

MCLA Catering

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.

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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 \$44.99

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 20 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
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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.09

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 20 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
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
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$28.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 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
Iced Water	0 Cal/8 oz. serving
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
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
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 18 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$13.39

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

QUICK START \$13.39

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

TOAST BAR-SWEET OR SAVORY \$12.39

Choose between a Sweet or Savory CYO Toast Bar

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Make it Sweet:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	80 Cal/1 oz. serving
Strawberry Preserves VG	80 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Make it Savory:	
Grilled Baguette Slices VG	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	40 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Crumbled Goat Cheese v	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper VG	25 Cal/0.025 oz. serving
Everything Spice VG	25 Cal/0.025 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$3.29 PER PERSON	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$3.29 PER PERSON	360-450 Cal each
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Assorted Danish v \$3.29 PER PERSON	250-550 Cal each
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Assorted Scones Served with Butter and Jam v \$3.29 PER PERSON	400-440 Cal each
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Seasonal Fresh Fruit Platter VG PF \$3.39 PER PERSON	35 Cal/2.5 oz. serving
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Overnight Oats - Chilled **\$5.49 PER PERSON**

Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal v PF	320 Cal each
Overnight Blueberry Oatmeal v EW	210 Cal each
Overnight Apple Cinnamon Oatmeal v PF	450 Cal each
Overnight Pear and Pecan Oatmeal v	390 Cal each

Breakfast

HOT BREAKFAST

All prices are per person and available for 18 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$15.19

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$14.79

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

TACOS FOR BREAKFAST \$16.19

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
Iced Water	0 Cal/8 oz. serving
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

*All packages include necessary accompaniments and condiments.

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Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 18 guests or more.

YOGURT PARFAIT BAR \$9.39 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

ASSORTED CEREAL CUPS SERVED WITH MILK

\$6.09 PER PERSON

Individual Cereal Cups v	170-230 Cal each
Milk	120 Cal/8.75 oz. serving

BISCUITS AND SAUSAGE GRAVY \$3.69 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 15 guests or more.

DELI EXPRESS \$17.29

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

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette **\$19.99** 440 Cal/12.25 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

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita **v EW PF \$18.79** 570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$15.29

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 \$20.09

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 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)

Honey Mustard Ham Ciabatta	420 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
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 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 15 guests or more.

THE EXECUTIVE LUNCHEON \$20.09

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
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 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
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
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Ranch Pasta Salad V	110 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

*All packages include necessary accompaniments and condiments.

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Buffets

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

GREAT LAKES GRILL \$19.99

Ranch Pasta Salad v	110 Cal/3 oz. serving
Buttered Corn on the Cob v PF	130 Cal each
Fresh Potato Chips v	210 Cal/2 oz. serving
Grilled Bratwurst Hot Dog	430 Cal each
Beyond® Bratwurst vg	250 Cal each
Peppers and Onions vg	20 Cal/2 oz. serving
Sauerkraut v PF	80 Cal/4 oz. serving
Giardiniera v	70 Cal/4 oz. serving
Yellow Mustard vg	20 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

TRATTORIA PASTA \$20.29

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

SOUP AND SALAD BUFFET \$19.69

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





Buffets

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ALL-AMERICAN PICNIC \$20.29

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

LATIN FLAVORS \$24.49

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch v	110 Cal/7.25 oz. serving
Grilled Flatbread VG	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Cumin Black Beans VG EW PF	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 v	310 Cal/6 oz. serving
Sopapillas VG	130 Cal/1.5 oz. serving

Buffets

THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EAST ASIAN EATS \$26.89

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

CLASSIC PIZZA \$20.99

Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Kettle Chips v	190 Cal/1.25 oz. each
Choice of Three (3) Pizzas:	
Traditional New York-Style Cheese Pizza Slices v	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices	270 Cal/slice
Pepperoni Pizza	390 Cal each
Buffalo Chicken Pizza	380 Cal each
BBQ Chicken Pizza	450 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

ASIAN ACCENTS \$29.89

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

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Buffets

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 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
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 \$25.69	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$24.09	310 Cal/5 oz. serving
Chicken Mushroom Marsala EW \$24.39	240 Cal/6.75 oz. serving
Honey and Brown Sugar Ham \$20.69	200 Cal/3.5 oz. serving
Beef Tri-Tip Chimichurri \$32.29	200 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$23.79	280 Cal/4.25 oz. serving
Vegetable Lasagna Alfredo \$20.69	470 Cal/11 oz. serving

BUFFET SIDES

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
Brussels Sprouts with Almond Butter V EW PF	70 Cal/3 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Salted Caramel Thimble Cake V	140 Cal each
Chocolate Cake V	320 Cal slice
Glazed Strawberry Bars VG	380 Cal each
Assorted Craveworthy® Cookies V	220-240 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 \$27.99	45 Cal each
Swedish Meatballs \$24.19	100 Cal each
Sweet & Spicy Boneless Chicken Wings \$27.99	150 Cal each
Coconut Shrimp \$38.59	50 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v \$32.39	45 Cal each
Baked Mac n' Cheese Melts v \$27.39	80 Cal each
Spanakopita v \$23.49	60 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$24.79	130 Cal each
Italian Pinwheels \$32.09	90 Cal each
Veggie Hummus Cups VG EW PF \$33.49	170 Cal each
Smoked Salmon Mousse Cucumber Rounds \$24.79	100 Cal each
Shrimp Cocktail MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs \$23.59	80 Cal each

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

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





Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 18 guests or more.

CLASSIC CHEESE TRAY \$5.39 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.19 PER PERSON

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

120 Cal/5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.89 PER PERSON

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

230 Cal/2.25 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.09 PER PERSON

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 18 guests or more.

SOFT PRETZEL BAR \$7.79

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

HUMMUS STATION \$13.39

Hummus VG PF	280 Cal/4 oz. serving
Shredded Chicken with Chermoula Sauce VG	210 Cal/3 oz. serving
Choice of Falafel:	
Baked Falafel VG PF	90 Cal each
Fried Falafel VG PF	90 Cal each
Lemon Beet Tahini VG PF	220 Cal/4.2 oz. serving
Tomato Cucumber Salad VG	25 Cal/2.75 oz. serving
Cumin Roasted Cauliflower VG PF	80 Cal/2 oz. serving
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Tzatziki Sauce V	15 Cal/1 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions combined in an Olive Oil Mix VG EW	140 Cal/3.2 oz. serving
Olive Oil VG	240 Cal/1 oz. serving
Pita Wedges	30 Cal each

TOP YOUR OWN POUND CAKE BAR \$12.29

Pound Cake Slices V	150 Cal slice
Sugared Strawberries V	60 Cal/2 oz. serving
Apple-Brown Sugar Compote V	80 Cal/2 oz. serving
Cherry Compote VG	60 Cal/2 oz. serving
Fresh Blueberries VG	30 Cal/2 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Whipped Cream V	50 Cal/1 oz. serving

BREAKS

All prices are per person and available for 15 guests or more.

CHOCAHOLIC \$9.99

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

THE HEALTHY ALTERNATIVE \$10.39

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

FEEL LIKE A KID AGAIN \$7.29

Marshmallow Cereal Bars	210 Cal each
Goldfish® Crackers V	260 Cal/2 oz. serving
Milk	120 Cal/8.75 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Strawberry Syrup VG	80 Cal/1 oz. serving

COFFEE BREAK \$5.69

Assorted Craveworthy Cookies V	220-240 Cal each
Gourmet 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	\$2.89 PER PERSON	0 Cal/8 oz. serving
Assorted Sodas (Can)	\$2.19 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.39 EACH	100-150 Cal each
Sparkling Water	\$2.19 EACH	0 Cal each
Apple Cider	\$27.99 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate	\$27.99 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$18.49 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.49 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$3.29 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$12.09 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 Blondies v	\$2.89 PER PERSON	240-300 Cal each
Assorted Craveworthy Cookies v	\$2.89 PER PERSON	220-240 Cal each
Custom Artisan Cupcakes v	\$30.09 PER DOZEN	180-480 Cal each
Assorted Petit Fours v	\$29.69 PER DOZEN	60-100 Cal each
Mini Cheesecakes v	\$29.69 PER DOZEN	80 Cal each

ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

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VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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

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