

EVENT MENU

ASSUMPTION HOSPITALITY





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

ALL DAY DELICIOUS \$42.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more.

DELICIOUS DAWN

Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 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	100-200 Cal each
Assorted Yogurt Cups	50-100 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

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 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-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$35.49

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 15 guests or more.

MORNING MINI

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 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	45-70 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

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V 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 Crave-worthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 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
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Crave-worthy Cookies V	220-240 Cal each
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$28.29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips vg	280 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
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 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.



ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 15 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$7.99

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$11.39

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 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

QUICK START \$10.99

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$24.39 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$24.39 PER DOZEN	360-450 Cal each
Buttery Croissants Served with Butter and Jam \$25.99 PER DOZEN	370 Cal each
Assorted Danish v \$27.99 PER DOZEN	250-550 Cal each
Assorted Donuts \$23.89 PER DOZEN	240-540 Cal each
Assorted Yogurt Cups \$2.39 EACH	40-80 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$15.09

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery 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 VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	300-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$12.09

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$16.99

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

Choice of Two (2) Yogurt Parfaits:

Blueberry Orange Yogurt Parfait v	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v	410 Cal each
Honey Ginger Pear Yogurt Parfait v	460 Cal each
Strawberry Yogurt Parfait v	360 Cal each

Choice of Two (2) Sensible Breakfast Sandwiches:

Garden Vegetables and Egg on Wheat English Muffin	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich V EW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	290 Cal each
Chicken and Spinach English Muffin EW	390 Cal each

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

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

Iced Water 0 Cal/8 oz. serving

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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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

LOX AND BAGELS \$16.99 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

YOGURT PARFAIT BAR \$7.99 PER PERSON

Choice of Two (2) Yogurt Flavors:

- Greek Yogurt **v** 60 Cal/4 oz. serving
- Strawberry Yogurt **v** 80 Cal/4 oz. serving
- Vanilla Yogurt **v** 80 Cal/4 oz. serving
- Diced Pineapple **VG PF** 30 Cal/2 oz. serving
- Fresh Strawberries **VG PF** 20 Cal/2 oz. serving
- Walnuts **VG** 90 Cal/0.5 oz. serving
- Honey **v** 50 Cal/0.5 oz. serving
- Granola **v** 110 Cal/1 oz. serving

TRADITIONAL SANDWICHES \$7.99 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

- Egg and Cheese English Muffin 270 Cal each
- Egg and Cheese Croissant 370 Cal each
- Sausage, Egg and Cheese Biscuit 490 Cal each
- Ham, Egg and Cheese Biscuit 450 Cal each
- 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 PF** 450 Cal each
- Spicy Southern Chicken Biscuit with Maple Sriracha Syrup 570 Cal each
- Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit 370 Cal each
- Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

DELI EXPRESS \$11.99

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips 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 Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 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	220-240 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

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$12.99** 320 Cal/7.25 oz. serving

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette **\$14.29** 440 Cal/12.25 oz. serving

Asian Grain Bowl with Chicken **EW PF** **\$14.29** 350 Cal/7.25 oz. serving

CLASSIC BOX LUNCH \$11.99

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)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$11.99

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 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)

Roast Beef and Cheddar Sandwich	410 Cal each
Turkey, Bacon and Cheddar with a Mesquite Mayonnaise	800 Cal each
Italian Sandwich with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Mozzarella, Red Pepper, Balsamic and Kale EW PF	500 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo vg EW PF	290 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 15 guests or more.

THE EXECUTIVE LUNCHEON \$18.89

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	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 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 Brie with Fresh Pear, Spinach and Caramelized Onions	720 Cal each
Roast Beef, Caramelized Onion and Kale	440 Cal each
Southwest Smoked Turkey with Fresh Spinach and Chipotle Mayo	540 Cal each
Creamy Chicken Salad with Fresh Dill	680 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise	490 Cal each
Buffalo Chicken with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad V EW PF	45 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 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
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	110 Cal/4 oz. serving

*All packages include necessary accompaniments and condiments.

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$24.99

Choice of One (1) Salad:	
Potato Salad v	240 Cal/4.25 oz. serving
Sweet Potato Salad v PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Lexington Slaw vg EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast vg	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	510 Cal each
BBQ Jackfruit vg PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich vg PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce vg	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce vg	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

BAKED POTATO BAR \$20.99

Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Baked Potatoes vg	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili vg EW PF	30 Cal/2 oz. serving
Steamed Broccoli vg PF	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Scallions vg	0 Cal/0.25 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Butter v	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler v	360 Cal/4.75 oz. serving
Apple Pie vg	410 Cal/slice
Add on Cheddar Cheese Sauce v	40 Cal/1 oz. serving

TASTY TEX MEX \$23.99

Tortilla Chips vg	280 Cal/3 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions vg	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and	
Vegan Cheese v	470 Cal/6.5 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
Cinnamon Crisps vg	250 Cal/2.75 oz. serving



BUFFETS

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EAST ASIAN EATS \$23.49

Vegetable Egg Rolls v	180 Cal each
Crispy Wontons v	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	35 Cal/1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Lo Mein Noodles vg	150 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu vg EW	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/1 oz. serving
Raspberry Coconut Bars v	360 Cal each

NOODLE BAR BASICS \$21.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg PF	60 Cal/2.25 oz. serving
Garlic Breadsticks v	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta vg	170 Cal/4 oz. serving
Fettuccine Noodles vg	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli vg PF	10 Cal/1 oz. serving
Onions vg	10 Cal/1 oz. serving
Tomatoes vg	10 Cal/1 oz. serving
Zucchini vg	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu vg	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg PF	100 Cal/4 oz. serving
Pesto Primavera Sauce v	120 Cal/4 oz. serving
Alfredo Sauce v	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ALL-AMERICAN PICNIC \$21.09

Traditional Potato Salad v	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Kettle Chips v	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

TASTE OF SPAIN \$26.99

Mesclun Salad VG	5 Cal/3 oz. serving
Shallot Sherry Vinaigrette v	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread v	220 Cal each
Spanish Rice VG	110 Cal/3.5 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Chik'n Paella VG EW	170 Cal/5 oz. serving
Paprika Chicken EW	190 Cal/5 oz. serving
Citrus-Braised Pork	250 Cal/3.5 oz. serving
Lemon Cheesecake Bars v	300 Cal each

YUCATAN BOWL \$26.39

Romaine Lettuce Salad VG	15 Cal/3 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	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:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo VG	230 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 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 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.

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
Caprese Salad PF	150 Cal/3 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 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

Grilled Lemon Rosemary Chicken EW \$24.99	130 Cal/4 oz. serving
Apricot Habanero Glazed Chicken with Smoked Paprika Potatoes and a Lemon Arugula Salad EW \$29.49	370 Cal/7.75 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$21.79	210 Cal/3.75 oz. serving
Maple Dijon Salmon \$31.99	270 Cal/3.25 oz. serving
English Style Short Ribs \$31.99	690 Cal/3.5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$32.99	200 Cal/3 oz. serving
Stuffed Maple-Glazed Acorn Squash V PF \$27.99	140 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Chimichurri Roasted Carrots VG EW PF	170 Cal/7.25 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Mini Assorted Cheesecakes V	80 Cal each
Dulce De Leche Brownie V	230 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Petit Fours V	60-100 each
Assorted Dessert Bars V	200-420 Cal each

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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	\$25.69	40 Cal each
Beef Satay	\$24.69	35 Cal each
Mini Beef Wellington	\$28.99	120 Cal each
Chicken Empanadas	\$19.59	70 Cal each
Sweet & Spicy Boneless Chicken Wings	\$25.39	150 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$23.69	80 Cal each
Spanakopita	v \$23.69	60 Cal each
Vegetable Empanadas	v \$24.99	70 Cal each
Buffalo Cauliflower Wings	VG EW PF \$24.19	25 Cal/1.75 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$24.89	130 Cal each
Italian Pinwheels	\$22.99	90 Cal each
Veggie Hummus Cups	VG EW PF \$21.99	170 Cal each
Gazpacho Shooters	VG EW PF \$20.19	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	VG \$20.69	50 Cal each
Tuna Poke Crisps	EW \$21.09	80 Cal each
Shrimp Cocktail	MARKET PRICE	50 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 15 guests or more.

CLASSIC CHEESE TRAY \$4.09 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$3.19 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

GRILLED VEGETABLES \$5.59 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette ▼ G EW PF

70 Cal/3 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.49 PER PERSON

Seasonal Fresh Fruit ▼ G PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$5.19 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 15 guests or more.

DIM SUM \$13.39

Vegetable Egg Rolls v	180 Cal each
Steamed Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet and Sour Sauce vg	35 Cal/1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	120 Cal each
Assorted Dessert Bars v	200-420 Cal each

HAPPY HOUR \$20.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 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 (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

CHEF'S PASTA \$18.29

Choice of Two (2) Pastas:	
Cavatappi Pasta vg	90 Cal/2 oz. serving
Penne Pasta vg	90 Cal/2.5 oz. serving
Fettuccine Pasta vg	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg PF	100 Cal/4 oz. serving
Alfredo Sauce v	250 Cal/4 oz. serving
Primavera Pesto Sauce v	120 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/2 oz. serving
Onions vg	5 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 15 guests or more.

WHAT'S POPPIN' \$4.29

Choice of Three (3) Popcorn Varieties:

Classic Popcorn vg EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn EW	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn vg	110 Cal/1.25 oz. serving
Southwest Popcorn vg	120 Cal/1.25 oz. serving

TRAIL MIX WITHOUT ADDED NUTS STATION \$7.69

Granola v	220 Cal/2 oz. serving
Goldfish® Crackers v	260 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Raisins vg	90 Cal/1 oz. serving
Dried Cranberries vg	100 Cal/1 oz. serving

BREADS AND SPREADS \$5.29

Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg PF	70 Cal/2 oz. serving
Ginger Verde Guacamole vg PF	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus vg PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

HOT CHOCOLATE BAR \$3.49

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.99 PER PERSON	0 Cal/8 oz. serving
Regular Coffee	\$1.99 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$1.99 EACH	0 Cal each
Assorted Sodas (Can)	\$1.89 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.39 EACH	100-150 Cal each
Iced Tea	\$17.29 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$17.29 PER GALLON	90 Cal/8 oz. serving
Assorted Fruit Juices	\$19.99 PER GALLON	100-150 Cal/8 oz. serving
Infused Water	\$12.49 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		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving
Peach Lemonade	\$19.99 PER GALLON	120 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies	▼ \$20.39 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies	▼ \$23.49 PER DOZEN	250 Cal each
Assorted Dessert Bars	▼ \$23.49 PER DOZEN	200-420 Cal each
Custom Artisan Cupcakes	▼ \$24.99 PER DOZEN	180-480 Cal each
Mini Cheesecakes	▼ \$21.99 PER DOZEN	80 Cal each

ORDERING INFORMATION

Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today

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Prices effective until 07/01/2026
Prices may be subject to change

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