

# EVENT MENU







# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





# All-Day Packages

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

## ALL DAY DELICIOUS \$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
Java City 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
Java City 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
Java City 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
Java City 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
Java City 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 Craveworthy 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 Craveworthy Cookies <b>V</b>	220-240 Cal each
Bottled Water	0 Cal each
Java City 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 ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Java City 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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	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 ▼	220-240 Cal each
Bottled Water	0 Cal each
Java City 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 24 guests or more. All appropriate condiments included.

### EUROPEAN CONTINENTAL \$15.89

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

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

Bottled Water

0 Cal each

Java City Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

### BASIC BEGINNINGS \$10.09

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

Bottled Water

0 Cal each

Java City Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

### QUICK START \$11.89

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

Bottled Water

0 Cal each

Java City Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v \$27.19 PER DOZEN**

290-450 Cal each

Assorted Muffins Served with Butter and Jam **v \$27.19 PER DOZEN**

360-450 Cal each

Assorted Scones Served with Butter and Jam **v \$27.19 PER DOZEN**

400-440 Cal each

Assorted Pastries **v \$27.19 PER DOZEN**

210-530 Cal each

Assorted Yogurt Cups **\$2.89 EACH**

40-80 Cal each

Hard-Boiled Eggs **v \$1.49 PER PERSON**

80 Cal each



# Breakfast

## HOT BREAKFAST

All prices are per person and available for 24 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>v</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
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$14.39

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble <b>v</b>	140 Cal/4 oz. serving
California Scramble	330 Cal/5.9 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.39

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>VG</b>	90 Cal each
Corn Tortilla - 6" <b>VG</b>	35 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	10 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Java City 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 24 guests or more.

### EUROPEAN BREAKFAST CHARCUTERIE DISPLAY

**\$57.99 PER 12**

Platter of Gruyere, Blue Cheese, Genoa Salami,  
Prosciutto, Orange Marmalade, Fig Cranberry  
Jam, Whole Grain Mustard, Hard-Boiled Egg,  
Red Grapes and Crostini

400 Cal/4.5 oz. serving

### SPECIALTY FRUIT MEDLEY \$4.29 PER PERSON

Choose Your Favorite:

Fresh Berries **VG EW PF**

30 Cal/2.5 oz. serving

Spicy Tropical Fruit **VG EW PF**

35 Cal/3 oz. serving

Strawberry Melon Salad **V EW**

40 Cal/3 oz. serving

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

### JUST PANCAKES \$6.89 PER PERSON

Silver Dollar Pancakes **v**

40 Cal each

Maple Syrup **VG**

100 Cal/1 oz. serving

Butter **v**

35 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 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

Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing **\$18.29** 650 Cal/14.5 oz. serving

Sesame Tofu Garden Salad: Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens served with Balsamic Vinaigrette **v \$17.19** 330 Cal/13 oz. serving

### CLASSIC BOX LUNCH \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	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)

Honey Mustard Ham Ciabatta	420 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
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta <b>v</b>	460 Cal each

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



# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$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
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens <b>EW PF</b>	470 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 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
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
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 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
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning <b>VG EW PF</b>	150 Cal/3.5 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette <b>VG EW PF</b>	80 Cal/3.25 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### GREAT LAKES GRILL \$19.09

Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Buttered Corn on the Cob <b>V PF</b>	130 Cal each
Fresh Potato Chips <b>V</b>	210 Cal/2 oz. serving
Grilled Bratwurst Hot Dog	430 Cal each
Beyond® Bratwurst <b>VG</b>	250 Cal each
Peppers and Onions <b>VG</b>	20 Cal/2 oz. serving
Sauerkraut <b>V PF</b>	80 Cal/4 oz. serving
Giardiniera <b>V</b>	70 Cal/4 oz. serving
Yellow Mustard <b>VG</b>	20 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### SPRING FLING \$24.29

Choice of Two (2) Sides:

Asian Edamame Salad <b>V EW PF</b>	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad <b>V EW PF</b>	50 Cal/2 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté <b>VG EW PF</b>	60 Cal/4 oz. serving

Choice of Two (2) Entrees:

Grilled BBQ Pork Chops <b>EW</b>	180 Cal each
Grilled Montreal Cod <b>EW</b>	110 Cal/3 oz. serving
Crispy Five Spice Tofu <b>VG EW PF</b>	340 Cal/5 oz. serving
Eggplant Meatball <b>VG EW PF</b>	50 Cal each
Beef Tri-Tip Chimichurri	200 Cal/3 oz. serving
Grilled Peri Peri Chicken <b>EW</b>	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise <b>V</b>	150 Cal/1 oz. serving
Green Chile Relish <b>VG</b>	15 Cal/1 oz. serving
Chermoula Crema <b>V</b>	40 Cal/1 oz. serving
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving
Peri Peri Sauce <b>VG</b>	40 Cal/1 oz. serving
Chocolate Chip Cookie Brownies <b>V</b>	280 Cal each

### BBQ NATION \$21.89

Choice of One (1) Salad:

Potato Salad <b>V</b>	240 Cal/4.25 oz. serving
Sweet Potato Salad <b>V PF</b>	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Lexington Slaw <b>VG EW PF</b>	30 Cal/2.75 oz. serving

Choice of One (1) Bread:

Corn Muffin <b>V</b>	220 Cal each
Southern Biscuits <b>V</b>	190 Cal each
Texas Toast <b>VG</b>	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 <b>PF</b>	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 <b>VG PF</b>	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich <b>VG PF</b>	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches <b>V</b>	160 Cal each

Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce <b>VG</b>	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce <b>V</b>	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce <b>VG</b>	170 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each





## Buffets

### THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

#### CURRY AND SPICE \$26.89

Kachumber Salad <b>VG EW PF</b>	40 Cal/3.9 oz. serving
Potato Samosa <b>VG</b>	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	190 Cal/4.5 oz. serving

#### 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 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### 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

### 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 Chickpeas <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

### PASTA TRIO BUFFET \$22.39

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli <b>EW</b>	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Assorted Dessert Bars <b>v</b>	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 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.



# 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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta <b>v</b>	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto <b>EW</b>	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$25.69</b>	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$25.69</b>	310 Cal/5 oz. serving
Chicken Mushroom Marsala <b>EW \$22.39</b>	240 Cal/6.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$25.69</b>	260 Cal/4.5 oz. serving
Cranberry-Glazed Pork Roast <b>\$22.39</b>	220 Cal/3 oz. serving
Maple Dijon Salmon <b>\$24.89</b>	270 Cal/3.25 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>v EW PF \$19.19</b>	410 Cal/15.75 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>v PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>v EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Maple Glazed Carrots <b>v EW PF</b>	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce <b>v</b>	360 Cal/6.75 oz. serving
Mini Assorted Cheesecakes <b>v</b>	80 Cal each
Spiced Carrot Cake <b>v</b>	350 Cal slice
Chocolate Cake <b>v</b>	320 Cal slice
Assorted Craveworthy® Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 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
Beef Empanadas	<b>\$29.49</b>	150 Cal each
Italian Meatballs	<b>\$24.29</b>	90 Cal each
Chicken Satay	<b>\$27.59</b>	20 Cal each
Sweet & Spicy Boneless Chicken Wings	<b>\$26.29</b>	150 Cal each
Coconut Shrimp	<b>\$33.39</b>	50 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	<b>v \$36.19</b>	45 Cal each
Vegetable Samosas	<b>v \$36.19</b>	40 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	<b>\$29.49</b>	90 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
Cranberry Brie Crostini	<b>\$17.99</b>	170 Cal each
Salmon Crostini	<b>\$21.69</b>	120 Cal each
Crab Dip Crostini	<b>\$21.69</b>	40 Cal each
Shrimp Cocktail	<b>MARKET PRICE</b>	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 24 guests or more.

#### CLASSIC CHEESE TRAY \$68.09 SERVES 12

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

300 Cal/2.75 oz. serving

#### FRESH GARDEN CRUDITÉS \$45.19 SERVES 12

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

120 Cal/5 oz. serving

#### SEASONAL FRESH FRUIT PLATTER \$44.59 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

#### ANTIPASTO PLATTER \$81.39 SERVES 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

#### HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$54.89 SERVES 12

Housemade Spinach Dip served with Fresh Pita Chips **V**

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 24 guests or more.

### SOFT PRETZEL BAR \$6.89

Hot Pretzels <b>vg</b>	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce <b>v</b>	50 Cal/1 oz. serving
Spicy Mustard Sauce <b>vg</b>	60 Cal/1 oz. serving
Yellow Mustard Sauce <b>vg</b>	25 Cal/1 oz. serving
Nacho Cheese Sauce <b>v</b>	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce <b>vg</b>	60 Cal/1 oz. serving
Cajun Cheese Sauce <b>v</b>	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce <b>vg</b>	80 Cal/1 oz. serving
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving

### LOADED COOKIE "NACHOS" \$7.29

Cookie Crisps (6 per person) <b>v</b>	50 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving
Chocolate Syrup <b>vg</b>	80 Cal/1 oz. serving
Raspberry Sauce <b>vg</b>	100 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips <b>v</b>	70 Cal/1 oz. serving
Sliced Strawberries <b>vg</b>	20 Cal/2 oz. serving
Toasted Pecans <b>vg</b>	100 Cal/0.5 oz. serving
Toasted Coconut <b>vg</b>	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs <b>vg</b>	140 Cal/1 oz. serving
Rainbow Sprinkles <b>vg</b>	130 Cal/1 oz. serving
Whipped Topping <b>v</b>	30 Cal/1 oz. serving

### SUNDAE FUNDAY \$7.29

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream <b>v</b>	110 Cal/4 oz. serving
Chocolate Ice Cream <b>v</b>	120 Cal/4 oz. serving
Strawberry Ice Cream <b>v</b>	130 Cal/4 oz. serving
Non Dairy Sorbet <b>vg</b>	60-80 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving
Chocolate Syrup <b>vg</b>	80 Cal/1 oz. serving
Raspberry Sauce <b>vg</b>	100 Cal/1 oz. serving
Crushed Pineapple <b>vg</b>	15 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips <b>v</b>	70 Cal/1 oz. serving
Sliced Strawberries <b>vg</b>	20 Cal/2 oz. serving
Toasted Pecans <b>vg</b>	100 Cal/0.5 oz. serving
Toasted Coconut <b>vg</b>	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs <b>vg</b>	140 Cal/1 oz. serving
Plain M&M's® <b>v</b>	140 Cal/1 oz. serving
Sprinkles <b>vg</b>	130 Cal/1 oz. serving
Whipped Cream <b>v</b>	50 Cal/1 oz. serving

## BREAKS

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

### ENERGY BREAK \$4.19

Granola Bars <b>v</b>	100-250 Cal each
Fruit Filled Bar <b>v</b>	100-250 Cal each
Breakfast Bar <b>v</b>	100-250 Cal each

### SNACK ATTACK \$7.79

Assorted Individual Bags of Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	280 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

### HOT CHOCOLATE BAR \$6.19

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

Assorted Sodas (Can) <b>\$2.09 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices <b>\$2.69 EACH</b>	100-150 Cal each
Sparkling Water <b>\$2.59 EACH</b>	0 Cal each
Regular Coffee <b>\$22.49 PER GALLON</b>	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags <b>\$22.49 PER GALLON</b>	0 Cal/8 oz. serving
Hot Apple Cider <b>\$25.99 PER GALLON</b>	160 Cal/8 oz. serving
Hot Chocolate <b>\$25.99 PER GALLON</b>	160 Cal/8 oz. serving
Lemonade <b>\$17.79 PER GALLON</b>	90 Cal/8 oz. serving
Fruit Punch <b>\$23.19 PER GALLON</b>	110 Cal/8 oz. serving
Infused Water <b>\$11.49 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 Craveworthy Cookies <b>v</b> <b>\$18.79 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies <b>v</b> <b>\$22.89 PER DOZEN</b>	250 Cal each
Assorted Dessert Bars <b>v</b> <b>\$22.89 PER DOZEN</b>	200-420 Cal each
Chocolate Covered Strawberries <b>v</b> <b>\$24.49 PER DOZEN</b>	40 Cal each
Mini Cheesecakes <b>v</b> <b>\$29.79 PER DOZEN</b>	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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