yogurt Ranch Dressing V	80 Cal/1 oz. serving
Pesto Vinaigrette V	140 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving

Choice of Two (2) Garnishes:

Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	190 Cal/1 oz. serving
Shaved Parmesan V	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving

Choice of One (1) Dessert:

Baklava V	70 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

GLOBAL STREET TACOS \$23.69

Tortilla Chips 260 Cal/3 oz. serving

Choice of Two (2) Salsas:

Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving

Choice of One (1) Rice:

Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving

Choice of Two (2) Tacos:

Korean Pork Taco with Kimchi	230 Cal each
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Korean Shrimp Taco with Crema Fresca and Shredded Slaw	200 Cal each
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Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
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Green Chili Chicken Taco	220 Cal each
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Black Bean and Kale Taco VG EW PF	180 Cal each
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Mango Chicken Taco EW	260 Cal each
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Roasted Vegetable Taco VG EW PF	200 Cal each
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Cinnamon Sugar Cookies V	250 Cal each
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SUNDAY BBQ \$21.59

Apple Bacon Coleslaw VG EW PF	150 Cal/3.25 oz. serving
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Baked Sweet Potatoes	120 Cal/4.2 oz. serving
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Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
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BBQ Beef Brisket	140 Cal/3 oz. serving
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Slider Buns V	80 Cal each
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Assorted Craveworthy Cookies V	210-260 Cal each
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Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
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BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NORTHERN ITALIAN BUFFET \$23.69

Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

EAST ASIAN EATS \$23.59

Egg Rolls	180 Cal each
Crispy Wontons	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	40 Cal/1 oz. serving
VG Chili Garlic Sauce	40 Cal/1 oz. serving
Yakisoba Noodles VG	140 Cal/2.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
Asian Tofu VG EW	190 Cal/3 oz. serving
Teriyaki Sauce VG	20 Cal/0.5 oz. serving
Raspberry Coconut Bars v	360 Cal/3.25 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HARVEST BOUNTY \$24.59

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

TASTE OF SPAIN \$22.69

Mesclun Salad VG	15 Cal/3 oz. serving
Shallot Sherry Vinaigrette V	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread V	220 Cal/2.25 oz. serving
Spanish Rice VG	110 Cal/3.5 oz. serving
Steamed Asparagus VG EW PF	20 Cal/3 oz. serving
Paprika Chicken EW	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
Lemon Cheesecake Bars V	300 Cal/2.75 oz. serving

NOODLE BAR BASICS \$19.49

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	70 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles VG	180 Cal/4 oz. serving
Fettuccine Noodles VG	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/0.5 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	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 VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$26.09	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$26.09	300 Cal/5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$22.69	210 Cal/3.75 oz. serving
Maple Dijon Salmon EW \$21.99	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$29.99	290 Cal/7.65 oz. serving
Pesto Flank Steak \$28.99	260 Cal/3 oz. serving
Eggplant Lasagna V \$19.99	250 Cal/7.25 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	340 Cal/slice
Aquafaba Chocolate Mousse VG	240 Cal/2.75 oz. serving
Pumpkin Crunch Mousse V	160 Cal/2.75 oz. serving

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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)

Beef Empanadas	\$25.99	80 Cal each
Beef Satay	\$27.99	35 Cal each
Buffalo Style Chicken Spring Rolls	\$25.99	50 Cal each
Thai Brand Chicken Satay	\$25.99	40 Cal each
Brie, Pear & Almond Beggar's Purses	v \$31.99	90 Cal each
Mac n' Cheese Melts	v \$24.99	80 Cal each
Assorted Mini Quiche	\$26.39	70-100 Cal each
Spanakopita	v \$24.99	60 Cal each
Vegetable Samosas	vg \$25.69	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	v \$27.99	60-140 Cal each
Tuna Poke Crisp	ew \$32.19	80 Cal each
Mediterranean Antipasto Skewers	v \$35.19	60 Cal each
Veggie Hummus Cup	vg ew pf \$29.09	170 Cal each
Traditional Tomato Bruschetta Crostini	v \$18.69	50 Cal each
Shrimp and Avocado Toast Points	ew \$40.69	70 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 25 guests or more.

CLASSIC SLICED CHEESE TRAY \$62.19 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

SEASONAL FRESH FRUIT PLATTER \$39.59 SERVES 12

Seasonal Fresh Fruit ▼ **GF PF**

35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$76.99 SERVES 12

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 ▼

240 Cal each

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board

Calories Vary Per Assortment

HUMMUS WITH PITA CHIPS \$40.69 SERVES 12

Hummus with Pita Chips ▼ **EW PF**

250 Cal/4.5 oz. serving

*All packages include necessary accompaniments and condiments.

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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 25 guests or more.

DIM SUM \$11.69

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

AMERICAN TEA \$12.19

Fresh Mozzarella Tea Sandwiches ▼	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Scones with Jam and Honey Cream Cheese ▼	380 Cal/3 oz. serving
Assorted Petit Fours ▼	60-140 Cal each
Shortbread Cookies ▼	20 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

LOADED TOTCHOS \$13.49

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles VG	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo VG	5 Cal/1 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Jalapeno Peppers VG	5 Cal/0.5 oz. serving
Scallions VG	10 Cal/2 oz. serving

BREAKS

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

CHOCALIC \$8.49

Mini Candy Bars (4 each) ▼	45-70 Cal each
Chunky Chocolate Craveworthy Cookies ▼	230 Cal each
Chocolate Dipped Pretzels ▼	120 Cal each
Chocolate Dipped Strawberries (2 each) ▼	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

THE HEALTHY ALTERNATIVE \$9.29

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Banana VG EW PF	100 Cal each
Pear VG	90 Cal each
Yogurt Cup V	80-150 Cal each
Trail Mix V	290 Cal each
Granola Bars V	130-250 Cal each

SNACK ATTACK \$7.49

Assorted Chips ▼	100-160 Cal each
Roasted Peanuts ▼	180 Cal/1 oz. serving
Trail Mix ▼	290 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bakery-Fresh Brownies ▼	250 Cal/2.25 oz. serving

EXECUTIVE COFFEE BREAK \$5.99

Assorted Dessert Bars ▼	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies ▼	250 Cal/2.25 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.59 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
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$26.29 PER GALLON	0 Cal/8 oz. serving
Hot Apple Cider	\$21.19 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$24.99 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$17.99 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$17.99 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$18.79 PER GALLON	5 Cal/8 oz. serving
Infused Water	\$11.09 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼		
\$18.19 PER DOZEN		210-260 Cal each
Bakery-fresh Brownies ▼		
\$21.99 PER DOZEN		250 Cal/2.25 oz. serving
Gourmet Dessert Bars ▼		
\$21.99 PER DOZEN		300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes	\$23.99 PER DOZEN	
Chocolate Cupcake with Fudge Icing ▼		480 Cal each
Vanilla Cupcake ▼		380 Cal each
Bananas Foster Cupcake ▼		180 Cal each
Devil's Food Cupcake ▼		380 Cal each
Chocolate Covered Strawberries ▼		
\$24.99 PER DOZEN		40 Cal each

ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

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

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today


813.974.0798

aramark-catering@usf.edu

www.usfcatering.catertrax.com

Prices effective until 07/01/2024

Prices may be subject to change

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