



# 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

## ALL DAY DELICIOUS \$48.19

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 \$39.89

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 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 \$31.69

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

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

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



ENJOY OUR ALL-DAY  
PACKAGES TO  
SUSTAIN YOUR GUESTS  
THROUGHOUT THE DAY.



# BREAKFAST

## BREAKFAST COLLECTIONS

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### "TART"INES AND OATS \$17.19

Choice of Two (2) Breakfast Tartines:		
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle <b>V PF</b>	90	Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese <b>V PF</b>	80	Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber <b>PF</b>	80	Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370	Cal each
Open Face Avocado Egg Croissant with Sriracha <b>V</b>	250	Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha <b>VG EW PF</b>	190	Cal each
Strawberry Banana Nutella Toast <b>V</b>	460	Cal each
Choice of Two (2) Overnight Grains:		
Overnight Bircher Muesli with Apple, Banana and Cranberries with Turmeric Infused Granola <b>V</b>	270	Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey <b>V</b>	500	Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch <b>VG EW</b>	190	Cal each
Overnight Strawberry Oatmeal <b>V PF</b>	320	Cal each
Overnight Blueberry Oatmeal <b>V EW</b>	210	Cal each
Overnight Apple Cinnamon Oatmeal <b>V PF</b>	450	Cal each
Overnight Pear & Pecan Oatmeal <b>V</b>	390	Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35	Cal/2.5 oz. serving
Bottled Water	0	Cal each
Java City Coffee, Decaf and Hot Tea	0	Cal/8 oz. serving

### MINI CONTINENTAL \$12.29

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

### NEW YORKER \$17.79

Assorted Bagels <b>V</b>	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
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

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>V \$29.99 PER DOZEN</b>	290-450	Cal each
Assorted Muffins Served with Butter and Jam <b>V \$32.99 PER DOZEN</b>	360-450	Cal each
Assorted Donuts <b>\$25.99 PER DOZEN</b>	240-540	Cal each
Assorted Scones Served with Butter and Jam <b>V \$27.99 PER DOZEN</b>	400-440	Cal each
Whole Fruit <b>VG EW PF \$1.49 EACH</b>	45-100	Cal each
Vegan Zucchini Breakfast Bread <b>VG \$17.49 SERVES 12</b>	270	Cal slice

# BREAKFAST

## HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### SUNRISE SANDWICH BUFFET \$14.89

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
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <b>V PF</b>	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### FRESH OFF THE GRIDDLE \$15.59

Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast <b>V</b>	100 Cal each
Silver Dollar Pancakes <b>V</b>	40 Cal each
Belgian Waffles <b>V</b>	90 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$16.59

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>V</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>V</b>	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
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

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# BREAKFAST

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

### YOGURT PARFAITS \$6.29 PER PERSON

Choose Your Favorite:

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

### EGGS-TRAVAGANZA \$5.89 PER PERSON

Choice of Two (2) Egg Delights. All Made with Cage-Free Eggs

Choice of Two (2) Egg Delights:

Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup ▼	310 Cal each
Egg White and Turkey Frittata	280 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata	150 Cal each
Broccoli, Cheddar and Swiss Frittata ▼	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite	100 Cal each

### REVITALIZING REFRESHERS \$7.29 PER PERSON

Choice of Two (2) Refreshments:

Golden Glow with Lemon, Honey, Ginger, Turmeric, Cider Vinegar and Water	90 Cal/8 oz. serving
Cranberry Citrus with Cranberry and OJ infused with Lemon and Honey	70 Cal/8 oz. serving
Mean and Green Juice with Carrot, Apple, Celery, Cucumber, Kale and Ginger	170 Cal/8 oz. serving
Mixed Berry Juice Apple, Strawberries, Blueberries, Lemon and Celery	190 Cal/8 oz. serving
Pineapple Kale Juice with Celery, Kale and Turmeric	170 Cal/8 oz. serving
Mango Honey Basil Sparkler	80 Cal/8 oz. serving

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

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$24.79

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
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 Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing <b>\$15.89</b>	430 Cal/6 oz. serving
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Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette <b>\$19.89</b>	440 Cal/12.25 oz. serving
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Asian Grain Bowl with Chicken: Chicken, Red Quinoa, Brown Rice, Kale, Garlic Broccoli, Edamame and Almonds served with Carrot Ginger Dressing <b>EW PF \$17.89</b>	350 Cal/7.25 oz. serving
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### CLASSIC BOX LUNCH \$16.99

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 \$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 <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)	
Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Thinly Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread	470 Cal each
Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing <b>v</b>	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 \$25.89

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
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki <b>VG EW PF</b>	450 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	90 Cal/3 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Chimichurri Potato Salad <b>VG</b>	120 Cal/3.5 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing <b>VG EW PF</b>	25 Cal/3 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
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 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 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### PACIFIC COAST COLLECTION \$19.59

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray <b>V PF</b>	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter <b>VG PF</b>	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter <b>VG EW</b>	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### FAR EAST FUSION \$25.89

Kimchi	20 Cal/2.1 oz. serving
Carrot Ginger Wedge Salad <b>VG PF</b>	240 Cal/7.4 oz. serving
Choice of Two (2) Dumplings:	
Steamed Edamame Potsticker (2 per guest) <b>V</b>	60 Cal each
Steamed Vegetable Potsticker (2 per guest) <b>V</b>	40 Cal each
Pork Potsticker (2 per guest)	45 Cal each
Choice of Two (2) Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1.25 oz. serving
Sweet & Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Gardein® Chick'n Lo Mein Bowl <b>VG PF</b>	470 Cal/10.5 oz. serving
Dan Dan Noodles	410 Cal/8.25 oz. serving
Chili Crisp <b>VG PF</b>	120 Cal/1 oz. serving
Fortune Cookie	20 Cal each

### BBQ NATION \$24.49

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

### MI COMIDA \$22.89

Choice of Two (2) Sides:

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

Choice of One (1) Base:

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

Choice of One (1) Protein:

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

Choice of Two (2) Salsas/Sauce:

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

### SPRING FLING \$24.59

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) Entrées:

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 **V**

280 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### PASTA TRIO BUFFET \$19.89

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

### REPUBLIC OF SPICE \$21.89

Kachumber Salad <b>VG EW PF</b>	40 Cal/3.9 oz. serving
Tikka Chaat Salad <b>VG EW PF</b>	70 Cal/3 oz. serving
Curry-Spiced Naan <b>VG</b>	450 Cal each
Choice of One (1) Base:	
Brown Rice <b>VG EW</b>	100 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo <b>VG PF</b>	110 Cal/3.5 oz. serving
Yellow Dal <b>VG EW PF</b>	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp Curry)	120 Cal/4.5 oz. serving
Tandoori Chicken <b>EW</b>	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion <b>VG</b>	10 Cal/0.5 oz. serving
Shredded Carrot <b>VG</b>	10 Cal/1 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney <b>VG</b>	45 Cal/1 oz. serving
Cucumber Mint Raita <b>V</b>	15 Cal/1 oz. serving
Tomato-Onion Chutney <b>VG</b>	140 Cal/2 oz. serving
Honey Lemon Rice Pudding <b>V</b>	200 Cal/4.25 oz. serving

### HEARTLAND BUFFET \$24.59

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

### BAKED POTATO BAR \$17.99

Traditional Garden Salad with Balsamic Vinaigrette	50 Cal/3.5 oz. serving
and Ranch <b>V EW PF</b>	
Baked Potatoes <b>VG</b>	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili <b>VG EW PF</b>	30 Cal/2 oz. serving
Steamed Broccoli <b>VG PF</b>	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese <b>V</b>	110 Cal/1 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving
Sour Cream <b>V</b>	60 Cal/1 oz. serving
Butter <b>V</b>	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler <b>V</b>	360 Cal/4.75 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice
Add on Cheddar Cheese Sauce <b>V</b>	40 Cal/1 oz. serving

\*All packages include necessary accompaniments and condiments.

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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

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Seared Vegan Caesar Wedge Salad <b>VG EW PF</b>	80 Cal/3 oz. serving
Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette <b>EW PF</b>	100 Cal/1.5 oz. serving
Mandarin Cranberry Salad <b>V EW</b>	130 Cal/4 oz. serving
Antipasto Salad <b>PF</b>	130 Cal/4 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables <b>V</b>	150 Cal/1.75 oz. serving

### BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce <b>\$25.19</b>	440 Cal/5.75 oz. serving
Grilled Peri-Peri Chicken <b>\$21.99</b>	140 Cal/3 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$22.99</b>	170 Cal/3 oz. serving
Honey Mustard Pork Loin <b>\$22.49</b>	270 Cal/4 oz. serving
Grilled Salmon in a Moroccan Herb Sauce <b>\$22.69</b>	130 Cal/2.75 oz. serving
Blackened Catfish <b>\$25.49</b>	180 Cal/5 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$25.99</b>	340 Cal/5 oz. serving
Beef Tri-Tip Chimichurri <b>\$24.59</b>	200 Cal/3 oz. serving
Homestyle Beef Lasagna <b>\$23.99</b>	330 Cal/5 oz. serving
Vegetable Lasagna Alfredo <b>\$25.59</b>	470 Cal/11 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF \$20.79</b>	410 Cal/15.75 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Chili-Garlic Green Beans <b>VG EW PF</b>	70 Cal/4 oz. serving
Grilled Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Herb-Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Mushroom Farro <b>V PF</b>	170 Cal/4 oz. serving
Chimichurri Roasted Carrots <b>VG EW PF</b>	170 Cal/7.25 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving
Penne with Marinara Sauce <b>VG</b>	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Broccoli Mac and Cheese	200 Cal/4.15 oz. serving

### BUFFET FINISHES

Berry Panna Cotta	340 Cal each
Red Velvet Thimble Cake <b>V</b>	90 Cal each
Salted Caramel Thimble Cake <b>V</b>	140 Cal each
Spiced Carrot Cake <b>V</b>	350 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Aquafaba Chocolate Mousse <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)

Franks in a Blanket	\$24.59	45 Cal each
Swedish Meatballs	\$18.49	100 Cal each
Chicken Empanadas	\$29.99	70 Cal each
Chili-Lime Chicken Kabobs	\$31.59	40 Cal each
Tandoori Chicken	\$24.89	35 Cal each
Sweet & Spicy Boneless Chicken Wings	\$29.79	150 Cal each
Brie and Raspberry en Croute	\$35.89	140 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$31.69	80 Cal each
Spanakopita	\$26.59	60 Cal each
Buffalo Cauliflower Wings	VG EW PF \$22.49	25 Cal/1.75 oz. serving
Potato and Onion Pakoras with Cilantro Chutney	VG EW PF \$18.89	40 Cal each
Lamb Kofta Meatballs	\$31.69	90 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$32.99	130 Cal each
Ricotta and Fig Flatbread	\$22.89	70 Cal each
Mediterranean Antipasto Skewers	\$34.89	60 Cal each
Hot Miso Honey Root Vegetable Skewers	VG EW PF \$18.89	100 Cal each
Gazpacho Shooters	VG EW PF \$23.49	30 Cal/2 oz. serving
Middle Eastern Chickpea Toast Points	VEW \$20.39	80 Cal each
Tuna Poke Crisps	EW \$24.49	80 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$32.99	100 Cal each
Candied Bacon Topped Deviled Eggs	\$22.39	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 15 guests or more.

### **CLASSIC CHEESE TRAY \$62.19 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

### **SEASONAL FRESH FRUIT PLATTER \$43.29 SERVES 12**

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

### **CHEF CURATED CHARCUTERIE BOARD MARKET PRICE SERVES 12**

Chef Curated Charcuterie Board

Calories Vary Per Assortment

### **HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$36.99 SERVES 12**

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

230 Cal/2.25 oz. serving

### **FLATBREAD CRISPS \$29.99 SERVES 12**

Flatbread Crisps served with Hummus, Harissa and Tzatziki **V PF**

430 Cal/6.15 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 15 guests or more.

### MEZZE DELIGHT \$16.89

Pita Chips <b>v</b>	160 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving
Tabbouleh Salad <b>VG EW</b>	120 Cal/3.5 oz. serving
Marinated Olives <b>VG PF</b>	150 Cal/2.75 oz. serving
Seasonal Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Baked Falafel <b>VG PF</b>	45-260 Cal each

### 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

### SLIDE INTO HOME \$12.49

Choice of Three (3) Sliders:	
Grilled Veggie Sliders <b>VG PF</b>	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider <b>VG PF</b>	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

## BREAKS

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

### BREADS AND SPREADS \$7.79

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

### FEEL LIKE A KID AGAIN \$7.79

Marshmallow Cereal Bars	210 Cal each
Goldfish® Crackers <b>v</b>	260 Cal/2 oz. serving
Milk	120 Cal/8.75 oz. serving
Chocolate Syrup <b>VG</b>	80 Cal/1 oz. serving
Strawberry Syrup <b>VG</b>	80 Cal/1 oz. serving

### COFFEE BREAK \$6.49

Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HOT CHOCOLATE BAR \$4.09

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

Hot Water with Assorted Tea Bags \$20.99 PER GALLON	0 Cal/8 oz. serving
Java City Regular Coffee \$25.19 PER GALLON	0 Cal/8 oz. serving
Java City Decaffeinated Coffee \$25.19 PER GALLON	0 Cal/8 oz. serving
Cold Brew Coffee \$32.59 PER GALLON	0 Cal/8 oz. serving
Apple Cider \$28.29 PER GALLON	160 Cal/8 oz. serving
Iced Tea \$18.89 PER GALLON	0 Cal/8 oz. serving
Lemonade \$18.89 PER GALLON	90 Cal/8 oz. serving
Assorted Sodas (Can) \$1.49 EACH	0-150 Cal each
Bottled Water \$1.49 EACH	0 Cal/8 oz. serving
Infused Water \$11.59 PER GALLON	
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
Strawberry Basil Infused Lemonade \$21.69 PER GALLON	130 Cal/8 oz. serving
Hibiscus Iced Tea \$21.69 PER GALLON	80 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies ▼ \$19.89 PER DOZEN	220-240 Cal each
Assorted Dessert Bars ▼ \$22.89 PER DOZEN	200-420 Cal each
Custom Artisan Cupcakes ▼ \$27.69 PER DOZEN	180-480 Cal each
Assorted Petit Fours ▼ \$27.69 PER DOZEN	60-100 Cal each
Berry Panna Cotta \$43.29 PER DOZEN	340 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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