

EVENT MENU





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.

WHAT'S INSIDE

Page 4: Breakfast

Page 7: Sandwiches & Salads

Page 10: Buffets

Page 13: Plated/Served Meals

Page 16: Receptions

Page 18: Beverages & Desserts

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 \$10.49

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 |
| 16 oz. Aluminum Bottled Water | 0 Cal each |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

QUICK START \$13.99

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 |
| Assorted Juice | 110-170 Cal/8 oz. serving |
| 16 oz. Aluminum Bottled Water | 0 Cal each |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

HEALTHY CHOICE BREAKFAST \$11.09

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 |
| Milk | 120 Cal each |
| Bananas vg ew pf | 100 Cal each |
| Assorted Yogurt Cups | 80-150 Cal each |
| 16 oz. Aluminum Bottled Water | 0 Cal each |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

À LA CARTE BREAKFAST

| | |
|--|--|
| Assorted Muffins Served with Butter and Jam v \$25.09 Per Dozen | 380-550 Cal each |
| Assorted Danish v \$25.09 Per Dozen | 250-420 Cal each |
| Assorted Donuts v \$20.89 Per Dozen | 240-500 Cal each |
| Seasonal Fresh Fruit Platter vg pf \$3.89 Per Person | 35 Cal/2.5 oz. serving |
| Granola Bars v \$2.39 Each | 190 Cal each |
| Vegan Blueberry Banana Breakfast Bread (Serves 12) vg pf \$16.39 | 250 Cal/3 oz. serving |
| Assorted Bagels w/2 Tubs of Schmear \$26.09 Per Dozen | |
| Assorted Bagels v Schmear | 260-380 Cal each 80 Cal/1 oz. serving |
| Gluten, Dairy and Nut Free Blueberry Muffins (individually wrapped) vg \$34.99 Per Dozen | 270 Cal each |
| Lemon Poppy Seed Bread v \$16.39 Serves 12 | 270 Cal/3 oz. serving |
| Vegan Zucchini Bread vg \$15.89 Serves 12 | 270 Cal/3 oz. serving |
| Country Ham on Soft Roll with Mustard Butter \$31.49 Serves 12 | 220 Cal each |
| Cinnamon Sugar Pecan "Cruffins" v \$29.19 Per Dozen | |
| A sweet cross between a Croissant and Muffin | 220 Cal each |
| Assorted Individual Yogurt Cups v \$3.69 Each | 80-120 Cal each |

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$19.89

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 |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

AMERICAN BREAKFAST \$14.59

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 |
| Breakfast Potatoes VG | 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 |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

SUNNYSIDE SCRAMBLE \$16.99

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|---|---------------------------|
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.5 oz. serving |
| Breakfast Potatoes v | 120-140 Cal/3 oz. serving |
| Country Ham | 60 Cal each |
| Choice of One (1) Cage-Free Egg Scramble: | |
| Country Egg Scramble v | 140 Cal/4 oz. serving |
| California Scramble | 330 Cal/6 oz. serving |
| Western Scramble | 300 Cal/6 oz. serving |
| Chorizo and Egg Scramble | 100 Cal/4 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

SOUTHERN SUNRISE \$16.99

| | |
|--|--------------------------|
| 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: | |
| Country Ham | 60 Cal each |
| Crisp Bacon | 60 Cal each |
| 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 |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

SUNRISE SANDWICH BUFFET \$15.19

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|---|---------------------------|
| Seasonal Fresh Fruit Platter VG | 35 Cal/2.5 oz. serving |
| Breakfast Potatoes VG | 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 v | 370 Cal each |
| Sausage, Egg and Cheese Biscuit | 490 Cal each |
| Ham, Egg and Cheese Biscuit | 450 Cal each |
| Bacon, Egg and Cheese Bagel | 410 Cal each |
| Spicy Bacon, Egg, Potato and Cheese Burrito | 600 Cal each |
| Spicy Veggie Sausage Biscuit with Maple | |
| Sriracha Syrup v | 440 Cal each |
| Spicy Southern Chicken Biscuit with Maple | |
| Sriracha Syrup | 560 Cal each |
| Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel | 370 Cal each |
| Bacon, Lettuce, Tomato, Avocado and Egg Bagel | 420 Cal each |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |

*All packages include necessary accompaniments and condiments.

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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.

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 PARFAITS \$5.09 PER PERSON

Choose Your Favorite:

| | |
|--|--------------|
| Blueberry Orange Yogurt Parfait v | 390 Cal each |
| Apple, Raisin and Cranberry Yogurt Parfait v PF | 400 Cal each |
| Honey Ginger Pear Yogurt Parfait v PF | 450 Cal each |
| Strawberry Yogurt Parfait v | 360 Cal each |

EGGS-TRAVAGANZA \$5.39 PER PERSON

Choice of Two (2) Egg Delights; Individual Quiche-a-Dillas, Artisanal Frittatas and Egg Bites. All items are made with Cage-Free Eggs

Choice of Two (2) Egg Delights:

| | |
|--|--------------|
| Lorraine Quiche Cup | 390 Cal each |
| Parmesan and Grilled Vegetable Quiche Cup v | 320 Cal each |
| Spinach, Tomato and Mushroom Quiche Cup v | 310 Cal each |
| Egg White and Turkey Frittata | 270 Cal each |
| Mushroom, Pepper, Zucchini and Spinach Frittata v | 150 Cal each |
| Broccoli, Cheddar and Swiss Frittata v | 120 Cal each |
| Lorraine Egg Bite | 290 Cal each |
| Sausage and Peppers Egg Bite | 180 Cal each |
| Spinach Parmesan Egg White Bite v | 100 Cal each |

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 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 |

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$15.19

| | |
|---|--------------------------|
| Build your own Sandwich, Includes Two (2) Side Salads, Chips and Beverages. | |
| Choice of Two (2) Side Salads | 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 | 5 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |

PREMIUM BOX LUNCHES/SALADS \$18.69

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|---|---------------------|
| Includes Bottled Water, Fresh Berry Cup and a Fresh-Baked Brownie | |
| Premium Boxed Lunch/Salad | 400-650 Cal each |
| Fresh Berry Cup vg | 50 Cal/2oz. serving |
| Fresh Baked Brownie v | 300 Cal each |
| 16 oz. Aluminum Bottled Water | 0 Cal each |

PREMIUM BOX LUNCHES/SALADS \$18.69

| | |
|---|--------------|
| (Minimum ordering quantity of 4 of a particular kind) | |
| Vegan Strawberry Spring Mix Salad with Farro, Red Grapes, Spiced Walnuts, Dried Cranberries, Lemon Dijon Vinaigrette vg | 400 Cal each |
| Romaine Hearts, Grilled Sliced Chicken Breast, Shredded Parmesan Cheese, Croutons, Caesar Dressing | 470 Cal each |
| Apple Gorgonzola Salad with Apple Cider Grilled Sliced Chicken Breast, Dried Apple Chips, Sliced Red Onions, Arugula Romaine Mix, Grape Tomatoes, Spiced Pecans, White Balsamic Apple Vinaigrette | 500 Cal each |
| Asian Sesame Shrimp Salad with Cilantro Garlic Grilled Shrimp, Romaine. Shredded Purple Cabbage, Red Bell Peppers, Toasted Almons, Mandarin Oranges, Sesame Soy Vinaigrette | 450 Cal each |
| Vegan Brown Rice Burrito Bowl with Mixed Greens, Roasted Corn, Poblano Chiles, Black Beans, Cilantro, Crunchy Tortilla Strips, Cumin Lime Dressing vg | 410 Cal each |
| Vegan Barbeque Roasted Chickpea Salad with Romaine, Grilled Corn, Cherry Tomatoes, Shredded Carrots, Green Onions, Ranch Vinaigrette vg | 390 Cal each |
| Vegan Quinoa Mango Salad with Red Onion, Spinach, Cilantro, Avocado, Spiced Pepitas, Chipotle Lime Dressing vg | 390 Cal each |
| Fresh Mozzarella and Roasted Red Pepper Baguette with Pesto Aioli v | 500 Cal each |
| Ham, Smoked Gouda, Lettuce, Tomato, Red Onion, and Herb Mayo on Sourdough | 550 Cal each |
| Pistachio Cherry Chicken Salad Croissantwith Arugula and Tomato | 650 Cal each |

| | |
|---|--------------|
| Vegan Roasted Vegetable (Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms, and Onion) Hummus Wrap vg | 420 Cal each |
| Smoked Turkey with Bacon, Cheddar, Lettuce, Tomato, and Avocado Mayo on an Einstein Everything Bagel | 610 Cal each |
| Chicken Cobb Salad with Arugula Romaine Mix, Tomatoes, Pickled Red Onions, Avocado, Bacon, Hard Boiled Egg, and Grilled Sliced Chicken, Green Goddess Dressing | 620 Cal each |
| Vegetarian Mediterranean Grain Bowl with Cilantro Lime Brown Rice and Quinoa, Red Grape Tomatoes, Olives, Cucumbers, Roasted Garlic Hummus, and Feta Crumbles, Lemon Tahini Dressing v | 570 Cal each |
| Lemon Tahini Salad with Lentils, Roasted Beets and Carrots, Kale, Romaine, Lemon Honey Tahini Dressing v | 450 Cal each |
| Roasted Butternut Squash Salad with Lentils, Gorgonzola, and Red Onions, Fresh Herb Garlic Lemon Vinaigrette v | 440 Cal each |
| Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnutsm Crisp Greens and Dijon Vinaigrette | 630 Cal each |
| Grilled Chicke, Romaine, Vegetables, Orange and Almonds Toassed with a Sweet and Spicy Sesame Dressing | 440 Cal each |
| Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto | 640 Cal each |

PREMIUM BOX LUNCHES

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|---|--|
| 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.

CLASSIC BOX LUNCH \$14.09

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water. Minimum ordering quantity of 4 of a particular kind.

| | |
|------------------------------------|---------------------|
| Choice of One (1) Classic Sandwich | 140-750 Cal each |
| Individual Bags of Chips ▼ | 100-160 Cal each |
| Assorted Craveworthy Cookies ▼ | 210-260 Cal each |
| 16 oz. Aluminum Bottled Water | 0 Cal/8 oz. serving |

CLASSIC SELECTIONS BUFFET \$18.69

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

| | |
|------------------------------------|----------------------|
| Choice of Two (2) Side Salads | 25-330 Cal each |
| Dill Pickle Slices ▼ | 0 Cal/1 oz. serving |
| Individual Bags of Chips ▼ | 100-160 Cal each |
| Choice of Two (2) Classic Sandwich | 140-750 Cal each |
| Assorted Craveworthy Cookies ▼ | 210-260 Cal each |
| Choice of Two (2) Beverages: | |
| Lemonade | 90 Cal/8 oz. serving |
| Iced Tea | 5 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)

| | |
|--|--------------|
| Tarragon Chicken Salad with Lettuce and Tomato on a Croissant | 700 Cal each |
| Cuban Sandwich with Roast Pork, Ham, Swiss, Dill Pickles, and Dijon on French Baguette | 600 Cal each |
| Grilled Pesto Chicken Breast Ciabatta with Fresh Mozzarella, Sun Dried Tomatoes, and Arugula | 580 Cal each |
| Creamy Buffalo Chicken Wrap with Mozzarella Cheese, Fresh Celery, and Bleu Cheese Dressing | 600 Cal each |
| Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll | 400 Cal each |
| Smoked Turkey Ciabatta with an Orange Horseradish Spread | 440 Cal each |
| Curried Turkey and Apple Wrap | 660 Cal each |
| Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread | 790 Cal each |
| Brie, Roasted Red Pepper, Sprouts and Honey Mustard on Seven Grain Bread ▼ | 420 Cal each |

GRILLED PROTEIN BOX SALAD \$17.49

Select your Grilled Protein atop a Fresh Spring Mix with Arugula and Spinach, Pear Tomatoes, and Red Onions with a White Balsamic Vinaigrette. Each Box Meal is made without Gluten containing ingredients and made without Nuts.

Choose the Portobello Mushroom Protein for a Vegan Entrée Salad! Included in the price is a Salad with Grilled Protein, Fresh piece of Whole Fruit, and Bottled Water. Minimum ordering quantity of 4.

| | |
|---|----------------------|
| Salad with Choice of Protein: | |
| Blackened Grilled Sliced Chicken Breast | 140 Cal/3oz. serving |
| Lemon Herb Grilled Shrimp | 100 Cal/3oz. serving |
| Dijon Garlic Grilled Sliced Portobello Mushroom ▼ | 80 Cal/3 oz. serving |
| Whole Fruit ▼ | 50-110 Cal each |
| 16 oz. Aluminum Bottled Water | 0 Cal each |

HOO'S CHOICE BOX LUNCH \$13.99

Your choice of Hoo's Choice Sandwich accompanied by Yogurt, Fruit and Bottled Water

| | |
|--|-----------------|
| Assorted Fresh Fruit ▼ | 50-110 Cal each |
| Yogurt ▼ | 50-120 Cal each |
| Choice of One (1) Hoo's Choice Sandwich: | |
| Chicken Guacamole Wrap with Grilled Chicken Breast, Guacamole, Fresh Tomato, and Lettuce on a Whole Grain Tortilla | 590 Cal Each |
| Honey Dijon Chicken Wrap with Grilled Chicken Breast, Red Onion, Lettuce, and Tomato on a Whole Grain Wrap | 550 Cal Each |
| Mediterranean Wrap with Hummus, Crumbled Feta, Fresh Lettuce, Cucumber, and Tomato on Whole Grain Tortilla ▼ | 590 Cal Each |
| 16 oz. Aluminum Bottled Water | 0 Cal each |

*All packages include necessary accompaniments and condiments.

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$21.49

| | |
|--|----------------------|
| 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 | 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

| | |
|---|--------------|
| Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread | 700 Cal each |
| Turkey and Avocado Mayo on Multigrain | 390 Cal each |
| Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette | 680 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 V PF | 680 Cal each |
| Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF | 540 Cal each |
| Roasted Chicken Sandwich with Heirloom Tomato and Pesto Aioli on Asiago Bagel | 560 Cal each |
| Thai Tofu Wrap with Grilled Marinated Tofu, Shredded Red Cabbage, Red Bell Pepper, Shredded Carrot, Cucumber, Fresh Cilantro, and Thai Peanut Sauce | 450 Cal each |

SIDE SALAD SELECTIONS

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|---|--------------------------|
| (Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets) | |
| Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF | 80 Cal/3 oz. serving |
| 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 |
| Creamy Vegan Coleslaw VG EW PF | 80 Cal/3 oz. serving |
| Fresh Fruit Salad VG PF | 35 Cal/2.5 oz. serving |
| Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanutsd V | 210 Cal/3 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 |
| Roasted Vegetable Pasta Salad V EW PF | 200 Cal/3.75 oz. serving |
| Quinoa Broccoli Slaw with Toasted Almonds, Fresh Basil, and Mustard Herb Vinaigrette V | 130 Cal/3 oz. serving |

PAPA JOHN'S XL PIZZAS - 8 SLICES

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|-------------------------------|---------------|
| Cheese Pizza V \$31.09 | 280 Cal/Slice |
| Pepperoni Pizza \$31.09 | 330 Cal/Slice |
| Sausage Pizza \$31.09 | 340 Cal/Slice |
| Cheese Pizza V \$31.09 | 300 Cal/Slice |

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BUFFETS

THEMED BUFFETS

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

NORTHERN ITALIAN BUFFET \$23.39

| | |
|---|--------------------------|
| 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 |

YUCATAN BOWL \$21.99

| | |
|---|--------------------------|
| Romaine Lettuce Salad VG | 5 Cal/0.25 oz. serving |
| Avocado Ranch Dressing v | 90 Cal/1 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 |
| Charro Beans VG EW PF | 80 Cal/3 oz. serving |
| Choice of Three (3) Proteins: | |
| Braised Chicken | 180 Cal/3 oz. serving |
| Braised Beef | 160 Cal/3 oz. serving |
| Roasted Portobello Mushrooms VG EW | 20 Cal/2.25 oz. serving |
| Citrus Braised Pork | 580 Cal/3 oz. serving |
| Vegan Chorizo VG | 150 Cal/2 oz. serving |
| Guacamole VG | 40 Cal/1.33 oz. serving |
| Choice of Two (2) Salsas: | |
| Pico De Gallo VG | 10 Cal/1 oz. serving |
| Salsa Verde VG | 5 Cal/1 oz. serving |
| Salsa Roja VG | 20 Cal/1 oz. serving |
| Dulce De Leche Brownie v | 220 Cal/2.25 oz. serving |

SPRINGTIME IN CAPRI BUFFET \$19.89

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|--|-----------------------|
| Tuscan White Bean Herb Salad VG | 80 Cal/4 oz. serving |
| Caprese Salad with Fresh Sliced Tomato, Fresh Basil, and Sliced Mozzarella Drizzled with Extra Virgin Olive Oil v | 150 Cal/3 oz. serving |
| Garlic Breadsticks v | 110 Cal each |
| Penne with Fresh Vegetables in a Light Black Pepper Garlic Sauce v | 300 Cal/8 oz. serving |
| Grilled Lemon Artichoke Chicken | 300 Cal/6 oz. serving |
| Mini Orange Carrot Bundt Cake v | 100 Cal each |

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BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.99

| | |
|---------------------------------------|--------------------------|
| Fresh Country Coleslaw v EW | 150 Cal/3 oz. serving |
| Collard Greens | 90 Cal/3 oz. serving |
| Vegetarian Baked Beans VG PF | 220 Cal/4 oz. serving |
| Macaroni and Cheese v | 250 Cal/4 oz. serving |
| Hush Puppies v | 70 Cal each |
| Choice of Two (2) Pulled Meats: | |
| Pulled BBQ Chicken | 170 Cal/3 oz. serving |
| Cilantro-Lime Pulled Chicken | 170 Cal/3 oz. serving |
| Pulled BBQ Pork | 290 Cal/3 oz. serving |
| Anise Herbed Pulled Pork | 220 Cal/3 oz. serving |
| Slider Buns v | 80 Cal each |
| Assorted Craveworthy Cookies v | 210-260 Cal each |
| Bakery-Fresh Brownies v | 250 Cal/2.25 oz. serving |

EAST ASIAN EATS \$21.99

| | |
|-----------------------------------|--------------------------|
| 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 |
| Chili Garlic Sauce VG | 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 |

POWER LUNCH \$20.89

| | |
|---|---------------------------|
| Grilled Flatbread v | 110 Cal each |
| Seasonal Fresh Fruit Platter VG PF | 35 Cal/2.25 oz. serving |
| Choice of Three (3) Salad Platters: | |
| Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend EW | 450 Cal/14.5 oz. serving |
| Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa | 500 Cal/16.5 oz. serving |
| Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad EW | 530 Cal/11.15 oz. serving |
| Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW | 520 Cal/11.88 oz. serving |
| Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette EW | 310 Cal/6 oz. serving |
| Vegan Aquafaba Chocolate Mousse VG | 230 Cal/2.75 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.

CAJUN COLLECTION \$19.89

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

HALE AND HEARTY \$19.89

| | |
|--|--------------------------|
| Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF | 50 Cal/3.5 oz. serving |
| Fiesta Cornbread Muffins with Butter V | 120 Cal each |
| Choice of Two (2) Chili Selections: | |
| Vegan Verde Chili VG PF | 320 Cal/8 oz. serving |
| Timberline Chili | 300 Cal/8 oz. serving |
| Turkey Chili EW | 170 Cal/8 oz. serving |
| Adobo Pork and White Bean Chili | 270 Cal/8 oz. serving |
| Diced Onions VG | 10 Cal/1 oz. serving |
| Shredded Cheese V | 110 Cal/1 oz. serving |
| Sour Cream V | 120 Cal/1 oz. serving |
| Assorted Craveworthy Cookies V | 210-260 Cal each |
| Bakery-Fresh Brownies V | 250 Cal/2.25 oz. serving |

TROPICAL TRADEWINDS \$20.49

| | |
|---|--------------------------|
| Roasted Sweet Potato Salad VG EW | 120 Cal/4 oz. serving |
| Coconut, Mango and Peanut Coleslaw V EW | 200 Cal/3.77 oz. serving |
| Plantain Chips | 120 Cal/1.5 oz. serving |
| Tropical Rice VG | 120 Cal/3 oz. serving |
| Traditional Veggie Stir-Fry VG EW PF | 40 Cal/2.75 oz. serving |
| Choice of Two (2) Tropical Entrées: | |
| Teriyaki Chicken EW | 270 Cal/7.86 oz. serving |
| Mahi Mahi with Pineapple Salsa EW | 190 Cal/7.75 oz. serving |
| Sweet Chili Pork | 280 Cal/3 oz. serving |
| Miniature Pineapple Upside-Down Parfaits V | 220 Cal each |

VIRGINIA BUFFET \$24.49

| | |
|--|-----------------------|
| Roasted Beet and Spring Mix Salad with Dried Cranberries, Spiced Almonds; White Balsamic Vinaigrette VG | 120 Cal/3 oz. serving |
| Corn Spoon Bread V | 350 Cal/4 oz. serving |
| Broccolini with Roasted Garlic Shallot Butter V | 60 Cal/3 oz. serving |
| Baked Portobello Mushroom Filled with Roasted Red Peppers, Pearl Couscous; Sweet Basil Butter V | 280 Cal/6 oz. serving |
| Roasted Chicken Breast Stuffed with Spinach and Brie; Mustard Chive Sauce | 430 Cal/6 oz. serving |
| Assorted Rolls with Butter V | 160 Cal each |
| Chocolate Pecan Tart; Spiced Chantilly V | 460 Cal each |
| Iced Tea | 5 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |
| Greenberry's Decaf Coffee | 0 Cal/8 oz. serving |
| Hot Water with Assorted Teas | 0 Cal/8 oz. serving |

SPRINGTIME BUFFET \$27.49

| | |
|---|-----------------------|
| Spring Mix Greens with Fresh Strawberries, Roasted Pistachios, Goat Cheese Crumbles; Champagne Vinaigrette V | 130 Cal/3 oz. serving |
| Balsamic Spring Vegetables VG | 80 Cal/3 oz. serving |
| Creamy Lemon Asparagus Pasta V | 440 Cal/8 oz. serving |
| Honey Sambel Glazed Chicken Breast Medallions | 250 Cal/6 oz. serving |
| Roasted Salmon with Creamed Wild Mushrooms and Topped with Crispy Proscutto | 430 Cal/7 oz. serving |
| Coconut Lime Layered Panna Cotta V | 530 Cal each |
| Rolls with Butter V | 200 Cal each |
| Iced Tea | 5 Cal/8 oz. serving |
| Iced Water | 0 Cal/8 oz. serving |
| Greenberry's Fair Trade Coffee | 0 Cal/8 oz. serving |
| Greenberry's Decaf Coffee | 0 Cal/8 oz. serving |
| Hot Water with Assorted Teas | 0 Cal/8 oz. serving |

Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at caa3e@virginia.edu / 434.924.8812 to explore more options and personalize your buffet to fit your event.

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 Balasmic Vinaigrette EW | 180 Cal/3.75 oz. serving |
| Roasted Beet & Carrot Salad with Arugula, Walnuts; Honey Thyme Vinaigrette V | 200 Cal/4 oz. serving |
| Strawberry, Spinach, Feta, and Walnuts; White Balsamic Vinaigrette V | 200 Cal/3 oz. serving |
| Kale, Butternut Squash, Apple, Cranberries, Walnuts; Champagne Vinaigrette VG | 160 Cal/3 oz. serving |
| Squash Apple Soup with Fried Sage V | 240 Cal/5 oz. serving |
| Caprese Salad with Fresh Mixed Greens, Fresh Mozzarella, Local Heirloom Tomatoes, Fresh Basil, and Balsamic Vinaigrette V | 300 Cal/3 oz. serving |
| Mixed Greens with Grilled Peaches, Blueberries, Yellow Pear Tomatoes; Poppy Seed Vinaigrette VG | 200 Cal/4 oz. serving |

BUFFET ENTREES

| | |
|---|-------------------------|
| Asiago Chicken in a Roasted Red Pepper Sauce \$24.09 | 300 Cal/5 oz. serving |
| Grilled Lemon Rosemary Chicken EW \$22.69 | 130 Cal/3 oz. serving |
| Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$24.09 | 260 Cal/4.5 oz. serving |
| Roasted Citrus Chicken Medallions with Spring Onion Chimichurri \$22.29 | 290 Cal/5 oz. serving |
| Chicken Breast Filled with Brie, Spinach, and Cranberries; Wine Herb Sauce \$22.29 | 290 Cal/5 oz. serving |
| Orecchiette with Pesto, Chicken Sausage, Roasted Brussels Sprouts, and Shaved Parmesan \$22.29 | 600 Cal/9 oz. serving |
| Roasted Turkey with Cranberry Relish \$22.69 | 200 Cal/3.5 oz. serving |
| Grilled Pork Tenderloin with an Apple Maple Bourbon Sauce \$22.29 | 450 Cal/7 oz. serving |
| Creole Spiced Shrimp over Creamy Cheesy Grits with Andouille Sausage, Bell Peppers, Onions, and Lobster Sherry Cream Sauce \$26.89 | 550 Cal/10 oz. serving |
| Autumn Potato Crusted Salmon \$24.49 | 200 Cal/4 oz. serving |
| Baked Honey Lime Sriracha Salmon \$24.49 | 250 Cal/6 oz. serving |
| Roasted Cod with Lemon Caper Sauce \$24.49 | 400 Cal/6 oz. serving |
| Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$28.69 | 200 Cal/3 oz. serving |

BUFFET ENTREES - continued

| | |
|---|--------------------------|
| Beef Medallions with Wild Mushroom Herb Cream Sauce \$29.99 | 600 Cal/7 oz. serving |
| Grilled Sliced Flank Steak with Whipped Poblano Butter \$27.99 | 550 Cal/7 oz. serving |
| Red Wine Braised Short Ribs over White Cheddar Mashed Potatoes \$29.19 | 700 Cal/10 oz. serving |
| Quinoa Cake Topped with Tomato Chutney VG PF \$22.19 | 280 Cal/4.25 oz. serving |
| Bucatini with Herb Garlic Sauce and Kale VG \$20.99 | 500 Cal/10 oz. serving |
| Wild Mushroom and Parsnip Ragout over Creamy Herb Polenta \$20.99 V | 500 Cal/10 oz. serving |

BUFFET SIDES

| | |
|---|--------------------------|
| Pan Roasted Vegetables V PF | 45 Cal/3 oz. serving |
| Broccoli Rabe VG EW PF | 60 Cal/3.75 oz. serving |
| Sweet Herbed Corn Pudding V | 350 Cal/4 oz. serving |
| Goat Cheese and Roasted Garlic Mashed Potatoes V | 160 Cal/4.25 oz. serving |
| Toasted Orzo with Spinach and Cranberries VG | 160 Cal/4 oz. serving |
| Herbed Wild Rice with Mushrooms VG | 200 Cal/4 oz. serving |
| Carrot and Zucchini Battonet w/Sweet Basil Butter V | 200 Cal/4 oz. serving |
| Cacio e Pepe Brussel Sprouts - Roasted Brussel Sprouts topped with Black Pepp--er and Freshly Grated Parmesan Cheese V | 24 Cal/4 oz. serving |
| Herb Roasted Heirloom Carrots VG | 200 Cal/4 oz. serving |
| Sauteed Asparagus and English Peas with Lemon Herb Butter V | 200 Cal/4 oz. serving |
| Balsamic Roasted Brussel Sprouts with Dried Cranberries and Spiced Pecans V | 220 Cal/4 oz. serving |
| Lemon Herb Pearl Couscous VG | 200 Cal/4 oz. serving |
| Garlic Parmesan Macaroni and Cheese | 250 Cal/4 oz. serving |

BUFFET FINISHES

| | |
|---|--------------------------|
| Spiced Carrot Cake V | 350 Cal/slice |
| Aquafaba Chocolate Mousse VG | 240 Cal/2.75 oz. serving |
| Pumpkin Crunch Mousse V | 160 Cal/2.75 oz. serving |
| Vegan Zucchini Cake with Raisins and Walnuts VG | 270 Cal/3 oz. serving |
| Chocolate Caramel Tart with Sea Salt V | 300 Cal each |
| Apple Berry Crisp with Whipped Cream V | 280 Cal each |
| Key Lime Cheesecake Tart V | 200 Cal each |
| Individual Blackberry Bundt Cake with Orange Drizzle V | 280 Cal each |
| Tasted Vanilla Creme Brulee Cup V | 300 Cal each |

PLATED/SERVED MEALS

Plated/Served Meal Collection (Included in Price – Salad, Entrée, Dessert, Rustic Rolls with Butter, Ice Water, Iced Tea, Greenberry’s Fair Trade Coffee, Greenberry’s Fair Trade Decaf Coffee, and Hot Water with Assorted Teas. All prices are per person.

SALADS (CHOOSE 1)

| | |
|---|----------------------|
| Shaved Brussel Sprout Salad with Dates, Manchego Cheese, and Toasted Almonds; Dijon Shallot Vinaigrette ▼ | 240 cal/6 oz serving |
| Spinach Salad with Cornbread Croutons; Cider Mustard Vinaigrette ▼ | 200 cal/6 oz serving |
| Arugula and Asparagus Salad, Shaved Parmesan; Orange Vinaigrette ▼ | 190 cal/6 oz serving |
| Baby Greens with Heirloom Tomatoes, Cucumber Curls and Radish; White Balsamic Vinaigrette ▼ | 160 cal/6 oz serving |
| Spring Greens with Pickled Grapes, Caramelized Shallots, Sourdough Croutons, Spiced Pepitas; Herb Vinaigrette ▼ | 250 cal/6 oz serving |
| Lola Rosa and Baby Frisse with Roasted Golden Beets, Hickory Smoked Almonds and Pickled Shallots; Champagne Dijon Vinaigrette ▼ | 230 cal/6 oz serving |
| Mixed Greens, Crispy Brussel Sprouts, Cider Poached Pear, Dried Cherries; Brown Butter Vinaigrette ▼ | 250 cal/6 oz serving |
| Mixed Greens, Strawberries, Pistachio Crusted Goat Cheese; Champagne Vinaigrette ▼ | 270 cal/6 oz serving |
| Pomegranate and Pear Salad with Baby Arugula, Toasted Almonds, and Feta Cheese; Ginger Dressing ▼ | 270 cal/6 oz serving |
| Bibb Lettuce with Pecan Brittle, Dried Fruits, Local Goat Cheese, and Sliced Apples; Apple Cider Vinaigrette ▼ | 230 cal/6 oz serving |
| Local Green with Local Goat Cheese, Heirloom Tomatoes, and Pickled Peaches; Golden Basil Vinaigrette ▼ | 250 cal/6 oz serving |
| Kale with Shaved Brussel Sprouts, Cinnamon Honey Roasted Butternut Squash, and Salted Pepitas; Pomegranate Molasses Vinaigrette ▼ | 250 cal/6 oz serving |

BEEF ENTRÉES

| | |
|---|-----------------------|
| Roulade of Beef Tenderloin \$62.99 | |
| Roulade of Beef Tenderloin Filled with Baby Arugula, Sun-Dried Tomatoes and Fontina Cheese with a Merlot Demi Glace | 510 Cal/6 oz. serving |
| Hasselback Potatoes | 275 Cal/4 oz. serving |
| Haricot Verts with Julienned Carrots and Shallot Butter | 200 Cal/4 oz. serving |
| Peppercorn Rosemary Crusted Beef Tenderloin \$60.69 | |
| Peppercorn Rosemary Crusted Beef Tenderloin with a Creamy Mustard Demi-Glace | 480 Cal/6 oz. serving |
| Potato Leek Galette | 230 Cal/slice |
| Sautéed Baby Kale, and Roasted Baby Vegetables | 130 Cal/4 oz. serving |
| Beef Tenderloin Roulade Virginian \$64.19 | |
| Beef Tenderloin Roulade Virginian Filled with Country Ham and Spinach, Shallot Bordelaise | 340 Cal/6 oz. serving |
| Buttery Chateau Potato | 300 Cal/4 oz. serving |
| Carrot and Zucchini Battonet with Sweet Basil Butter | 200 Cal/4 oz. serving |
| Herbed Medallion of Beef Tenderloin \$60.69 | |
| Herbed Medallion of Beef Tenderloin with a Brandy Mushroom Cream Sauce | 480 Cal/6 oz. serving |
| Pumpkin Mashed Potatoes with Fried Sage | 230 Cal/4 oz. serving |
| Broccolini with Pepper Confetti | 50 Cal/4 oz. serving |
| Grilled Beef Tenderloin \$60.69 | |
| Grilled Beef Tenderloin Topped with an Artichoke Horseradish Bechemel | 480 Cal/6 oz. serving |
| Garlic Mashed Potatoes | 230 Cal/4 oz. serving |
| Roasted Heirloom Carrots | 130 Cal/4 oz. serving |
| Beef Tenderloin Roulade \$62.99 | |
| Beef Tenderloin Roulade filled with Jumbo Lump Crab, Brie, and Baby Spinach, | |
| Tarragon Butter Sauce | 510 Cal/6 oz. serving |
| Yukon Gold Potato Gratin | 230 Cal/4 oz. serving |
| Fresh Asparagus with Confetti Peppers | 50 Cal/4 oz. serving |
| Grilled Filet Mignon \$60.69 | |
| Grilled Filet Mignon with a Rosemary Currant Sauce | 480 Cal/6 oz. serving |
| Curried Butternut Squash Wild Rice Croquette | |
| with Mushroom Ragout | 250 Cal/4 oz. serving |
| Roasted Carrots with Asparagus | 70 Cal/4 oz. serving |
| Black Pepper and Coriander Crust Beef Tenderloin \$60.69 | |
| Black Pepper and Coriander Crust Beef Tenderloin with Horseradish Crème Fraiche | 480 Cal/6 oz. serving |
| Roasted Garlic Pomme Puree | 300 Cal/4 oz. serving |
| Grilled Seasonal Vegetables with Herb Compound Butter | 90 Cal/4 oz. serving |

*All packages include necessary accompaniments and condiments.

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PLATED/SERVED MEALS

Plated/Served Meal Collection (Included in Price – Salad, Entrée, Dessert, Rustic Rolls with Butter, Ice Water, Iced Tea, Greenberry’s Fair Trade Coffee, Greenberry’s Fair Trade Decaf Coffee, and Hot Water with Assorted Teas. All prices are per person.

SEAFOOD ENTRÉES

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|--|-----------------------|
| Roasted Mahi Mahi \$59.49 | |
| Roasted Mahi Mahi topped with Chorizo Butter | 440 Cal/6 oz. serving |
| Braised Green Beans, Fingerling Potatoes, and Tomato Broth | 300 Cal/4 oz. serving |
| Grilled Salmon \$53.69 | |
| Grilled Salmon with House Made Pesto | 330 Cal/6 oz. serving |
| White Bean Ragout | 190 Cal/4 oz. serving |
| Roasted Broccolini with Lemon Herb Butter | 140 Cal/4 oz. serving |
| Pan Seared Halibut \$57.19 | |
| Pan Seared Halibut with Crispy Shallots and a Chive Beurre Blanc | 450 Cal/6 oz. serving |
| Herbed Basmati with English Peas | 230 Cal/4 oz. serving |
| Julienne of Root Vegetables | 130 Cal/4 oz. serving |
| Roasted Cod \$57.19 | |
| Roasted Cod with a Fennel, Tomato Thyme Sauce | 350 Cal/6 oz. serving |
| Wild Mushroom Rice Timbale | 300 Cal/4 oz. serving |
| Pistachio Crusted Sea Bass \$53.69 | |
| Pistachio Crusted Sea Bass with a Sweet and Spicy Chili Sauce | 440 Cal/6 oz. serving |
| Coconut Jasmine Rice | 300 Cal/4 oz. serving |
| Roasted Asparagus with Orange Butter | 130 Cal/4 oz. serving |
| Crab and Scallion Stuffed Baked Shrimp \$53.69 | |
| Crab and Scallion Stuffed Baked Shrimp with Garlic Herb Butter Atop Forbidden Rice | 460 Cal/6 oz. serving |
| Fresh Vegetable Succotash | 150 Cal/4 oz. serving |
| Grilled Grouper \$58.29 | |
| Grilled Grouper with Seared Shrimp and Watercress Salad | 320 Cal/6 oz. serving |
| Warm French Lentils, Shaved Fennel, and Chimichurri Sauce | 400 Cal/4 oz. serving |

CHICKEN ENTRÉES

| | |
|--|-----------------------|
| Braised Mediterranean Chicken Breast \$46.69 | |
| Braised Mediterranean Chicken Breast Medallions | 320 Cal/6 oz. serving |
| Butternut Squash Couscous and Chickpeas | 310 Cal/4 oz. serving |
| Asiago Crusted Chicken \$46.69 | |
| Asiago Crusted Chicken with a Roasted Red Pepper Sauce | 600 Cal/6 oz. serving |
| Herbed Carrots | 70 Cal/4 oz. serving |
| Asparagus Risotto | 280 Cal/4 oz. serving |
| Pan Seared Chicken Breast \$46.69 | |
| Pan Seared Chicken Breast Stuffed with Cornbread and Wild Mushroom Stuffing, topped with Apple Cider Gravy | 610 Cal/6 oz. serving |
| Oven Roasted Herbed Fingerling Potatoes | 200 Cal/4 oz. serving |
| Green Beans and Battonet Carrots | 100 Cal/4 oz. serving |
| Spinach and Artichoke Stuffed Chicken \$46.69 | |
| Spinach, Artichoke, and Roasted Red Pepper Stuffed Chicken Topped with a Parmesan Bechemal | 600 Cal/6 oz. serving |
| Lemon Scented Orzo | 200 Cal/4 oz. serving |
| Tomato Provincial (Oven Roasted Tomato topped with Herb Panko Bread Crumbs) | 80 Cal/4 oz. serving |
| Pan Seared Chicken Breast \$46.69 | |
| Pan Seared Herbed Chicken Breast | 300 Cal/6 oz. serving |
| Cider Braised Greens | 100 Cal/4 oz. serving |
| White Bean Puree | 140 Cal/2 oz. serving |
| Grilled Apples | 100 Cal/2 oz. serving |
| Roasted Root Vegetables | 130 Cal/4 oz. serving |
| Prosciutto Stuffed Chicken \$46.69 | |
| Chicken Stuffed with Prosciutto, Fresh Sage, and Fontina with a Wild Mushroom Marsala Jus | 610 Cal/6 oz. serving |
| Whipped Potatoes | 300 Cal/6 oz. serving |
| French Green Beans with Garlic Butter | 100 Cal/4 oz. serving |

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PLATED/SERVED MEALS

Plated/Served Meal Collection (Included in Price – Salad, Entrée, Dessert, Rustic Rolls with Butter, Ice Water, Iced Tea, Greenberry’s Fair Trade Coffee, Greenberry’s Fair Trade Decaf Coffee, and Hot Water with Assorted Teas. All prices are per person.

COMBINATION ENTRÉES

| | | |
|---|-----------------------|--|
| Petite Medallion of Beef Tenderloin and Wild Striped Bass Duet \$69.59 | | |
| Duet of Petite Medallion of Beef Tenderloin with Whole Grain Mustard Demi-Glace | 320 Cal/4 oz. serving | |
| Wild Striped Bass with Pancetta and Balsamic Reduction | 400 Cal/4 oz. serving | |
| Potatoes Lyonnaise | 280 Cal/4 oz. serving | |
| Asparagus with Lemon Thyme Oil | 100 Cal/4 oz. serving | |
| Petite Medallion of Beef Tenderloin and Sea Bass Duet \$69.59 | | |
| Duet of Petite Beef Tenderloin with a Wild Mushroom Caramelized Onion Demi | 400 Cal/4 oz. serving | |
| Herb Crusted Sea Bass | 270 Cal/4 oz. serving | |
| Saffron Mashed Potatoes | 230 Cal/4 oz. serving | |
| Fresh Asparagus Pepper Bundle | 100 Cal/4 oz. serving | |
| Medallion of Beef Tenderloin with Garlic Shrimp \$66.49 | | |
| Herbed Medallion of Beef Tenderloin with Garlic Shrimp and Shallot Bordelaise | 680 Cal/9 oz. serving | |
| Horseradish Mashed Potatoes | 230 Cal/4 oz. serving | |
| Broccolini with Pepper Confetti | 50 Cal/4 oz. serving | |
| Grilled Filet of Beef topped with Fresh Lump Crab \$69.59 | | |
| Grilled Filet of Beef topped with Fresh Lump Crab, Garlic Butter | 650 Cal/9 oz. serving | |
| Roasted Herbed Fingerling Potatoes | 200 Cal/4 oz. serving | |
| Tri Color Baby Carrots | 100 Cal/4 oz. serving | |

VEGETARIAN ENTRÉES

| | | |
|--|---------|-----------------------|
| Individual Roasted Mushroom Lasagna with White Cheddar Béchamel and Baby Spinach | \$41.99 | 650 Cal/6 oz. serving |
| Grilled Eggplant and Tofu Napoleon with Roasted Garlic Herb Ricotta, Arrabbiata Sauce, and Chiffonade of Basil | \$41.99 | 550 Cal/6 oz. serving |
| Gnocchi with Peas, Roasted Red Peppers, Pesto, and Topped with Shaved Parmesan | \$41.99 | 620 Cal/6 oz. serving |
| Seasonal Chef Selected Ravioli | \$41.99 | 620 Cal/6 oz. serving |
| Mushroom Lentil Cake with Parsnip Puree, Spiced Pecans, and Baby Kale | \$41.99 | 570 Cal/6 oz. serving |
| Grilled Tuscan Tofu with Fennel, Garlic, Basil, and Oregano over Creamy Parmesan Polenta | \$41.99 | 600 Cal/6 oz. serving |
| Mushroom and Quinoa Stuffed Acorn Squash ve | \$41.99 | 600 Cal/6 oz. serving |

DESSERT (CHOOSE 1)

| | |
|--|---------------|
| Individual Mexican Chocolate Pot de Crème, Fresh Chantilly, Chocolate Shavings | 620 Cal each |
| Fresh Fruit Tart with Sweet Lemon Scented Pastry Cream | 400 Cal each |
| Hazelnut Mocha Orange Mousse Cake | 500 Cal each |
| Buttermilk Tart with Cherry, Cranberry, and Strawberry Sauce | 600 Cal/slice |
| Passionfruit Cheesecake Drizzled with Honey and Topped with Peanut Caramel and Crystallized Ginger | 750 Cal each |
| Raspberry Rose Mousse Dome, Crushed Pistachios, White Chocolate Buttermilk Cake | 710 Cal each |
| Orange Blossom Panna Cotta with Fresh Fruit Compote | 500 Cal each |
| Matcha Éclair with Vanilla Bean Mascarpone, Toasted Almonds, Fresh Raspberries | 280 Cal each |

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

| | |
|--|----------------------|
| Bacon Wrapped Scallops \$37.39 | 40 Cal each |
| Spanakopita v \$27.99 | 60 Cal each |
| Buffalo Cauliflower Wings v \$29.19 | 25 Cal/2 oz. serving |
| Korean Beef Skewer with a Toasted Cashew Green Onion Relish \$41.99 | 220 Cal each |
| Pan Seared Pork Potstickers with Sesame Soy Ginger Dipping Sauce \$33.89 | 160 Cal each |
| Grilled Maple Sriracha Chicken Skewer with Sesame Garlic Dip \$32.69 | 120 Cal each |
| Coconut Shrimp with Pineapple Jalapeno Pico de Gallo \$37.39 | 50 Cal each |
| Tandoori Chicken Skewer with Mint Yogurt Dip \$32.69 | 100 Cal each |
| Smoked Chicken and Mango Mini Quesadilla with Poblanos and Avocado Cream \$32.69 | 140 Cal each |
| Roasted Shrimp and Fennel Skewer with Mustard Chimichurri \$37.39 | 140 Cal each |
| Crispy Vegan Falafel with Roasted Eggplant Dip vg \$32.69 | 140 Cal each |
| Petite Buttermilk Fried Chicken Biscuit with Pimento Cheese and Red Pepper Jelly \$32.69 | 190 Cal each |
| Traditional Country Ham Biscuit with Apple Butter \$31.49 | 240 Cal each |
| Fresh Pea Cake Topped with Hot Pepper Relish v \$33.89 | 120 Cal each |
| Aged Gruyere and Leek Beggar Purses v \$33.89 | 140 Cal each |
| Barbeque Braised Short Ribs with Caramelized Onions and Crème Fraiche on a Crostini \$40.79 | 230 Cal each |
| Grilled Lemon Dill Salmon Skewer with Caper Aioli \$38.49 | 180 Cal each |
| Everything Bagel Seasoned Chicken Tenders with a Maple Mustard Dipping Sauce \$31.49 | 130 Cal each |

RECEPTION HORS D'OEUVRES (COLD)

| | |
|---|--------------|
| Bacon, Brie, and Roasted Brussel Sprout Skewer with Balsamic Drizzle \$33.89 | 220 Cal each |
| Roasted Butternut Squash Crostini with Fresh Whipped Ricotta and Pumpkin Seed Pesto \$33.89 | 170 Cal each |
| Petite BLT on a Biscuit with Herb Aioli, Thick Cut Bacon, Boston Bibb Lettuce, and Heirloom Tomato \$32.69 | 200 Cal each |
| Strawberry Ricotta Crostini a Toasted Sourdough Round topped with Whipped Citrus Ricotta and Fresh Strawberry v \$30.39 | 80 Cal each |
| Pan Fried Semolina Cake Topped with Sauteed Heirloom Tomatoes and Eggplant Relish vg \$32.69 | 120 Cal each |
| Mexican Spiced Chicken on a Tortilla Crisp with Avocado Salad \$32.69 | 150 Cal each |
| Smoked Salmon with Herb Creme Fraiche on Salted Rye Toast \$38.49 | 150 Cal each |
| Sweet Pea Pancake Topped with a Marinated Crab Salad and Pickled Cucumber \$40.79 | 100 Cal each |
| Hot Pepper Jelly, Cream Cheese Mousse, and Bacon Phyllo Cup \$31.49 | 250 Cal each |
| Jalapeno Corn Cake Topped with Pimento Cheese and Green Onions v \$32.69 | 180 Cal each |
| Prosciutto Wrapped Melon Topped with a White Balsamic Vinaigrette Drizzle \$34.99 | 220 Cal each |
| Pomegranate Goat Cheese Bite - Phyllo Cup Filled with Herbed Goat Cheese Mousse and Topped with Pomegranate Arils (seeds) v \$31.49 | 100 Cal each |
| Grilled Pear and Brie Crostini with Local Honey Drizzle \$32.69 | 150 Cal each |
| Local Goat Cheese Mousse, Fig Preserve, and Honey Pecan on an Endive Spear (made with gluten free containing ingredients) v \$32.69 | 150 Cal each |
| Crispy Polenta Cake with Mascarpone and Grapefruit Salsa v \$32.69 | 190 Cal each |
| Roasted Grape Crostini with Caramelized Shallots, and Lemon Scented Ricotta v \$32.69 | 160 Cal each |
| Edward's Shaved Country Ham on a Cheddar Chive Biscuit with Fig Mustard \$32.69 | 200 Cal each |
| Apricot Canape - A Dried Apricot topped with Bleu Cheese, Toasted Walnut, Fresh Rosemary and topped with a Local Honey Drizzle \$33.89 | 100 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.

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

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

RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

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

ASSORTED MINI SANDWICHES \$7.99 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 |

HOT CRAB, CHARRED CORN, AND ROASTED GREEN CHILI DI \$173.89 SERVES 12

serves 40

| | |
|---|-----------------------|
| Crab, Charred Corn, and Roasted Green Chili Dip | 130 Cal/2 oz. serving |
| Pita Chips V | 200 Cal/3 oz. serving |

HOT BAKED SWEET ONION AND ASIAGO CHEESE DIP WITH S \$115.59 SERVES 12

Serves 40

| | |
|--|-----------------------|
| Sweet Onion and Asiago Cheese Dip V | 120 Cal/2 oz. serving |
| Sliced Baguette V | 150 Cal/2 oz. serving |

CLASSIC CHEESE TRAY \$5.09 PER PERSON

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini **V** 100-160 Cal each

MAPLE SWEET POTATO HUMMUS WITH FRESH CRUDITÉ \$5.39 SERVES 12

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|-------------------------------------|----------------------|
| Maple Sweet Potato Hummus VG | 60 Cal/2 oz. serving |
| Crudité VG | 40 Cal/3 oz. serving |

SAVORY BAKED BRIE WITH SLICED BAGUETTES \$151.59 SERVES 40

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|------------------|-----------------------|
| Baked Brie | 120 Cal/2 oz. serving |
| Sliced Baguettes | 150 Cal/2 oz. serving |

IMPORTED CHEESE TRAY \$9.29 PER PERSON

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|-------------------|-----------------------|
| Imported Cheese | 200 Cal/2 oz. serving |
| Sliced Baguettes | 150 Cal/2 oz. serving |
| Imported Crackers | 100 Cal/1 oz. serving |

SPRING PEA HUMMUS WITH GRILLED VEGETABLES \$5.49 PER PERSON

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|------------------------------|----------------------|
| Spring Pea Hummus VG | 60 Cal/2 oz. serving |
| Grilled Vegetables VG | 40 Cal/3 oz. serving |

HOT MEXICAN STREET CORN DIP WITH TORTILLA CHIPS \$115.59 SERVES 40

| | |
|----------------------------------|-----------------------|
| Mexican Street Corn Dip V | 130 Cal/2 oz. serving |
| Tortilla Chips VG | 200 Cal/3 oz. serving |

HERB ROASTED RAINBOW CARROTS \$4.39 PER PERSON

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|--|-----------------------|
| Herb Roasted Carrots V | 50 Cal/3 oz. serving |
| Hot Honey Whipped Goat Cheese Dip V | 120 Cal/2 oz. serving |

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 | 230 Cal/2.25 oz. serving |
| Mini Cheesesteaks | 180 Cal each |

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| Buffalo Chicken Tenders served with Blue Cheese Dip | 560 Cal/6.75 oz. serving |
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| Pretzels Bites with Beer 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 |

SOFT PRETZEL BAR \$6.89

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|------------------------|--------------|
| Hot Pretzels VG | 180 Cal each |
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Choice of Three (3) Dipping Sauces:

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|--------------------------------------|-----------------------|
| Honey Mustard Sauce V | 120 Cal/1 oz. serving |
| Spicy Mustard Sauce VG | 30 Cal/1 oz. serving |
| Yellow Mustard Sauce VG | 20 Cal/1 oz. serving |
| Nacho Cheese Sauce | 40 Cal/1 oz. serving |
| Vegan Cheddar Cheese Sauce VG | 60 Cal/1 oz. serving |
| Cajun Cheese Sauce V | 70 Cal/1 oz. serving |
| Buffalo Blue Sauce V | 30 Cal/1 oz. serving |
| Chocolate Sauce VG | 60 Cal/1 oz. serving |
| Caramel Sauce V | 80 Cal/1 oz. serving |

SOUTHERN BISCUIT BAR \$12.79

Build your own Biscuit!

| | |
|--------------------------------|----------------------|
| Buttermilk Biscuit V | 80 Cal each |
| Parmesan Herb Biscuit V | 90 Cal each |
| Shaved Country Ham | 80 Cal/1 oz. serving |
| House Smoked Turkey | 70 Cal/1 oz. serving |
| Pimento Cheese V | 70 Cal/1 oz. serving |
| Apple Butter | 40 Cal/1 oz. serving |
| Stone Ground Mustard | 30 Cal/1 oz. serving |

RECEPTIONS

BREAKS

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

THE HEALTHY ALTERNATIVE \$9.79

| | |
|------------------------|------------------|
| 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 \$9.39

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

ORCHARD TREATS \$8.99

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| Apple Wedges VG EW PF | 60 Cal each |
| Caramel Sauce V | 100 Cal/1 oz. serving |
| Cinnamon Sugar Donuts V | 240 Cal each |
| Maple Walnut Blondies V | 300 Cal/2.38 oz. serving |
| Sliced Cheese served with Baguettes V | 710 Cal/4.75 oz. serving |

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

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|----------------------------------|----------------|
| Assorted Sodas (Can) \$1.99 Each | 0-150 Cal each |
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|--|------------------|
| Assorted Individual Fruit Juices \$2.59 Each | 110-170 Cal each |
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|--|---------------------|
| Hot Water with Assorted Tea Bags \$34.99 Per Gallon | 0 Cal/8 oz. serving |
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|----------------------------------|-----------------------|
| Hot Chocolate \$23.99 Per Gallon | 160 Cal/8 oz. serving |
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|-----------------------------|---------------------|
| Iced Tea \$22.19 Per Gallon | 0 Cal/8 oz. serving |
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| Lemonade \$22.19 Per Gallon | 90 Cal/8 oz. serving |
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|--|----------------------|
| Infused Water \$13.99 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 |

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| 16 oz Aluminum Bottled Water \$3.99 Each | 0 Cal each |
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| Greenberry's Fair Trade Coffee \$34.99 Per Gallon | 0 Cal/8 oz. serving |
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| Greenberry's Decaf Coffee \$34.99 Per Gallon | 0 Cal/8 oz. serving |
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| San Pellegrino Sparkling Water \$3.99 each | 0 Cal/8 oz. serving |
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| Hot Mulled Cider (seasonal availability) \$34.99 Per Gallon | 80 Cal/8 oz. serving |
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DESSERTS

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| Assorted Craveworthy Cookies V \$17.09 Per Dozen | 210-260 Cal each |
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| Bakery-fresh Brownies V \$17.09 Per Dozen | 250 Cal/2.25 oz. serving |
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| Gourmet Dessert Bars V \$21.09 Per Dozen | 300-360 Cal/2.75-3.25 oz. serving |
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| Chocolate Covered Strawberries V \$24.99 Per Dozen | 40 Cal each |
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| Vegan Blueberry Almond Blondies VG \$22.19 | 180 Cal each |
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| Chocolate Cupcakes with Vanilla Buttercream \$27.49 Per Dozen V | 350 Cal each |
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| Vanilla Cupcakes with Chocolate Buttercream \$27.49 Per Dozen V | 350 Cal each |
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| Lemon Raspberry Cupcakes \$27.49 Per Dozen V | 350 Cal each |
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|--|--------------|
| Black Forest Cupcakes \$27.49 Per Dozen V | 350 Cal each |
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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

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catering@virginia.edu
www.virginiacatering.com

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

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