

WESTERN NEW ENGLAND
UNIVERSITY | **WNE**

**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.

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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 \$48.59

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
Iced Water	0 Cal/8 oz. serving
Gourmet 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
Iced Water	0 Cal/8 oz. serving
Gourmet 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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.39

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

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.09

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
Gourmet 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
Iced Water	0 Cal/8 oz. serving
Gourmet 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.

"TART"INES AND OATS \$7.99

Choice of Two (2) Breakfast Tartines:		
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each	
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese V PF	80 Cal each	
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber V PF	70 Cal each	
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each	
Open Face Avocado Egg Croissant with Sriracha	250 Cal each	
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	200 Cal each	
Strawberry Banana Nutella Toast V	450 Cal each	
Choice of Two (2) Overnight Grains:		
Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola V	270 Cal each	
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each	
Dragonfruit Mango Banana Chia Pudding with Chia Quinoa Crunch VG EW	190 Cal each	
Overnight Strawberry Oatmeal V PF	320 Cal each	
Overnight Blueberry Oatmeal V EW	210 Cal each	
Overnight Apple Cinnamon Oatmeal V PF	480 Cal each	
Overnight Pear & Pecan Oatmeal V	390 Cal each	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving	
Bottled Water	0 Cal each	
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving	

MINI CONTINENTAL \$14.09

Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Bagels V	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$14.09

Bagels V	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	120 Cal/3.25 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam V \$25.59 PER DOZEN	380-550 Cal each
Cinnamon Rolls V \$24.19 PER DOZEN	350 Cal each
Assorted Danish V \$24.19 PER DOZEN	250-420 Cal each
Assorted Donuts V \$18.69 PER DOZEN	240-500 Cal each
Assorted Pastries V \$24.19 PER DOZEN	210-530 Cal each
Whole Fruit VG EW PF \$1.69 EACH	45-100 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.99

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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TRIPLE B (BREAKFAST BOWL BUFFET) \$14.99

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

Choice of Two (2) International Breakfast Bowls:

Vegan Breakfast Fried Rice with Diced Just® Egg, Onion, Red Pepper, Cabbage, Hash Browns and Cauliflower Rice VG PF	320 Cal each
Southwest Vegan Breakfast Bowl with Cauliflower Rice, Vegan Chorizo, a Just® Egg Scramble, Vegan Cheddar Cheese and Black Bean Corn Salsa VG PF	290 Cal each
Tzatziki Quinoa Bowl with Pork Sausage, Feta Cheese, and Cucumber Tomato Salad PF	550 Cal each
Tzatziki Quinoa Veggie Bowl with Feta Cheese, and Cucumber Tomato Salad PF	470 Cal each
Korean Breakfast Bowl with Diced Bacon, Roasted Broccoli and Spinach over Jasmine Rice with Gochujang	570 Cal each
Chorizo and Pepper Breakfast Bowl with Yukon Potatoes and Cajun Spiced Hollandaise	470 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$12.79

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

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

*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.

OATMEAL BAR \$3.49 PER PERSON

Oatmeal vg	140 Cal/8 oz. serving
Honey v	40 Cal/0.5 oz. serving
Maple Syrup vg	70 Cal/1 oz. serving
Dried Cranberries vg	50 Cal/0.5 oz. serving
Raisins vg	40 Cal/0.5 oz. serving
Brown Sugar vg	50 Cal/0.5 oz. serving
Cinnamon Sugar vg	30 Cal/0.25 oz. serving
Walnuts vg	90 Cal/0.5 oz. serving

BREAKFAST MEATS \$2.99 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

BISCUITS IN SAUSAGE GRAVY \$3.49 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$13.79

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	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

Tuscan Flatbread \$15.39	
Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread v EW	
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

Steakhouse Chop Salad \$16.99	
Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	
Bakery-Fresh Roll with Butter v	220 Cal each
Fresh Fruit Cup vg PF	160 Cal each
Lemon Cheesecake Bar v	35 Cal/2.5 oz. serving
Bottled Water	300 Cal/2.75 oz. serving
	0 Cal each

Mediterranean Quinoa Salad \$16.99	
Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF	
Bakery-Fresh Roll with Butter v	450 Cal/15 oz. serving
Fresh Fruit Cup vg PF	160 Cal each
Lemon Cheesecake Bar v	35 Cal/2.5 oz. serving
Bottled Water	300 Cal/2.75 oz. serving
	0 Cal each

CLASSIC BOX LUNCH \$15.49

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 \$17.49

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)	
Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta v	460 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 \$18.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	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)	
Ham and Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	570 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	580 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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Strawberry Melon Salad EW	40 Cal/3 oz. serving
Watermelon Dressed with Lemon and Olive Oil VG EW PF	100 Cal/2.6 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving

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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.

FRESH GINGER \$21.09

Vegetable Spring Roll VG	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet & Sour Sauce VG	40 Cal/1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice VG	130 Cal/4 oz. serving
Rice Noodles VG	210 Cal/4 oz. serving
Napa Cabbage Greens Mix VG	10 Cal/2 oz. serving
Brown Rice VG EW	110 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardien VG	190 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	110 Cal/2.5 oz. serving
Ginger Garlic Shrimp	80 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz. serving
Stir-Fry Vegetables VG EW PF	45 Cal/4 oz. serving
Steamed Fresh Broccoli VG PF	20 Cal/4 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce VG	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce VG	50 Cal/1 oz. serving
Sweet Chili Vinaigrette VG	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos VG	0 Cal/5 oz. serving
Pickled Carrot & Daikon VG PF	10 Cal/1 oz. serving
Crispy Shallots VG	20 Cal/5 oz. serving
Chopped Peanuts VG	80 Cal/5 oz. serving
Marinated Cucumber VG	10 Cal/1 oz. serving
Coconut Mango Rice Dessert V	220 Cal each

NORTH BY NORTHWEST \$19.39

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	320 Cal each
Maple Dijon Salmon EW	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar V	320 Cal each

SPRINGTIME IN CAPRI - PLANT FORWARD BUFFET \$17.19

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



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.

ALL-AMERICAN PICNIC \$17.59

Traditional Potato Salad v	240 Cal/4 oz. serving
Fresh Country Coleslaw v EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips v	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger v PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) vg	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

YUCATAN BOWL \$19.29

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

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.

EAST ASIAN EATS \$21.09

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

HEARTLAND BUFFET \$17.29

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Oreo Blondies V	270 Cal/1.75 oz. serving

BAKED POTATO BAR \$18.69

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

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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 Caesar Salad	170 Cal/2.7 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 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

Fried Chicken with Buttermilk Hot Sauce \$20.19	470 Cal/5.6 oz. serving
Lemon Artichoke Chicken Breast EW \$23.29	210 Cal/5.75 oz. serving
Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce EW \$23.29	230 Cal/4.25 oz. serving
Maple Dijon Salmon EW \$21.39	270 Cal/3.25 oz. serving
Grilled Montreal Cod EW \$22.49	80 Cal/3 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$17.19	420 Cal/15.75 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$19.69	320 Cal each

BUFFET SIDES

Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Glazed Strawberry Bars VG	380 Cal each
Assorted Craveworthy Cookies V	210-260 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.

RECEPTIONS

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket	\$26.39	40 Cal each
Swedish Meatballs	\$24.89	110 Cal each
Beef Satay	\$30.99	35 Cal each
Chicken and Waffle with Spicy Syrup	\$24.69	45 Cal each
Coconut Shrimp	\$37.49	50 Cal each
Brie, Pear & Almond Beggar's Purses	▼ \$38.49	90 Cal each
Spanakopita	▼ \$22.89	60 Cal each
Vegetable Samosas	▼ \$32.29	40 Cal each
Buffalo Cauliflower Wings	▼ \$19.79	25 Cal/2 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	▼ \$31.29	60-140 Cal each
Tenderloin and Bacon Jam Crostini	\$19.59	130 Cal each
Italian Pinwheel Skewer	\$32.29	90 Cal each
Traditional Tomato Bruschetta Crostini	▼ \$17.89	50 Cal each
Chicken Cobb Tartine	\$19.59	180 Cal each
Pimento Cheese & Bacon Toast Points	\$17.89	110 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 12 guests or more.

CLASSIC SLICED CHEESE TRAY \$55.69 SERVES 12

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$48.29 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$42.29 SERVES 12

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

HOUSE-MADE SPINACH DIP \$43.29 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$43.29 SERVES 12

Hummus with Pita Chips ▼ EW PF

250 Cal/4.5 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.

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

DIM SUM \$14.59

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

HAPPY HOUR \$19.99

Chilled Spinach Dip served with Pita Chips v	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served	
with Blue Cheese Dip	560 Cal/6.75 oz. serving
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

CHEF'S PASTA \$15.19

Create Your Own Pasta Sensation with choice of Two (2) Types of Noodles, Two (2) Sauces, and Four (4) Warmed Toppings (chef attendant required)	
Choice of Two (2) Pastas:	
Cavatappi Pasta vg	90 Cal/2 oz. serving
Penne Pasta vg	90 Cal/2.5 oz. serving
Fettuccine Pasta v	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg	100 Cal/2 oz. serving
Alfredo Sauce v	120 Cal/2 oz. serving
Primavera Pesto Sauce	160 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms vg ew pf	90 Cal/3 oz. serving
Broccoli vg pf	10 Cal/1 oz. serving
Spinach vg	15 Cal/0.5 oz. serving
Onions vg	10 Cal/0.5 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Zucchini vg	5 Cal/1 oz. serving
Peas vg	5 Cal/0.25 oz. serving
Green Peppers vg	10 Cal/1 oz. serving

BREAKS

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

SNACK ATTACK \$8.49

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

BREADS AND SPREADS \$7.09

Tortilla Chips v	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crustini vg ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg pf	90 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus vg pf	320 Cal/4 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving

SUGAR AND SPICE \$8.49

Sugar Craveworthy Cookies v	230 Cal each
Gummy Bears	400 Cal/4 oz. serving
Popcorn v	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix v	430 Cal/3.75 oz. serving

EXECUTIVE COFFEE BREAK \$7.09

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.79 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.39 EACH	0 Cal each
Assorted Sodas (Can)	\$2.59 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.59 EACH	110-170 Cal each
Sparkling Water	\$2.69 EACH	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$24.89 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$21.89 PER GALLON	0 Cal/8 oz. serving
Cold Brew Coffee	\$26.39 PER GALLON	0 Cal/8 oz. serving
Iced Water	\$1.69 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$9.99 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

DESSERTS

Assorted Blondies ▼	\$23.99 PER DOZEN	240-300/1.875-2.38 oz. serving
Assorted Craveworthy Cookies ▼	\$16.29 PER DOZEN	210-260 Cal each
Bakery-fresh Brownies ▼	\$19.69 PER DOZEN	250 Cal/2.25 oz. serving
Custom Artisan Cupcakes	\$28.49 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 ▼	\$27.99 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

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

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