

# EVENT MENU

GREEN AND GOLD CATERING CO





# INSPIRED EXPERIENCES.

## CULINARY FORWARD

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

## THOUGHTFUL HOSPITALITY

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

## PEOPLE & PLANET

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

## INSPIRED EXPERIENCES

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



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$51.99

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 \$37.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	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 ▼	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ENJOY OUR ALL-DAY  
PACKAGES TO  
SUSTAIN YOUR GUESTS  
THROUGHOUT THE DAY.

\*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.

### QUICK START \$12.99

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
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

### HEALTHY CHOICE BREAKFAST \$12.59

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 <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
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 Bagels with Butter, Cream Cheese and Jam <b>v</b> <b>\$27.89 PER DOZEN</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v</b> <b>\$27.89 PER DOZEN</b>	360-450 Cal each
Cinnamon Rolls <b>v</b> <b>\$28.69 PER DOZEN</b>	350 Cal each
Assorted Donuts <b>\$24.39 PER DOZEN</b>	240-540 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> <b>\$3.99 PER PERSON</b>	35 Cal/2.5 oz. serving
Assorted Yogurt Cups <b>\$2.69 EACH</b>	40-80 Cal each

# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$15.89

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

### SUNRISE SANDWICH BUFFET \$15.99

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>vg</b>	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <b>v pf</b>	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$15.59

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
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

\*All packages include necessary accompaniments and condiments.

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# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### YOGURT PARFAIT BAR \$9.99 PER PERSON

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

### BREAKFAST MEATS \$2.89 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

### PARADISE BOWL \$14.99

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

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

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$17.09

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 **\$20.39** 320 Cal/7.25 oz. serving

Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing **\$20.39** 430 Cal/16.5 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 \$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
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Chicken Caesar Wrap	630 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 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)

Roast Beef, Caramelized Onion and Kale Ciabatta	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
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli <b>V</b>	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	670 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
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
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Strawberry Melon Salad <b>V EW</b>	40 Cal/3 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

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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.

### PACIFIC COAST COLLECTION \$19.99

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray <b>V PF</b>	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 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 EW</b>	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### BBQ NATION \$24.29

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

### O-MORI RAMEN BOWL \$25.89

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing <b>VG PF</b>	240 Cal/7.4 oz. serving
Ramen Noodles <b>V</b>	370 Cal/5 oz. serving
Choice of Two (2) Broths:	
Smoky Shoyu	60 Cal/12 oz. serving
Curry Chicken	70 Cal/12 oz. Serving
Mushroom Miso <b>VG</b>	50 Cal/12 oz. Serving
Choice of One (1) Protein:	
Chashu Pulled Pork	260 Cal/3.5 oz. serving
Crispy Chicken Katsu	270 Cal/3.75 oz. serving
Soy Shiitake <b>VG EW PF</b>	100 Cal/2.25 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion <b>VG</b>	110 Cal/1 oz. serving
Baby Bok Choy <b>VG EW PF</b>	5 Cal/1.125 oz. serving
Corn <b>VG</b>	50 Cal/2 oz. serving
Spinach <b>VG</b>	15 Cal/2 oz. serving
Soy Egg <b>V</b>	80 Cal each
Choice of Two (2) Garnishes:	
Scallion <b>VG</b>	5 Cal/0.5 oz. serving
Nori Square <b>VG</b>	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi <b>VG</b>	25 Cal/0.25 oz. serving
Toasted Sesame Seed <b>VG</b>	40 Cal/0.25 oz. serving

# BUFFETS

## 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

## YUCATAN BOWL \$25.89

Romaine Lettuce Salad <b>VG</b>	15 Cal/3 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



# 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.

### ALL-AMERICAN PICNIC \$21.09

Traditional Potato Salad <b>v</b>	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Kettle Chips <b>v</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger <b>VG PF</b>	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### 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

### NOODLE BAR BASICS \$21.19

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette <b>VG PF</b>	60 Cal/2.25 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta <b>VG</b>	170 Cal/4 oz. serving
Fettuccine Noodles <b>VG</b>	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli <b>VG PF</b>	10 Cal/1 oz. serving
Onions <b>VG</b>	10 Cal/1 oz. serving
Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Zucchini <b>VG</b>	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken <b>EW</b>	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>VG PF</b>	100 Cal/4 oz. serving
Pesto Primavera Sauce <b>v</b>	120 Cal/4 oz. serving
Alfredo Sauce <b>v</b>	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 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) Entree:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice

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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
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables <b>V</b>	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>\$24.89</b>	120 Cal/3 oz. serving
Lemon Artichoke Chicken Breast <b>EW \$28.99</b>	210 Cal/5.75 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$24.89</b>	170 Cal/3 oz. serving
Grilled Teriyaki Salmon <b>\$30.59</b>	140 Cal/3 oz. serving
Mahi Mahi with Pineapple Salsa <b>\$32.29</b>	190 Cal/5 oz. serving
Sautéed Mojo Shrimp with Citrus and Garlic <b>\$32.29</b>	120 Cal/3 oz. serving
Asian Marinated Steak <b>\$34.39</b>	190 Cal/3 oz. serving
Roast Beef with Demi-Glace <b>\$28.59</b>	260 Cal/6 oz. serving
Eggplant Lasagna <b>V \$21.19</b>	240 Cal/7.25 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF \$21.19</b>	410 Cal/15.75 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap <b>VG PF \$28.19</b>	330 Cal each
Stuffed Maple-Glazed Acorn Squash <b>V PF \$28.19</b>	140 Cal each

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Grilled Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Maple Roasted Carrots <b>V EW PF</b>	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes <b>V PF</b>	120 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 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
Penne with Marinara Sauce <b>VG</b>	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Berry Panna Cotta	340 Cal each
Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Assorted Mini Parfaits <b>V</b>	190-240 Cal each
Dulce De Leche Brownie <b>V</b>	230 Cal each
Red Velvet Thimble Cake <b>V</b>	90 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 Scallops	\$40.89	40 Cal each
Italian Meatballs	\$26.99	90 Cal each
Mini Beef Wellington	\$51.49	120 Cal each
Chili-Lime Chicken Kabobs	\$34.79	40 Cal each
Boneless Buffalo Wings	\$29.19	110 Cal each
Coconut Shrimp	\$39.89	50 Cal each
Crab Cakes	\$40.89	35 Cal each
Sundried Tomato and Goat Cheese Swirls	V \$39.89	60 Cal each
Spanakopita	V \$27.89	60 Cal each
Vegetable Spring Rolls	V \$27.89	50 Cal each
Buffalo Cauliflower Wings	VG EW PF \$23.89	25 Cal/1.75 oz. serving
Plant-Based Chorizo Stuffed Mushrooms	VG PF \$39.89	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$24.29	130 Cal each
Italian Pinwheels	\$37.99	90 Cal each
Mediterranean Antipasto Skewers	\$38.09	60 Cal each
Veggie Hummus Cups	VG EW PF \$32.79	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$20.09	50 Cal each
Cranberry Brie Crostini	\$20.09	170 Cal each
Chicken Cobb Crostini	\$24.09	150 Cal each
Tuna Poke Crisps	EW \$24.09	80 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 20 guests or more.

### **CLASSIC CHEESE TRAY \$75.39 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 \$48.59 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 \$47.19 SERVES 12**

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

### **ANTIPASTO PLATTER \$89.89 SERVES 12**

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

### **TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES TRAY \$61.39 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 20 guests or more.

### THE SWEET SPOT \$8.79

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

### SLIDE INTO HOME \$16.09

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

### HUMMUS STATION \$13.19

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

## BREAKS

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

### WHAT'S POPPIN' \$4.99

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn <b>vg ew pf</b>	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn <b>ew</b>	110 Cal/1.25 oz. serving
Ranch Popcorn <b>v</b>	110 Cal/1.25 oz. serving
BBQ Popcorn <b>vg</b>	110 Cal/1.25 oz. serving
Southwest Popcorn <b>vg</b>	120 Cal/1.25 oz. serving

### TRAIL MIX WITHOUT ADDED NUTS STATION \$9.99

Granola <b>v</b>	220 Cal/2 oz. serving
Goldfish® Crackers <b>v</b>	260 Cal/2 oz. serving
Pretzel Thins <b>v</b>	350 Cal/2 oz. serving
Plain M&M'S® <b>v</b>	270 Cal/2 oz. serving
Pumpkin Crunch Topping <b>v</b>	140 Cal/1 oz. serving
Raisins <b>vg</b>	90 Cal/1 oz. serving
Dried Cranberries <b>vg</b>	100 Cal/1 oz. serving

### ENERGY BREAK \$6.19

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

### 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>\$3.39 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$2.89 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.89 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.89 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
Lemonade	<b>\$19.89 PER GALLON</b>	90 Cal/8 oz. serving
Fruit Punch	<b>\$24.69 PER GALLON</b>	110 Cal/8 oz. serving
Iced Water	<b>\$2.09 PER GALLON</b>	0 Cal/8 oz. serving
Infused Water	<b>\$1429 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 Blondies ▼	<b>\$27.99 PER DOZEN</b>	240-300 Cal each
Assorted Craveworthy Cookies ▼	<b>\$24.19 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
Assorted Mini Parfaits ▼	<b>\$30.39 PER DOZEN</b>	180-240 Cal each
Cheesecake Cups made without Gluten ▼	<b>\$27.99 PER DOZEN</b>	200 Cal each

## ORDERING INFORMATION

### Lead Time

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

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

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**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today

315.445.4695  
catering@lemoyne.edu  
greenandgold.catertrax.com

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

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