



INSPIRED EXPERIENCES.

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

THOUGHTFUL Our people are genuine, passionate, and **HOSPITALITY** 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

Our experiences create connection and **EXPERIENCES** 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 10 quests or more.

DELICIOUS DAWN

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

AM PERK UP

Granola Bars v	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad vg	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) ${\bf V}$ EW ${\bf PF}$	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake Iced Tea Iced Water	360 Cal/slice O Cal/8 oz. serving O Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips v	250 Cal/2.25 oz. serving
Grilled Vegetable Tray vg EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
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 10 guests or more.

MORNING MINI

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

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas vg EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

11 371 1110.11	
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh	
Seasonal Vegetables and Balsamic	
Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad v	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

280 Cal/3 oz. serving
20 Cal/1 oz. serving
5 Cal/1 oz. serving
5 Cal/1 oz. serving
35 Cal/2.5 oz. serving
45-100 Cal each
220-240 Cal each
0 Cal each
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 10 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts

Assorted Bagels v

290-450 Cal each
290-450 Cal each
Orange Juice
Bottled Water

O Cal each
Gourmet Coffee, Decaf and Hot Tea

240-540 Cal each
290-450 Cal each
120 Cal/8 oz. serving
0 Cal each
0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta 500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta 420 Cal each
Turkey and Swiss Sandwich 520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF 500 Cal each
Individual Bag of Chips V 100-160 Cal each
Assorted Craveworthy Cookies V 220-240 Cal each
Bottled Water 0 Cal each

MID-DAY MUNCHIES

Gourmet Coffee, Decaf and Hot Tea

Bottled Water

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

 $^*\mbox{All packages}$ 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 10 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.09

Choice of One (1) Breakfast Pastry:

Assorted Danish V

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

O Cal each
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each
400-440 Cal each
290-450 Cal each
370 Cal each
0 Cal each

MINI CONTINENTAL \$11.89

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

QUICK START \$11.89

Choice of Three (3) Breakfast Pastries:

250-420 Cal each Assorted Danish v 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** O Cal each Gourmet Coffee, Decaf and Hot Tea O Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam v

\$27.19 PER DOZEN 360-450 Cal each

Assorted Bagels Served with Butter and Jam 🔻

\$27.19 Per Dozen 290-450 Cal each

Cinnamon Rolls **v** \$26.19 Per Dozen 350 Cal each

Assorted Danish v \$27.19 Per Dozen 250-550 Cal each

Assorted Donuts \$21.99 Per Dozen 240-540 Cal each

Seasonal Fresh Fruit Platter vg PF \$3.79 Per Person 35 Cal/2.5 oz. serving

Assorted Yogurt Cups \$2.69 Each 40-80 Cal each

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$16.49

Choice of Three (3) Breakfast Pastries:

Gourmet Coffee, Decaf and Hot Tea

Assorted Danish v 250-420 Cal each 360-450 Cal each Assorted Muffins V Assorted Scones v 400-440 Cal each Assorted Bagels v 290-450 Cal each Buttery Croissants V 370 Cal each Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Cage-Free Scrambled Eggs v 180 Cal/4 oz. serving Breakfast Potatoes V 120-140 Cal/3 oz. serving Crisp Bacon 60 Cal each 120-180 Cal each Breakfast Sausage Cheddar and Onion Frittata v 260 Cal each Pancakes v 50 Cal each Maple Syrup vg 100 Cal/1 oz. serving Assorted Fruit Juice 100-150 Cal/8 oz. serving **Bottled Water** O Cal each

O Cal/8 oz. serving

AMERICAN BREAKFAST \$14.39

Choice of One (1) Breakfast Pastry:

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

SUNRISE SANDWICH BUFFET \$14.39

Seasonal Fresh Fruit Platter vg PF 35 Cal/2.5 oz. serving Breakfast Potatoes v 120-140 Cal/3 oz. serving

Choice of Two (2) Sunrise Breakfast Sandwiches:

270 Cal each Egg and Cheese English Muffin 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 VPF 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 O Cal each **Bottled Water** 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 10 guests or more.

MEDITERRANEAN BRUNCH DISPLAY \$45.29 PER 12

Display of Pita, Hummus, Hard-Boiled Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil, Date-Pecan Dip and Lemon PF

350 Cal/5.3 oz. serving

YOGURT PARFAITS \$5.79 PER PERSON

Choose Your Favorite:

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

OATMEAL BAR \$6.19 PER PERSON

Oatmeal vg 140 Cal/8 oz. serving 50 Cal/0.5 oz. serving Honey V Maple Syrup vo 100 Cal/1 oz. serving Dried Cranberries vg 50 Cal/0.5 oz. serving Raisins vg 40 Cal/0.5 oz. serving Brown Sugar vg 50 Cal/0.5 oz. serving Cinnamon Sugar vg 30 Cal/0.25 oz. serving Walnuts vg 90 Cal/0.5 oz. serving

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 10 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 v 100-160 Cal each 110-230 Cal each Assorted Baked Breads and Rolls v

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad,

80-230 Cal/2-4.5 oz. serving Chicken Salad, or Hummus with Vegetables) Cheese Tray (Cheddar and Swiss) v 110 Cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles,

Pepperoncini) vg 10 Cal/1 oz. serving Assorted Craveworthy Cookies v 220-240 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 0 Cal/8 oz. serving Iced Water O Cal/8 oz. serving

PREMIUM BOX LUNCHES

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

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

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served

with an Italian Vinaigrette \$18.29 440 Cal/12.25 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

CLASSIC BOX LUNCH \$15.49

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

Choice of One (1) Classic Sandwich (See Below) 150-770 Cal each Individual Bag of Chips v 100-160 Cal each 220-240 Cal each Assorted Craveworthy Cookies v **Bottled Water** O 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 vg 5 Cal/1 oz. serving Individual Bags of Chips v 100-160 Cal each Choice of Three (3) Classic Sandwiches 150-770 Cal each Assorted Craveworthy Cookies v 220-240 Cal each Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea O 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

Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each

Turkey, Bacon and Cheddar Baguette with a Mesquite

Mayonnaise 800 Cal each

Italian Sub with Fresh Lettuce, Tomato, Onion and

Herbal Honey Dijon Sauce 610 Cal each

Greek Salad Wrap with Crumbled Feta, Black Olives,

Fresh Cucumbers, Plum Tomatoes and Red Onion v 430 Cal each

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

Choice of Two (2) Side Salads (pg 10)

Dill Pickle Slices vg

Individual Bags of Chips **v**

All prices are per person and available for 10 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

30-240 Cal each

5 Cal/1 oz. serving

100-160 Cal each

Choice of Three (3) Executive	
Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	O Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Cashew Chicken Salad Ciabatta with Fresh Romaine and Red Grapes EW	520 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 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 vg PF	490 Cal each

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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 V EW PF	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 V	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Fresh Fruit Salad vg PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v	80 Cal/3 oz. <mark>ser</mark> ving
Ranch Pasta Salad v	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 vg EW PF	150 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	110 Cal/4 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint Tossed in a Rice Wine Vinegar and Ginger Root Dressing VEW PF	Cal/4 oz. serving 110 Cal/4 oz. serving

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TROPICAL BBQ \$23.69

Choice of Two (2) Entrees:	
Tropical Sweet 'n' Sour Glazed Pork Chop EW	220 Cal/5 oz. serving
Baked Jerk Cod	110 Cal/3 oz. serving
Pulled Pork with Mango BBQ Sauce	210 Cal/3.5 oz. serving
Huli Huli Chicken	140 Cal/4 oz. serving
Gochujang Flank Steak	220 Cal/3 oz. serving
Asian Seared Chicken	150 Cal/3 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice	
and Black-Eyed Peas vg EW PF	120 Cal each
Choice of One (1) Sauce Option:	
Tropical Sweet 'n' Sour Sauce vg	120 Cal/1 oz. serving
Spiced Mango BBQ Sauce vg	45 Cal/1 oz. serving
Choice of Two (2) Salad Options:	· Village V.
Hawaiian Mac Salad	600 Cal/4.7 oz. serving
Lomi Lomi Style Shrimp Salad EW PF	50 Cal/3.75 oz. serving
Tangy Cucumber Salad vg EW PF	20 Cal/3 oz. serving
Roasted Sweet Potato Salad with Green Chiles,	
Scallions, Celery, Red Peppers and Fresh Cilantro	
tossed in Spicy Caribbean Jerk Seasoning ve Ew	120 Cal/4 oz. serving
Caribbean-Style 3 Bean Salad vg EW PF	100 Cal/3.9 oz. serving
Creamy Pineapple Slaw V EW PF	100 Cal/2.5 oz. serving
Choice of Two (2) Hot Side Options:	
Macaroni and Cheese	210 Cal/4.25 oz. serving
Jamaican-Style Steamed Cabbage vg EW PF	60 Cal/3 oz. serving
Grilled Citrus Vegetables VG EW PF	70 Cal/3 oz. serving
Pineapple Rice vg	120 Cal/3 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/4.25 oz. serving
Honey Poppy Seed Roll v Assorted Dessert Bars v	30 Cal each 200-420 Cal each
Assorted Dessett Dats V	200-420 Cal each

SPRING FLING \$24.29

Chocolate Chip Cookie Brownies v

Choice of Two (2) Sides:

Asian Edamame Salad V EW PF	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad V EW PF	50 Cal/2 oz. serving
Arugula Salad with Cauliflower and Beets Ew	PF 120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes vg	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté VG EW PF	60 Cal/4 oz. serving
Choice of Two (2 <mark>) Entrees:</mark>	
Grilled BBQ Pork Chops EW	180 Cal each
Grilled Montreal Cod EW	110 Cal/3 oz. serving
Crispy Five Spice Tofu vg EW PF	340 Cal/5 oz. serving
Eggplant Meatball VG EW PF	50 Cal each
Beef Tri-Tip Chimichurri	200 Cal/3 oz. serving
Grilled Peri Peri Chicken EW	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimichurri Mayonnaise v	150 Cal/1 oz. serving
Green Chile Relish vg	15 Cal/1 oz. serving
Chermoula Crema v	40 Cal/1 oz. serving
Harissa Aioli v	160 Cal/1 oz. serving
Peri Peri Sauce v g	40 Cal/1 oz. serving

280 Cal each

GLOBAL STREET TACOS \$21.79

ortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo vg	5 Cal/1 oz. serving
Salsa Roja v G	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Cumin Black Beans vg EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	3
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice vo	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca	
and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa	
and Spicy Slaw	160 Cal each
Green Chili Chicken Taco	210 Cal each
Black Bean and Kale Taco vg EW PF	180 Cal each
Mango Chicken Taco EW	270 Cal each
Roasted Vegetable Taco vg EW PF	200 Cal each
Cinnamon Sugar Cookies v	240 Cal each



THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BASIC ITALIAN BUFFET \$19.29

Classic Caesar Salad 170 Cal/2.7 oz. serving 110 Cal each Garlic Breadsticks v Homestyle Beef Lasagna with Parmesan Cheese 330 Cal/7.25 oz. serving Choice of One (1) Vegetarian Lasagna:

Cauliflower Lasagna v 410 Cal/8.4 oz. serving Vegetable Alfredo Lasagna v 460 Cal/11 oz. serving Chocolate Dipped Biscotti v 210 Cal each

ASIAN ACCENTS \$26.89

Peanut Lime Ramen Noodles vg 240 Cal/3 oz. serving Vegetable Egg Rolls v Choice of Two (2) Dipping Sauces:

Sweet Soy Sauce v 50 Cal/1.25 oz. serving Sweet and Sour Sauce vg Chili Garlic Sauce vo

Choice of One (1) Rice: White Rice vo

> Vegetable Fried Rice **V PF** Steamed Brown Rice vg Ew

General Tso's Chicken General Tso's Tofu vg EW

Teriyaki Salmon with Lemon Green Beans EW Fortune Cookies

180 Cal each

35 Cal/1 oz. serving 110 Cal/1 oz. serving

130 Cal/3 oz. serving 130 Cal/3.25 oz. serving 110 Cal/2.75 oz. serving 370 Cal/8 oz. serving

120 Cal/3.6 oz. serving 130 Cal/3 oz. serving 20 Cal each

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SOUP AND SALAD BUFFET \$20.69

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

ALL-AMERICAN PICNIC \$19.09

240 Cal/4.25 oz. serving
150 Cal/3 oz. serving
190 Cal/1.25 oz. serving
320 Cal each
170 Cal each
300 Cal each
110 Cal/1 oz. serving
220-240 Cal each
250 Cal each
160 Cal/3 oz. serving

TASTY TEX MEX \$21.79

Tortilla Chips vG	280 Cal/3 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions vg	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas,	
Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas,	
Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and	
Vegan Cheese v	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo v	10 Cal/1 oz. serving
Salsa Verde v g	5 Cal/1 oz. serving
Salsa Roja v g	20 Cal/1 oz. serving
Cinnamon Crisps vg	250 Cal/2.75 oz. serving

NOODLE BAR BASICS \$19.19

Mesclun Salad with Fresh Orange, Kalamata Olives	
and Red Onion with a Balsamic Vinaigrette vg PF Garlic Breadsticks v	60 Cal/2.25 oz. serving 110 Cal each
Choice of One (1) Pasta:	no careacii
Cavatappi Pasta v g	170 Cal/4 oz. serving
Fettuccine Noodles v g	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli vg pf	10 Cal/1 oz. serving
Onions vg	10 Cal/1 oz. serving
Tomatoes v g	10 Cal/1 oz. serving
Zucchini v g	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu vg	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg PF	100 Cal/4 oz. serving
Pesto Primavera Sauce v	120 Cal/4 oz. serving
Alfredo Sauce v	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

*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.

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.

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Traditional Garden Salad with Balsamic Vinaigrette and Ranch v ew pf	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta v	110 Cal/3.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables v	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad vg PF	35 Cal/2.25 oz. serving

BUFFET ENTREES	
Grilled Lemon Rosemary Chicken EW \$22.39	130 Cal/4 oz. serving
Apricot Habanero Glazed Chicken with Smoked Paprika Potatoes and a Lemon Arugula Salad EW \$25.69	370 Cal/7.75 oz. serving
Slow-Roasted Butterball* Turkey Breast Rubbed with Sage and Thyme \$22.39	170 Cal/3 oz. serving
Honey and Brown Sugar Ham \$19.19	200 Cal/3.5 oz. serving
Maple Glazed Pork Chops with Apple Chutney EW \$25.69	290 Cal/5.6 oz. serving
Grilled Teriyaki Salmon \$24.89	140 Cal/3 oz. serving
Greek Style Cod with Orzo Salad Ew \$25.69	440 Cal/5 oz.serving
Mahi Mahi with Pineapple Salsa \$26.09	190 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout \$30.89	290 Cal/7.65 oz. serving
BBQ Beef Brisket \$25.69	350 Cal/5 oz. serving
Pesto Flank Steak \$30.89	250 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard.	

200 Cal/3 oz. serving

BUFFET SIDES

Pan Roasted Vegetables VPF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/3.8 oz. serving
Fresh Asparagus VG EW PF	20 Cal/3 oz. serving
Garlic Roasted Broccoli vg EW PF	40 Cal/1.75 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes ${f v}$	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes V PF	120 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes ${f v}$	120 Cal/3.75 oz. serving
Roasted Red Potatoes vg	100 Cal/2.75 oz. serving
Savory Herbed Rice vg	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie vg	410 Cal slice
New York-Style Cheesecake	360 Cal slice
Red Velvet Thimble Cake v	90 Cal each
Spiced Carrot Cake v	350 Cal slice
Chocolate Cake v	320 Cal slice
Bakery-Fresh Brownies v	250 Cal each

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Thyme and Cider Vinegar \$30.89

RECEPTIONS

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops \$36.89	40 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$56.19	50 Cal each
Mini Beef Wellington \$48.49	120 Cal each
Chicken Satay \$27.59	20 Cal each
Boneless Buffalo Wings \$26.29	110 Cal each
Coconut Shrimp \$33.39	50 Cal each
Crab Cakes \$36.89	35 Cal each
Balsamic Fig & Goat Cheese Flatbread \$29.49	80 Cal each
Brie, Pear & Almond Beggar's Purses v \$33.09	70 Cal each
Baked Mac n' Cheese Melts v \$25.09	80 Cal each
Assorted Mini Quiche \$23.59	100 Cal each
Vegetable Spring Rolls v \$48.79	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels \$29.49	90 Cal each
Mediterranean Antipasto Skewers \$34.29	60 Cal each
Veggie Hummus Cups vg EW PF \$29.49	170 Cal each
Traditional Tomato Bruschetta Crostini ve \$17.99	50 Cal each
Cranberry Brie Crostini \$17.99	170 Cal each
Crab Dip Crostini \$21.69	40 Cal each
Shrimp Cocktail Market Price	50 Cal each
Chicken Walnut Salad Bites Ew \$21.69	80 Cal each
Candied Bacon Topped Deviled Eggs \$20.49	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 20 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 **Y**

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.39 PER PERSON

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 \$3.79 PER PERSON

Seasonal Fresh Fruit VG PF

35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$8.39 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese270 Cal eachRoast Beef & Brie260 Cal eachTurkey & Swiss320 Cal eachFresh Mozzarella, Tomato and Basil240 Cal each

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

Housemade Spinach Dip served with Fresh Pita Chips ${\bf v}$

230 Cal/2.25 oz. serving

HUMMUS SERVED WITH PITA CHIPS & FRESH VEGETABLES \$5.49 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables **V EW PF**

230 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

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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 20 guests or more.

HAPPY HOUR \$18.59

Spinach Dip (Warm or Chilled) served	
with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served	
with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars V	200-420 Cal each

AMERICAN TEA \$10.99

Fresh Mozzarella, Tomato and Basil Tea Sandwiches	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Assorted Scones with Jam & Honey Cream Cheese ${\bf v}$	380 Cal/3 oz. serving
Assorted Petit Fours v	60-100 Cal each
Shortbread Cookies	140 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

TRADITIONAL CARVING - HONEY HAM \$16.79

120 Cal/3 oz. serving
160 Cal each
80 Cal/1 oz. serving
120 Cal/1 oz. serving
70 Cal/1 oz. serving

TRADITIONAL CARVING - ROASTED BUTTERBALL® **TURKEY \$15.49**

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

CHEF'S PASTA \$16.99

Choice of Two (2) Pastas:	00 Cal/2 a= aamina
Cavatappi Pasta v g	90 Cal/2 oz. serving
Penne Pasta v	90 Cal/2.5 oz. serving
Fettuccine Pasta vg	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Alfredo Sauce v	250 Cal/4 oz. serving
Primavera Pesto Sauce v	120 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms vg EW PF	90 Cal/3 oz. serving
Broccoli vg pf	10 Cal/1 oz. serving
Spinach vg	15 Cal/2 oz. serving
Onions v G	5 Cal/0.5 oz. serving
Tomatoes v g	5 Cal/1 oz. serving
Zucchini v	5 Cal/1 oz. serving
Peas vg	5 Cal/0.25 oz. serving
Green Peppers vg	10 Cal/1 oz. serving

BREAKS

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

ENERGY BREAK \$4.19

Granola Bars v	100-250 Cal each
Fruit Filled Bar v	100-250 Cal each
Breakfast Bar v	100-250 Cal each

SNACK ATTACK \$7.79

Assorted Individual Bags of Chips v	10 <mark>0-160</mark> Cal <mark>eac</mark> h
Roasted Peanuts v	180 <mark>Cal/1 oz. serving</mark>
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

BREADS AND SPREADS \$5.49

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

SUGAR AND SPICE \$8.09

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

BEVERAGES & DESSERTS



BEVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags

\$2.29 PER PERSON

Bottled Water \$2.69 Each

Assorted Sodas (Can) \$2.09 Each

Assorted Individual Fruit Juices \$2.69 Each

Regular Coffee \$22.99 Per Gallon

Decaffeinated Coffee \$22.99 Per Gallon

Iced Tea \$17.99 PER GALLON

Sweet Tea \$17.99 PER GALLON

Lemonade \$17.99 PER GALLON

Iced Water \$1.69 PER GALLON

O Cal/8 oz. serving

O Cal each

0-150 Cal each

100-150 Cal each

0 Cal/8 oz. serving

O Cal/8 oz. serving

O Cal/8 oz. serving

150 Cal/8 oz. serving

90 Cal/8 oz. serving

0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies v \$18.79 PER DOZEN

Custom Artisan Cupcakes v \$28.99 PER DOZEN

Chocolate Covered Strawberries v

\$24.49 PER DOZEN

Multi-Layer Chocolate Cake (Each) v

\$19.99 SERVES 8

New York Cheesecake (Each)

\$31.89 SERVES 8

Assorted Dessert bars

\$22.89 PER DOZEN

Bakery-Fresh Brownies v

\$22.89 PER DOZEN

220-240 Cal each

180-480 Cal each

40 Cal each

320 Cal slice

360 Cal slice

200-420 Cal each

250 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

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

