

Bulldog Catering

# 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

**EW** EAT WELL

**V** VEGETARIAN

**PF** PLANT FORWARD



# All-Day Packages

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

## ALL DAY DELICIOUS \$46.29

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 <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	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

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW PF</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>v</b>	200 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) <b>v EW PF</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	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 <b>v</b>	250 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$38.79

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

Mini Muffins <b>v</b>	80-120 Cal each
Mini Danish <b>v</b>	100-140 Cal each
Mini Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-70 Cal each
Ripe Bananas <b>VG EW PF</b>	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

### IT'S A WRAP

Seasonal Fresh Fruit Salad <b>VG PF</b>	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 <b>PF</b>	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>v EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Crave-worthy Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG PF</b>	45-100 Cal each
Assorted Crave-worthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# All-Day Packages

## SIMPLE PLEASURES \$30.49

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

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels <b>v</b>	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
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta <b>EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips <b>vg</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each
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.

### BASIC BEGINNINGS \$10.09

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each

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

### MINI CONTINENTAL \$11.89

Mini Muffins <b>v</b>	80-120 Cal each
Mini Danish <b>v</b>	100-140 Cal each
Mini Bagels <b>v</b>	110-140 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$11.99

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

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam <b>v</b> <b>\$27.19 PER DOZEN</b>	360-450 Cal each
Cinnamon Rolls <b>v</b> <b>\$26.19 PER DOZEN</b>	350 Cal each
Assorted Danish <b>v</b> <b>\$27.19 PER DOZEN</b>	250-550 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> <b>\$27.19 PER DOZEN</b>	400-440 Cal each
Assorted Greek Yogurt Cups <b>v</b> <b>\$3.09</b>	90-110 Cal each
Vegan Blueberry Banana Breakfast Bread <b>vg</b> <b>\$15.99 SERVES 12</b>	260 Cal slice

# Breakfast

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$14.39

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>vg</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$14.39

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>vg</b>	120-140 Cal/3 oz. serving

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 <b>v pf</b>	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 a Everything-Spiced Biscuit 370 Cal each

Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$13.89

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving

Choice of One (1) Breakfast Meat:

Country Ham	70 Cal each
Crisp Bacon	60 Cal each

Choice of One (1) Southern-Style Breakfast Entrée:

Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 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

\*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.

### LOX AND BAGELS \$13.19 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 \$8.99 PER PERSON

Choice of Two (2) Yogurt Flavors:

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

### OATMEAL BAR \$6.19 PER PERSON

Oatmeal <b>VG</b>	140 Cal/8 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Dried Cranberries <b>VG</b>	50 Cal/0.5 oz. serving
Raisins <b>VG</b>	40 Cal/0.5 oz. serving
Brown Sugar <b>VG</b>	50 Cal/0.5 oz. serving
Cinnamon Sugar <b>VG</b>	30 Cal/0.25 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving

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

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$15.39

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 <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	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 <b>v</b>	200 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	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 **\$18.29** 320 Cal/7.25 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette **\$19.29** 220 Cal each/6.75 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita **v ew pf \$17.19** 570 Cal/15 oz. serving

### CLASSIC BOX LUNCH \$14.39

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.69

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 <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies <b>v</b>	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
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 Cal each

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

# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$20.49

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 <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies <b>V</b>	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 on Wheatberry Bread	720 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki <b>VG EW PF</b>	450 Cal each
Shiitake ""Bacon"" VLT with Vegan Shiitake ""Bacon"", Lettuce, Tomato and Vegan Mayo <b>VG PF</b>	490 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 and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing <b>V PF</b>	80 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Herbed Quinoa Salad <b>V PF</b>	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.

### MI COMIDA \$21.79

Choice of Two (2) Sides:

Sweet Plantain <b>VG</b>	70 Cal each
Seasoned Black Beans <b>PF</b>	90 Cal/4 oz. serving
Crispy Yuca Fries <b>VG</b>	150 Cal/3.5 oz. serving
Pinto Beans <b>EW PF</b>	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens <b>VG EW PF</b>	30 Cal/2 oz. serving

Choice of One (1) Base:

Chopped Salad <b>VG PF</b>	20 Cal/3 oz. serving
Yellow Rice <b>VG EW</b>	120 Cal/3.5 oz. serving
Quinoa <b>VG EW PF</b>	130 Cal/3 oz. serving

Choice of One (1) Protein:

Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken <b>EW</b>	410 Cal/7.25 oz. serving
Mojo Shrimp <b>EW</b>	120 Cal/3 oz. serving
Plant Forward Pastelon <b>V</b>	220 Cal/7.75 oz. serving

Choice of Two (2) Salsas/Sauce:

Salsa Criolla <b>VG</b>	15 Cal/1 oz. serving
Salsa Pebre <b>VG</b>	5 Cal/1 oz. serving
Mojo Dressing <b>VG</b>	110 Cal/1 oz. serving
Peruvian Green Sauce <b>V</b>	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait <b>V</b>	710 Cal each

## MEDITERRANEAN TABLE POWERED BY ALLO ALLO

### \$22.39

Choice of Two (2) Bases:

Mejadra Lentils and Rice with Crispy Onions <b>VG EW PF</b>	120 Cal/3.5 oz. serving
Mediterranean Salad Mix <b>VG PF</b>	15 Cal/2 oz. serving
Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving

Choice of Two (2) Proteins:

Baharat Spiced Beef and Chickpeas	220 Cal/3.5 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Baked Falafel <b>VG PF</b>	45-260 Cal each

Choice of Three (3) Toppings:

Carrot Almond Salad <b>VG EW PF</b>	130 Cal/2.5 oz. serving
Lemon Beet Tahini <b>VG PF</b>	220 Cal/4.25 oz. serving
Kale Tabbouleh <b>VG EW PF</b>	60 Cal/2.25 oz. serving
Cucumber Tomato Salad <b>VG EW PF</b>	40 Cal/3.75 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving

Choice of Two (2) Sauces:

Garlic White Sauce <b>V</b>	40 Cal/1 oz. serving
Lemon Tahini Dressing <b>VG</b>	100 Cal/1.5 oz. serving
Harissa Sauce <b>VG</b>	70 Cal/1 oz. serving

Choice of Two (2) Garnishes:

Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Sumac Onions <b>VG</b>	10 Cal/1 oz. serving
Dolma <b>VG</b>	45 Cal each

Add Pita

Half Grilled Pita <b>V PF</b>	290 Cal each
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Choice of One (1) Dessert:

Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

## SPRINGTIME IN CAPRI - PLANT-FORWARD BUFFET

### \$19.29

Tuscan White Bean Salad <b>VG EW PF</b>	80 Cal/3.3 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Penne with Fresh Vegetables <b>VG EW PF</b>	180 Cal/9.5 oz. serving
Penne with Chicken and Kale <b>EW PF</b>	220 Cal/7 oz. serving
Lemon Cheesecake Bars <b>V</b>	300 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.

### EASTERN DELIGHTS \$19.89

Asian Chopped Salad with Ginger Miso <b>V EW PF</b>	300 Cal/8.7 oz. serving
Sesame Noodles with Vegetables <b>EW PF</b>	250 Cal/8.75 oz. serving
Choice of Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>V PF</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
Spicy Szechuan Shrimp with Broccoli, Carrots and Onion <b>PF</b>	80 Cal/3.75 oz. serving
Szechuan Tofu <b>VG</b>	110 Cal/3.62 oz. serving
Fortune Cookies	20 Cal each

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$21.89

Old Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies <b>V</b>	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider <b>V</b>	190 Cal each
BBQ Jackfruit <b>VG PF</b>	150 Cal/3 oz. serving
Slider Buns <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 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.

### HEARTLAND BUFFET \$24.29

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>v</b>	200 Cal each
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Eggplant Parmesan <b>v PF</b>	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/4 oz. serving
Cookies & Cream Blondie <b>v</b>	270 Cal each

### SOUP AND SALAD BUFFET \$20.69

Mixed Greens <b>VG</b>	5 Cal/3 oz. serving
Sliced Red Onions <b>VG</b>	10 Cal/1 oz. serving
Tomatoes <b>VG</b>	5 Cal/1 oz. serving
Cucumbers <b>VG</b>	5 Cal/1 oz. serving
Shredded Carrots <b>VG</b>	10 Cal/1 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Roasted Chickpea <b>VG</b>	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing <b>v</b>	200 Cal/2 oz. serving
Italian Dressing <b>VG</b>	80 Cal/2 oz. serving
Croutons <b>v</b>	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>v</b>	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each

## TASTY TEX MEX \$21.79

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>VG</b>	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 <b>v</b>	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>VG</b>	250 Cal/2.75 oz. serving

## EAST ASIAN EATS \$23.39

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

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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

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Seared Vegan Caesar Wedge Salad <b>VG EW PF</b>	80 Cal/3 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette <b>EW PF</b>	100 Cal/1.5 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving

### BUFFET ENTREES

Grilled Lemon Rosemary Chicken <b>EW \$22.39</b>	130 Cal/4 oz. serving
Pretzel Crusted Chicken Breast with Honey Cream Sauce <b>\$25.69</b>	270 Cal/4.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$25.69</b>	260 Cal/4.5 oz. serving
Honey Mustard Pork Loin <b>\$22.39</b>	270 Cal/4 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce <b>EW \$22.39</b>	450 Cal/5 oz. serving
Maple Dijon Salmon <b>\$24.89</b>	270 Cal/3.25 oz. serving
Blackened Catfish <b>\$25.69</b>	180 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout <b>\$29.59</b>	290 Cal/7.65 oz. serving
Pesto Flank Steak <b>\$30.89</b>	250 Cal/3 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap <b>VG PF \$22.89</b>	330 Cal each
Vegan Shepherd's Pie <b>V EW PF \$19.19</b>	250 Cal/9.8 oz. serving
Add an Extra Buffet Entrée? <b>\$7.49</b>	80-680 Cal each

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Grilled Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Balsamic Bacon Brussels <b>PF</b>	130 Cal/2.6 oz. serving
Broccoli Rabe <b>VG EW PF</b>	60 Cal/3.8 oz. serving
Ginger Honey Glazed Carrots <b>V</b>	110 Cal/3.25 oz. serving
Smoky Sweet Potato Au Gratin <b>V</b>	140 Cal/4 oz. serving
Maple Mashed Sweet Potatoes <b>V PF</b>	120 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Toasted Orzo with Spinach and Cranberries <b>VG</b>	160 Cal/4 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Berry Panna Cotta	340 Cal each
Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Spiced Carrot Cake <b>V</b>	350 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Dragon Fruit Chia Mango Parfait <b>VG EW</b>	190 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)

Maple & Peppercorn Pork Belly Skewers <b>\$31.79</b>	50 Cal each
Smoked Candied Bacon Jam Tarts <b>\$31.79</b>	80 Cal each
Franks in a Blanket <b>\$24.19</b>	45 Cal each
Italian Meatballs <b>\$24.29</b>	90 Cal each
Mini Beef Wellington <b>\$48.49</b>	120 Cal each
Savory Butterball® Turkey Meatball with Cranberry Mustard Glaze <b>\$24.29</b>	90 Cal each
Chicken Satay <b>\$27.59</b>	20 Cal each
Pecan Chicken Tenders <b>\$27.59</b>	40 Cal each
Crab Cakes <b>\$36.89</b>	35 Cal each
Brie and Raspberry en Croute <b>V \$33.09</b>	140 Cal each
Plant-Based Chorizo Stuffed Mushrooms <b>VG PF \$36.19</b>	50 Cal each
Sweet Potato Croquettes with Harissa <b>V EW PF \$36.19</b>	20 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini <b>\$21.69</b>	130 Cal each
Hot Miso Honey Root Vegetable Skewers <b>VG EW PF \$22.49</b>	100 Cal each
Traditional Tomato Bruschetta Crostini <b>VG \$17.99</b>	50 Cal each
Strawberry Ricotta Toast Points <b>V PF \$17.99</b>	60 Cal each
Pimento Cheese & Bacon Toast Points <b>\$17.99</b>	110 Cal each
Chicken Cobb Crostini <b>\$21.69</b>	150 Cal each
Shrimp and Avocado Toast Points <b>EW \$21.69</b>	70 Cal each
Salmon Crostini <b>\$21.69</b>	120 Cal each
Chicken Walnut Salad Bites <b>EW \$21.69</b>	80 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 CHEESE TRAY \$5.79 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

#### SEASONAL FRESH FRUIT PLATTER \$3.79 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

#### ANTIPASTO PLATTER \$7.99 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

#### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

#### HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.49 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

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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 12 guests or more.

### TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$16.79

Carved Roasted Butterball® Turkey	170 Cal/3 oz. serving
Bakery-Fresh Dinner Roll <b>v</b>	160 Cal each
Sun-Dried Tomato Aioli <b>v</b>	210 Cal/1 oz. serving
Cranberry-Mandarin Relish <b>vg</b>	60 Cal/1 oz. serving
Mesquite Mayonnaise <b>v</b>	210 Cal/1 oz. serving

### TRADITIONAL CARVING - HONEY HAM \$16.79

Carved Honey Ham	120 Cal/3 oz. serving
Bakery-Fresh Dinner Roll <b>v</b>	160 Cal each
Orange Horseradish Spread <b>vg</b>	80 Cal/1 oz. serving
Sriracha Honey Mustard <b>v</b>	120 Cal/1 oz. serving
Red Onion-Apricot Relish <b>v</b>	70 Cal/1 oz. serving

### TRADITIONAL CARVING - SLOW-COOKED BEEF \$16.79

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Roll <b>v</b>	160 Cal each
Roasted Garlic Aioli <b>v</b>	190 Cal/1 oz. serving
Tarragon Horseradish <b>v</b>	180 Cal/1 oz. serving
Pesto Mayonnaise <b>v</b>	170 Cal/1 oz. serving

## BREAKS

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

### TRAIL MIX STATION \$6.89

Granola <b>v</b>	220 Cal/2 oz. serving
Goldfish® Crackers <b>v</b>	260 Cal/2 oz. serving
Pretzel Thins <b>v</b>	350 Cal/2 oz. serving
Plain M&M'S® <b>v</b>	270 Cal/2 oz. serving
Pumpkin Crunch Topping <b>v</b>	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark <b>v</b>	290 Cal/1 oz. serving
Raisins <b>vg</b>	90 Cal/1 oz. serving
Dried Cranberries <b>vg</b>	100 Cal/1 oz. serving
Almonds <b>vg</b>	170 Cal/1 oz. serving

### BREADS AND SPREADS \$5.49

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

### SUGAR AND SPICE \$8.09

Crave-worthy Sugar Cookies <b>v</b>	230 Cal each
Gummy Bears	440 Cal/4 oz. serving
Popcorn <b>vg ew pf</b>	110 Cal/1.25 oz. serving
Cajun Chips <b>v</b>	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	240 Cal/2 oz. serving

### EXECUTIVE COFFEE BREAK \$6.99

Assorted Dessert Bars <b>v</b>	200-420 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



## Beverages & Desserts

### BEVERAGES

Includes appropriate accompaniments

Bottled Water	<b>\$2.29 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$1.89 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.69 EACH</b>	100-150 Cal each
Regular Coffee	<b>\$18.99 PER GALLON</b>	0 Cal/8 oz. serving
Decaffeinated Coffee	<b>\$18.99 PER GALLON</b>	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	<b>\$15.99 PER GALLON</b>	0 Cal/8 oz. serving
Sweet Tea	<b>\$15.99 PER GALLON</b>	150 Cal/8 oz. serving
Assorted Fruit Juices	<b>\$19.49 PER GALLON</b>	100-150 Cal/8 oz. serving
Iced Water	<b>\$1.69 PER GALLON</b>	0 Cal/8 oz. serving
Infused Water	<b>\$9.99 PER GALLON</b>	
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

### DESSERTS

Assorted Blondies	<b>v \$22.89 PER DOZEN</b>	240-300 Cal each
Assorted Craveworthy Cookies	<b>v \$18.79 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies	<b>v \$22.89 PER DOZEN</b>	250 Cal each
Custom Artisan Cupcakes	<b>v \$28.99 PER DOZEN</b>	180-480 Cal each
Vegan Peach-Banana Cake (Each)	<b>vg \$22.69 SERVES 8</b>	300 Cal slice

## ORDERING INFORMATION

### Lead Time

Notice of 2 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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