

The University of Akron 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 \$44.29

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 <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 \$37.79

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 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 \$28.39

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 <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 20 guests or more. All appropriate condiments included.

### EUROPEAN CONTINENTAL \$16.29

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 **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Fruit Juice

100-150 Cal/8 oz. serving

Bottled Water

0 Cal each

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

### BASIC BEGINNINGS \$8.99

Choice of One (1) Breakfast Pastry:

Assorted Danish **v**

250-420 Cal each

Assorted Muffins **v**

360-450 Cal each

Assorted Scones **v**

400-440 Cal each

Assorted Bagels **v**

290-450 Cal each

Buttery Croissants **v**

370 Cal each

Bottled Water

0 Cal each

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

### QUICK START \$11.59

Choice of Three (3) Breakfast Pastries:

Assorted Danish **v**

250-420 Cal each

Assorted Muffins **v**

360-450 Cal each

Assorted Scones **v**

400-440 Cal each

Assorted Bagels **v**

290-450 Cal each

Buttery Croissants **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Fruit Juice

100-150 Cal/8 oz. serving

Bottled Water

0 Cal each

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v \$23.19 PER DOZEN**

290-450 Cal each

Assorted Scones Served with Butter and Jam **v \$25.99 PER DOZEN**

400-440 Cal each

Granola Bars **v \$2.39 EACH**

100-200 Cal each

Assorted Greek Yogurt Cups **v \$2.99**

90-110 Cal each

Assorted Mini Muffins - per dozen **v \$12.59**

210-530 Cal each

Assorted Mini Danish - per dozen **v \$12.59**

210-530 Cal each



# Breakfast

## HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$16.99

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	300-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$13.29

Choice of One (1) Breakfast Pastry:	
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
Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### EARLY BIRD BRUNCH \$17.29

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns <b>EW</b>	90 Cal/3.25 oz. serving
Pick your Egg Dish (2):	
Three Cheese & Ham Strata	290 Cal/6.25 oz. serving
Asparagus, Spinach & Feta Strata	300 Cal/ 7oz. Serving
Spinach Parmesan Egg White Bite	290 Cal each
Lorraine Egg Bite	100 Cal each
Pick your Proteins (1):	
Maple Chipotle Bacon	80 Cal each
Turkey Sausage Patty	90 Cal each
Incogmeato™ Sausage Patty <b>VG</b>	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Ricotta Cheese <b>v</b>	40 Cal/1 oz. serving
Honey <b>v</b>	50 Cal/0.5 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
Savory Toast Station:	
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

\*All packages include necessary accompaniments and condiments.

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

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 20 guests or more.

### MEDITERRANEAN BRUNCH DISPLAY \$48.19 PER 12

Display of Pita, Hummus, Hard-Boiled Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil, Date-Pecan Dip and Lemon **PF**

350 Cal/5.3 oz. serving

### BELGIAN WAFFLES \$7.89 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 \$6.89 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 \$12.69

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

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$19.49** 320 Cal/7.25 oz. serving

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette **\$19.49** 440 Cal/12.25 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette **\$20.49** 220 Cal each/6.75 oz. serving

### CLASSIC BOX LUNCH \$12.19

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 \$17.49

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)

Arugula and Prosciutto Baguette	610 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Veggie Ciabatta with Chickpeas, Tomato, Spinach, Radish, Carrot, Feta, Dill and White Bean Hummus <b>v PF</b>	480 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 \$19.99

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <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)

Roast Pork with Apple Slaw Sub <b>EW</b>	440 Cal each
Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 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
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	670 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto <b>V PF</b>	520 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
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	90 Cal/3 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 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

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### SOUP AND SALAD BUFFET \$22.49

Mixed Greens <b>VG</b>	5 Cal/3 oz. serving
Sliced Red Onions <b>VG</b>	10 Cal/1 oz. serving
Tomatoes <b>VG</b>	5 Cal/1 oz. serving
Cucumbers <b>VG</b>	5 Cal/1 oz. serving
Shredded Carrots <b>VG</b>	10 Cal/1 oz. serving
Shredded Cheddar Cheese <b>V</b>	110 Cal/1 oz. serving
Roasted Chickpeas <b>VG</b>	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing <b>V</b>	200 Cal/2 oz. serving
Italian Dressing <b>VG</b>	80 Cal/2 oz. serving
Croutons <b>V</b>	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>V</b>	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### LAZY SUMMER BBQ \$24.99

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit <b>VG PF</b>	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Assorted Dessert Bars <b>V</b>	200-420 Cal each

### BASIC ITALIAN BUFFET \$21.99

Classic Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Homestyle Beef Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>V</b>	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna <b>V</b>	460 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>V</b>	210 Cal each



# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### YUCATAN BOWL \$23.29

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

### ASIAN ACCENTS \$29.29

Peanut Lime Ramen Noodles <b>vg</b>	240 Cal/3 oz. serving
Vegetable Egg Rolls <b>v</b>	180 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
Choice of One (1) Rice:	
White Rice <b>vg</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>v PF</b>	130 Cal/3.25 oz. serving
Steamed Brown Rice <b>vg EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>vg EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each



# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### POWER LUNCH \$21.49

Grilled Flatbread <b>VG</b>	110 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend <b>EW</b>	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa <b>EW</b>	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad <b>EW</b>	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing <b>EW</b>	530 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette <b>EW PF</b>	310 Cal/6 oz. serving
Smoky Coconut-Lime Portobello Salad Platter <b>VG PF</b>	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter <b>VG</b>	220 Cal/3.3 oz. serving
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each

## TASTY TEX MEX \$25.09

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas: Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream Plant-Based Chorizo with Tortilla and Vegan Cheese <b>V</b>	670 Cal/9 oz. serving 570 Cal/9 oz. serving 500 Cal/6.5 oz. serving 470 Cal/6.5 oz. serving
Choice of Two (2) Salsas: Pico De Gallo <b>VG</b> Salsa Verde <b>VG</b> Salsa Roja <b>VG</b> Cinnamon Crisps <b>VG</b>	10 Cal/1 oz. serving 5 Cal/1 oz. serving 20 Cal/1 oz. serving 250 Cal/2.75 oz. serving

## HEARTLAND BUFFET \$19.99

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

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>\$24.39</b>	120 Cal/3 oz. serving
Lemon Artichoke Chicken Breast <b>EW \$28.09</b>	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$28.09</b>	310 Cal/5 oz. serving
Chicken Mushroom Marsala <b>EW \$24.39</b>	240 Cal/6.75 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$24.39</b>	170 Cal/3 oz. serving
Maple Dijon Salmon <b>\$28.59</b>	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout <b>\$32.19</b>	290 Cal/7.65 oz. serving
Eggplant Lasagna <b>V \$20.29</b>	240 Cal/7.25 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Roasted Root Vegetables <b>VG EW PF</b>	60 Cal/2 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 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
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Ginger Honey Glazed Carrots <b>V</b>	110 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Penne with Marinara Sauce <b>VG</b>	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Apple Pie <b>VG</b>	410 Cal slice
Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Mini Assorted Cheesecakes <b>V</b>	80 Cal each
Chocolate Cake <b>V</b>	320 Cal slice
Assorted Dessert Bars <b>V</b>	200-420 Cal each

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# Receptions

## HORS D'OEUVRES

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

### RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Shrimp	<b>\$39.29</b>	35 Cal each
Franks in a Blanket	<b>\$25.99</b>	45 Cal each
Swedish Meatballs	<b>\$25.59</b>	100 Cal each
Italian Meatballs	<b>\$25.59</b>	90 Cal each
Mini Beef Wellington	<b>\$49.99</b>	120 Cal each
Chicken Quesadillas	<b>\$29.99</b>	50 Cal each
Boneless Buffalo Wings	<b>\$27.99</b>	110 Cal each
Coconut Shrimp	<b>\$34.99</b>	50 Cal each
Crab Cakes	<b>\$38.99</b>	35 Cal each
Truffle & Wild Mushroom Arancini	<b>\$39.39</b>	60 Cal each
Spanakopita	<b>v \$26.99</b>	60 Cal each
Sweet Potato Croquettes with Harissa	<b>v EW PF \$37.99</b>	20 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	<b>\$22.99</b>	130 Cal each
Italian Pinwheels	<b>\$31.29</b>	90 Cal each
Mediterranean Antipasto Skewers	<b>\$35.99</b>	60 Cal each
Traditional Tomato Bruschetta Crostini	<b>vg \$18.99</b>	50 Cal each
Roasted Butternut Crostini	<b>v EW PF \$19.59</b>	100 Cal each
Tuna Poke Crisps	<b>EW \$23.59</b>	80 Cal each
Shrimp Cocktail	<b>MARKET PRICE</b>	50 Cal each
Chicken Walnut Salad Bites	<b>EW \$23.59</b>	80 Cal each
Candied Bacon Topped Deviled Eggs	<b>\$23.49</b>	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 20 guests or more.

#### CLASSIC CHEESE TRAY \$51.99 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 \$43.99 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 \$49.29 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

#### GRILLED VEGETABLES \$51.99 SERVES 12

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

#### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE SERVES 12

Chef Curated Charcuterie Board

Calories Vary Per Assortment

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# Receptions

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 20 guests or more.

### MEZZE DELIGHT \$12.49

Pita Chips <b>v</b>	160 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving
Baba Ghanoush <b>VG PF</b>	90 Cal/4 oz. serving
Tabbouleh Salad <b>VG EW</b>	120 Cal/3.5 oz. serving
Marinated Olives <b>VG PF</b>	150 Cal/2.75 oz. serving
Seasonal Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Baked Falafel <b>VG PF</b>	45-260 Cal each

### HAPPY HOUR \$19.59

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

### WING BAR \$14.79

Carrot Sticks <b>vg</b>	45 Cal/4 oz. serving
Celery Sticks <b>vg</b>	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 <b>vg</b>	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning <b>vg</b>	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce <b>vg</b>	10 Cal/1 oz. serving
Barbecue Sauce <b>vg</b>	70 Cal/1 oz. serving
Sweet Garlic Teriyaki <b>vg</b>	60 Cal/1 oz. serving
Nashville Hot Oil <b>vg</b>	240 Cal/1 oz. serving
Hot Honey Garlic Sauce <b>v</b>	90 Cal/1 oz. serving
Ranch Dressing <b>v</b>	100 Cal/1 oz. serving
Blue Cheese Dressing <b>v</b>	150 Cal/1 oz. serving
Sweet Chili Sauce <b>vg</b>	50 Cal/1 oz. serving
Jalapeño Ranch Dressing <b>v</b>	100 Cal/1 oz. serving

## BREAKS

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

### ENERGY BREAK \$4.79

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

### SNACK ATTACK \$8.19

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

### BREADS AND SPREADS \$6.19

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

### SPICED HARVEST CIDER BAR \$6.79

Spiced Harvest Cider Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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## Beverages & Desserts

### BEVERAGES

Includes appropriate accompaniments

Bottled Water	<b>\$2.29 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.19 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.69 EACH</b>	100-150 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	<b>\$18.99 PER GALLON</b>	0 Cal/8 oz. serving
Starbucks Regular Coffee	<b>\$25.99 PER GALLON</b>	0 Cal/8 oz. serving
Apple Cider	<b>\$26.59 PER GALLON</b>	160 Cal/8 oz. serving
Hot Chocolate	<b>\$26.59 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$18.69 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$18.69 PER GALLON</b>	90 Cal/8 oz. serving
Assorted Fruit Juices	<b>\$18.59 PER GALLON</b>	100-150 Cal/8 oz. serving

### DESSERTS

Assorted Craveworthy Cookies <b>v</b>	<b>\$15.99 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies <b>v</b>	<b>\$16.99 PER DOZEN</b>	250 Cal each
Assorted Dessert Bars <b>v</b>	<b>\$19.19 PER DOZEN</b>	200-420 Cal each
Mini Zippy Cookies- per dozen <b>v</b>	<b>\$20.99</b>	300 Cal each
Regular Zippy Cookies- per dozen <b>v</b>	<b>\$24.99</b>	350 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**

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Prices effective until 07/01/2026

Prices may be subject to change

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