

EVENT MENU

FISHER COLLEGE





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 \$51.49

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

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

MEETING WRAP UP \$42.99

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

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

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$33.99

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 v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH	
Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water	
Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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



BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$12.39

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$12.99

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$12.99

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$10.49

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/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$27.89 PER DOZEN	290-450 Cal each
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Assorted Muffins Served with Butter and Jam v \$27.89 PER DOZEN	360-450 Cal each
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Buttery Croissants Served with Butter and Jam \$27.89 PER DOZEN	370 Cal each
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Assorted Danish v \$27.89 PER DOZEN	250-550 Cal each
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Seasonal Fresh Fruit Platter VG PF \$4.09 PER PERSON	35 Cal/2.5 oz. serving
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Assorted Miniature Pastries \$27.89 SERVES 12	80-120 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 \$15.09

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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EARLY BIRD BRUNCH \$17.29

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns ew	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 vg	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices vg	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	50 Cal/0.5 oz. serving
Strawberry Preserves vg	80 Cal/1 oz. serving
Blueberries vg	15 Cal/1 oz. serving
Sliced Almonds vg	170 Cal/1 oz. serving
Chia Quinoa Crunch vg	120 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices vg	100 Cal each
Dressed Rocket Greens pf	40 Cal/1.4 oz. serving
Smashed Avocado Spread vg	40 Cal/1 oz. serving
Avocado Pea Spread vg	40 Cal/1 oz. serving
Grape Tomatoes vg	10 Cal/1 oz. serving
Sliced Radish vg	5 Cal/1 oz. serving
Pickled Red Onion vgpf	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1)	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Crumbled Goat Cheese v	80 Cal/1 oz. serving
Spice it Up	
Crushed Red Pepper vg	25 Cal/0.025 oz. serving
Everything Spice vg	25 Cal/0.025 oz. serving

SUNRISE SANDWICH BUFFET \$14.69

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Breakfast Potatoes vg	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 v pf	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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$15.09

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
Starbucks 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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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 ENHANCEMENTS

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

YOGURT PARFAITS \$5.99 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait v	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v PF	410 Cal each
Honey Ginger Pear Yogurt Parfait v PF	460 Cal each
Strawberry Yogurt Parfait v	360 Cal each

BELGIAN WAFFLES \$8.19 PER PERSON

Belgian Waffles v	90 Cal each
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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

TRADITIONAL SANDWICHES \$7.89 PER PERSON

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 v PF	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 an Everything-Spiced Biscuit 370 Cal each

Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

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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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 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 Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$19.19	
	430 Cal/6 oz. serving
Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing \$20.39	
	540 Cal/10.5 oz. serving
Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing \$20.39	
	650 Cal/14.5 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 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
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Southwest Tuna Ciabatta	370 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Chicken Caesar Wrap	630 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Buffalo Chicken Wrap	600 Cal each
Chicken Bacon Ranch on Ciabatta	330 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 VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef and Chimichurri Roll	540 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal

*All packages include necessary accompaniments and condiments.

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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
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 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
Strawberry Melon Salad V EW	40 Cal/3 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 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

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BBQ NATION \$24.29

Choice of One (1) Salad:	
Potato Salad v	240 Cal/4.25 oz. serving
Sweet Potato Salad v PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Lexington Slaw VG EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast VG	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 PF	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 VG PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

GLOBAL STREET TACOS \$24.19

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

BAKED POTATO BAR \$23.39

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

ASIAN ACCENTS \$29.79

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls v	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice v PF	130 Cal/3 oz. serving
Vegetable Fried Rice VG EW	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

TAVOLINO BUFFET \$24.49

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks v	110 Cal each
Eggplant Parmesan v PF	390 Cal/7.7 oz. serving
Rigatoni Marinara	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	420 Cal/4.75 oz. serving
Miniature Cheesecake Tarts v	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving



BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BASIC ITALIAN BUFFET \$21.29

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

TASTY TEX MEX \$24.19

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

CLASSIC PIZZA \$21.29

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. serving
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 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TACO DEL SEOUL \$29.79

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

ALL-AMERICAN PICNIC \$21.09

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

PASTA TRIO BUFFET \$24.89

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

HEARTLAND BUFFET \$26.99

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

BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving

BUFFET ENTREES

Grilled Lemon Rosemary Chicken EW \$24.89	130 Cal/4 oz. serving
Chicken Mushroom Marsala EW \$24.89	240 Cal/6.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$28.59	260 Cal/4.5 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$24.89	680 Cal/18 oz. serving
Honey and Brown Sugar Ham \$21.19	200 Cal/3.5 oz. serving
Honey Mustard Pork Loin \$24.89	270 Cal/4 oz. serving
Potato Crusted Salmon \$30.59	190 Cal/4 oz. serving
Grilled Teriyaki Salmon \$30.59	140 Cal/3 oz. serving
Grilled Montreal Cod \$28.59	110 Cal/3 oz. serving
BBQ Beef Brisket \$28.59	350 Cal/5 oz. serving
Pesto Flank Steak \$34.39	250 Cal/3 oz. serving
Vegetable Lasagna Alfredo \$21.19	470 Cal/11 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Green Bean Casserole V	100 Cal/4 oz. serving
Caesar Brussels Sprouts EW PF	150 Cal/1.5 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Mini Assorted Cheesecakes V	80 Cal each
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Petit Fours V	60-100 each
Assorted Dessert Bars	200-420 Cal each

*All packages include necessary accompaniments and condiments.

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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
Franks in a Blanket	\$26.89	45 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$69.39	50 Cal each
Mini Beef Wellington	\$51.49	120 Cal each
Boneless BBQ Wings	\$29.19	160 Cal each
Boneless Buffalo Wings	\$29.19	110 Cal each
Coconut Shrimp	\$38.49	50 Cal each
Crab Cakes	\$40.89	35 Cal each
Vegetable Spring Rolls	v \$51.79	50 Cal each
Buffalo Cauliflower Wings	vg ew pf \$23.89	25 Cal/1.75 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

Ricotta and Fig Flatbread	v \$31.79	70 Cal each
Veggie Hummus Cups	vg ew pf \$32.79	170 Cal each
Shrimp and Coconut Ceviche	\$42.59	160 Cal/5.25 oz. serving
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
Crab Dip Crostini	\$24.09	40 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$24.09	100 Cal each
Shrimp Cocktail	market price	50 Cal each
Candied Bacon Topped Deviled Eggs	\$23.99	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 12 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

ASSORTED MINI SANDWICHES \$88.49 SERVES 12

An assortment of our most popular Mini Sandwiches
Ham & Cheese 270 Cal each
Roast Beef & Brie 260 Cal each
Turkey & Swiss 320 Cal each
Fresh Mozzarella, Tomato and Basil 240 Cal each

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE

Chef Curated Charcuterie Board Calories Vary Per Assortment

*All packages include necessary accompaniments and condiments.
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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 12 guests or more.

MEZZE DELIGHT \$13.19

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

HAPPY HOUR \$20.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	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 v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

AMERICAN TEA \$11.29

Fresh Mozzarella, Tomato and Basil Tea Sandwiches	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Assorted Scones with Jam & Honey Cream Cheese v	380 Cal/3 oz. serving
Assorted Petit Fours v	60-100 Cal each
Shortbread Cookies	140 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

SOFT PRETZEL BAR \$7.59

Hot Pretzels VG	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce VG	60 Cal/1 oz. serving
Yellow Mustard Sauce VG	25 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce VG	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce	80 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving

WING BAR \$16.39

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
Jalapeno Ranch Dressing v	100 Cal/1 oz. serving

HUMMUS STATION \$13.19

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

RECEPTIONS

BREAKS

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

WHAT'S POPPIN' \$4.09

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn VG EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn EW	110 Cal/1.25 oz. serving
Ranch Popcorn V	110 Cal/1.25 oz. serving
BBQ Popcorn VG	110 Cal/1.25 oz. serving
Southwest Popcorn VG	120 Cal/1.25 oz. serving

SNACK ATTACK \$8.59

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 \$6.89

Assorted Craveworthy Cookies V	220-240 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HOT CHOCOLATE BAR \$6.89

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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TRAIL MIX STATION \$4.99

Granola V	220 Cal/2 oz. serving
Goldfish® Crackers V	260 Cal/2 oz. serving
Pretzel Thins V	350 Cal/2 oz. serving
Plain M&M'S® V	270 Cal/2 oz. serving
Pumpkin Crunch Topping V	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark V	290 Cal/1 oz. serving
Raisins VG	90 Cal/1 oz. serving
Dried Cranberries VG	100 Cal/1 oz. serving
Almonds VG	170 Cal/1 oz. serving

SUGAR RUSH \$3.59

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
Assorted Dessert Bars V	200-420 Cal each

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular Coffee \$2.99 PER PERSON	0 Cal/8 oz. serving
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Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$3.69 PER PERSON	0 Cal/8 oz. serving
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Bottled Water \$2.69 EACH	0 Cal each
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Assorted Sodas (Can) \$2.19 EACH	0-150 Cal each
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Red Bull \$3.19 EACH	0-110 Cal each
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Hot Water with Assorted Tea Bags \$23.19 PER GALLON	0 Cal/8 oz. serving
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Hot Chocolate \$27.39 PER GALLON	160 Cal/8 oz. serving
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Iced Tea \$19.99 PER GALLON	0 Cal/8 oz. serving
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Peach Iced Tea \$21.99 PER GALLON	80 Cal/8 oz. serving
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Lemonade \$19.99 PER GALLON	90 Cal/8 oz. serving
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Iced Water \$2.09 PER GALLON	0 Cal/8 oz. serving
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Citrus Water Tower \$4.99 PER GALLON	0 Cal/8 oz. serving
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DESSERTS

Assorted Craveworthy Cookies V \$2.39 PER PERSON	220-240 Cal each
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Bakery-fresh Brownies V \$3.39 PER PERSON	250 Cal each
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Assorted Craveworthy Cookies V \$24.99 PER DOZEN	220-240 Cal each
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Custom Artisan Cupcakes V \$29.79 PER DOZEN	180-480 Cal each
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Mini Cheesecakes V \$30.39 PER DOZEN	80 Cal each
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Assorted Dessert Bars V \$3.39 PER PERSON	200-420 Cal each
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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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