

EVENT MENU





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 9: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

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 \$50.59

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 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
Bottled Water	0 Cal each
Fogbusters 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
Bottled Water	0 Cal each
Fogbusters 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
Bottled Water	0 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving

MEETING WRAP UP \$39.99

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
Bottled Water	0 Cal each
Fogbusters 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
Bottled Water	0 Cal each
Fogbusters 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
Bottled Water	0 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$31.49

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 v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Fogbusters 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 v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES	
Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
Fogbusters 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.





BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$11.29

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Bottled Water	0 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving

MINI CONTINENTAL \$13.49

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.69

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$22.89 PER DOZEN	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$22.89 PER DOZEN	360-450 Cal each
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Buttery Croissants Served with Butter and Jam \$22.79 PER DOZEN	370 Cal each
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Assorted Pastries v \$25.89 PER DOZEN	210-530 Cal each
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Seasonal Fresh Fruit Platter VG PF \$4.19 PER PERSON	35 Cal/2.5 oz. serving
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Whole Fruit VG EW PF \$1.39 EACH	45-100 Cal each
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(GF) Individually Packaged Blueberry Muffin (Nut Free and Dairy Free) v \$3.09 EACH	280 Cal each
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(GF) Individually Packaged Plain Bagel v \$3.09 EACH	310 Cal each
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BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$15.49

Choice of One (1) Breakfast Pastry:

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

SMART SUNRISE SANDWICH BUFFET \$17.29

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Choice of Two (2) Yogurt Parfaits:	
Blueberry Orange Yogurt Parfait v	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v	410 Cal each
Honey Ginger Pear Yogurt Parfait v	460 Cal each
Strawberry Yogurt Parfait v	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 v ew pf	240 Cal each
Turkey Sausage and Egg White Flatbread ew pf	310 Cal each
Mexican Turkey Bacon Flatbread ew	290 Cal each
Chicken and Spinach English Muffin ew	390 Cal each
Avocado Egg Croissant: Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle v	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha vg ew pf	200 Cal each
Bottled Water	0 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$13.99

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

*All packages include necessary accompaniments and condiments.

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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.

YOGURT PARFAIT BAR \$9.69 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

BELGIAN WAFFLES \$8.09 PER PERSON

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

JUST FRENCH TOAST \$6.29 PER PERSON

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter v	35 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 \$17.19

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

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$19.29** 320 Cal/7.25 oz. serving

Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing **\$19.29** 650 Cal/14.5 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita **v EW PF \$19.19** 570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$16.09

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 \$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 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
Roast Beef and Cheddar Sandwich	410 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 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 \$22.79

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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each

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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Tomato Corn Grain Salad VG PF	150 Cal/4.25 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 V EW PF	130 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 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NEW ENGLAND HARBOR FARE \$21.79

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

BAKED POTATO BAR \$24.09

Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili VG EW PF	30 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Butter v	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler v	360 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce v	40 Cal/1 oz. serving

CLASSIC PIZZA \$22.49

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



BUFFETS

THEMED BUFFETS

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

LATIN FLAVORS \$24.19

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

TACO DEL SEOUL \$23.09

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
Corn Tortillas vg	35 Cal each
Bibb Lettuce Wrap vg	0 Cal/0.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	130 Cal/2 oz. serving
Korean BBQ Pork	140 Cal/2 oz. serving
Korean BBQ Tofu vg	140 Cal/2 oz. serving
Asian Slaw vg EW PF	40 Cal/2.5 oz. serving
Pickled Cucumbers vg	5 Cal/1 oz. serving
Pickled Carrot and Daikon vg PF	15 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Mango Salsa v	30 Cal/1 oz. serving
Shredded Green Cabbage vg PF	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.25 oz. serving
Cilantro vg	0 Cal/0.125 oz. serving
Toasted Sesame Seeds vg	40 Cal/0.25 oz. serving
Chopped Peanuts vg	80 Cal/0.5 oz. serving
Coconut Mango Rice Dessert v PF	220 Cal/5.85 oz. serving

BUFFETS

THEMED BUFFETS

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

SOUP AND SALAD BUFFET \$21.29

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

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

MEDI EATS BUFFET \$24.49

Chilled Israeli Couscous VG EW PF	120 Cal/3.5 oz. serving
Pita Wedges V	60 Cal each
Roasted Eggplant VG EW PF	100 Cal/3 oz. serving
Sautéed Spinach VG EW PF	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entrée:	
Chicken Souvlaki Skewers	190 Cal each
Baked Paprikash Chicken EW	200 Cal/6 oz. serving
Baked Falafel V PF	45-260 Cal each
Tzatziki V	15 Cal/1 oz. serving
Cinnamon Custard V	110 Cal each

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BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/1.5 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$25.39	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW \$25.39	130 Cal/4 oz. serving
Chicken Mushroom Marsala EW \$23.09	240 Cal/6.75 oz. serving
Grilled Teriyaki Salmon \$28.39	140 Cal/3 oz. serving
Sautéed Mojo Shrimp with Citrus and Garlic \$29.99	120 Cal/3 oz. serving
Homestyle Beef Lasagna \$22.59	330 Cal/5 oz. serving
Vegetable Lasagna Alfredo \$22.59	470 Cal/11 oz. serving
Add an Extra Buffet Entrée? \$8.39	80-680 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Green Bean Casserole V	100 Cal/4 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Maple Roasted Carrots V EW PF	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Toasted Orzo with Spinach and Cranberries VG	160 Cal/4 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Spiced Carrot Cake V	350 Cal slice
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 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)

Bacon Wrapped Scallops	\$40.89	40 Cal each
Franks in a Blanket	\$26.99	45 Cal each
Chicken Empanadas	\$30.09	70 Cal each
Coconut Shrimp	\$34.49	50 Cal each
Baked Mac n' Cheese Melts	v \$25.29	80 Cal each
Spanakopita	v \$27.89	60 Cal each
Vegetable Empanadas	v \$35.59	70 Cal each
Vegetable Spring Rolls	v \$50.09	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	\$38.09	60 Cal each
Veggie Hummus Cups	vg ew pf \$32.79	170 Cal each
Traditional Tomato Bruschetta Crostini	vg \$20.39	50 Cal each
Chicken Cobb Crostini	\$23.09	150 Cal each
Shrimp and Avocado Toast Points	ew \$24.09	70 Cal each
Crab Dip Crostini	\$22.39	40 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 25 guests or more.

CLASSIC CHEESE TRAY \$69.99 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 \$45.09 SERVES 12

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$43.79 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$83.49 SERVES 12

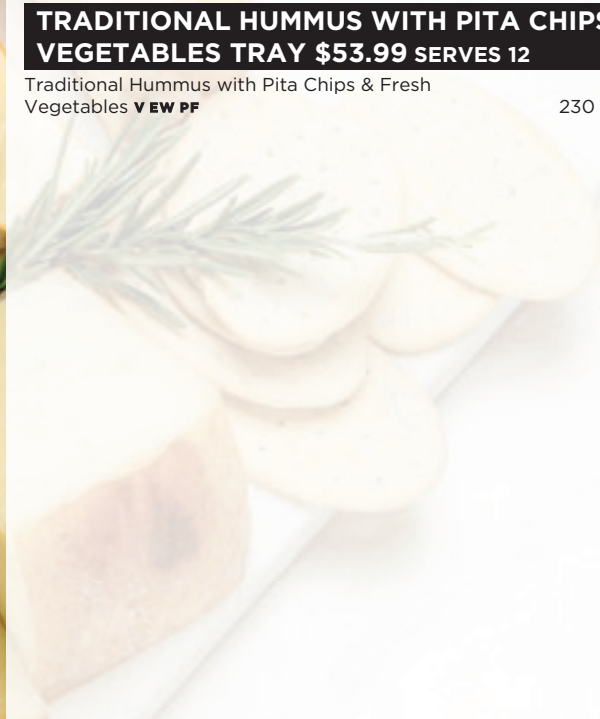
Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES TRAY \$53.99 SERVES 12

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

230 Cal/5 oz. serving



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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 25 guests or more.

WING BAR \$15.99

Carrot Sticks vg	45 Cal/4 oz. serving
Celery Sticks vg	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt vg	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning vg	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce vg	10 Cal/1 oz. serving
Barbecue Sauce vg	70 Cal/1 oz. serving
Sweet Garlic Teriyaki vg	60 Cal/1 oz. serving
Nashville Hot Oil vg	240 Cal/1 oz. serving
Hot Honey Garlic Sauce v	90 Cal/1 oz. serving
Ranch Dressing v	100 Cal/1 oz. serving
Blue Cheese Dressing v	150 Cal/1 oz. serving
Sweet Chili Sauce vg	50 Cal/1 oz. serving
Jalapeño Ranch Dressing v	100 Cal/1 oz. serving

TOP YOUR OWN POUND CAKE BAR \$11.59

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

SUNDAE FUNDAY \$8.49

Create Your own Delicious Sundae	
Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet vg	60-80 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Caramel Sauce v	120 Cal/1 oz. serving
Chocolate Syrup vg	80 Cal/1 oz. serving
Raspberry Sauce vg	100 Cal/1 oz. serving
Crushed Pineapple vg	15 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	70 Cal/1 oz. serving
Sliced Strawberries vg	20 Cal/2 oz. serving
Toasted Pecans vg	100 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Plain M&M's® v	140 Cal/1 oz. serving
Sprinkles vg	130 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

BREAKS

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

SNACK ATTACK \$8.99

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

COFFEE BREAK \$6.59

Assorted Craveworthy Cookies v	220-240 Cal each
Fogbusters Coffee	0 Cal/8 oz. serving


HOT CHOCOLATE BAR \$6.09

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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SUGAR RUSH \$3.79

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

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.89 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.39 EACH	0 Cal each
Assorted Sodas (Can)	\$1.99 EACH	0-150 Cal each
Assorted Sodas - Bottle	\$2.79 EACH	0-280 Cal each
Assorted Individual Fruit Juices	\$2.89 EACH	100-150 Cal each
Sparkling Water	\$2.39 EACH	0 Cal each
Iced Tea	\$20.89 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$20.89 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$1.89 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$13.29 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼		220-240 Cal each
\$21.69 PER DOZEN		
Bakery-fresh Brownies ▼		250 Cal each
\$24.99 PER DOZEN		
Assorted Dessert Bars ▼		200-420 Cal each
\$24.99 PER DOZEN		
Custom Artisan Cupcakes ▼		180-480 Cal each
\$29.49 PER DOZEN		
Chocolate Covered Strawberries ▼		40 Cal each
\$27.29 PER DOZEN		
(GF) Individually Packaged Chocolate Chip Brownie ▼	\$3.09 EACH	420 Cal each
(GF) Individually Packaged Chocolate Chip Cookie ▼	\$2.39 EACH	210 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


413.552.2130

vadnais-kathleen@aramark.com

<http://holyokecc.catertrax.com>

Prices effective until 07/01/2026

Prices may be subject to change

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