

EVENT MENU



ROYAL CATERING



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 \$51.49

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 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
Coffee, Decaf & Hot Water with Tea Bags	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
Coffee, Decaf & Hot Water with Tea Bags	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) V EW 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	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 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
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

MEETING WRAP UP \$42.99

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 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
Coffee, Decaf & Hot Water with Tea Bags	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
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

IT'S A WRAP	
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 VG	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	
Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
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
Bottled Water	0 Cal each
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$33.99

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

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf & Hot Water with Tea Bags	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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
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 ▼	220-240 Cal each
Bottled Water	0 Cal each
Coffee, Decaf & Hot Water with Tea Bags	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 12 guests or more. All appropriate condiments included.

"TART"INES AND OATS \$16.99

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

BASIC BEGINNINGS \$8.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish V	250-420 Cal each
Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Assorted Bagels V	290-450 Cal each
Buttery Croissants V	370 Cal each
Bottled Water	0 Cal each
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

MINI CONTINENTAL \$12.99

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
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam V \$25.29 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam V \$22.29 PER DOZEN	360-450 Cal each
Cinnamon Rolls V \$23.99 PER DOZEN	350 Cal each
Assorted Pastries V \$24.99 PER DOZEN	210-530 Cal each
Assorted Greek Yogurt Cups V \$2.49	90-110 Cal each
Vegan Zucchini Breakfast Bread VG \$17.39 SERVES 12	270 Cal slice

BREAKFAST

HOT BREAKFAST

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

SUNRISE SANDWICH BUFFET \$13.99

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:	
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
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$12.89

Breakfast Potatoes VG	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 V	100 Cal each
Silver Dollar Pancakes V	40 Cal each
Belgian Waffles V	90 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$14.99

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

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

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

SPECIALTY FRUIT MEDLEY \$4.99 PER PERSON

Choose Your Favorite:	
Fresh Berries VG EW PF	30 Cal/2.5 oz. serving
Spicy Tropical Fruit VG EW PF	35 Cal/3 oz. serving
Strawberry Melon Salad V EW	40 Cal/3 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

JUST FRENCH TOAST \$4.29 PER PERSON

Orange Cinnamon French Toast V	100 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter V	35 Cal each

BREAKFAST BURRITOS AND TACOS \$6.29 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:	
Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo V	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar V	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto V EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) V	270 Cal each
Plant-Based Chorizo Breakfast Tacos (2 per guest) VG EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	180 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	270 Cal each

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$12.89

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
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

BOWLS TO GO

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 \$16.29	640 Cal/10.5 oz. serving
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Nashville Hot Chicken Salad: Romaine tossed with Dill Pickles, Diced Cucumbers, Grape Tomatoes, Croutons and Spicy Ranch Dressing Topped with Spicy Chicken Bites \$14.89	340 Cal/7.25 oz. serving
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Modern Cobb: Romaine, Tomato, Roasted Corn, Avocado, Vegan Chick'n, Shiitake 'Bacon' and Crispy Chickpeas served with Vegan Ranch vg \$14.09	540 Cal/14.85 oz. serving
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CLASSIC BOX LUNCH \$10.99

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 v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$15.19

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
Southwest Tuna Ciabatta	370 Cal each
Smoked Turkey Ciabatta with an Orange Horseradish Spread	430 Cal each
Jerk Smashed Chickpea Wrap vg PF	420 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 \$16.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages		
Choice of Two (2) Side Salads (pg 10)	30-240 Cal each	
Dill Pickle Slices 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 Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Old Bay® Shrimp Roll	320 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki VG EW PF	450 Cal each
Sweet Potato Smash Ciabatta with Goat Cheese, Cranberry Sauce and Arugula V EW PF	500 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
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 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. 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
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

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SPICE MARKET \$14.89

Potato Samosa VG	180 Cal each
Tomato-Onion Chutney VG	140 Cal/2 oz. serving
Cilantro Mint Chutney VG	10 Cal/1 oz. serving
Stonefire® Garlic Naan V	340 Cal each
Basmati Rice VG	130 Cal/3 oz. serving
Vegetable Balti VG	100 Cal/4 oz. serving
Chicken & Tomato Balti EW	250 Cal/9 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

TASTE OF OLD COUNTRY \$14.59

Dill Pickle Soup with Bacon	190 Cal/8 oz. serving
Buttery Potato Cheddar Pierogis with Sautéed Onions and Garlic V	100 Cal each
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Sauerkraut VG PF	20 Cal/3.5 oz. serving
Grilled Kielbasa	400 Cal/3.5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

TRATTORIA PASTA \$15.99

Classic Caesar Salad	240 Cal/5.5 oz. serving
Garlic Herb Breadstick V	170 Cal each
Italian Roasted Vegetables VG EW PF	100 Cal/3.5 oz. serving
Select One (1) Pasta:	
Pea & Mushroom Tortellini Alfredo	270 Cal/7 oz. serving
Tortellini Rose	230 Cal/6.5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each





BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

GLOBAL STREET TACOS \$17.89

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Roja VG	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:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	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

CAJUN COLLECTION \$19.39

Cajun Coleslaw VG PF	60 Cal/1.75 oz. serving
Fiesta Cornbread with Butter V	170 Cal each
Red Beans and Rice V EW PF	130 Cal/4.5 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/4.25 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya VG EW PF	200 Cal/9.65 oz. serving
Shrimp Etouffee	190 Cal/8.3 oz. serving
Creole BBQ Chicken	360 Cal/6 oz. serving
Bananas Foster Cupcakes V	180 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

PASTA TRIO BUFFET \$17.49

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

SOUP AND SALAD BUFFET \$15.29

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

BAKED POTATO BAR \$23.79

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

BASIC ITALIAN BUFFET \$17.29

Classic Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks v	110 Cal each
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

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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
Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/1.5 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto EW	110 Cal/3.25 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Add an Extra Buffet Starter? \$2.59	40-250 Cal each

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$17.99	120 Cal/3 oz. serving
Baked Peruvian Chicken marinated in Sherry Vinegar, Garlic, Cumin and Paprika \$17.99	410 Cal/7.25 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$16.99	170 Cal/3 oz. serving
Honey Mustard Pork Loin \$17.49	270 Cal/4 oz. serving
Bruschetta Tilapia EW \$18.29	180 Cal/5.5 oz. serving
Maple Dijon Salmon \$18.39	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$32.99	290 Cal/7.65 oz. serving
Pesto Flank Steak \$18.69	250 Cal/3 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas VG EW PF \$15.89	120 Cal each
Squash, Tomato and "Cheese" Casserole VG EW PF \$14.99	90 Cal/4.25 oz. serving
Vegan Shepherd's Pie V EW PF \$14.99	250 Cal/9.8 oz. serving
Add an Extra Buffet Entrée? \$5.99	80-680 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Tomato Caper Ratatouille VG EW PF	45 Cal/4.25 oz. serving
Green Bean Casserole V	100 Cal/4 oz. serving
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Mashed Sweet Potatoes V PF	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Butternut Squash Barley Pilaf VG EW PF	220 Cal/8.25 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Mini Assorted Cheesecakes V	80 Cal each
Red Velvet Thimble Cake V	90 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each
Add an Extra Buffet Finish? \$2.39	80-520 Cal each

*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.

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 Shrimp	\$38.89	35 Cal each
Franks in a Blanket	\$24.39	45 Cal each
Swedish Meatballs	\$28.49	100 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$37.49	50 Cal each
Chicken Empanadas	\$33.19	70 Cal each
Chili-Lime Chicken Kabobs	\$31.79	40 Cal each
Boneless BBQ Wings	\$31.79	160 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	V \$31.79	45 Cal each
Deep Fried Nashville Hot Cauliflower Bites	V \$24.59	50 Cal each
Plant-Based Chorizo Stuffed Mushrooms	VG PF \$27.69	50 Cal each
Sweet Potato Croquettes with Harissa	V EW PF \$25.59	20 Cal each
Lamb Kofta Meatballs	\$30.99	90 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$25.29	130 Cal each
Mediterranean Antipasto Skewers	\$25.29	60 Cal each
Hot Miso Honey Root Vegetable Skewers	VG EW PF \$24.69	100 Cal each
Traditional Tomato Bruschetta Crostini	VG \$19.99	50 Cal each
Cranberry Brie Crostini	\$19.99	170 Cal each
Chicken Cobb Crostini	\$21.99	150 Cal each
Salmon Crostini	\$25.29	120 Cal each
Tuna Poke Crisps	EW \$25.29	80 Cal each
Candied Bacon Topped Deviled Eggs	\$33.59	80 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$46.59 SERVES 12

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$37.99 SERVES 12

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$47.99 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

PICKLED VEGETABLE PLATTER WITH HERBED RANCH \$41.99 SERVES 12

Pickled Vegetable Platter with Herbed Ranch **V PF**

100 Cal/3 oz. serving

FLATBREAD CRISPS \$33.99 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 12 guests or more.

WORLD OF DUMPLINGS \$13.29

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 ▼	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream ▼	
	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce ▼	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce ▼	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney ▼	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

SOFT PRETZEL BAR \$4.49

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

LOADED TOTCHOS \$8.49

Tater Tots ▼	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 ▼	120 Cal/2 oz. serving
Queso Dip	160 Cal/2 oz. serving
Pico de Gallo ▼	5 Cal/1 oz. serving
Sour Cream ▼	60 Cal/1 oz. serving
Jalapeño Peppers ▼	10 Cal/1 oz. serving
Scallions ▼	0 Cal/0.5 oz. serving

BREAKS

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

CHOCAHOLIC \$11.99

Mini Candy Bars (4 each) ▼	45-80 Cal each
Craveworthy Chocolate Chip Cookie ▼	240 Cal each
Chocolate Dipped Pretzels ▼	90 Cal each
Chocolate Dipped Strawberries (2 each) ▼	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

SUGAR AND SPICE \$7.89

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

COFFEE BREAK \$4.99

Assorted Craveworthy Cookies ▼	220-240 Cal each
Coffee, Decaf & Hot Water with Tea Bags	0 Cal/8 oz. serving

SUGAR RUSH \$3.79

Select Four (4) Desserts to build your Dessert Board:	
Cranberry Blondie ▼	240 Cal each
Famous Mint Brownie ▼	230 Cal each
Spiced Pumpkin Blondie ▼	260 Cal each
Cookies & Cream Blondie ▼	270 Cal each
Pumpkin Spice Iced Cookie ▼	260 Cal each
Peppermint Iced Cookie ▼	260 Cal each
Sugar Berry Cookie ▼	250 Cal each
Cranberry Vanilla Iced Cookie ▼	260 Cal each
Eggnog Cookie ▼	280 Cal each
Chunky Chocolate Chip Cookies ▼	240 Cal each
Oatmeal Raisin Cookie ▼	220 Cal each
Sugar Cookies ▼	230 Cal each
Gourmet Dessert Bars ▼	200-420 Cal each



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.59 PER PERSON	0 Cal/8 oz. serving
Regular Coffee	\$2.19 PER PERSON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$2.19 PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$2.19 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$1.69 EACH	0 Cal each
Assorted Sodas (Can)	\$1.69 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.79 EACH	100-150 Cal each
Sparkling Water	\$2.59 EACH	0 Cal each
Gallon Jug Lemonade with Ice & Cups	vg \$13.99	90 Cal/8 oz. serving
Gallon Jug Iced Tea with Ice & Cups	vg \$13.99	90 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies	v \$15.79 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies	v \$17.59 PER DOZEN	250 Cal each
Assorted Dessert Bars	v \$17.99 PER DOZEN	200-420 Cal each
Custom Artisan Cupcakes	v \$21.99 PER DOZEN	180-480 Cal each
Mini Cheesecakes	v \$26.99 PER DOZEN	80 Cal each

ORDERING INFORMATION

Lead Time

Notice of 5 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

570.941.6328
catering@scranton.edu
royalcatering.catertrax.com

Prices effective until 07/01/2026
Prices may be subject to change

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