

Berklee Catering

EVENT MENU





Inspired Experiences.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 9: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$56.19

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 15 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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

MEETING WRAP UP \$44.39

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 15 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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$34.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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
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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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 \$10.99

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

NEW YORKER \$17.69

Assorted Bagels v	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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 VG PF	35 Cal/2.5 oz. serving
Make it Sweet:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	80 Cal/1 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
Make it Savory:	
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 VG PF	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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$28.79 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$28.79 PER DOZEN	360-450 Cal each
Assorted Scones Served with Butter and Jam v \$28.79 PER DOZEN	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF \$4.19 PER PERSON	35 Cal/2.5 oz. serving
Assorted Greek Yogurt Cups v \$3.49	90-110 Cal each
Vegan Banana Chocolate Chip Bread VG \$18.29	250 Cal/slice

Breakfast

HOT BREAKFAST

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

AMERICAN BREAKFAST \$15.59

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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$15.59

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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	0 Cal/8 oz. serving

EARLY BIRD BRUNCH \$17.89

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 vg pf	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
Iced Water	0 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas	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 ENHANCEMENTS

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

EGGS-TRAVAGANZA \$6.19 PER PERSON

Choice of Two (2) Egg Delights. All Made with Cage-Free Eggs

Choice of Two (2) Egg Delights:

Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup v	310 Cal each
Egg White and Turkey Frittata	280 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata	150 Cal each
Broccoli, Cheddar and Swiss Frittata v	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite	100 Cal each

BREAKFAST BURRITOS AND TACOS \$6.99 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo v	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto v EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) v	270 Cal each
Plant-Based Chorizo Breakfast Tacos (2 per guest) VG EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	180 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	270 Cal each

PARADISE BOWL \$10.79

Choice of One (1) Base:

Acai Sorbet VG	130 Cal/4 oz. serving
Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving

Choice of Two (2) Fruits:

Watermelon Cubes VG	10 Cal/1 oz. serving
Strawberries VG	20 Cal/2 oz. serving
Pineapple VG PF	30 Cal/2 oz. serving
Blueberries VG	20 Cal/1 oz. serving
Diced Mango VG PF	20 Cal/1 oz. serving
Bananas VG	30 Cal/1 oz. serving
Toasted Coconut VG	150 Cal/1 oz. serving

Choice of Two (2) Flavor Enhancements:

Honey v	50 Cal/1 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Granola v	110 Cal/1 oz. serving
Chia Seeds VG	140 Cal/1 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.

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

Sandwiches & Salads

CLASSIC COLLECTIONS

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

DELI EXPRESS \$17.69

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips 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

Nashville Hot Chicken Salad: Romaine tossed with Dill Pickles, Diced Cucumbers, Grape Tomatoes, Croutons and Spicy Ranch Dressing Topped with Spicy Chicken Bites **\$20.99** 340 Cal/7.25 oz. serving

Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette **EW \$22.89** 290 Cal/11 oz. serving

Kale Quinoa Panzanella: Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix and Baguette Chips served with a Sun-Dried Tomato Vinaigrette **vg EW PF \$19.79** 480 Cal/11.8 oz. serving

CLASSIC BOX LUNCH \$16.49

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 \$20.39

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)

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Southwestern Turkey with Fajita Vegetables Ciabatta	390 Cal each
Shawarma Chicken Ciabatta with Sliced Cucumber, Feta Cheese, Lettuce, Tomato and Lemon Tahini Dressing	510 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo vg EW PF	290 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 \$23.79

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

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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 Cal each
Sweet Potato Smash Ciabatta with Goat Cheese, Cranberry Sauce and Arugula V EW PF	500 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 oz. serving
Tomato Corn Grain Salad VG PF	150 Cal/4.25 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 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.

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.

PACIFIC COAST COLLECTION \$18.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray V PF	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 VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

NEW ENGLAND HARBOR FARE \$26.19

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

MI COMIDA \$26.39

Choice of Two (2) Sides:	
Sweet Plantain VG	70 Cal each
Seasoned Black Beans PF	90 Cal/4 oz. serving
Crispy Yuca Fries VG	150 Cal/3.5 oz. serving
Pinto Beans EW PF	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens VG EW PF	30 Cal/2 oz. serving
Choice of One (1) Base:	
Chopped Salad VG PF	20 Cal/3 oz. serving
Yellow Rice VG EW	120 Cal/3.5 oz. serving
Quinoa VG EW PF	130 Cal/3 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken EW	410 Cal/7.25 oz. serving
Mojo Shrimp	120 Cal/3 oz. serving
Plant Forward Pastelon V	220 Cal/7.75 oz. serving
Choice of Two (2) Salsas/Sauce:	
Salsa Criolla VG	15 Cal/1 oz. serving
Salsa Pebre VG	5 Cal/1 oz. serving
Mojo Dressing VG	110 Cal/1 oz. serving
Peruvian Green Sauce V	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait V	710 Cal each



Buffets

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$27.19

Choice of Two (2) Bases:	
Mejadra Lentils and Rice with Crispy Onions VG EW PF	120 Cal/3.5 oz. serving
Mediterranean Salad Mix VG PF	15 Cal/2 oz. serving
Hummus VG PF	330 Cal/4.5 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	220 Cal/3.5 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Baked Falafel VG PF	45-260 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad VG EW PF	130 Cal/2.5 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4.25 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2.25 oz. serving
Cucumber Tomato Salad VG EW PF	40 Cal/3.75 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce V	40 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1.5 oz. serving
Harissa Sauce VG	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each
Add Pita	
Half Grilled Pita V PF	290 Cal each
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each

POWER BOOST BOWLS \$27.19

Choice of One (1) Grain:	
Lemon Herbed Farro VG EW PF	150 Cal/3.5 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix VG PF	10 Cal/1.25 oz. serving
Romaine Arugula Mix VG PF	5 Cal/1.25 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal/3 oz. serving
Hard-Cooked Egg V	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli VG EW PF	45 Cal/1.5 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	150 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing V	90 Cal/1 oz. serving
Pesto Vinaigrette V	120 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	180 Cal/1 oz. serving
Shaved Parmesan	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	220-240 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.

CURRY AND SPICE \$30.79

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

EASTERN DELIGHTS \$23.19

Asian Chopped Salad with Ginger Miso V EW PF	300 Cal/8.7 oz. serving
Sesame Noodles with Vegetables EW PF	250 Cal/8.75 oz. serving
Choice of Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
Spicy Szechuan Shrimp with Broccoli, Carrots and Onion PF	80 Cal/3.75 oz. serving
Szechuan Tofu VG	110 Cal/3.62 oz. serving
Fortune Cookies	20 Cal each

SUNDAY BBQ \$25.19

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

YUCATAN BOWL \$26.39

Romaine Lettuce Salad VG	15 Cal/0.5 oz. serving
Avocado Ranch Dressing V	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	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 VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo VG	230 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie V	220 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
Avocado Kale Salad VG PF	50 Cal/1.5 oz. serving
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Peri-Peri Chicken \$25.69	140 Cal/3 oz. serving
Chicken Mushroom Marsala EW \$25.69	240 Cal/6.75 oz. serving
Roasted Butterball® Turkey with Cranberry Relish \$25.69	200 Cal/3.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$25.69	210 Cal/3.75 oz. serving
Grilled Teriyaki Salmon \$31.59	140 Cal/3 oz. serving
Grilled Montreal Cod \$29.49	110 Cal/3 oz. serving
Sautéed Mojo Shrimp with Citrus and Garlic \$33.29	120 Cal/3 oz. serving
Beef Tri-Tip Chimichurri \$33.99	200 Cal/3 oz. serving
Homestyle Beef Lasagna \$23.99	330 Cal/5 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$21.79	410 Cal/15.75 oz. serving
Crispy Five Spice Tofu VG EW PF \$21.79	340 Cal/5 oz. serving

BUFFET SIDES

Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Maple Mashed Sweet Potatoes V PF	120 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Toasted Orzo with Spinach and Cranberries VG	160 Cal/4 oz. serving
Cranberries & Brown Rice VG PF	160 Cal/3.75 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

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Aquafaba Chocolate Mousse V	250 Cal each
Glazed Strawberry Bars VG	380 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each
Assorted Dessert Bars V	200-420 Cal each

*All packages include necessary accompaniments and condiments.

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

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

Receptions

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$42.19	40 Cal each
Beef Empanadas	\$32.79	150 Cal each
Mini Beef Wellington	\$53.49	120 Cal each
Chicken Quesadillas	\$30.69	50 Cal each
Sweet & Spicy Boneless Chicken Wings	\$30.19	150 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	v \$39.89	45 Cal each
Vegetable Samosas	v \$39.89	40 Cal each
Vegetable Spring Rolls	v \$49.89	50 Cal each
Plant-Based Chorizo Stuffed Mushrooms	VG PF \$39.59	50 Cal each
Sweet Potato Croquettes with Harissa	v EW PF \$39.59	20 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$24.89	130 Cal each
Italian Pinwheels	\$33.79	90 Cal each
Ricotta and Fig Flatbread	v \$32.79	70 Cal each
Hot Miso Honey Root Vegetable Skewers	VG EW PF \$24.19	100 Cal each
Cranberry Brie Crostini	\$20.69	170 Cal each
Chicken Cobb Crostini	\$25.69	150 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$24.89	100 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 \$6.69 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 \$4.89 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 \$4.19 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$9.19 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

ASSORTED TEA SANDWICHES \$9.89 PER PERSON

An assortment of our most popular Tea Sandwiches

Chicken and Apple Tea Sandwiches

230 Cal each

Roast Beef and Brie Tea Sandwiches

260 Cal each

Creamy Egg Salad on White Bread

290 Cal each

Fresh Mozzarella, Tomato and Basil Tea Sandwiches

240 Cal each

*All packages include necessary accompaniments and condiments.

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

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

Receptions

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.

WORLD OF DUMPLINGS \$15.79

Choice of Four (4) International Dumplings:

Beef Empanada with Sour Cream & Salsa	150 Cal each
Mini Chicken Empanadas with Sour Cream & Salsa	70 Cal each
Mini Vegetable Empanadas with Sour Cream & Salsa v	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream v	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce v	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce v	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney vg	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

BRUSCHETTA BLISS \$6.19

Crostini **vg ew** 40 Cal each

Choice of Three (3) Spreads:

Apple Chutney vg	35 Cal/1 oz. serving
Bacon Jam	150 Cal/1 oz. serving
Spicy Kale Pesto	130 Cal/1 oz. serving
Tomato Bruschetta Topping vg	20 Cal/1 oz. serving
Green Chili Relish vg	10 Cal/1 oz. serving
Blue Cheese and Chive Spread	130 Cal/1 oz. serving

Choice of Two (2) Toppings:

Bacon-Scallion Topping	70 Cal/1 oz. serving
Chorizo and Chickpea Topping	80 Cal/1 oz. serving
Roasted Red Pepper Tapenade vg	50 Cal/1 oz. serving
Mushroom Sauté vg ew pf	30 Cal/1 oz. serving

Choice of Glaze(s):

Honey Balsamic Glaze v	40 Cal/1 oz. serving
Chipotle Orange Glaze vg	70 Cal/1 oz. serving

HUMMUS STATION \$14.09

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

BREAKS

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

SNACK ATTACK \$8.79

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

BREADS AND SPREADS \$6.79

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg ew	40 Cal each

Choice of Four (4) Spreads:

Korean Roja Guacamole vg pf	70 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus vg pf	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

REV'D UP AND READY TO GO \$9.49

Chocolate Orange Power Poppers vg	110 Cal each
Fruit Skewers with Yogurt Honey Dip v ew	90 Cal each
Carrots and Celery Sticks with Ranch Dip v pf	220 Cal/4.5 oz. serving
Cinnamon-Honey Granola v	340 Cal/3 oz. serving

HOT CHOCOLATE BAR \$6.89

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



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags \$2.49 PER PERSON	0 Cal/8 oz. serving
Bottled Water \$2.69 EACH	0 Cal each
Assorted Sodas (Can) \$2.19 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.79 EACH	100-150 Cal each
Sparkling Water \$2.69 EACH	0 Cal each
Lemonade \$21.99 PER GALLON	90 Cal/8 oz. serving
Cucumber Lime Spritzer \$23.29 PER GALLON	50 Cal/8 oz. serving
Iced Water \$2.09 PER GALLON	0 Cal/8 oz. serving
Strawberry Mint Infused Iced Tea \$23.59 PER GALLON	110 Cal/8 oz. serving
Coffee & Hot Water with Assorted Teas \$3.49	0 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies v \$2.49 PER PERSON	220-240 Cal each
Gourmet Dessert Bars v \$3.49 PER PERSON	200-420 Cal each
Custom Artisan Cupcakes v \$31.09 PER DOZEN	180-480 Cal each
Chocolate Covered Strawberries v \$28.49 PER DOZEN	40 Cal each
Vegan Peach-Banana Cake (Each) vg \$24.99 SERVES 8	300 Cal slice

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.

*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

617.747.2063


catering@berklee.edu

depagter-arlyn@aramark.com

www.berkleecatering.catertrax.com

Prices effective until 07/01/2026

Prices may be subject to change

© 2025 Aramark. All rights reserved. 
0032810_1