

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



ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$48.59

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

AM PERK UP	
Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) 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
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.29

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

THE ENERGIZER	
Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	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
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$31.99

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 v	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 EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

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

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$10.19

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$12.09

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.89

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

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$26.89 PER DOZEN	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$26.89 PER DOZEN	360-450 Cal each
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Cinnamon Rolls v \$27.39 PER DOZEN	350 Cal each
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Assorted Danish v \$26.89 PER DOZEN	250-550 Cal each
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Assorted Scones Served with Butter and Jam v \$26.89 PER DOZEN	400-440 Cal each
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Seasonal Fresh Fruit Platter VG PF \$3.79 PER PERSON	35 Cal/2.5 oz. serving
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BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.39

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes 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
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$14.49

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Choice of Two (2) Yogurt Parfaits:	
Blueberry Orange Yogurt Parfait v	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v	410 Cal each
Honey Ginger Pear Yogurt Parfait v	460 Cal each
Strawberry Yogurt Parfait v	360 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:	
Garden Vegetables and Egg on Wheat English Muffin	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich v ew pf	240 Cal each
Turkey Sausage and Egg White Flatbread ew pf	310 Cal each
Mexican Turkey Bacon Flatbread ew	290 Cal each
Chicken and Spinach English Muffin ew	390 Cal each
Avocado Egg Croissant: Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle v	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha vg ew pf	200 Cal each
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$12.29

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Breakfast Potatoes vg	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
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

GRITS BAR \$9.09 PER PERSON

Traditional Grits served with Bacon,
Cheddar Cheese, Scallions, Butter,
Cinnamon Sugar and Raisins

410 Cal/9.25 oz. serving

BELGIAN WAFFLES \$7.79 PER PERSON

Belgian Waffles **v**

90 Cal each

Fruit Toppings (may include Strawberry, Peach,
Blueberry, Strawberry-Peach, Apple Cinnamon) **vg**

20 Cal/1 oz. serving

Whipped Cream **v**

50 Cal/1 oz. serving

Maple Syrup **vg**

100 Cal/1 oz. serving

Butter

35 Cal each

Powdered Sugar **vg**

15 Cal/ 0.5 oz. serving

BISCUITS AND SAUSAGE GRAVY \$4.09 PER PERSON

Biscuits and Gravy

570 Cal/7 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 \$16.19

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

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

Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing **\$19.09** 430 Cal/16.5 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette **\$19.99** 220 Cal each/6.75 oz. serving

Modern Cobb: Romaine, Tomato, Roasted Corn, Avocado, Vegan Chick'n, Shiitake 'Bacon' and Crispy Chickpeas served with Vegan Ranch **vg \$19.09** 540 Cal/14.85 oz. serving

CLASSIC BOX LUNCH \$14.99

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 \$18.69

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

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

Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Chicken Caesar Wrap	630 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta ew PF	500 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 \$21.39

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 Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Roast Beef and Chimichurri Roll	540 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
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing V PF	80 Cal/3.5 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
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.

ATLANTIC COAST BBQ \$16.89

Watermelon & Feta Salad V EW	70 Cal/4.5 oz. serving
Smothered Okra EW PF	70 Cal/4 oz. serving
Pimento Mac & Cheese	360 Cal/4 oz. serving
Cola BBQ Chicken	130 Cal/3.5 oz. serving
BBQ Jackfruit VG PF	190 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$22.99

Old Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider V	190 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

PASTA TRIO BUFFET \$23.49

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





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.

TASTY TEX MEX \$22.79

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

EAST ASIAN EATS \$24.49

Vegetable Egg Rolls v	180 Cal each
Crispy Wontons v	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	35 Cal/ 1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Lo Mein Noodles vg	150 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu vg EW	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/1 oz. serving
Raspberry Coconut Bars v	360 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.

HEARTLAND BUFFET \$25.39

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

ALL-AMERICAN PICNIC \$19.69

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
Vegetarian 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

REPUBLIC OF SPICE \$24.09

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

NOODLE BAR BASICS \$19.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta VG	170 Cal/4 oz. serving
Fettuccine Noodles VG	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	120 Cal/4 oz. serving
Alfredo Sauce V	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

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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

Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving
Italian Green Salad with Penne and Prosciutto EW	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$23.49	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$26.99	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$20.09	130 Cal/4 oz. serving
Grilled Peri-Peri Chicken \$20.09	140 Cal/3 oz. serving
Pretzel Crusted Chicken Breast with Honey Cream Sauce \$23.09	270 Cal/4.75 oz. serving
Apricot Habanero Glazed Chicken with Smoked Paprika Potatoes and a Lemon Arugula Salad EW \$23.09	370 Cal/7.75 oz. serving
Boursin, Bacon & Spinach Stuffed Chicken with Portobello Risotto topped with Sundried Tomatoes \$23.09	550 Cal/12.35 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$23.49	170 Cal/3 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$20.09	680 Cal/18 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce EW \$23.49	450 Cal/5 oz. serving
Beef Tri-Tip Chimichurri \$26.49	200 Cal/3 oz. serving
Pesto Flank Steak \$32.39	250 Cal/3 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Caesar Brussels Sprouts EW PF	150 Cal/1.5 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 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
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
New York-Style Cheesecake	360 Cal slice
Spiced Carrot Cake V	350 Cal slice
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Assorted Petit Fours V	60-100 each

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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	\$38.59	40 Cal each
Beef Empanadas	\$30.99	150 Cal each
Swedish Meatballs	\$25.39	100 Cal each
Savory Butterball® Turkey Meatball with Cranberry Mustard Glaze	\$21.79	90 Cal each
Chili-Lime Chicken Kabobs	\$33.19	40 Cal each
Sesame Chicken	\$28.79	40 Cal each
Boneless BBQ Wings	\$23.59	160 Cal each
Boneless Buffalo Wings	\$23.59	110 Cal each
Coconut Shrimp	\$34.89	50 Cal each
Brie and Raspberry en Croute	\$29.59	140 Cal each
Assorted Mini Quiche	\$24.69	100 Cal each
Deep Fried Nashville Hot Cauliflower Bites	\$19.59	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$22.69	130 Cal each
Italian Pinwheels	\$26.49	90 Cal each
Mediterranean Antipasto Skewers	\$35.89	60 Cal each
Veggie Hummus Cups	\$30.99	170 Cal each
Gazpacho Shooters	\$18.59	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	\$16.19	50 Cal each
Pimento Cheese & Bacon Toast Points	\$18.79	110 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs	\$22.59	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 \$6.09 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 PER PERSON

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

120 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.69 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

BUFFALO TURKEY DIP \$49.49 SERVES 12

Buffalo Turkey Dip
Tortilla Chips ▼

250 Cal/2.6 oz. serving

280 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments.

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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.

SPANISH PAELLA \$19.59

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables 310 Cal/8 oz. serving

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$14.99

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

TRADITIONAL CARVING - SLOW-COOKED BEEF \$14.99

Slow-Cooked Beef 200 Cal/3 oz. serving
Bakery-Fresh Dinner Roll ▼ 160 Cal each
Roasted Garlic Aioli ▼ 190 Cal/1 oz. serving
Tarragon Horseradish ▼ 180 Cal/1 oz. serving
Pesto Mayonnaise ▼ 170 Cal/1 oz. serving

HART SUNRISE

BREAKS

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

CHOCAHOLIC \$9.39

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

THE HEALTHY ALTERNATIVE \$9.99

Whole Fruit ▼ **VG EW PF** 45-100 Cal each
Assorted Yogurt Cups 50-140 Cal each
Trail Mix ▼ 280 Cal each
Granola Bars ▼ 100-200 Cal each


SNACK ATTACK \$8.09

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

HOT CARAMEL CIDER BAR \$6.49

Hot Caramel Cider Bar with Assorted Toppings and Mix-Ins 160-320 Cal/8 oz. serving

HART SUNRISE



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.09 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.69 EACH	100-150 Cal each
Hot Water with Assorted Tea Bags	\$21.89 PER GALLON	0 Cal/8 oz. serving
Java City Regular Coffee	\$25.79 PER GALLON	0 Cal/8 oz. serving
Java City Decaffeinated Coffee	\$25.79 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$26.19 PER GALLON	160 Cal/8 oz. serving
Sweet Tea	\$18.59 PER GALLON	150 Cal/8 oz. serving
Lemonade	\$18.59 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$1.79 PER GALLON	0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$2.39 PER PERSON	220-240 Cal each
Bakery-fresh Brownies ▼	\$3.39 PER PERSON	250 Cal each
Gourmet Dessert Bars ▼	\$3.39 PER PERSON	200-420 Cal each
Custom Artisan Cupcakes ▼	\$24.69 PER DOZEN	180-480 Cal each
Chocolate Covered Strawberries ▼	\$25.69 PER DOZEN	40 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

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

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