

# 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 \$54.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>V</b>	360-450 Cal each
Assorted Scones <b>V</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>V</b>	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW PF</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>V</b>	200 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) <b>V EW PF</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips <b>V</b>	250 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$46.99

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 <b>V</b>	80-120 Cal each
Mini Danish <b>V</b>	100-140 Cal each
Mini Scones <b>V</b>	100-110 Cal each
Yogurt Parfait Cups <b>V</b>	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>V</b>	45-70 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>PF</b>	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>V EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



# All-Day Packages

## SIMPLE PLEASURES \$36.99

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

### MID-DAY MUNCHIES

Tortilla Chips <b>vg</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each
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 12 guests or more. All appropriate condiments included.

### EUROPEAN CONTINENTAL \$17.59

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 <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### MINI CONTINENTAL \$12.99

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

### TOAST BAR-SWEET OR SAVORY \$12.99

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

## À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam <b>v</b> \$27.89 PER DOZEN	360-450 Cal each
Buttery Croissants Served with Butter and Jam \$27.89 PER DOZEN	370 Cal each
Assorted Danish <b>v</b> \$27.89 PER DOZEN	250-550 Cal each
Assorted Pastries <b>v</b> \$27.89 PER DOZEN	210-530 Cal each
Overnight Oats - Chilled \$5.59 PER PERSON	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal <b>v PF</b>	320 Cal each
Overnight Blueberry Oatmeal <b>v EW</b>	210 Cal each
Overnight Apple Cinnamon Oatmeal <b>v PF</b>	450 Cal each
Overnight Pear and Pecan Oatmeal <b>v</b>	390 Cal each
Assorted Yogurt Cups \$2.69 EACH	40-80 Cal each



# Breakfast

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$17.39

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	260 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SMART SUNRISE SANDWICH BUFFET \$17.09

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

### TACOS FOR BREAKFAST \$15.79

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

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





# Breakfast

## BREAKFAST ENHANCEMENTS

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

### LOX AND BAGELS \$16.39 PER PERSON

Bagels ▼ 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

### YOGURT PARFAIT BAR \$9.29 PER PERSON

Choice of Two (2) Yogurt Flavors:  
Greek Yogurt ▼ 60 Cal/4 oz. serving  
Strawberry Yogurt ▼ 80 Cal/4 oz. serving  
Vanilla Yogurt ▼ 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 ▼ 50 Cal/0.5 oz. serving  
Granola ▼ 110 Cal/1 oz. serving

### BREAKFAST MEATS \$2.69 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):  
Crisp Bacon 60 Cal each  
Breakfast Sausage Link 120 Cal each  
Breakfast Sausage Patty 180 Cal each  
Grilled Ham Steak 70 Cal each  
Turkey Bacon 30 Cal each  
Turkey Sausage Link 60 Cal each  
Turkey Sausage Patty 90 Cal each

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

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$17.49

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter <b>v</b>	200 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	200-420 Cal each
Bottled Water	0 Cal each

Nashville Hot Chicken Salad: Romaine tossed with Dill Pickles, Diced Cucumbers, Grape Tomatoes, Croutons and Spicy Ranch Dressing Topped with Spicy Chicken Bites <b>\$20.39</b>	340 Cal/7.25 oz. serving
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Mediterranean Chicken & Grain Salad: Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives served with Lemon Garlic Vinaigrette <b>EW PF \$20.39</b>	340 Cal each/7 oz. serving
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Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette <b>\$21.29</b>	220 Cal each/6.75 oz. serving
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### CLASSIC BOX LUNCH \$15.99

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$19.79

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Roast Beef and Cheddar Sandwich	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread	410 Cal each
Vegetable Bruschetta Baguette with a Spicy Sriracha <b>v</b>	680 Cal each

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



# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$22.69

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 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 <b>V EW PF</b>	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 <b>VG EW</b>	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix <b>VG EW</b>	140 Cal/3.25 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving
Herbed Quinoa Salad <b>V PF</b>	110 Cal/3.5 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing <b>V EW PF</b>	130 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	110 Cal/4 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### POWER BOOST BOWLS \$24.89

Choice of One (1) Grain:	
Lemon Herbed Farro <b>VG EW PF</b>	150 Cal/3.5 oz. serving
Quinoa and Lentils <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix <b>VG PF</b>	10 Cal/1.25 oz. serving
Romaine Arugula Mix <b>VG PF</b>	5 Cal/1.25 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal/3 oz. serving
Hard-Cooked Egg <b>V</b>	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli <b>VG EW PF</b>	45 Cal/1.5 oz. serving
Sliced Avocado <b>VG</b>	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower <b>VG EW PF</b>	35 Cal/2 oz. serving
Garbanzo Beans <b>VG</b>	150 Cal/3 oz. serving
Roasted Butternut Squash <b>VG EW PF</b>	80 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Shredded Beets <b>VG</b>	30 Cal/2 oz. serving
Edamame <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Pesto Vinaigrette <b>V</b>	120 Cal/1 oz. serving
Tahini Tzatziki Dressing <b>V</b>	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Pickled Red Onion <b>VG</b>	20 Cal/1 oz. serving
Toasted Walnuts <b>VG</b>	180 Cal/1 oz. serving
Shaved Parmesan	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds <b>V</b>	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### GLOBAL STREET TACOS \$24.19

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	160 Cal each
Green Chili Chicken Taco	210 Cal each
Black Bean and Kale Taco <b>VG EW PF</b>	180 Cal each
Mango Chicken Taco <b>EW</b>	270 Cal each
Roasted Vegetable Taco <b>VG EW PF</b>	200 Cal each
Cinnamon Sugar Cookies <b>V</b>	240 Cal each

### TROPICAL TRADEWINDS \$23.89

Roasted Sweet Potato Salad <b>VG EW</b>	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw <b>V EW</b>	200 Cal/3.75 oz. serving
Plantain Chips <b>VG</b>	150 Cal/1.5 oz. serving
Tropical Rice <b>VG</b>	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry <b>VG EW PF</b>	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken <b>EW</b>	270 Cal/7.75 oz. serving
Mahi Mahi with Pineapple Salsa <b>EW</b>	190 Cal/7.75 oz. serving
Sweet Chili Pork	270 Cal/3.5 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito	
Rice and Black-Eyed Peas <b>VG EW PF</b>	120 Cal each
Miniature Pineapple Upside-Down Parfaits <b>V</b>	210 Cal each





# Buffets

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### EASTERN INFLUENCES - AMBIENT BUFFET \$25.89

Coriander Peanut Ramen Noodles <b>VG</b>	240 Cal/3 oz. serving
Szechuan Green Beans <b>VG</b>	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber Salad <b>EW</b>	100 Cal/3 oz. serving
Orange Glazed Chicken with Sesame Spinach <b>EW</b>	230 Cal/5.5 oz. serving
Assorted Dessert Bars <b>V</b>	200-420 Cal each

### HARVEST BOUNTY \$26.99

Traditional Mixed Green Salad with Balsamic and Ranch <b>V EW PF</b>	50 Cal 3.5 oz. serving
Southern Biscuits with Butter <b>V</b>	230 Cal each
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo <b>V</b>	470 Cal/11 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice



# Buffets

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### NORTHERN ITALIAN BUFFET \$28.59

Mediterranean Salad with a Greek Vinaigrette <b>v</b>	110 Cal/3.25 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta <b>VG</b>	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal each

### PASTA TRIO BUFFET \$24.89

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli <b>EW</b>	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Assorted Dessert Bars <b>v</b>	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### YUCATAN BOWL \$24.19

Romaine Lettuce Salad <b>VG</b>	15 Cal/0.5 oz. serving
Avocado Ranch Dressing <b>v</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo <b>VG</b>	230 Cal/4 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Dulce De Leche Brownie <b>v</b>	220 Cal each

### HEARTLAND BUFFET \$26.99

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

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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 <b>PF</b>	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Salad <b>PF</b>	130 Cal/4 oz. serving
Crudités with Tzatziki Sauce <b>V EW PF</b>	40 Cal/5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables <b>V</b>	150 Cal/1.75 oz. serving
Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.45 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>\$25.09</b>	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$25.09</b>	130 Cal/4 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese <b>\$28.59</b>	260 Cal/4.5 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$25.09</b>	170 Cal/3 oz. serving
Honey and Brown Sugar Ham <b>\$21.19</b>	200 Cal/3.5 oz. serving
Maple Dijon Salmon <b>\$30.59</b>	270 Cal/3.25 oz. serving
Kale Pesto Crusted Cod <b>\$28.59</b>	180 Cal/3.25 oz. serving
Mahi Mahi with Pineapple Salsa <b>\$32.39</b>	190 Cal/5 oz. serving
Beef Tri-Tip Chimichurri <b>\$32.99</b>	200 Cal/3 oz. serving
Vegetable Lasagna Alfredo <b>\$21.19</b>	470 Cal/11 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap <b>VG PF \$28.19</b>	330 Cal each

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Grilled Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Portobello & Brussel Sprouts Sauté <b>VG EW PF</b>	260 Cal/6 oz. serving
Maple Roasted Carrots <b>V EW PF</b>	110 Cal/2 oz. serving
Chimichurri Roasted Carrots <b>VG EW PF</b>	170 Cal/7.25 oz. serving
Mashed Sweet Potatoes <b>V PF</b>	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Butternut Squash Barley Pilaf <b>VG EW PF</b>	220 Cal/8.25 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Assorted Petit Fours <b>V</b>	60-100 each
Assorted Dessert Bars <b>V</b>	200-420 Cal each
Apple Pie <b>VG</b>	410 Cal slice

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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)

Bacon Wrapped Scallops	<b>\$40.89</b>	40 Cal each
Beef Empanadas	<b>\$32.19</b>	150 Cal each
Mini Beef Wellington	<b>\$51.49</b>	120 Cal each
Buffalo Style Chicken Spring Rolls	<b>\$30.19</b>	50 Cal each
Chicken Satay	<b>\$30.19</b>	20 Cal each
Chicken and Waffle with Spicy Syrup	<b>\$34.79</b>	45 Cal each
Coconut Shrimp	<b>\$37.09</b>	50 Cal each
Crab Cakes	<b>\$40.89</b>	35 Cal each
Brie and Raspberry en Croute	<b>v \$36.69</b>	140 Cal each
Spanakopita	<b>v \$27.89</b>	60 Cal each
Vegetable Spring Rolls	<b>v \$51.79</b>	50 Cal each
Plant-Based Chorizo Stuffed Mushrooms	<b>VG PF \$39.89</b>	50 Cal each
Balsamic Fig & Goat Cheese Flatbread	<b>\$31.79</b>	80 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Ricotta and Fig Flatbread	<b>v \$31.79</b>	70 Cal each
Gazpacho Shooters	<b>VG EW PF \$22.99</b>	30 Cal/2 oz. serving
Salmon Crostini	<b>\$24.09</b>	120 Cal each
Crab Dip Crostini	<b>\$24.09</b>	40 Cal each
Tuna Poke Crisps	<b>EW \$24.09</b>	80 Cal each
Smoked Salmon Mousse Cucumber Rounds	<b>\$24.09</b>	100 Cal each
Shrimp Cocktail	<b>MARKET PRICE</b>	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 24 guests or more.

### ASSORTED TEA SANDWICHES \$8.79 PER PERSON

An assortment of our most popular Tea Sandwiches

Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Creamy Egg Salad on White Bread	290 Cal each
Fresh Mozzarella, Tomato and Basil Tea Sandwiches	240 Cal each

### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board Calories Vary Per Assortment

### CLASSIC CHEESE TRAY \$77.49 SERVES 12

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

### FRESH GARDEN CRUDITÉS \$50.49 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

### FLATBREAD CRISPS \$70.69 SERVES 12

Flatbread Crisps served with Hummus, Harissa and Tzatziki **V PF** 430 Cal/6.15 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 24 guests or more.

### GYRO STATION \$13.19

Pita Bread <b>v</b>	210 Cal each
Beef & Lamb Gyro	400 Cal/4 oz. serving
Baked Falafel <b>VG PF</b>	90 Cal each
Pickled Red Onion <b>VG</b>	25 Cal/1 oz. serving
Cauliflower Tabbouleh <b>VG EW PF</b>	10 Cal/2 oz. serving
Diced Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Diced Cucumber <b>VG</b>	5 Cal/1 oz. serving
Tzatziki Sauce <b>v</b>	15 Cal/1 oz. serving
Harissa Sauce <b>VG</b>	130 Cal/1 oz. serving

### DIM SUM \$15.29

Vegetable Egg Rolls <b>v</b>	180 Cal each
Steamed Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	120 Cal each
Assorted Dessert Bars <b>v</b>	200-420 Cal each

### THE SWEET SPOT \$8.29

Select Two (2) Bases:	
Fudge Brownie <b>v</b>	200 Cal each
New York-Style Cheesecake	360 Cal slice
Pound Cake Slices <b>v</b>	150 Cal slice
Pumpkin Pie	310 Cal slice
Select Three (3) Toppings:	
Chocolate Syrup <b>VG</b>	150 Cal/1 oz. serving
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving
Vegan Apple Compote <b>VG</b>	60 Cal/1 oz. serving
Cherry Compote <b>VG</b>	30 Cal/1 oz. serving
Gingersnap Cookie <b>VG</b>	30 Cal each
Oreo® Cookie Crumbs <b>VG</b>	140 Cal/1 oz. serving
Cinnamon Teddy Grahams® <b>VG</b>	90 Cal/0.75 oz. serving
Cinnamon Streusel <b>v</b>	130 Cal/1 oz. serving
Pretzel Topping <b>VG</b>	110 Cal/1 oz. serving
Candied Almonds and Walnuts <b>VG</b>	170 Cal/1 oz. serving
Candied Bacon Crumbles	370 Cal/1.75 oz. serving
Select Two (2) Extras:	
Whipped Cream <b>v</b>	50 Cal/1 oz. serving
Chocolate Chips <b>v</b>	70 Cal/0.5 oz. serving
Toasted Coconut <b>VG</b>	150 Cal/1 oz. serving

## BREAKS

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

### ENERGY BREAK \$4.19

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

### BREADS AND SPREADS \$6.99

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

### SUGAR AND SPICE \$8.89

Craveworthy Sugar Cookies <b>v</b>	230 Cal each
Gummy Bears	440 Cal/4 oz. serving
Popcorn <b>VG EW PF</b>	110 Cal/1.25 oz. serving
Cajun Chips <b>v</b>	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	240 Cal/2 oz. serving

### COFFEE BREAK \$6.89

Assorted Craveworthy Cookies <b>v</b>	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	<b>\$3.49 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$2.69 EACH</b>	0 Cal each
Iced Water	<b>\$2.09 PER GALLON</b>	0 Cal each
Sparkling Water	<b>\$2.59 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.09 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.69 EACH</b>	100-150 Cal each
Apple Cider	<b>\$27.39 PER GALLON</b>	160 Cal/8 oz. serving
Hot Chocolate	<b>\$27.39 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$19.89 PER GALLON</b>	0 Cal/8 oz. serving
Fruit Punch	<b>\$24.49 PER GALLON</b>	110 Cal/8 oz. serving
Lemonade	<b>\$19.89 PER GALLON</b>	90 Cal/8 oz. serving
Infused Water	<b>\$14.29 PER GALLON</b>	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies ▼	<b>\$23.39 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies ▼	<b>\$26.89 PER DOZEN</b>	250 Cal each
Assorted Dessert Bars ▼	<b>\$26.89 PER DOZEN</b>	200-420 Cal each
Custom Artisan Cupcakes ▼	<b>\$32.99 PER DOZEN</b>	180-480 Cal each
Assorted Petit Fours ▼	<b>\$30.39 PER DOZEN</b>	60-100 Cal each



## ORDERING INFORMATION

### Lead Time

Notice of 72 hours 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

508.286.5451  
hesselbarth-mark@aramark.com  
peacockcatering.catertrax.com

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

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