

# EVENT MENU





# INSPIRED EXPERIENCES.

## CULINARY FORWARD

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

## THOUGHTFUL HOSPITALITY

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

## PEOPLE & PLANET

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

## INSPIRED EXPERIENCES

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



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS

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

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

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.



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





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### EUROPEAN CONTINENTAL

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini	400 Cal/4.5 oz. serving
Buttery Croissants <b>V</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER

Assorted Bagels <b>V</b>	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 <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

### À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>V</b>	290-450 Cal each
Buttery Croissants Served with Butter and Jam	370 Cal each
Cinnamon Rolls <b>V</b>	350 Cal each
Assorted Yogurt Cups	40-80 Cal each
Vegan Zucchini Breakfast Bread <b>VG</b>	270 Cal slice

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST

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

### FRESH OFF THE GRIDDLE

Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast <b>v</b>	100 Cal each
Silver Dollar Pancakes <b>v</b>	40 Cal each
Belgian Waffles <b>v</b>	90 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

\*All packages include necessary accompaniments and condiments.  
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# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### EUROPEAN BREAKFAST CHARCUTERIE DISPLAY

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

### EGGS-TRAVAGANZA

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 ▼	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 ▼	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

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

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

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing 540 Cal/10.5 oz. serving

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

Mediterranean Chicken & Grain Salad: Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives served with Lemon Garlic Vinaigrette **EW PF** 340 Cal each/7 oz. serving

### CLASSIC BOX LUNCH

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

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)

Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Southwest Tuna Ciabatta	370 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Jerk Chicken Sandwich	680 Cal each
Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard	630 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

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

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

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Roast Pork with Apple Slaw Sub <b>EW</b>	440 Cal each
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli <b>V</b>	600 Cal each
Shiitake ""Bacon"" VLT with Vegan Shiitake ""Bacon"", Lettuce, Tomato and Vegan Mayo <b>VG PF</b>	490 Cal each

### SIDE SALAD SELECTIONS

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

Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream <b>V</b>	150 Cal/3.5 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing <b>VG EW PF</b>	25 Cal/3 oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20 Cal/3 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing <b>V EW PF</b>	130 Cal/3 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### GREAT LAKES GRILL

Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Buttered Corn on the Cob <b>V PF</b>	130 Cal each
Fresh Potato Chips <b>V</b>	210 Cal/2 oz. serving
Grilled Bratwurst Hot Dog	430 Cal each
Beyond® Bratwurst <b>VG</b>	250 Cal each
Peppers and Onions <b>VG</b>	20 Cal/2 oz. serving
Sauerkraut <b>V PF</b>	80 Cal/4 oz. serving
Giardiniera <b>V</b>	70 Cal/4 oz. serving
Yellow Mustard <b>VG</b>	20 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### O-MORI RAMEN BOWL

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

## SPRING FLING

Choice of Two (2) Sides:	
Asian Edamame Salad <b>V EW PF</b>	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad <b>V EW PF</b>	50 Cal/2 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté <b>VG EW PF</b>	60 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Grilled BBQ Pork Chops <b>EW</b>	180 Cal each
Grilled Montreal Cod <b>EW</b>	110 Cal/3 oz. serving
Crispy Five Spice Tofu <b>VG EW PF</b>	340 Cal/5 oz. serving
Eggplant Meatball <b>VG EW PF</b>	50 Cal each
Beef Tri-Tip Chimichurri	200 Cal/3 oz. serving
Grilled Peri Peri Chicken <b>EW</b>	140 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Chimichurri Mayonnaise <b>V</b>	150 Cal/1 oz. serving
Green Chile Relish <b>VG</b>	15 Cal/1 oz. serving
Chermoula Crema <b>V</b>	40 Cal/1 oz. serving
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving
Peri Peri Sauce <b>VG</b>	40 Cal/1 oz. serving
Chocolate Chip Cookie Brownies <b>V</b>	280 Cal each





# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET

Greek Chickpea Salad <b>V PF</b>	110 Cal/3.25 oz. serving
Vegetable Platter <b>V PF</b>	120 Cal/5 oz. serving
Roasted Red Pepper Hummus <b>VG EW PF</b>	230 Cal/4 oz. serving
Greek Pita with Feta Cheese and a Red Wine Vinaigrette <b>V EW PF</b>	170 Cal each
Beef Kofta Pita with Tzatziki and Hummus <b>EW PF</b>	400 Cal each
Iced Craveworthy Lemon Cookies <b>V</b>	260 Cal each

### YUCATAN BOWL

Romaine Lettuce Salad <b>VG</b>	15 Cal/0.5 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo <b>VG</b>	230 Cal/4 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Dulce De Leche Brownie <b>V</b>	220 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### POWER LUNCH

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

## ASIAN ACCENTS

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

## HEARTLAND BUFFET

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

Traditional Mixed Green Salad with Balsamic and Ranch <b>V EW PF</b> Southern Biscuits with Butter <b>V</b> Buttermilk Mashed Potatoes <b>V</b> Sautéed Dill Green Beans <b>VG EW PF</b> Vegetable Lasagna Alfredo <b>V</b> Choice of One (1) Entree: Herb Roasted Butterball® Turkey Baked Ham Apple Pie <b>VG</b>	50 Cal 3.5 oz. serving 230 Cal each 120 Cal/3.75 oz. serving 30 Cal/3 oz. serving 470 Cal/11 oz. serving 170 Cal/3 oz. serving 120 Cal/3 oz. serving 410 Cal/slice
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\*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

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Avocado Kale Salad <b>VG PF</b>	50 Cal/1.5 oz. serving
Mandarin Cranberry Salad <b>V EW</b>	130 Cal/4 oz. serving
Crudités with Tzatziki Sauce <b>V EW PF</b>	40 Cal/5 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/4 oz. serving
Chicken and Shrimp Creole <b>EW</b>	250 Cal/8.75 oz. serving
Honey and Brown Sugar Ham	200 Cal/3.5 oz. serving
Kale Pesto Crusted Cod	180 Cal/3.25 oz. serving
Mahi Mahi with Pineapple Salsa	190 Cal/5 oz. serving
Cauliflower Lasagna	410 Cal/8.4 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap <b>VG PF</b>	330 Cal each
Squash, Tomato and "Cheese" Casserole <b>VG EW PF</b>	90 Cal/4.25 oz. serving

### BUFFET SIDES

Zucchini, Tomato and Squash Blend <b>VG EW PF</b>	40 Cal/3.5 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Brussels Sprouts with Almond Butter <b>V EW PF</b>	70 Cal/3 oz. serving
Caesar Brussels Sprouts <b>EW PF</b>	150 Cal/1.5 oz. serving
Chimichurri Roasted Carrots <b>VG EW PF</b>	170 Cal/7.25 oz. serving
Toasted Orzo with Spinach and Cranberries <b>VG</b>	160 Cal/4 oz. serving
Cranberry-Pecan Mixed Grains <b>VG</b>	160 Cal/3 oz. serving
Butternut Squash Barley Pilaf <b>VG EW PF</b>	220 Cal/8.25 oz. serving

### BUFFET FINISHES

Apple Pie <b>VG</b>	410 Cal slice
Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each
Mini Sriracha Chocolate and Peanut Butter Cupcakes <b>V</b>	170 Cal each
Dragon Fruit Chia Mango Parfait <b>VG EW</b>	190 Cal each

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# RECEPTIONS

## HORS D'OEUVRES

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

### RECEPTION HORS D'OEUVRES (HOT)

Smoked Candied Bacon Jam Tarts	80 Cal each
Bacon Wrapped Scallops	40 Cal each
Italian Meatballs	90 Cal each
Mini Beef Wellington	120 Cal each
Crab Cakes	35 Cal each
Truffle & Wild Mushroom Arancini	60 Cal each
Boursin Mushroom Pinwheels <b>V</b>	70 Cal each
Spanakopita <b>V</b>	60 Cal each
Deep Fried Nashville Hot Cauliflower Bites <b>V</b>	50 Cal each
Potato and Onion Pakoras with Cilantro Chutney <b>VG EW PF</b>	40 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	130 Cal each
Italian Pinwheels	90 Cal each
Veggie Hummus Cups <b>VG EW PF</b>	170 Cal each
Traditional Tomato Bruschetta Crostini <b>VG</b>	50 Cal each
Middle Eastern Chickpea Toast Points <b>V EW</b>	80 Cal each
Shrimp and Avocado Toast Points <b>EW</b>	70 Cal each
Crab Dip Crostini	40 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 24 guests or more.

### FRESH GARDEN CRUDITÉS

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

120 Cal/5 oz. serving

### SOUTHWEST DIPPING DUO

Black Bean, Corn and Pico Guacamole served with Tortilla Chips **VG**

420 Cal/6.75 oz. serving

### RED PEPPER KALE DIP

Red Pepper Kale Dip  
Pita Chips **V**

130 Cal/1.75 oz. serving  
160 Cal/2 oz. serving

### PICKLED VEGETABLE PLATTER WITH HERBED RANCH

Pickled Vegetable Platter with Herbed Ranch **V PF**

100 Cal/3 oz. serving

### CHEF CURATED CHARCUTERIE BOARD

Chef Curated Charcuterie Board

Calories Vary Per Assortment

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# RECEPTIONS

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 24 guests or more.

### GYRO STATION

Pita Bread <b>v</b>	210 Cal each
Beef & Lamb Gyro	400 Cal/4 oz. serving
Baked Falafel <b>VG PF</b>	90 Cal each
Pickled Red Onion <b>VG</b>	25 Cal/1 oz. serving
Cauliflower Tabbouleh <b>VG EW PF</b>	10 Cal/2 oz. serving
Diced Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Diced Cucumber <b>VG</b>	5 Cal/1 oz. serving
Tzatziki Sauce <b>v</b>	15 Cal/1 oz. serving
Harissa Sauce <b>VG</b>	130 Cal/1 oz. serving

### SPANISH PAELLA

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables	310 Cal/8 oz. serving
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### WORLD OF DUMPLINGS

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 <b>v</b>	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream <b>v</b>	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce <b>v</b>	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce <b>v</b>	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney <b>VG</b>	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

## BREAKS

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

### TRAIL MIX STATION

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

### CHOCAHOLIC

Mini Candy Bars (4 each) <b>v</b>	45-80 Cal each
Craveworthy Chocolate Chip Cookie <b>v</b>	240 Cal each
Chocolate Dipped Pretzels <b>v</b>	90 Cal each
Chocolate Dipped Strawberries (2 each) <b>v</b>	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

### BREADS AND SPREADS

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Pita Chips <b>v</b>	160 Cal/2 oz. serving
Crostini <b>VG EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>VG PF</b>	70 Cal/2 oz. serving
Ginger Verde Guacamole <b>VG PF</b>	70 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	270 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving

### EXECUTIVE COFFEE BREAK

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





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular Coffee	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Assorted Sodas (Can)	0-150 Cal each
Cold Brew Coffee	0 Cal/8 oz. serving
Apple Cider	160 Cal/8 oz. serving
Fruit Punch	110 Cal/8 oz. serving
Cucumber Lime Spritzer	50 Cal/8 oz. serving
Raspberry Lime Infused Lemonade	130 Cal/8 oz. serving
Peach Lemonade	120 Cal/8 oz. serving
Lemon Ginger Infused Iced Tea	5 Cal/10 oz. serving

## DESSERTS

Berry Panna Cotta	340 Cal each
Assorted Blondies ▼	240-300 Cal each
Custom Artisan Cupcakes ▼	180-480 Cal each
Mini Sriracha Chocolate and Peanut Butter Cupcakes ▼	170 Cal each
Berry Panna Cotta	340 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bakery-Fresh Brownies ▼	250 Cal each

## ORDERING INFORMATION

### Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

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**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today

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

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