

# evens menns



## **OUR PROMISE TO YOU**

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

## SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

## STAY TRUE TO THE WAY WE SERVE OUR FOOD

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

## GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.

MARY THORNTON, FOUNDER & PRESIDENT, HARVEST TABLE CULINARY GROUP

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## **QUALITY IS OUR COMMITMENT**

our chefs go beyond technique + flavor development—they stay true to the Harvest Table culinary commitments from sourcing to preparation.



SIMPLE, CLEAN AND HONEST



INGREDIENTS
WITH INTEGRITY



COMMITTED TO THE COMMUNITY



HAND MADE MAKES A DIFFERENCE



ROOTED IN HEALTH
AND WELLNESS

## **DIETARY INFORMATION**

♥ vegetarian ● vegan ● eat well ● plant forward 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

## WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.

- Klosterman Breads
- Tractor Beverage
- Crimson Cup Coffee
- Granville Bread Company
- Jolly Pirate Donuts
- Bird's Haven Farms
- Madelyns of Granville
- Goumas Chocolate
- Velvet Ice Cream
- RW Sauder Eggs
- Covered Bridge Creamery
- The Vegetable Basket Farm





# all-day packages

Choose one (1) of these three (3) packages to sustain you throughout the day.

## **ALL DAY DELICIOUS \$48.89**

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 10 quests or more.

## **DELICIOUS DAWN**

assorted muffins 360-450 Cal each 400-440 Cal each assorted scones seasonal fresh fruit platter • • 35 Cal/2.5 oz. serving assorted fruit juice 100-150 Cal/8 oz. serving bottled water 0 Cal each 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea

## **EASY DOES IT**

granola bars 100-200 Cal each assorted yogurt cups 50-100 Cal each iced tea 0 Cal/8 oz. serving bottled water 0 Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

## **MOLTO BENE**

tomato + cucumber couscous salad. 120 Cal/3.75 oz. serving 210 Cal/6.5 oz. serving bakery-fresh dinner roll with butter® 200 Cal each green beans gremolata ● 🗸 🚳 70 Cal/3 oz. serving three pepper cavatappi (hot or chilled) ♥ ♥ № 270 Cal/7.5 oz. serving grilled chicken + artichokes with a lemon tarragon white wine sauce ♥ 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

## **FRESH FOCUS**

spinach dip (hot or chilled) with tortilla chips® 250 Cal/2.25 oz. serving grilled vegetable tray● 💞 🚳 70 Cal/3 oz. serving bakery-fresh brownies® 250 Cal each bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

## **MEETING WRAP UP \$40.89**

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 10 quests or more.

## **MORNING MINI**

mini muffins®	80-120 Cal each
mini danish®	100-140 Cal each
mini scones 🕝	100-110 Cal each
yogurt parfait cups♥	360-410 Cal each
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

### **MORNING BITES**

donut holes®	45-70 Cal each
bananas 🖲 🗸 🚳	100 Cal each
iced tea	0 Cal/8 oz. serving
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

## WRAP 'N' TWIST

seasonal fresh fruit platter   chicken caesar wrap	35 Cal/2.5 oz. serving 630 Cal each
pepper jack tuna wrap	580 Cal each
cran-apple turkey wrap	660 Cal each
grilled vegetable wrap	610 Cal each
choice of one (1) salad:	
traditional garden salad with fresh	
seasonal vegetables + balsamic	
vinaigrette + ranch ♥ 🗸 🐧	50 Cal/3.5 oz. serving
grilled vegetable pasta salad	120 Cal/3 oz. serving
individual bag of chips®	100-160 Cal each
assorted craveworthy cookies®	220-240 Cal each
bakery-fresh brownies®	250 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

## DIPS + CHIPS

tortilla chips •	280 Cal/3 oz. serving
choice of two (2) salsas:	
salsa roja 🕕	20 Cal/1 oz. serving
salsa verde®	5 Cal/1 oz. serving
pico de gallo 🖲	5 Cal/1 oz. serving
choice of one (1) fruit accompaniment:	
seasonal fresh fruit platter 💵 🚳	35 Cal/2.5 oz. serving
assorted whole fruit 💵 🚳	45-100 Cal each
assorted craveworthy cookies **	220-240 Cal each
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# all-day packages

## SIMPLE PLEASURES \$32,29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

## SIMPLE CONTINENTAL

assorted donuts

assorted bagels

240-540 Cal each
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 500 Cal each 420 Cal each deli sliced ham with honey mustard ciabatta turkey + swiss sandwich 520 Cal each mozzarella, red pepper, balsamic + kale ciabatta 🗸 💰 500 Cal each individual bag of chips® 100-160 Cal each assorted craveworthy cookies® 220-240 Cal each bottled water 0 Cal each

## **DIPS + CHIPS**

tortilla chips 280 Cal/3 oz. serving choice of two (2) salsas: 20 Cal/1 oz. serving salsa roja salsa verde 5 Cal/1 oz. serving 5 Cal/1 oz. serving pico de gallo choice of one (1) fruit accompaniment: seasonal fresh fruit platter 35 Cal/2.5 oz. serving assorted whole fruit • • 45-100 Cal each assorted craveworthy cookies 220-240 Cal each bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments





## breakfast

## **BREAKFAST COLLECTIONS**

All prices are per person and available for 10 guests or more. All appropriate condiments included.

## **DAILY GRIND** \$10.59

choice of one (1) breakfast pastry:	
assorted danish®	250-420 Cal each
assorted muffins®	360-450 Cal each
assorted scones®	400-440 Cal each
assorted bagels 😵	290-450 Cal each
buttery croissants®	370 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

## **JUMP START** \$12.59

choice of three (3) breakfast pastries:	
assorted danish®	250-420 Cal each
assorted muffins 🐨	360-450 Cal each
assorted scones 😵	400-440 Cal each
assorted bagels 🕪	290-450 Cal each
buttery croissants 🐨	370 Cal each
seasonal fresh fruit platter 🕕 🚳	35 Cal/2.5 oz. serving
assorted fruit juice	110-150 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

gourmet coffee, decaf and hot tea

TOAST BAR-SWEET OR SAVORY	
choose between a sweet or savory cyo	
seasonal fresh fruit platter 🖲 🚳	35 Cal/2.5 oz. serving
make it sweet	
grilled baguette slices 🐠	100 Cal each
ricotta cheese 💔	40 Cal/1 oz. serving
honey 🕜	80 Cal/1 oz. serving
strawberry preserves 👀	80 Cal/1 oz. serving
blueberries •	15 Cal/1 oz. serving
sliced almonds 🔸	170 Cal/1 oz. serving
chia quinoa crunch •	120 Cal/1 oz. serving
make it savory	, and the second
grilled baquette slices •	100 Cal each
dressed rocket greens 🔮	40 Cal/1.4 oz. serving
smashed avocado spread •	40 Cal/1 oz. serving
avocado pea spread •	40 Cal/1 oz. serving
grape tomatoes •	10 Cal/1 oz. serving
sliced radish •	5 Cal/1 oz. serving
pickled red onion • 🚳	25 Cal/1 oz. serving
green scallions	0 Cal/0.5 oz. serving
add cheese (1)	o cal, o.5 oz. sci virig
feta cheese crumbles 🗸	90 Col/1 oz con ing
	80 Cal/1 oz. serving
crumbled goat cheese ♥	80 Cal/1 oz. serving
spice it up	05 0 1/0 005
crushed red pepper •	25 Cal/0.025 oz. serving
everything spice •	25 Cal/0.025 oz. serving
iced water	0 Cal/8 oz. serving

## **NEW YORK MINUTE \$17.09**

assorted bagels®	290-450 Cal each
smoked salmon platter with hard-boiled eggs, sliced tomato, cucumber, slivered	
red onion + cream cheese	280 Cal/9 oz. serving
seasonal fresh fruit platter  assorted fruit juice iced water	35 Cal/2.5 oz. serving 100-150 Cal each 0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

## À LA CARTE PREAKEACT

A LA CARTE BREAKFAST	
assorted bagels with butter, cream cheese and jam® \$27.99 per dozen	290-450 Cal each
buttery croissants served with butter and jam \$27.99 per dozen	370 Cal each
assorted donuts \$22.69 per dozen	240-540 Cal each
power bars and energy bars \$4.09	130-250 Cal each
assorted greek yogurt cups \$3.19	90-110 Cal each
whole fruit ● 🔗 \$1.49 each	45-100 Cal each
assorted muffins served with butter and jam ♥ \$27.09 per dozen	360-450 Cal each
assorted scones served with butter and jam ♥ \$27.09 per dozen	400-440 Cal each
vegan zucchini breakfast bread <b>●</b> \$16.09 serves 12	270 Cal slice

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.

0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

## breakfast

## **HOT BREAKFAST**

All prices are per person and available for 10 guests or more. All appropriate condiments included.

## **CLASSIC BREAKFAST \$14.99**

choice of one (1) breakfast pastry: assorted danish® 250-420 Cal each assorted muffins 360-450 Cal each assorted scones 400-440 Cal each assorted bagels 290-450 Cal each buttery croissants \*\* 370 Cal each breakfast potatoes 120-140 Cal/3 oz. serving crisp bacon 60 Cal each breakfast sausage 120-180 Cal each cage-free scrambled eggs 80 180 Cal/4 oz. serving iced water O Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

## READY, SET, SCRAMBLE \$14.99

seasonal fresh fruit platter 35 Cal/2.5 oz. serving 120-140 Cal/3 oz. serving breakfast potatoes country ham 60 Cal each choice of one (1) cage-free egg scramble: 140 Cal/4 oz. serving country egg scramble california scramble 330 Cal/5.9 oz. serving western scramble 300 Cal/6 oz. serving chorizo + egg scramble 100 Cal/4 oz. serving 0 Cal/8 oz. serving iced water gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

## FRESH OFF THE GRIDDLE \$12.39

breakfast potatoes • 120-140 Cal/3 oz. serving crisp bacon 60 Cal each 120-180 Cal each breakfast sausage choice of one (1) griddle entrée: orange cinnamon french toast V 100 Cal each silver dollar pancakes 🗸 40 Cal each belgian waffles V 90 Cal each maple syrup • 100 Cal/1 oz. serving iced water 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

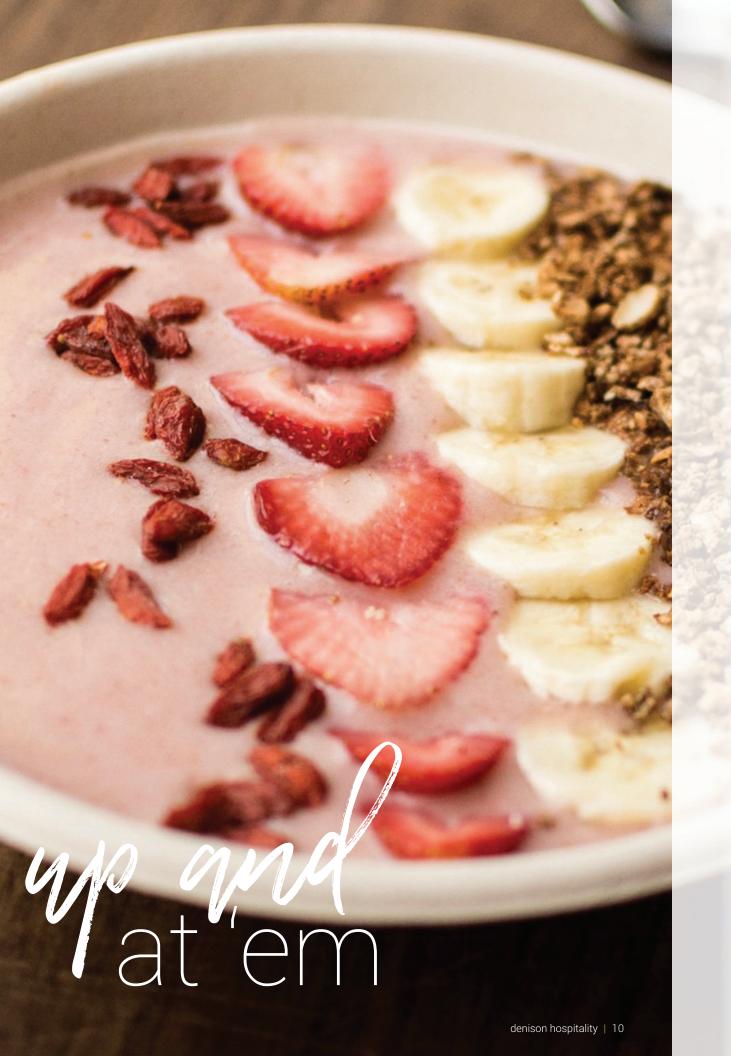
## **EARLY BIRD BRUNCH** \$17.29

seasonal fresh fruit platter • • 35 Cal/2.5 oz. serving parmesan peppercorn hash browns 90 Cal/3.25 oz. serving pick your egg dish (2): 290 Cal/6.25 oz. serving three cheese + ham strata asparagus, spinach + feta strata 300 Cal/ 7oz. Serving 290 Cal each spinach parmesan egg white bite lorraine egg bite 100 Cal each pick your proteins (1): maple chipotle bacon 80 Cal each 90 Cal each turkey sausage patty incogmeato™ sausage patty® 150 Calleach select one (1) toast station: sweet toast station: grilled baquette slices 100 Cal each ricotta cheese 40 Cal/1 oz. serving honey 🐨 50 Cal/0.5 oz. serving 80 Cal/1 oz. serving strawberry preserves. blueberries • 15 Cal/1 oz. servina sliced almonds 170 Cal/1 oz. serving chia quinoa crunch 120 Cal/1 oz. serving savory toast station: grilled baquette slices 100 Cal each dressed rocket greens @ 40 Cal/1.4 oz. serving smashed avocado spread® 40 Cal/1 oz. serving 40 Cal/1 oz. serving avocado pea spread 10 Cal/1 oz. serving grape tomatoes sliced radish • 5 Cal/1 oz. serving pickled red onion • • 25 Cal/1 oz. serving 0 Cal/0.5 oz. serving green scallions add cheese (1): feta cheese crumbles® 80 Cal/1 oz. serving crumbled goat cheese 80 Cal/1 oz. serving spice it up: crushed red pepper • 25 Cal/0.025 oz. serving everything spice 25 Cal/0.025 oz. serving 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

<sup>\*</sup>All packages include necessary accompaniments and condiments





## breakfast

## **BREAKFAST ENHANCEMENTS**

All prices are per person and available for 10 quests or more.

### YOGURT PARFAIT BAR \$9.29 Per Person

choice of two (2) yogurt flavors: greek yogurt \* 60 Cal/4 oz. serving 80 Cal/4 oz. serving strawberry yogurt® vanilla yogurt® 80 Cal/4 oz. serving diced pineapple ● ● 30 Cal/2 oz. serving 20 Cal/2 oz. serving fresh strawberries • • 90 Cal/0.5 oz. serving walnuts • 50 Cal/0.5 oz. serving honey granola® 110 Cal/1 oz. serving

## SIGNATURE SANDWICHES \$7.89 Per Person

choice of two (2) signature breakfast sandwiches:	
egg + cheese english muffin	270 Cal each
egg + cheese croissant	370 Cal each
sausage, egg + cheese biscuit	490 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	410 Cal each
spicy bacon, egg, potato + cheese burrito	600 Cal each
spicy veggie sausage biscuit with maple	
sriracha syrup 🐶 🚳	450 Cal each
spicy southern chicken biscuit with maple	
sriracha syrup	570 Cal each
everything salmon biscuit with smoked salmon,	
cream cheese, cucumber + hard boiled egg	
on an everything-spiced biscuit	370 Cal each
bacon, lettuce, tomato, avocado + egg bagel	420 Cal each

## **JUST FRENCH TOAST** \$6.89 Per Person

orange cinnamon french toast® 100 Cal each 100 Cal/1 oz. serving maple syrup butter 🐨 35 Cal each

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

<sup>\*</sup>All packages include necessary accompaniments and condiments

## sandwiches & salads SANDWICH BUFFETS

All prices are per person and available for 10 guests or more.

## BIG RED DELI \$16.79

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

choice of two (2) side salads (pg. 10) 20-240 Cal each 100-160 Cal each individual bags of chips assorted baked breads + rolls 110-230 Cal each deli platter (sliced oven-roasted turkey, sliced roast beef, deli ham + choice of tuna salad, egg salad, chicken salad, or hummus with grilled vegetables) 80-230 Cal/2-4.5 oz. serving 110 Cal/1 oz. serving cheese tray (cheddar + swiss) relish tray (lettuce, tomato, onion, pickles, pepperoncini) • 10 Cal/1 oz. serving assorted craveworthy cookies® 220-240 Cal each choice of two (2) beverages: fresh-squeezed lemonade 90 Cal/8 oz. serving iced tea 0 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

## **EXECUTIVE BOX LUNCH**

Your choice of entrée salad served with a bakery-fresh roll with butter, fruit cup, dessert bar, + bottled water

bakery-fresh dinner roll with butter \*\* 200 Cal each fresh fruit cup 1000 35 Cal/2.5 oz. serving dessert bar 200-420 Cal each bottled water O Cal each

chicken, blue cheese and pear salad: grilled lemon chicken on a salad of pear, blue cheese, walnuts, crisp greens and dijon vinaigrette \$19.89

620 Cal/13.5 oz. serving

mojito shrimp salad: grilled marinated shrimp on a bed of romaine tossed with tomato, jicama, radish served with mojito vinaigrette \$21.69

290 Cal/11 oz. serving

mediterranean quinoa salad: quinoa, toasted chickpeas, cucumber, tomato and kalamata olives with hummus and pita ♥ ♥ \$18.79

570 Cal/15 oz. serving

Additional premium box lunch options available upon request! Please contact your catering professional.

## **CLASSIC BOX LUNCH** \$14.99

Your choice of classic sandwich served with mustard, mayo, potato chips, assorted craveworthy cookies + bottled water 150-770 Cal each choice of one (1) classic sandwich (see below) individual bag of chips® 100-160 Cal each assorted craveworthy cookies® 220-240 Cal each bottled water O Cal each

## THE CLASSIC LUNCHEON \$19.29

Choice of three (3) classic sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

choice of two (2) side salads (pg. 17) 20-240 Cal each dill pickle slices 5 Cal/1 oz. serving individual bags of chips 100-160 Cal each choice of three (3) classic sandwiches 150-770 Cal each assorted craveworthy cookies® 220-240 Cal each choice of two (2) beverages: 90 Cal/8 oz. serving

fresh-squeezed lemonade 0 Cal/8 oz. serving iced tea iced water 0 Cal/8 oz. serving

## THE CLASSIC SANDWICH OPTIONS

(Available sandwich choices for the classic box lunch + the classic luncheon)

bavarian ham, lettuce, tomato and swiss on a pretzel roll 490 Cal each california turkey ciabatta with avocado,

spinach, cucumber, tomato and ranch dressing 470 Cal each jerk chicken, coleslaw and avocado sandwich 680 Calleach

greek salad wrap with crumbled feta, black

olives, fresh cucumbers, plum tomatoes and red onion 🐨 430 Cal each

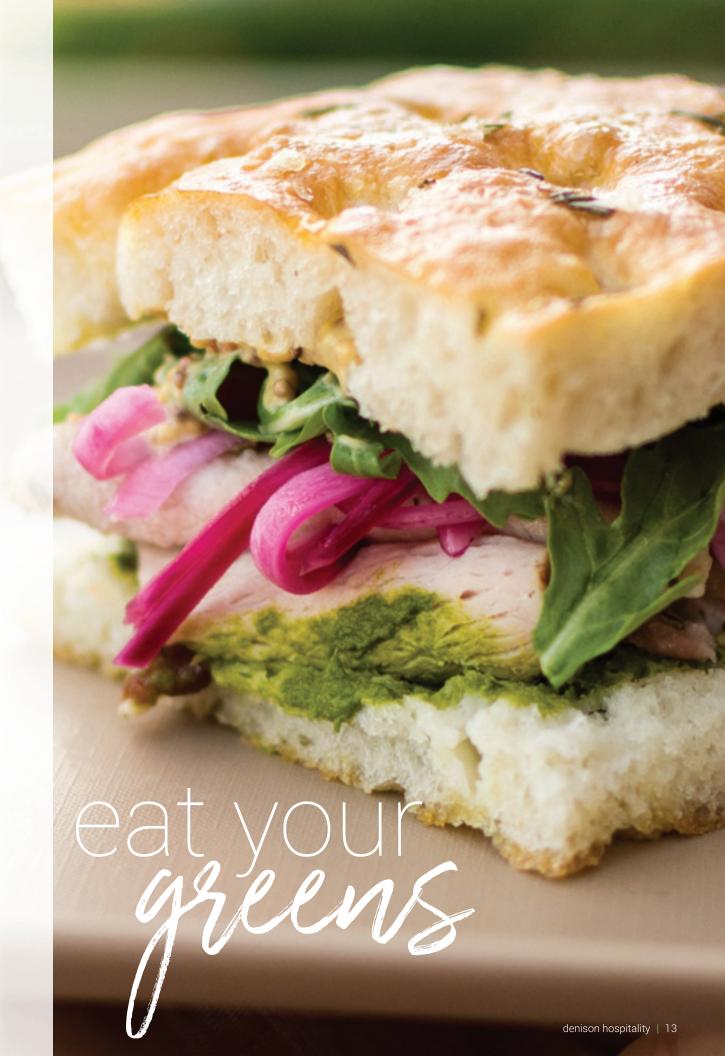
vegan grilled vegetable wrap with spicy hummus, lettuce and tomato & ® 270 Cal each

turkey, avocado and slaw ciabatta with a greek goddess spread 410 Cal each

roasted chickpea gyro with lettuce, cucumber, red onion and feta cheese spread V 🚳 540 Cal each

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.

<sup>\*</sup>All packages include necessary accompaniments and condiments





## sandwiches & salads **SANDWICH BUFFETS**

All prices are per person and available for 10 guests or more.

## THE EXECUTIVE LUNCHEON \$22.69

Choice of three (3) executive sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads (pg. 17)	30-240 Cal each
dill pickle slices•	5 Cal/1 oz. serving
individual bags of chips 😵	100-160 Cal each
choice of three (3) executive luncheon	
sandwiches	320-800 Cal each
assorted craveworthy cookies 🕪	220-240 Cal each
select two (2) beverages:	
fresh-squeezed lemonade	90 Cal/8 oz. serving
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

## THE EXECUTIVE SANDWICH OPTIONS

(Available sandwich choices for the executive luncheon buffet)

ham and brie with fresh pear, spinach and caramelized onions on wheatberry bread	720 Cal each
grilled salmon, jalapeno coleslaw, arugula, tomato and remoulade wrap	710 Cal each
roast beef, caramelized onion and kale ciabatta	440 Cal each
turkey feta ciabatta with spinach and sun-dried tomato aioli	610 Cal each
buffalo chicken baguette with ranch dressing, blue cheese, lettuce, tomato and onion	640 Cal each
shiitake ""bacon"" vlt with vegan shiitake ""bacon"", lettuce, tomato and vegan mayo®	490 Cal each
sweet potato smash ciabatta with goat cheese, cranberry sauce and arugula ♥ ♥ ♪	500 Cal each

## SIDE SALAD SELECTIONS

(Included with deli bar, the classic + the executive luncheon buffet)

traditional garden salad with a balsamic vinaigrette dressing and ranch ♥ ♥ ●	45 Cal/3.5 oz. serving
roasted sweet potato salad with green chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean jerk seasoning	120 Cal/4 oz. serving
creamy vegan coleslaw 🛛 🗸 💰	80 Cal/3 oz. serving
rainbow fruit salad 🛛 🚳	35 Cal/2.5 oz. serving
apple walnut salad tossed in a cinnamon-spiced honey yogurt dressing ♥ ●	80 Cal/3.5 oz. serving
tabbouleh with ground bulgur, tomatoes, parsley and scallions combined in an olive oil mix • •	140 Cal/3.25 oz. serving
toasted barley orange cranberry salad with red onions, honey and cinnamon & ®	120 Cal/3.5 oz. serving
edamame salad with shiitake mushrooms, bean sprouts, radishes, scallions, fresh basil and mint tossed in a rice wine vinegar and ginger root dressing	130 Cal/3 oz. serving
moroccan carrot salad with mint • • •	120 Cal/3.75 oz. serving
classic caesar salad	170 Cal/2.7 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

## **THEMED BUFFETS**

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; loed Water, Fresh-Squeezed Lemonade and Iced Tea.

## **GREAT LAKES GRILL** \$19.89

ranch pasta salad♥ buttered corn on the cob♥	110 Cal/3 oz. serving 130 Cal each
fresh potato chips	210 Cal/2 oz. serving
grilled bratwurst hot dog beyond® bratwurst®	430 Cal each 250 Cal each
peppers + onions •	20 Cal/2 oz. serving
sauerkraut 😵 🚳	80 Cal/4 oz. serving
giardiniera 😯	70 Cal/4 oz. serving
yellow mustard®	20 Cal/1 oz. serving
assorted craveworthy cookies	220-240 Cal each

## **SABOR CANTINA** \$20.09

GALDON GARANTE Q20.03	
tortilla chips select two (2) salsas:	280 Cal/3 oz. serving
fire roasted salsa	10 Cal/1 oz. serving
grilled pineapple salsa	25 Cal/1 oz. serving
salsa verde •	5 Cal/1 oz. serving
salsa macha 🕕	190 Cal/8 oz. serving
black bean, jicama + corn salad ● 🗸 🚳	90 Cal/3 oz. serving
sofrito black beans + rice ● 🗸	160 Cal/3.5 oz. serving
choice of two (2) empanadas:	
mIni beef empanada (4 per guest)	80 Cal each
mini chicken empanadas (3 per guest)	70 Cal each
mini vegetable empanadas (3 per guest)	70 Cal each
assorted craveworthy cookies*	220-240 Cal each

## **POWER BOOST BOWLS** \$25.79

choice of one (1) grain: lemon herbed farro ● ◆ ◆	150 Cal/3.5 oz. serving
quinoa + lentils 🛡 🔗 🚳	90 Cal/3 oz. serving
choice of one (1) greens: kale mix • 🚳	10 Cal/1.25 oz. serving
romaine arugula mix • • choice of one (1) protein:	5 Cal/1.25 oz. serving
lemon garlic chicken	130 Cal/3 oz. serving
hard-cooked egg 😻 grilled sumac salmon	80 Cal each 120 Cal/2.75 oz. serving
choice of three (3) toppings: spicy roasted broccoli ● 🔗 🚳	45 Cal/1.5 oz. serving
sliced avocado®	90 Cal/2 oz. serving
turmeric roasted cauliflower • • • • garbanzo beans • •	35 Cal/2 oz. serving 150 Cal/3 oz. serving
roasted butternut squash ● 🔗 🚳	80 Cal/2 oz. serving 90 Cal/3 oz. serving
shredded beets	30 Cal/2 oz. serving
edamame (1) choice of two (2) sauces:	80 Cal/2 oz. serving
greek yogurt ranch dressing P pesto vinaigrette P	90 Cal/1 oz. serving 120 Cal/1 oz. serving
tahini tzatziki dressing 🐶	30 Cal/1 oz. serving
choice of two (2) garnishes: feta cheese crumbles ••	80 Cal/1 oz. serving
pickled red onion  toasted walnuts	20 Cal/1 oz. serving 180 Cal/1 oz. serving
shaved parmesan	110 Cal/1 oz. serving
brown butter pumpkin seeds ochoice of one (1) dessert:	170 Cal/1 oz. serving
baklava 👽 assorted craveworthy cookies 🚱	70 Cal each 220-240 Cal each
assurted Craveworthy Cookles	ZZU-Z4U Udi EdUl i

<sup>\*</sup>All packages include necessary accompaniments and condiments





## THEMED BUFFETS

All prices are per person and available for 10 quests or more. Choice of Two (2) Beverages; Iced Water, Fresh-Squeezed Lemonade and lced Tea.

## **GLOBAL STREET TACOS** \$25.09

tortilla chips • choice of two (2) salsas:	280 Cal/3 oz. serving
pico de gallo salsa roja salsa verde cumin black beans ©	5 Cal/1 oz. serving 20 Cal/1 oz. serving 5 Cal/1 oz. serving 90 Cal/3 oz. serving
choice of one (1) rice: cilantro lime white rice cilantro lime brown rice metaican rice	120 Cal/3 oz. serving 140 Cal/3.5 oz. serving 130 Cal/3 oz. serving
select two (2) tacos: korean pork taco with kimchi korean shrimp taco with crema	230 Cal each
fresca + shredded slaw spicy fish taco with watermelon	210 Cal each
salsa + spicy slaw	160 Cal each
green chili chicken taco black bean + kale taco ♥ ♥ ♥ mango chicken taco ♥ roasted vegetable taco ♥ ♥ cinnamon sugar cookies ♥	210 Cal each 180 Cal each 270 Cal each 200 Cal each 240 Cal each

## **EASTERN DELIGHTS** \$21.99

LAGILIN DELIGITIO QZ1.33	
asian chopped salad with ginger miso	
sesame noodles with vegetables 💞 🚳 choice of rice:	250 Cal/8.75 oz. serving
white rice®	130 Cal/3 oz. servino
vegetable fried rice 🐨 🚳	130 Cal/3 oz. serving
steamed brown rice®♥	110 Cal/2.75 oz. serving
spicy szechuan shrimp with broccoli,	
carrots + onion	80 Cal/3.75 oz. serving
szechuan tofu fortune cookies	110 Cal/3.62 oz. serving 20 Cal each

## **SUMMER PICNIC \$19.89**

traditional potato salad 🗸	240 Cal/4.25 oz. serving
old-fashioned coleslaw 🗸 🗸	150 Cal/3 oz. serving
kettle chips 🗸	190 Cal/1.25 oz. serving
grilled hamburgers with buns	320 Cal each
vegetarian burger 🖲 🚳	170 Cal each
hot dogs with buns	300 Cal each
cheese tray	110 Cal/1 oz.serving
assorted craveworthy cookies 🗸	220-240 Cal each
bakery-fresh brownies 🗸	250 Cal each
add on grilled chicken breast	
for an additional fee	160 Cal/3 oz. serving

## **MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET**

\$18.69	
greek chickpea salad 🕜 🚳	110 Cal/3.25 oz. serving
vegetable platter 🗸 🚳	120 Cal/5 oz. serving
roasted red pepper hummus 🖲 🔗 🚳 🥏	230 Cal/4 oz. serving
greek pita with feta cheese and a red	
wine vinaigrette 🗸 🔊 🚳	170 Cal each
beef kofta pita with tzatziki and	
hummus 👽 🚳	400 Cal each
iced craveworthy lemon cookies 🗸	260 Cal each

## LOOKING TO CREATE YOUR OWN THEMED BUFFET **OR UNIQUE CUSTOM BUFFET?**

Contact us at catering@denison.edu / 740.587.6686 to explore more options + personalize your buffet to fit your event.

<sup>\*</sup>All packages include necessary accompaniments and condiments

## THEMED BUFFETS

All prices are per person and available for 10 quests or more. Choice of Two (2) Beverages; Iced Water, Fresh-Squeezed Lemonade and Iced Tea.

## MIX 'N' MATCH SALAD BAR \$22.49

mixed greens	5 Cal/3 oz. serving
sliced red onions •	10 Cal/1 oz. serving
tomatoes •	5 Cal/1 oz. serving
cucumbers •	5 Cal/1 oz. serving
shredded carrots •	10 Cal/1 oz. serving
shredded cheddar cheese	110 Cal/1 oz. serving
roasted chickpeas	260 Cal/2 oz. serving
sliced grilled chicken	160 Cal/3 oz. serving
diced ham	70 Cal/2 oz. serving
ranch dressing 80	200 Cal/2 oz. serving
italian dressing	80 Cal/2 oz. serving
croutons®	60 Cal/0.5 oz. serving
bakery-fresh dinner roll with butter®	200 Cal each
soup du jour	140-240 Cal/8 oz. serving
assorted craveworthy cookies®	220-240 Cal each

## **WOK 'N' ROLLS** \$29.29

peanut lime ramen noodles vegetable egg rolls	240 Cal/3 oz. serving 180 Cal each
choice of two (2) dipping sauces: sweet soy sauce®	E0 Col/1 25 oz con ina
sweet soy sauce sweet + sour sauce	50 Cal/1.25 oz. serving 35 Cal/ 1 oz. serving
chili garlic sauce	110 Cal/1 oz. serving
choice of one (1) rice:	
white rice •	130 Cal/3 oz. serving
vegetable fried rice 😵 🚳	130 Cal/3.25 oz. serving
steamed brown rice • •	110 Cal/2.75 oz. serving
general tso's chicken	370 Cal/8 oz. serving
general tso's tofu ● 🗸	120 Cal/3.6 oz. serving
teriyaki salmon with lemon green beans €	130 Cal/3 oz. serving
fortune cookies	20 Cal each

## **SKY HIGH POTATOES** \$23.19

traditional garden salad with balsamic	
vinaigrette + ranch®    🚳	50 Cal/3.5 oz. serving
baked potatoes •	220 Cal each
chicken mushroom alfredo	50 Cal/1 oz. serving
chili con carne	60 Cal/2 oz. serving
vegetarian chili ● 🗸 🚳	30 Cal/2 oz. serving
steamed broccoli®®	20 Cal/2 oz. serving
bacon bits	70 Cal/0.5 oz. serving
shredded cheddar cheese®	110 Cal/1 oz. serving
scallions •	0 Cal/0.25 oz. serving
sour cream®	60 Cal/1 oz. serving
butter 😵	35 Cal each
choice of one (1) dessert::	
apple cobbler 💖	360 Cal/4.75 oz. serving
apple pie 🕕	410 Cal/slice
add on cheddar cheese sauce®	40 Cal/1 oz. serving

## **FARMSTEAD FEAST** \$26.39

baby spinach salad with bacon, egg, mushroom + tomato + balsamic vinaigrette 90 Cal/3.75 oz. serving bakery-fresh roll with butter® 200 Cal each 100 Cal/3.5 oz. serving fresh herbed vegetables • • • roasted new potatoes 110 Cal/2.75 oz. serving eggplant parmesan®® 390 Cal/7.7 oz. serving grilled lemon rosemary chicken 130 Cal/4 oz. serving cookies + cream blondie♥ 270 Cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments





## **CUSTOMIZE YOUR EXPERIENCE**

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		BUFFET SIDES
traditional garden salad with balsamic vinaigrette and ranch ♥ ♥ ◈	45 Cal/3.5 oz. serving	fresh herbed vegetables
classic caesar salad	170 Cal/2.7 oz. serving	italian seasoned green beans
mandarin cranberry salad 🛮 🕏	130 Cal/4 oz. serving	grilled asparagus • • •
greek salad with crumbled feta 🏶	110 Cal/3.25 oz. serving	herb-roasted mushrooms
traditional hummus with pita chips & fresh vegetables •	150 Cal/1.75 oz. serving	ginger honey glazed carrots •• chimichurri roasted carrots ••
seasonal fresh fruit salad 💵 🚳	35 Cal/2.25 oz. serving	creamy garlic mashed potatoe
BUFFET ENTREES		mashed sweet potatoes 🐶 🚳
	010 0 1/5 75	oven-roasted fingerling potato
lemon artichoke chicken breast	210 Cal/5.75 oz. serving	toasted cranberry apple cousc
chicken mushroom marsala → \$24.39	240 Cal/6.75 oz. serving	apricots, granny smith apples, red onions, fresh spinach and
boursin, bacon & spinach stuffed chicken with portobello risotto topped		scallions 1 8
with sundried tomatoes \$28.09	550 Cal/12.35 oz. serving	quinoa and wild rice blend
cavatappi with grilled chicken, chorizo,		macaroni and cheese
tomatoes, mushrooms, roasted peppers and beans \$24.39	680 Cal/18 oz. serving	BUFFET FINISHES
grilled salmon in a moroccan herb sauce	100 001/0 75 00 000 00	berry panna cotta
\$28.59	130 Cal/2.75 oz. serving	new york-style cheesecake
grilled teriyaki salmon \$28.59	140 Cal/3 oz. serving	assorted mini parfaits 🔮
beef tenderloin and mushroom ragout \$32.19	290 Cal/7.65 oz. serving	dulce de leche brownie®
vegetable lasagna alfredo \$20.79	470 Cal/11 oz. serving	cookies and cream thimble ca
plant-based chorizo stuffed portobello		add an extra buffet finish? \$2.5
cap • • \$26.49	330 Cal each	
vegan shepherd's pie♥♥♥\$\$20.79	250 Cal/9.8 oz. serving	
add an extra buffet entrée? \$7.99	80-680 Cal each	

resh herbed vegetables 🛡 🔗 🚳	100 Cal/3.5 oz. serving
talian seasoned green beans 🕏 🔗 🚳 🥏	40 Cal/3.25 oz. serving
grilled asparagus • 🕶 🔊	20 Cal/3 oz. serving
nerb-roasted mushrooms 🛡 🔗 🚳	90 Cal/3 oz. serving
ginger honey glazed carrots 🕏	110 Cal/3.25 oz. serving
chimichurri roasted carrots 🏿 🔗 🚳	170 Cal/7.25 oz. serving
creamy garlic mashed notatoes	120 Cal/3 75 oz serving

sted fingerling potatoes 🕪 anberry apple couscous with granny smith apples, almonds, s, fresh spinach and

d wild rice blend 🛮 🕏 and cheese

190 Cal/3 oz. serving 80 Cal/2.75 oz. serving 210 Cal/4.25 oz. serving

100 Cal/4.25 oz. serving

130 Cal/3.5 oz. serving

## **FINISHES**

berry panna cotta	340 Cal each
new york-style cheesecake	360 Cal slice
assorted mini parfaits 😵	190-240 Cal each
dulce de leche brownie®	230 Cal each
cookies and cream thimble cake®	130 Cal each
add an extra buffet finish? \$2.29	80-520 Cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments

# receptions

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

## **RECEPTION HORS D'OEUVRES (HOT)**

smoked candied bacon jam tarts \$34.39	80 Cal each
bacon wrapped scallops \$40.09	40 Cal each
mini beef wellington \$51.99	120 Cal each
savory butterball® turkey meatball with cranberry mustard glaze \$26.39	90 Cal each
buffalo style chicken spring rolls \$29.99	50 Cal each
chicken quesadillas \$29.99	50 Cal each
coconut shrimp \$36.29	50 Cal each
truffle & wild mushroom arancini \$39.39	60 Cal each
spicy corn fritters with jalapeno ranch drizzle®	
\$39.39	45 Cal each
crispy asiago asparagus 😵 \$39.39	45 Cal each
baked mac n' cheese melts 😻 \$27.49	80 Cal each
deep fried nashville hot cauliflower bites \$23.29	50 Cal each

## RECEPTION HORS D'OEUVRES (COLD)

beet hummus & pistachio crostini ♥ ❷ ❖	
\$19.59	120 Cal each
strawberry ricotta toast points 🕬 🚳 \$19.59	60 Cal each
cranberry brie crostini \$19.59	170 Cal each
pimento cheese & bacon toast points \$19.59	110 Cal each
shrimp and avocado toast points  ◆ \$23.59	70 Cal each
crab dip crostini \$23.59	40 Cal each
tuna poke crisps	80 Cal each
smoked salmon mousse cucumber rounds	
\$23.59	100 Cal each
candied bacon topped deviled eggs \$23.49	80 Cal each

## **RECEPTION PLATTERS + DIPS**

All prices are per person and available for 10 guests or more.

## CLASSIC CHEESE TRAY \$6.29 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 WITH RANCH DILL DIP

\$4.89 per person

fresh garden crudités with ranch dill dip 🔮 🚳

120 Cal/5 oz. serving

## **SEASONAL FRESH FRUIT PLATTER** \$3.99 per person

seasonal fresh fruit • •

35 Cal/2.5 oz. serving

## **SOUTHWEST DIPPING DUO** \$5.89 per person

black bean, corn and pico guacamole served with tortilla chips

420 Cal/6.75 oz. serving

## MARYLAND CRAB DIP \$8.09 per person

maryland crab dip tortilla chips

100 Cal/1 oz. serving 280 Cal/3 oz. serving

## HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS

\$5.89 per person

Housemade Spinach Dip served with Fresh

Pita Chips 🗸

230 Cal/2.25 oz. serving

## **UNSURE OF HOW MANY ITEMS + HOW MUCH** TO ORDER FOR YOUR RECEPTION?

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

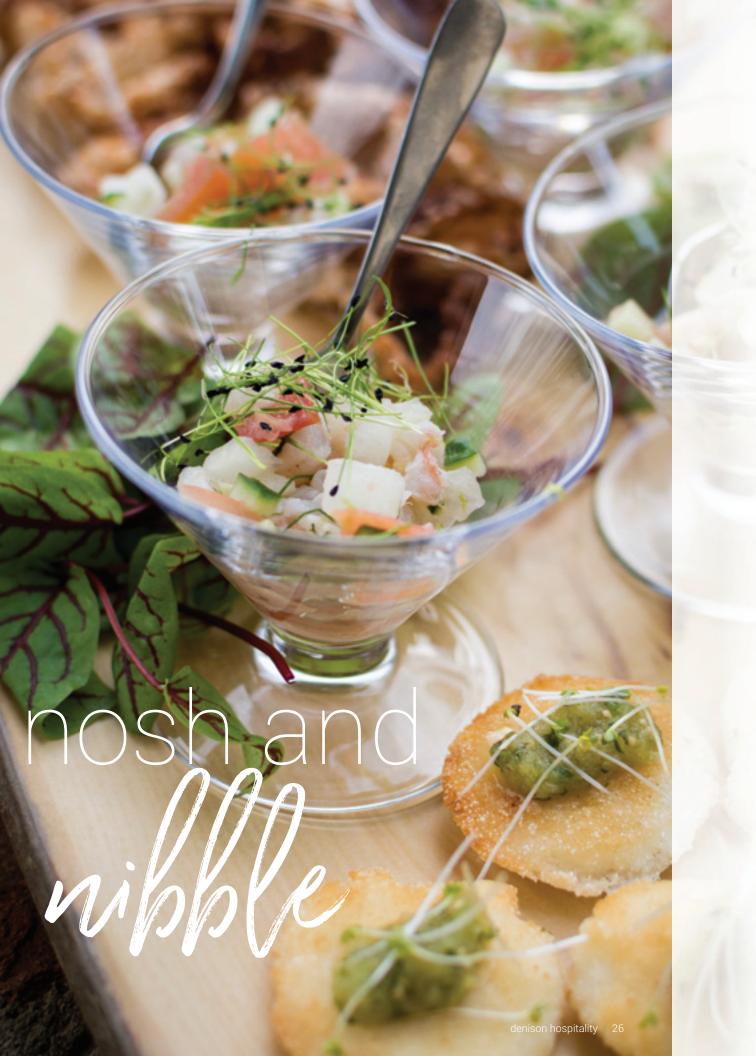
## MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 740-587-6686 to arrange a personal consultation.

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.

<sup>\*</sup>All packages include necessary accompaniments and condiments





## 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 10 quests or more.

## SZECHUAN SIZZLE \$15.09

vegetable egg rolls 180 Cal each 45 Cal each steamed pot stickers choice of two (2) dipping sauces: sweet soy sauce® 50 Cal/1.25 oz. serving sweet + sour sauce 35 Cal/1 oz. serving chili garlic sauce 110 Cal/1 oz. serving sweet + spicy boneless chicken wings with celery sticks 120 Cal each assorted dessert bars 200-420 Cal each

### **TAILGATE TREATS** \$19.79

spinach dip (warm or chilled) served 250 Cal/2.25 oz. serving with pita chips mini cheesesteaks buffalo chicken tenders served with blue cheese dip 560 Cal/6.75 oz. serving pretzels bites (10 per person) with beer cheese assorted craveworthy cookies® assorted dessert bars

## MIX 'N' MAC \$17.49

chipotle macaroni + cheese choice of three (3) proteins: grilled chicken breast sautéed shrimp pulled pork diced ham roasted mushrooms ● 🗸 🚳 peas • 🕶 💞 🚳 broccoli bits ● 🗸 😵 scallions

180 Cal each

390 Cal/6 oz. serving 220-240 Cal each 200-420 Cal each

240 Cal/4 oz. serving

160 Cal/3 oz. serving 90 Cal/3 oz. serving 210 Cal/3.5 oz. serving 70 Cal/2 oz. serving 60 Cal/2 oz. serving 25 Cal/1 oz. serving 40 Cal/1.75 oz. serving 0 Cal/0.25 oz. serving

## SUNDAE FUNDAY \$8.19 per person

create your own delicious sundae choice of one (1) ice cream flavor. vanilla ice cream 🗸 110 Cal/4 oz. serving chocolate ice cream 🗸 120 Cal/4 oz. serving strawberry ice cream 🗸 130 Cal/4 oz. serving non dairy sorbet • 60-80 Cal/4 oz. serving choice of two (2) sauces: caramel sauce V 120 Cal/1 oz. serving chocolate syrup • 80 Cal/1 oz. serving raspberry sauce • 100 Cal/1 oz. serving crushed pineapple • 15 Cal/1 oz. serving choice of three (3) toppings: chocolate chips V 70 Cal/1 oz. serving sliced strawberries • 20 Cal/2 oz. serving toasted pecans • 100 Cal/0.5 oz. serving toasted coconut • 150 Cal/1 oz. serving mini marshmallows 50 Cal/0.5 oz. serving oreo® cookie crumbs • 140 Cal/1 oz. serving plain m&m's® V 140 Cal/1 oz. serving sprinkles • 130 Cal/1 oz. serving whipped cream V 50 Cal/1 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# receptions

## **BREAKS**

All prices are per person and available for 10 guests or more.

## TRAIL MIX STATION \$8.19

granola®	220 Cal/2 oz. serving
goldfish® crackers®	260 Cal/2 oz. serving
pretzel thins®	350 Cal/2 oz. serving
plain m&m's®®	270 Cal/2 oz. serving
pumpkin crunch topping **	140 Cal/1 oz. serving
chocolate peanut butter bark®	290 Cal/1 oz. serving
raisins	90 Cal/1 oz. serving
dried cranberries •	100 Cal/1 oz. serving
almonds	170 Cal/1 oz. serving

## SMART 'N' HEALTHY \$10.39

whole fruit ● 🗸 💣	45-100 Cal each
assorted yogurt cups	50-140 Cal each
trail mix®	280 Cal each
granola bars®	100-200 Cal each

## **COUNTRY FAIR** \$11.89

apple wedges ● 💞 🚳	60 Cal each
caramel sauce®	120 Cal/1 oz. serving
cinnamon sugar donuts®	240 Cal each
maple walnut blondies®	300 Cal each
sliced cheese served with baguettes	710 Cal/4.75 oz. serving

## **SUPERCHARGED** \$9.79

chocolate orange power poppers •	110 Cal each
fruit skewers with yogurt honey dip	90 Cal each
carrots + celery sticks with ranch dip ♥ ●	220 Cal/4.5 oz. serving
cinnamon-honey granola®	340 Cal/3 oz. serving

## BREADS AND SPREADS \$5.89 per person

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

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS, PLEASE CONTACT THE OFFICE TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

sips & sweets

## **BEVERAGES**

Includes appropriate accompaniments

morado appropriato accompanimento	
bottled water \$1.89 each	0 Cal each
assorted sodas (can) \$1.89 each	0-150 Cal each
regular coffee, decaf and hot water with assorted tea bags \$18.49 per gallon	0 Cal/8 oz. serving
hot chocolate \$18.69 per gallon	160 Cal/8 oz. serving
iced tea \$11.29 per gallon	0 Cal/8 oz. serving
infused water \$9.99 per gallon choice of one (1) infused water: lemon infused water orange infused water apple infused water cucumber infused water grapefruit infused water	0 Cal/8 oz. serving 10 Cal/8 oz. serving 20 Cal/8 oz. serving 0 Cal/8 oz. serving 20 Cal/8 oz. serving
strawberry mint infused fresh-squeezed lemonade \$16.49 per gallon	110 Cal/8 oz. serving
peach iced tea \$16.49 per gallon	80 Cal/8 oz. serving
seasonal mocktail 😻 \$16.49 per gallon	120 Cal/5 oz. serving
fresh-squeezed lemonade 🔮 \$11.29 per gallon	120 Cal/5 oz. serving
DECCEDTO	

DESSERTS	
assorted craveworthy cookies  \$21.69 per dozen	220-240 Cal each
assorted dessert bars 🕏 \$28.19 per dozen	200-420 Cal each
custom artisan cupcakes ♥ \$30.49 per dozen	180-480 Cal each
chocolate covered strawberries \$\square\$ \$26.69 per dozen	40 Cal each
fudge brownies- vegan & made without gluten ♥ \$39.89	130 Cal/1 oz. serving

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.

<sup>\*</sup>All packages include necessary accompaniments and condiments



# your Table is waiting



## 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 + 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 + everything in between. - additional fees may apply

## **CONTACT US TODAY**

740.587.6686

catering@denison.edu denisonuniversitycatering.catertrax.co

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

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 quests 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.

