

# EVENT MENU



—Sailfish—  
**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 \$54.99

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

## MEETING WRAP UP \$44.89

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

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$35.99

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
Rolling Hills 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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	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 ▼	220-240 Cal each
Bottled Water	0 Cal each
Rolling Hills 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 12 guests or more. All appropriate condiments included.

### EUROPEAN CONTINENTAL \$17.29

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini		400 Cal/4.5 oz. serving
Buttery Croissants	▼	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
Rolling Hills Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

### BASIC BEGINNINGS \$10.49

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

### MINI CONTINENTAL \$12.49

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

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	▼ \$27.09 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam	▼ \$27.09 PER DOZEN	360-450 Cal each
Cinnamon Rolls	▼ \$27.59 PER DOZEN	350 Cal each
Assorted Danish	▼ \$27.09 PER DOZEN	250-550 Cal each
Assorted Scones Served with Butter and Jam	▼ \$27.09 PER DOZEN	400-440 Cal each
Seasonal Fresh Fruit Platter	VG PF \$3.79 PER PERSON	35 Cal/2.5 oz. serving

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$18.49

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
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
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	260 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Rolling Hills Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$14.99

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

### TACOS FOR BREAKFAST \$14.99

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>VG</b>	90 Cal each
Corn Tortilla - 6" <b>VG</b>	35 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	10 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Rolling Hills 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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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 ENHANCEMENTS

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

### YOGURT PARFAIT BAR \$8.99 PER PERSON

Choice of Two (2) Yogurt Flavors:	
Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### BELGIAN WAFFLES \$7.89 PER PERSON

Belgian Waffles <b>v</b>	90 Cal each
Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) <b>VG</b>	
	20 Cal/1 oz. serving
Whipped Cream <b>v</b>	50 Cal/1 oz. serving
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Butter	35 Cal each
Powdered Sugar <b>VG</b>	15 Cal/ 0.5 oz. serving

### PANCAKE SANDWICHES \$5.99 PER PERSON

Choice of Two (2) Pancake Sandwiches:	
Bacon, Egg and Cheese Pancake Sandwich	300 Cal each
Ham, Egg and Cheese Pancake Sandwich	260 Cal each
Sausage, Egg and Cheese Pancake Sandwich	320 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 \$16.79

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
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette <b>\$19.29</b>	
	440 Cal/12.25 oz. serving
Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette <b>\$20.19</b>	
	220 Cal each/6.75 oz. serving
Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette <b>EW \$21.09</b>	
	290 Cal/11 oz. serving

### CLASSIC BOX LUNCH \$15.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips <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 \$19.09

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)	
Santa Fe Ham Ciabatta: Ham, Black Bean Spread, Roasted Corn Salad, Barbecue Chipotle	470 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 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 \$22.19

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
Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef and Chimichurri Roll	540 Cal each
Roast Beef and Fontina Sub	660 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli <b>v</b>	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>v pf</b>	670 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>v</b>	240 Cal/4 oz. serving
Chimichurri Potato Salad <b>vg</b>	120 Cal/3.5 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>v ew</b>	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw <b>vg ew pf</b>	80 Cal/3 oz. serving
Fresh Fruit Salad <b>vg pf</b>	35 Cal/2.5 oz. serving
Watermelon Dressed with Lemon and Olive Oil <b>vg ew pf</b>	100 Cal/2.6 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>vg</b>	120 Cal/3 oz. serving
Ranch Pasta Salad <b>v</b>	110 Cal/3 oz. serving

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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

## 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.

### SPRING FLING \$26.49

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) Entrees:

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

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$23.19

Old Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies <b>V</b>	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 <b>V</b>	190 Cal each
BBQ Jackfruit <b>VG PF</b>	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

### BASIC ITALIAN BUFFET \$20.29

Classic Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Homestyle Beef Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>V</b>	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna <b>V</b>	460 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>V</b>	210 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.

### TASTY TEX MEX \$23.99

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>VG</b>	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 <b>V</b>	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>VG</b>	250 Cal/2.75 oz. serving

### ASIAN ACCENTS \$28.99

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

### POWER LUNCH \$24.69

Grilled Flatbread <b>VG</b>	110 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend <b>EW</b>	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa <b>EW</b>	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad <b>EW</b>	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing <b>EW</b>	530 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette <b>EW PF</b>	310 Cal/6 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</b>	220 Cal/3.3 oz. serving
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each

### LATIN FLAVORS \$23.99

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch <b>V</b>	110 Cal/7.25 oz. serving
Grilled Flatbread <b>VG</b>	110 Cal each
Choice of One (1) Rice: Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	370 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Chili Relleno <b>V</b>	310 Cal/6 oz. serving
Sopapillas <b>VG</b>	130 Cal/1.5 oz. serving

### EAST ASIAN EATS \$24.69

Vegetable Egg Rolls <b>V</b>	180 Cal each
Crispy Wontons <b>V</b>	25 Cal each
Choice of Two (2) Dipping 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
Lo Mein Noodles <b>VG</b>	150 Cal/2.5 oz. serving
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu <b>VG EW</b>	190 Cal/3 oz. serving
Teriyaki Sauce <b>VG</b>	20 Cal/1 oz. serving
Raspberry Coconut Bars <b>V</b>	360 Cal each

### HEARTLAND BUFFET \$25.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>V</b>	200 Cal each
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

\*All packages include necessary accompaniments and condiments.

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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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Antipasto Salad <b>PF</b>	130 Cal/4 oz. serving
Italian Green Salad with Penne and Prosciutto <b>EW</b>	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce <b>V EW PF</b>	40 Cal/5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables <b>V</b>	150 Cal/1.75 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$27.19</b>	210 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$24.79</b>	130 Cal/4 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$23.69</b>	170 Cal/3 oz. serving
Honey Mustard Pork Loin <b>\$23.69</b>	270 Cal/4 oz. serving
Maple Glazed Pork Chops with Apple Chutney <b>EW \$27.19</b>	290 Cal/5.6 oz. serving
Grilled Salmon in a Moroccan Herb Sauce <b>\$27.69</b>	130 Cal/2.75 oz. serving
English Style Short Ribs <b>\$34.09</b>	690 Cal/3.5 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$27.49</b>	340 Cal/5 oz. serving
Pesto Flank Steak <b>\$33.09</b>	250 Cal/3 oz. serving
Eggplant Lasagna <b>V \$20.49</b>	240 Cal/7.25 oz. serving
Cauliflower Lasagna <b>\$20.49</b>	410 Cal/8.4 oz. serving
Vegan Shepherd's Pie <b>V EW PF \$20.49</b>	250 Cal/9.8 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Zucchini, Tomato and Squash Blend <b>VG EW PF</b>	40 Cal/3.5 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans <b>VG EW PF</b>	70 Cal/4 oz. serving
Balsamic Bacon Brussels <b>PF</b>	130 Cal/2.6 oz. serving
Portobello & Brussel Sprouts Sauté <b>VG EW PF</b>	260 Cal/6 oz. serving
Broccoli Rabe <b>VG EW PF</b>	60 Cal/3.8 oz. serving
Sweet Herbed Corn Pudding <b>V</b>	350 Cal/4 oz. serving
Mashed Sweet Potatoes <b>V PF</b>	100 Cal/4.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes <b>V</b>	160 Cal/4.3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Cauliflower Mac & Cheese with Bacon	270 Cal/4 oz. serving

### BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Red Velvet Thimble Cake <b>V</b>	90 Cal each
Cookies and Cream Thimble Cake <b>V</b>	130 Cal each
Spiced Carrot Cake <b>V</b>	350 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Dragon Fruit Chia Mango Parfait <b>VG EW</b>	190 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)

Maple & Peppercorn Pork Belly Skewers	\$33.39	50 Cal each
Beef Empanadas	\$31.19	150 Cal each
Italian Meatballs	\$25.59	90 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$62.59	50 Cal each
Mini Beef Wellington	\$49.99	120 Cal each
Chili-Lime Chicken Kabobs	\$33.49	40 Cal each
Tandoori Chicken	\$28.99	35 Cal each
Coconut Shrimp	\$35.19	50 Cal each
Truffle & Wild Mushroom Arancini	\$38.19	60 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$31.19	80 Cal each
Brie, Pear & Almond Beggar's Purses	\$34.79	70 Cal each
Plant-Based Chorizo Stuffed Mushrooms	VG PF \$38.19	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$23.59	130 Cal each
Mediterranean Antipasto Skewers	\$36.19	60 Cal each
Gazpacho Shooters	VG EW PF \$21.89	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	VG \$18.99	50 Cal each
Middle Eastern Chickpea Toast Points	VEW \$18.99	80 Cal each
Strawberry Ricotta Toast Points	V PF \$18.99	60 Cal each
Crab Dip Crostini	\$22.89	40 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs	\$22.79	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 \$6.49 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

### TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.69 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables ▼ EW PF

230 Cal/5 oz. serving

### MARYLAND CRAB DIP \$5.69 PER PERSON

Maryland Crab Dip  
Tortilla Chips ▼ G

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

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# RECEPTIONS

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

### CHEF'S PASTA \$17.09

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

### TRADITIONAL CARVING - SLOW-COOKED BEEF \$17.69

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

### GROWN UP MAC AND CHEESE \$16.39

Chipotle Macaroni and Cheese	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	210 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	60 Cal/2 oz. serving
Peas <b>VG EW PF</b>	25 Cal/1 oz. serving
Broccoli Bits <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving

## BREAKS

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

### ENERGY BREAK \$4.19

Granola Bars <b>V</b>	100-250 Cal each
Fruit Filled Bar <b>V</b>	100-250 Cal each
Breakfast Bar <b>V</b>	100-250 Cal each

### SNACK ATTACK \$8.49

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

### REV'D UP AND READY TO GO \$9.99

Chocolate Orange Power Poppers <b>VG</b>	110 Cal each
Fruit Skewers with Yogurt Honey Dip <b>V EW</b>	90 Cal each
Carrots and Celery Sticks with Ranch Dip <b>V PF</b>	220 Cal/4.5 oz. serving
Cinnamon-Honey Granola <b>V</b>	340 Cal/3 oz. serving

### EXECUTIVE COFFEE BREAK \$7.29

Assorted Dessert Bars <b>V</b>	200-420 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Rolling Hills Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	<b>\$3.29 PER PERSON</b>	0 Cal/8 oz. serving
Assorted Sodas (Can)	<b>\$2.09 EACH</b>	0-150 Cal each
Regular Coffee	<b>\$22.69 PER GALLON</b>	0 Cal/8 oz. serving
Decaffeinated Coffee	<b>\$22.69 PER GALLON</b>	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	<b>\$22.69 PER GALLON</b>	0 Cal/8 oz. serving
Cold Brew Coffee	<b>\$30.39 PER GALLON</b>	0 Cal/8 oz. serving
Iced Tea	<b>\$18.79 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$18.79 PER GALLON</b>	90 Cal/8 oz. serving
Coquito: Tropical Eggnog with 3 Milks including Coconut Milk, dusted with Cinnamon, Nutmeg, and Coconut Flakes	<b>\$21.69 PER GALLON</b>	230 Cal/8 oz. serving
Infused Water	<b>\$12.99 PER GALLON</b>	
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

## DESSERTS

Assorted Craveworthy Cookies ▼	<b>\$25.19 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies ▼	<b>\$25.99 PER DOZEN</b>	250 Cal each
Assorted Mini Parfaits ▼	<b>\$29.79 PER DOZEN</b>	180-240 Cal each
Chocolate Covered Strawberries ▼	<b>\$25.89 PER DOZEN</b>	40 Cal each
Berry Panna Cotta	<b>\$39.99 PER DOZEN</b>	340 Cal each

## ORDERING INFORMATION

### Lead Time

Notice of 4 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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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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