

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 \$42.59

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 25 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
Gourmet 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
Gourmet 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$33.79

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 25 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
Gourmet 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
Gourmet 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
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$26.59

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 25 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
Gourmet 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
Gourmet 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 25 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$8.49

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

MINI CONTINENTAL \$13.49

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

QUICK START \$10.39

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

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$24.99 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$22.39 PER DOZEN	360-450 Cal each
Buttery Croissants Served with Butter and Jam \$24.99 PER DOZEN	370 Cal each
Assorted Danish v \$22.39 PER DOZEN	250-550 Cal each
Assorted Donuts \$22.99 PER DOZEN	240-540 Cal each
Assorted Breakfast Breads v \$15.99 SERVES 12	200-280 Cal slice

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 25 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$14.19

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
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$16.79

Choice of One (1) Breakfast Pastry:

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

TACOS FOR BREAKFAST \$14.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 25 guests or more.

YOGURT PARFAITS \$4.89 PER PERSON

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

TRADITIONAL SANDWICHES \$6.49 PER PERSON

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 ▼ 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 an Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

BISCUITS AND SAUSAGE GRAVY \$3.49 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 25 guests or more.

DELI EXPRESS \$18.99

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)	
Cheese Tray (Cheddar and Swiss) v	80-230 Cal/2-4.5 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	110 Cal/1 oz. serving
Assorted Craveworthy Cookies v	10 Cal/1 oz. serving
Choice of Two (2) Beverages:	220-240 Cal each
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
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette \$20.79	
	440 Cal/12.25 oz. serving
Mediterranean Chicken & Grain Salad: Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives served with Lemon Garlic Vinaigrette EW PF \$19.29	
	340 Cal each/7 oz. serving
Thai Beef Salad: Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts served with Thai Vinaigrette \$20.79	
	580 Cal/13.8 oz. serving

CLASSIC BOX LUNCH \$16.39

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 \$20.19

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)	
Roast Beef and Cheddar Sandwich	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Chicken Caesar Wrap	630 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 25 guests or more.

THE EXECUTIVE LUNCHEON \$22.79

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)

Old Bay® Shrimp Roll	320 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 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
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki VG EW PF	450 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
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 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
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

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NEW ENGLAND HARBOR FARE \$20.49

Coleslaw v	190 Cal/4 oz. serving
Succotash Salad v EW	110 Cal/4.3 oz. serving
Old Bay® Chips vg	220 Cal/2 oz. serving
Old Bay® Shrimp Roll	320 Cal/5 oz. serving
Crabbyless Crab Cake vg PF	220 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each

SABOR CANTINA \$24.19

Tortilla Chips vg	280 Cal/3 oz. serving
Select Two (2) Salsas:	
Fire Roasted Salsa vg	10 Cal/1 oz. serving
Grilled Pineapple Salsa vg	25 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Salsa Macha vg	190 Cal/8 oz. serving
Black Bean, Jicama & Corn Salad vg EW PF	90 Cal/3.25 oz. serving
Sofrito Black Beans and Rice vg EW	160 Cal/3.5 oz. serving
Select Two (2) Empanadas:	
Mini Beef Empanada (4 per guest)	80 Cal each
Mini Chicken Empanadas (3 per guest)	70 Cal each
Mini Vegetable Empanadas (3 per guest)	70 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each

SPICE MARKET \$29.39

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





BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FRESH GINGER \$21.49

Vegetable Spring Roll v	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet & Sour Sauce vg	35 Cal/1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice vg	130 Cal/3 oz. serving
Rice Noodles vg	210 Cal/2.75 oz. serving
Napa Cabbage Greens Mix vg	10 Cal/3 oz. serving
Brown Rice vg EW	110 Cal/2.75 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardein® vg	180 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	130 Cal/2.5 oz. serving
Ginger Garlic Shrimp	120 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans vg PF	80 Cal/3 oz. serving
Stir-Fry Vegetables vg EW PF	45 Cal/2.75 oz. serving
Steamed Fresh Broccoli vg PF	20 Cal/2 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce vg	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce vg	50 Cal/1 oz. serving
Sweet Chili Vinaigrette vg	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos vg	10 Cal/1 oz. serving
Pickled Carrot & Daikon vg PF	15 Cal/1 oz. serving
Crispy Shallots vg	35 Cal/1 oz. serving
Chopped Peanuts vg	80 Cal/0.5 oz. serving
Marinated Cucumber vg	30 Cal/2 oz. serving
Coconut Mango Rice Dessert v	220 Cal each

ALL-AMERICAN PICNIC \$18.09

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

BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BASIC ITALIAN BUFFET \$21.89

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

HEARTLAND BUFFET \$27.89

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

SOUP AND SALAD BUFFET \$18.49

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

LAZY SUMMER BBQ \$21.99

Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins v	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 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
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$27.49	120 Cal/3 oz. serving
Fried Chicken with Buttermilk Hot Sauce \$19.49	440 Cal/5.75 oz. serving
Chicken Mushroom Marsala EW \$27.49	240 Cal/6.75 oz. serving
Pretzel Crusted Chicken Breast with Honey Cream Sauce \$26.49	270 Cal/4.75 oz. serving
Honey and Brown Sugar Ham \$22.49	200 Cal/3.5 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$22.49	240 Cal/5 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce EW \$22.49	450 Cal/5 oz. serving
Maple Dijon Salmon \$28.39	270 Cal/3.25 oz. serving
BBQ Beef Brisket \$25.99	350 Cal/5 oz. serving
Asian Marinated Steak \$26.99	190 Cal/3 oz. serving
Roast Beef with Demi-Glace \$27.79	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo \$22.99	470 Cal/11 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Green Bean Casserole V	100 Cal/4 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes V PF	120 Cal/4.25 oz. serving
Marinated Roasted Red Potatoes V	120 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Pimento Mac & Cheese	240 Cal/4 oz. serving
Cauliflower Mac & Cheese with Bacon	270 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add an Extra Buffet Finish? \$3.59	80-520 Cal 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)

Franks in a Blanket	\$20.99	45 Cal each
Beef Empanadas	\$26.49	150 Cal each
Swedish Meatballs	\$25.89	100 Cal each
Savory Butterball® Turkey Meatball with Cranberry Mustard Glaze	\$21.79	90 Cal each
Chicken Quesadillas	\$24.69	50 Cal each
Chili-Lime Chicken Kabobs	\$28.49	40 Cal each
Tandoori Chicken	\$24.69	35 Cal each
Boneless BBQ Wings	\$28.49	160 Cal each
Coconut Shrimp	\$29.89	50 Cal each
Assorted Mini Quiche	\$25.99	100 Cal each
Spanakopita	\$22.59	60 Cal each
Buffalo Cauliflower Wings	VG EW PF \$27.49	25 Cal/1.75 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$26.49	90 Cal each
Veggie Hummus Cups	VG EW PF \$26.49	170 Cal each
Roasted Butternut Crostini	VEW PF \$16.19	100 Cal each
Cranberry Brie Crostini	\$16.19	170 Cal each
Pimento Cheese & Bacon Toast Points	\$16.19	110 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 25 guests or more.

FRESH GARDEN CRUDITÉS \$41.19 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 \$38.29 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$52.99 SERVES 12

Antipasto Platter with Marinated Vegetables,
Italian Meats and Cheese

260 Cal/5 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$49.49 SERVES 12

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

230 Cal/2.25 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES TRAY \$49.49 SERVES 12

Traditional Hummus with Pita Chips & Fresh
Vegetables **V EW PF**

230 Cal/5 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 25 guests or more.

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$18.79

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

GROWN UP MAC AND CHEESE \$13.59

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 vg ew pf	60 Cal/2 oz. serving
Peas vg ew pf	25 Cal/1 oz. serving
Broccoli Bits vg ew pf	40 Cal/1.75 oz. serving
Scallions vg	0 Cal/0.25 oz. serving

LOADED TOTCHOS \$14.29

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

ALL VEGAN STATIONS

BREAKS

All prices are per person and available for 25 guests or more.

TRAIL MIX STATION \$6.19

Granola v	220 Cal/2 oz. serving
Goldfish® Crackers v	260 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark v	290 Cal/1 oz. serving
Raisins vg	90 Cal/1 oz. serving
Dried Cranberries vg	100 Cal/1 oz. serving
Almonds vg	170 Cal/1 oz. serving

CHOCAHOLIC \$8.09

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

SUGAR RUSH \$9.99

Select Four (4) Desserts to build your Dessert Board:

Cranberry Blondie v	240 Cal each
Famous Mint Brownie v	230 Cal each
Spiced Pumpkin Blondie v	260 Cal each
Cookies & Cream Blondie v	270 Cal each
Pumpkin Spice Iced Cookie v	260 Cal each
Peppermint Iced Cookie v	260 Cal each
Sugar Berry Cookie v	250 Cal each
Cranberry Vanilla Iced Cookie v	260 Cal each
Eggnog Cookie v	280 Cal each
Chunky Chocolate Chip Cookies v	240 Cal each
Oatmeal Raisin Cookie v	220 Cal each
Sugar Cookies v	230 Cal each
Gourmet Dessert Bars v	200-420 Cal each



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.89 EACH	0 Cal each
Assorted Sodas (Can)	\$2.19 EACH	0-150 Cal each
Regular Coffee	\$20.39 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$20.39 PER GALLON	0 Cal/8 oz. serving
Hot Water with Teavana Tea Bags	\$20.39 PER GALLON	0 Cal/8 oz. serving
Apple Cider	\$27.89 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$27.89 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$20.39 PER GALLON	0 Cal/8 oz. serving
Fruit Punch	\$19.89 PER GALLON	110 Cal/8 oz. serving
Infused Water	\$19.89 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$20.39 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$24.59 PER DOZEN	250 Cal each
Assorted Mini Parfaits ▼	\$25.29 PER DOZEN	180-240 Cal each
Custom Artisan Cupcakes ▼	\$24.69 PER DOZEN	180-480 Cal each
Chocolate Covered Strawberries ▼	\$21.99 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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costanza-richard@aramark.com

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

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