

EVENT MENU



Catering Services

CONTACT US: 407-823-2494



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 \$55.99

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 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
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	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
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	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
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	0 Cal/8 oz. serving

MEETING WRAP UP \$45.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI	
Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	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
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	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
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	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
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee	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 \$17.39

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
Iced Water		0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee		0 Cal/8 oz. serving

MINI CONTINENTAL \$14.49

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
Iced Water		0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee		0 Cal/8 oz. serving

QUICK START \$15.09

Choice of Three (3) Breakfast Pastries:		
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
Seasonal Fresh Fruit Platter	✓ VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice		100-150 Cal/8 oz. serving
Iced Water		0 Cal/8 oz. serving
Barnie's Knightro Regular Coffee		0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	✓ \$28.49 PER DOZEN	290-450 Cal each
Buttery Croissants Served with Butter and Jam	\$27.99 PER DOZEN	370 Cal each
Cinnamon Rolls	✓ \$28.99 PER DOZEN	350 Cal each
Assorted Donuts	\$22.69 PER DOZEN	240-540 Cal each
Assorted Pastries	✓ \$27.99 PER DOZEN	210-530 Cal each
Overnight Oats - Chilled \$5.39 PER PERSON		
Choice of Two (2) Overnight Oats:		
Overnight Strawberry Oatmeal	✓ PF	320 Cal each
Overnight Blueberry Oatmeal	✓ EW	210 Cal each
Overnight Apple Cinnamon Oatmeal	✓ PF	450 Cal each
Overnight Pear and Pecan Oatmeal	✓	390 Cal each

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$22.99

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 v	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
Iced Water	0 Cal/8 oz. serving
Barnie`s Knightro Regular Coffee	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$16.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Barnie`s Knightro Regular Coffee	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$12.79

Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast v	100 Cal each
Silver Dollar Pancakes v	40 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Barnie`s Knightro Regular Coffee	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.

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY \$63.09 PER 12

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

YOGURT PARFAIT BAR \$9.29 PER PERSON

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

PARADISE BOWL \$10.59

- Choice of One (1) Base:
- Acai Sorbet **VG** 130 Cal/4 oz. serving
 - Greek Yogurt **v** 60 Cal/4 oz. serving
 - Strawberry Yogurt **v** 80 Cal/4 oz. serving
 - Vanilla Yogurt **v** 80 Cal/4 oz. serving
- Choice of Two (2) Fruits:
- Watermelon Cubes **VG** 10 Cal/1 oz. serving
 - Strawberries **VG** 20 Cal/2 oz. serving
 - Pineapple **VG PF** 30 Cal/2 oz. serving
 - Blueberries **VG** 20 Cal/1 oz. serving
 - Diced Mango **VG PF** 20 Cal/1 oz. serving
 - Bananas **VG** 30 Cal/1 oz. serving
 - Toasted Coconut **VG** 150 Cal/1 oz. serving
- Choice of Two (2) Flavor Enhancements:
- Honey **v** 50 Cal/1 oz. serving
 - Chocolate Syrup **VG** 80 Cal/1 oz. serving
 - Chia Quinoa Crunch **VG** 120 Cal/1 oz. serving
 - Granola **v** 110 Cal/1 oz. serving
 - Chia Seeds **VG** 140 Cal/1 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 \$23.29

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

Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing	\$22.09
	640 Cal/10.5 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette	\$20.79
	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
	\$19.89
	540 Cal/14.85 oz. serving

CLASSIC BOX LUNCH \$16.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$21.99

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)

Ham with White Cheddar, Arugula and Cranberry Ciabatta	560 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts PF	610 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$25.99

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 Fontina Sub	660 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa	470 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
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 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.

SABOR CANTINA \$20.09

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

BBQ NATION \$24.99

Choice of One (1) Salad:	
Potato Salad V	240 Cal/4.25 oz. serving
Sweet Potato Salad V PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Lexington Slaw VG EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin V	220 Cal each
Southern Biscuits V	190 Cal each
Texas Toast VG	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	510 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches V	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce V	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

CURRY AND SPICE \$29.29

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Potato Samosa VG	180 Cal each
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding V	190 Cal/4.5 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.

BASIC ITALIAN BUFFET \$23.49

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

ASIAN ACCENTS \$29.99

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

HEARTLAND BUFFET \$29.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter 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 \$22.49

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 Chickpea 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

TASTY TEX MEX \$25.09

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

NOODLE BAR BASICS \$23.49

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

*All packages include necessary accompaniments and condiments.

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

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Seared Vegan Caesar Wedge Salad VG EW PF	80 Cal/3 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$28.29	210 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken EW \$28.29	130 Cal/4 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$29.09	260 Cal/4.5 oz. serving
Maple Dijon Salmon \$29.49	270 Cal/3.25 oz. serving
Grilled Teriyaki Salmon \$29.49	140 Cal/3 oz. serving
Kale Pesto Crusted Cod \$28.09	180 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$35.99	290 Cal/7.65 oz. serving
Pesto Flank Steak \$33.69	250 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$33.69	200 Cal/3 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap VG PF \$26.79	330 Cal each
Squash, Tomato and "Cheese" Casserole VG EW PF \$20.79	90 Cal/4.25 oz. serving
Stuffed Maple-Glazed Acorn Squash V PF \$26.49	140 Cal each

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
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Broccoli Rabe VG EW PF	60 Cal/3.8 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Assorted Mini Parfaits V	190-240 Cal each
Red Velvet Thimble Cake V	90 Cal each
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Chocolate Cake V	320 Cal slice
Assorted Dessert Bars V	200-420 Cal each

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket	\$26.29	45 Cal each
Beef Empanadas	\$36.99	150 Cal each
Swedish Meatballs	\$26.39	100 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$64.59	50 Cal each
Mini Beef Wellington	\$51.99	120 Cal each
Chicken Empanadas	\$29.99	70 Cal each
Chili-Lime Chicken Kabobs	\$34.49	40 Cal each
Boneless BBQ Wings	\$28.99	160 Cal each
Coconut Shrimp	\$37.59	50 Cal each
Baked Mac n' Cheese Melts	v \$31.99	80 Cal each
Spanakopita	v \$31.99	60 Cal each
Vegetable Spring Rolls	v \$49.59	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$30.99	130 Cal each
Italian Pinwheels	\$32.49	90 Cal each
Mediterranean Antipasto Skewers	\$37.69	60 Cal each
Veggie Hummus Cups	VG EW PF \$32.49	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$19.69	50 Cal each
Strawberry Ricotta Toast Points	V PF \$19.69	60 Cal each
Shrimp and Avocado Toast Points	EW \$23.59	70 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$23.59	100 Cal each
Shrimp Cocktail	MARKET PRICE	50 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.

ASSORTED MINI SANDWICHES \$8.59 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese	270 Cal each
Roast Beef & Brie	260 Cal each
Turkey & Swiss	320 Cal each
Fresh Mozzarella, Tomato and Basil	240 Cal each

CLASSIC CHEESE TRAY \$65.99 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini ▼ 300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$56.99 SERVES 12

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$54.99 SERVES 12

Seasonal Fresh Fruit ▼ G PF 35 Cal/2.5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE SERVES 12

Chef Curated Charcuterie Board Calories Vary Per Assortment

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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.

HAPPY HOUR \$20.59

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

SOFT PRETZEL BAR \$7.39

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

SLIDE INTO HOME \$16.29

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

BREAKS

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

TRAIL MIX STATION \$7.49

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

SNACK ATTACK \$8.89

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

BREADS AND SPREADS \$5.89

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

EXECUTIVE COFFEE BREAK \$7.99

Assorted Dessert Bars v	200-420 Cal each
Bakery-Fresh Brownies v	250 Cal each
Barnie's Knightro Regular Coffee	0 Cal/8 oz. serving

BAR SERVICE

All bars require \$150 setup fee. No bartender fee for the first hour. All bars include Cups, Beverage Napkins & Ice (Glassware available on request) Bartender fee \$35.00 per hour. Minimum purchase for all bars \$350.

OPEN BAR

We offer open bars by the hour, which includes one bartender per 100 guests.

CASH BAR

We offer cash bars for your event with one hour of bartender service.

CONSUMPTION BAR

Available upon request. Ask for Pricing.

BEER AND WINE BARS

Includes: Beverage Napkins, Cups and Ice

First Hour: **\$17.99 PER PERSON**

Second Hour: **\$16.99 PER PERSON**

Each Additional Hour: **\$13.99 PER PERSON**

Beer: Assorted Domestic and Imported Beer

Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon

Soda: Assorted Coke Products and Bottled Water

HOUSE COCKTAIL BARS

Includes: Fruit Garnish, Beverage Napkins, Cups and Ice

First Hour: **\$20.99 PER PERSON**

Second Hour: **\$18.99 PER PERSON**

Each Additional Hour: **\$16.99 PER PERSON**

Liquor: Tequila, Gin, Rum, Vodka, Whiskey, Bourbon, Scotch

Beer: Assorted Domestic and Imported Beer

Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon

Soda: Coke Classic, Diet Coke, Sprite. Coke Zero

Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda, Ginger Ale



Additional servers are available for your event at an additional charge of \$50 per server per hour

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$3.29 EACH	0 Cal each
Assorted Sodas (Can)	\$3.29 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$3.29 EACH	100-150 Cal each
Regular Coffee	\$28.49 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$28.49 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$28.49 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$24.29 PER GALLON	0 Cal/8 oz. serving
Peach Iced Tea	\$24.29 PER GALLON	80 Cal/8 oz. serving
Raspberry Iced Tea	\$24.29 PER GALLON	80 Cal/8 oz. serving
Lemonade	\$24.29 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$24.29 PER GALLON	110 Cal/8 oz. serving
Tropical Punch	\$24.29 PER GALLON	110 Cal/8 oz. serving
Strawberry Mint Infused Lemonade	\$24.29 PER GALLON	110 Cal/8 oz. serving
Iced Water	\$5.29 PER GALLON	0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies	▼ \$21.99 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies	▼ \$26.19 PER DOZEN	250 Cal each
Assorted Dessert Bars	▼ \$26.19 PER DOZEN	200-420 Cal each
Mini Cheesecakes	▼ \$31.09 PER DOZEN	80 Cal each
Berry Panna Cotta	\$41.59 PER DOZEN	340 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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