

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.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 24 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$12.59

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$11.29

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$10.29

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 VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$25.99 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$25.49 PER DOZEN	360-450 Cal each
Cinnamon Rolls v \$25.99 PER DOZEN	350 Cal each
Seasonal Fresh Fruit Platter VG PF \$5.29 PER PERSON	35 Cal/2.5 oz. serving
Assorted Breakfast Breads v \$16.29 SERVES 12	200-280 Cal slice
Assorted Miniature Pastries \$17.99 SERVES 12	80-120 Cal each

Breakfast

HOT BREAKFAST

All prices are per person and available for 24 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$14.79

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$14.99

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Breakfast Potatoes vg	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 v pf	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BLUE HEN BREAKFAST \$14.59

Choice of Two (2) Sandwiches/Wraps:	
Stuffed Biscuit with Egg, Cheddar Cheese and Spring Onion v	420 Cal each
Stuffed Biscuit with Egg, Tennessee Sausage and Cheddar Cheese	400 Cal each
Stuffed Biscuit with Egg, Applewood Bacon and Cheddar Cheese	390 Cal each
Breakfast Burrito with Sausage, Egg and American Cheese, Flour Tortilla	320 Cal each
Breakfast Burrito with American Cheese, Peppers and Onions, Whole Wheat Flour Tortilla v	260 Cal each
Seasonal Fresh Fruit Platter vg	30-40 Cal/2.5 oz. serving
Individual Yogurt Cup v	50-150 Cal each
Bottled Juice	110-170 Cal each
Coffee, Decaffeinated Coffee, Hot Tea	0 Cal/8 oz. serving

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

BREAKFAST ENHANCEMENTS

All prices are per person and available for 24 guests or more.

LOX AND BAGELS \$14.79 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 v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple vg pf	30 Cal/2 oz. serving
Fresh Strawberries vg pf	20 Cal/2 oz. serving
Walnuts vg	90 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

BISCUITS AND SAUSAGE GRAVY \$4.29 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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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 \$15.99

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

Choice of Two (2) Side Salads (pg 7)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

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

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

Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$21.99	640 Cal/10.5 oz. serving
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Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing \$19.29	650 Cal/14.5 oz. serving
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Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF \$18.29	570 Cal/15 oz. serving
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CLASSIC BOX LUNCH \$15.29

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

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.79

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Chicken Caesar Wrap	630 Cal each
Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing v	450 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 \$19.99

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 7)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Roast Beef and Fontina Sub	660 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 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
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 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 V EW PF	45 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 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
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	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.

ASIAN ACCENTS \$23.79

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/ 1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

HARVEST BOUNTY \$24.79

Traditional Mixed Green Salad with Balsamic and Ranch V EW PF	50 Cal 3.5 oz. serving
Southern Biscuits with Butter V	230 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo V	470 Cal/11 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

TASTY TEX MEX \$20.99

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

Buffets

THEMED BUFFETS

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

SOUP AND SALAD BUFFET \$21.79

Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	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 Chickpeas 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

BLUE HEN BUFFET \$23.99

Traditional Garden Salad, Sauteed Chicken in Lemon Butter Sauce, Sweet Chili Salmon, Roasted Red Bliss Potatoes, Pan Roasted Seasonal Vegetables, Fresh Fruit Salad and Assorted Dessert Bars

Traditional Garden Salad VG	40 Cal/3.5 oz. serving
Roasted Red Bliss Potatoes VG	120 Cal/2 oz. serving
Pan Roasted Seasonal Vegetables VG	60 Cal/2 oz. serving
Sauteed Chicken in Lemon Butter Sauce	160-170 Cal/3 oz. serving
Sweet Chili Salmon	100 Cal/3 oz. serving
Fresh Fruit Salad VG	40 Cal/2.5 oz. serving
Assorted Dessert Bars V	300-370 Cal each

PASTA TRIO BUFFET \$23.79

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

ALL-AMERICAN PICNIC \$18.59

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

BBQ NATION \$21.29

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

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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 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
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 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

Asiago Chicken in a Roasted Red Pepper Sauce \$24.99	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$25.29	130 Cal/4 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$23.79	210 Cal/3.75 oz. serving
Grilled Teriyaki Salmon \$27.79	140 Cal/3 oz. serving
Mahi Mahi with Pineapple Salsa \$29.29	190 Cal/5 oz. serving
Asian Marinated Steak \$27.29	190 Cal/3 oz. serving
Roast Beef with Demi-Glace \$27.29	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo \$20.29	470 Cal/11 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Ginger Honey Glazed Carrots V	110 Cal/3.25 oz. serving
Buttermilk Mashed Potatoes 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
Penne with Marinara Sauce VG	290 Cal/3 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 V	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Dulce De Leche Brownie V	230 Cal each
Chocolate Cake V	320 Cal slice
Glazed Strawberry Bars VG	380 Cal each

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Receptions

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$38.99	40 Cal each
Beef Empanadas	\$31.29	150 Cal each
Chicken Satay	\$28.99	20 Cal each
Sesame Chicken	\$28.99	40 Cal each
Coconut Shrimp	\$35.99	50 Cal each
Crab Cakes	\$38.99	35 Cal each
Baked Mac n' Cheese Melts	v \$26.99	80 Cal each
Spanakopita	v \$26.99	60 Cal each
Vegetable Samosas	v \$33.99	40 Cal each
Vegetable Spring Rolls	v \$31.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$31.29	90 Cal each
Mediterranean Antipasto Skewers	\$36.29	60 Cal each
Veggie Hummus Cups	VG EW PF \$31.29	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$18.99	50 Cal each
Crab Dip Crostini	\$23.99	40 Cal each
Tuna Poke Crisps	EW \$23.99	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 24 guests or more.

CLASSIC CHEESE TRAY \$5.99 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.99 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

GRILLED VEGETABLES \$4.99 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.79 PER PERSON

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

230 Cal/2.25 oz. serving

MARYLAND CRAB DIP \$5.79 PER PERSON

Maryland Crab Dip
Tortilla Chips **VG**

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

WORLD OF DUMPLINGS \$14.79

Choice of Four (4) International Dumplings:	
Beef Empanada with Sour Cream & Salsa	150 Cal each
Mini Chicken Empanadas with Sour Cream & Salsa	70 Cal each
Mini Vegetable Empanadas with Sour Cream & Salsa v	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream v	
	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce v	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce v	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney vg	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

SOFT PRETZEL BAR \$7.29

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

LOADED TOTCHOS \$16.79

Tater Tots vg	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	290 Cal/2 oz. serving
Chicken Tinga	110 Cal/2 oz. serving
Plant Based Chorizo Crumbles vg	120 Cal/2 oz. serving
Queso Dip	160 Cal/2 oz. serving
Pico de Gallo vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Jalapeño Peppers vg	10 Cal/1 oz. serving
Scallions vg	0 Cal/0.5 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$9.29

Whole Fruit vg ew pf	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each

SNACK ATTACK \$7.19

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

BREADS AND SPREADS \$5.79

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

EXECUTIVE COFFEE BREAK \$6.99

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving
\$2.19 PER PERSON	
Bottled Water	0 Cal each
\$2.59 EACH	
Assorted Sodas (Can)	0-150 Cal each
\$2.49 EACH	
Assorted Individual Fruit Juices	100-150 Cal each
\$2.79 EACH	
Starbucks Regular Coffee	0 Cal/8 oz. serving
\$22.99 PER GALLON	
Starbucks Decaffeinated Coffee	0 Cal/8 oz. serving
\$22.99 PER GALLON	
Iced Tea	0 Cal/8 oz. serving
\$18.49 PER GALLON	
Lemonade	90 Cal/8 oz. serving
\$18.49 PER GALLON	
Iced Water	0 Cal/8 oz. serving
\$1.59 PER GALLON	
Infused Water	0 Cal/8 oz. serving
\$12.99 PER GALLON	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	10 Cal/8 oz. serving
Orange Infused Water	20 Cal/8 oz. serving
Apple Infused Water	0 Cal/8 oz. serving
Cucumber Infused Water	20 Cal/8 oz. serving
Grapefruit Infused Water	

DESSERTS

Gourmet Dessert Bars ▼	200-420 Cal each
\$3.59 PER PERSON	
Assorted Craveworthy Cookies ▼	220-240 Cal each
\$18.29 PER DOZEN	
Chocolate Chip Cookie Brownies ▼	280 Cal each
\$21.79 PER DOZEN	
Custom Artisan Cupcakes ▼	180-480 Cal each
\$28.99 PER DOZEN	
Berry Panna Cotta	340 Cal each
\$39.99 PER DOZEN	

ORDERING INFORMATION

Lead Time

Notice of 4 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.

*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.

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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