

# EVENT MENU





# INSPIRED EXPERIENCES.

## **CULINARY FORWARD**

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

## **THOUGHTFUL HOSPITALITY**

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

## **PEOPLE & PLANET**

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

## **INSPIRED EXPERIENCES**

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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 \$45.29

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 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 \$36.29

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 \$28.29

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

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta <b>EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

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

\*All packages include necessary accompaniments and condiments.

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

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





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:

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

Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### MINI CONTINENTAL \$10.69

Mini Muffins ▼	80-120 Cal each
Mini Danish ▼	100-140 Cal each
Mini Bagels ▼	110-140 Cal each

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### QUICK START \$10.69

Choice of Three (3) Breakfast Pastries:

Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	360-450 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Buttery Croissants ▼	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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam ▼ \$23.79 PER DOZEN	360-450 Cal each
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Cinnamon Rolls ▼ \$24.19 PER DOZEN	350 Cal each
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Assorted Danish ▼ \$23.79 PER DOZEN	250-550 Cal each
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Assorted Scones Served with Butter and Jam ▼ \$23.79 PER DOZEN	400-440 Cal each
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Assorted Pastries ▼ \$23.79 PER DOZEN	210-530 Cal each
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Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.29 PER PERSON	35 Cal/2.5 oz. serving
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Granola Bars ▼ \$2.09 EACH	100-200 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.

### ULTIMATE BREAKFAST \$16.59

Choice of Three (3) Breakfast Pastries:

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

### AMERICAN BREAKFAST \$12.79

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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$12.59

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

A close-up photograph of a clear glass bowl filled with a breakfast meal. The bowl contains a thick layer of white yogurt at the bottom, topped with a generous amount of golden-brown granola. Several fresh raspberries are scattered on top, along with a sprig of green basil. A silver spoon is partially submerged in the yogurt. The background is softly blurred, showing more of the same dish and a white plate.

# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### EUROPEAN BREAKFAST CHARCUTERIE DISPLAY \$53.59 PER 12

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

### GRITS BAR \$7.99 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins 410 Cal/9.25 oz. serving

### OMELET STATION \$11.79

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

Eggs <b>v</b>	180 Cal/4 oz. serving
Egg Whites <b>v</b>	45 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Crumbled Feta Cheese <b>v</b>	80 Cal/1 oz. serving
Crumbled Bacon	70 Cal/0.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Tomatoes <b>VG</b>	5 Cal/1 oz. serving
Onions <b>VG</b>	10 Cal/1 oz. serving
Green Peppers <b>VG</b>	10 Cal/2 oz. serving
Spinach <b>VG</b>	15 Cal/2 oz. serving

### BISCUITS AND SAUSAGE GRAVY \$3.89 PER PERSON

Biscuits and Sausage Gravy 570 Cal/7 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 \$14.29

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
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette <b>\$16.89</b>	
	440 Cal/12.25 oz. serving
Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing <b>\$16.89</b>	
	650 Cal/14.5 oz. serving
Sesame Tofu Garden Salad: Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens served with Balsamic Vinaigrette <b>v \$16.49</b>	
	330 Cal/13 oz. serving

### CLASSIC BOX LUNCH \$14.59

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 \$17.59

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
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	770 Cal each
Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing <b>v</b>	450 Cal each
Honey Mustard Ham Ciabatta	420 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 \$19.49

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

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

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 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
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	670 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives <b>V PF</b>	570 Cal each
Roast Pork with Apple Slaw Sub <b>EW</b>	440 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each

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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 <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
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
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing <b>V PF</b>	80 Cal/3.5 oz. serving
Strawberry Melon Salad <b>V EW</b>	40 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in a Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 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.

### CURRY AND SPICE \$24.69

Kachumber Salad <b>VG EW PF</b>	40 Cal/3.9 oz. serving
Potato Samosa <b>VG</b>	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	190 Cal/4.5 oz. serving

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$20.19

Old Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies <b>V</b>	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider <b>V</b>	190 Cal each
BBQ Jackfruit <b>VG PF</b>	150 Cal/3 oz. serving
Slider Buns <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### BAKED POTATO BAR \$19.09

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

### PASTA TRIO BUFFET \$21.89

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

### TASTY TEX MEX \$21.29

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	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 <b>v</b>	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>VG</b>	250 Cal/2.75 oz. serving

### CLASSIC PIZZA \$19.29

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>v EW PF</b>	50 Cal/3.5 oz. serving
Kettle Chips <b>v</b>	190 Cal/1.25 oz. serving
Choice of Three (3) Pizzas	
Traditional New York-Style Cheese Pizza Slices <b>v</b>	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 <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	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.

### SOUP AND SALAD BUFFET \$19.09

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

### SUNDAY BBQ \$20.49

Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Baked Sweet Potatoes <b>VG EW PF</b>	120 Cal each
Sautéed Green Beans and Peppers <b>VG EW PF</b>	90 Cal/3.5 oz. serving
BBQ Beef Brisket Slider	140 Cal/3 oz. serving
Black Bean Slider <b>V</b>	190 Cal each
Slider Buns <b>VG</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### LAZY SUMMER BBQ \$21.89

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

### ALL-AMERICAN PICNIC \$17.29

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

### HEARTLAND BUFFET \$22.39

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

### EAST ASIAN EATS \$22.89

Vegetable Egg Rolls <b>V</b>	180 Cal each
Crispy Wontons <b>V</b>	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1.25 oz. serving
Sweet & Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Lo Mein Noodles <b>VG</b>	150 Cal/2.5 oz. serving
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Lemongrass Chicken <b>EW</b>	140 Cal/3 oz. serving
Asian Tofu <b>VG EW</b>	190 Cal/3 oz. serving
Teriyaki Sauce <b>VF</b>	20 Cal/1 oz. serving
Raspberry Coconut Bars <b>V</b>	360 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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Salad <b>PF</b>	130 Cal/4 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Antipasto Platter with Crostini	250 Cal/5 oz. serving

### BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce <b>\$20.69</b>	440 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$26.59</b>	130 Cal/4 oz. serving
Chicken and Shrimp Creole <b>EW \$20.69</b>	250 Cal/8.75 oz. serving
Honey and Brown Sugar Ham <b>\$17.69</b>	200 Cal/3.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa <b>\$20.69</b>	210 Cal/3.75 oz. serving
Blackened Catfish <b>\$23.89</b>	180 Cal/5 oz. serving
Homestyle Beef Lasagna <b>\$21.89</b>	330 Cal/5 oz. serving
BBQ Beef Brisket <b>\$23.69</b>	350 Cal/5 oz. serving
Pesto Flank Steak <b>\$28.39</b>	250 Cal/3 oz. serving
Roast Beef with Demi-Glace <b>\$23.69</b>	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo <b>\$17.69</b>	470 Cal/11 oz. serving
Southern Cheesy Chicken Spaghetti <b>\$17.79</b>	710 Cal/ 6 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$23.89</b>	310 Cal/5 oz. serving
Roasted Butterball® Turkey with Cranberry Relish <b>\$20.69</b>	200 Cal/3.5 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans <b>\$20.69</b>	680 Cal/18 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce <b>EW \$20.69</b>	450 Cal/5 oz. serving
Eggplant Lasagna <b>V \$17.69</b>	240 Cal/7.25 oz. serving

Beef and Chicken Taco Salad served with Lettuce, Tomato, Ranch Onions, Olives, Salsa, Jalapeno, Sour Cream and Cheese <b>\$17.79</b>	880 Cal/6 oz. serving
Chicken Taco Salad served with Lettuce, Tomato, Ranch, Onions, Olives, Salsa, Jalapeno, Sour Cream and Cheese <b>\$17.79</b>	720 Cal/6 oz. serving
Beef Taco Salad served with Lettuce, Tomato, Ranch, Onions, Olives, Salsa, Jalapeno, Sour Cream and Cheese <b>\$17.79</b>	720 Cal/6 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 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
Green Bean Casserole <b>V</b>	100 Cal/4 oz. serving
Brussels Sprouts with Almond Butter <b>V EW PF</b>	70 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
Mashed Sweet Potatoes <b>V PF</b>	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Grilled Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Ginger Honey Glazed Carrots <b>V</b>	110 Cal/3.25 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Lemonberry Cake	720 Cal/slice
Peach Cobbler	420 Cal/8 oz. serving
Strawberry Shortcake	450 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Assorted Craveworthy Cookies <b>V</b>	200-240 Cal each
Apple Pie <b>VG</b>	410 Cal slice



# 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)

Swedish Meatballs	\$22.39	100 Cal each
Italian Meatballs	\$22.39	90 Cal each
Chicken Quesadillas	\$25.49	50 Cal each
Chili-Lime Chicken Kabobs	\$29.29	40 Cal each
Chicken and Waffle with Spicy Syrup	\$29.09	45 Cal each
Boneless BBQ Wings	\$24.39	160 Cal each
Boneless Buffalo Wings	\$24.39	110 Cal each
Crab Cakes	\$34.09	35 Cal each
Assorted Mini Quiche	\$22.99	100 Cal each
Spanakopita	\$23.09	60 Cal each
Vegetable Spring Rolls	\$42.19	50 Cal each
Buffalo Cauliflower Wings	VG EW PF \$22.49	25 Cal/1.75 oz. serving
Franks in a Blanket	\$22.49	45 Cal each
Black Angus Mini Cheeseburger Sliders	\$54.89	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$36.09	90 Cal each
Mediterranean Antipasto Skewers	\$33.99	60 Cal each
Veggie Hummus Cups	VG EW PF \$27.39	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$26.99	50 Cal each
Pimento Cheese & Bacon Toast Points	\$16.69	110 Cal each
Crab Dip Crostini	\$20.09	40 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Chicken Walnut Salad Bites	EW \$20.09	80 Cal each
Candied Bacon Topped Deviled Eggs	\$19.99	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 12 guests or more.

### CLASSIC CHEESE TRAY \$5.39 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

300 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$4.19 PER PERSON

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

120 Cal/5 oz. serving

### SEASONAL FRESH FRUIT PLATTER \$3.39 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

### ASSORTED MINI SANDWICHES \$75.49 SERVES 12

An assortment of our most popular Mini Sandwiches

Ham & Cheese  
Roast Beef & Brie  
Turkey & Swiss  
Fresh Mozzarella, Tomato and Basil

270 Cal each  
260 Cal each  
320 Cal each  
240 Cal each

### HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$50.99 SERVES 12

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE SERVES 12

Housemade Spinach Dip served with Fresh Pita  
Chef Curated Charcuterie Board

Caloried Vary Per Assortment

\*All packages include necessary accompaniments and condiments.

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

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



# RECEPTIONS

## 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.

### HAPPY HOUR \$16.79

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

### CHEF'S PASTA \$15.69

Choice of Two (2) Pastas:	
Cavatappi Pasta <b>vg</b>	90 Cal/2 oz. serving
Penne Pasta <b>vg</b>	90 Cal/2.5 oz. serving
Fettuccine Pasta <b>vg</b>	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>vg pf</b>	100 Cal/4 oz. serving
Alfredo Sauce <b>v</b>	250 Cal/4 oz. serving
Primavera Pesto Sauce <b>v</b>	120 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms <b>vg ew pf</b>	90 Cal/3 oz. serving
Broccoli <b>vg pf</b>	10 Cal/1 oz. serving
Spinach <b>vg</b>	15 Cal/2 oz. serving
Onions <b>vg</b>	5 Cal/0.5 oz. serving
Tomatoes <b>vg</b>	5 Cal/1 oz. serving
Zucchini <b>vg</b>	5 Cal/1 oz. serving
Peas <b>vg</b>	5 Cal/0.25 oz. serving
Green Peppers <b>vg</b>	10 Cal/1 oz. serving

### WING BAR \$12.89

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.

### TRAIL MIX STATION \$6.39

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
Chocolate Peanut Butter Bark <b>v</b>	290 Cal/1 oz. serving
Raisins <b>vg</b>	90 Cal/1 oz. serving
Dried Cranberries <b>vg</b>	100 Cal/1 oz. serving
Almonds <b>vg</b>	170 Cal/1 oz. serving

### SNACK ATTACK \$7.19


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

### EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars <b>v</b>	200-420 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HOT CHOCOLATE BAR \$6.49

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can)	<b>\$1.89 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.39 EACH</b>	100-150 Cal each
Regular Coffee	<b>\$18.39 PER GALLON</b>	0 Cal/8 oz. serving
Decaffeinated Coffee	<b>\$18.39 PER GALLON</b>	0 Cal/8 oz. serving
Starbucks Regular Coffee	<b>\$25.79 PER GALLON</b>	0 Cal/8 oz. serving
Apple Cider	<b>\$22.39 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$16.49 PER GALLON</b>	0 Cal/8 oz. serving
Sweet Tea	<b>\$21.59 PER GALLON</b>	150 Cal/8 oz. serving
Lemonade	<b>\$16.49 PER GALLON</b>	90 Cal/8 oz. serving
Iced Water	<b>\$1.59 PER GALLON</b>	0 Cal/8 oz. serving
Mule Rider Bottled Water	<b>\$2.89 EACH</b>	0 Cal/8 oz. serving
Blue & Gold Punch	<b>\$23.69 PER GALLON</b>	150 Cal/8 oz. serving

## DESSERTS

Assorted Blondies ▼	<b>\$22.29 PER DOZEN</b>	240-300 Cal each
Assorted Craveworthy Cookies ▼	<b>\$18.39 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies ▼	<b>\$22.29 PER DOZEN</b>	250 Cal each
Multi-Layer Chocolate Cake (Each) ▼	<b>\$19.99 SERVES 8</b>	320 Cal slice
New York Cheesecake (Each)	<b>\$31.09 SERVES 8</b>	360 Cal slice
Traditional Apple Pie (Each)	<b>\$13.39 SERVES 8</b>	410 Cal slice
Bourbon Pecan Pie (Each)	<b>\$20.99 SERVES 8</b>	520 Cal slice
Lemonberry Cake (Each)	<b>\$6.19 EACH</b>	720 Cal slice



## 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.

\*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.

**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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