

Bennington College 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.

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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 \$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
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

POWER UP LUNCH

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

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	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
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

IT'S A WRAP

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

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	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 ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons 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 15 guests or more. All appropriate condiments included.

"TART"INES AND OATS \$17.19

Choice of Two (2) Breakfast Tartines:

Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese V PF	80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber PF	80 Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each
Open Face Avocado Egg Croissant with Sriracha V	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	190 Cal each
Strawberry Banana Nutella Toast V	460 Cal each

Choice of Two (2) Overnight Grains:

Overnight Bircher Muesli with Apple, Banana and Cranberries with Turmeric Infused Granola V	270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch VG EW	190 Cal each
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal V EW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	450 Cal each
Overnight Pear & Pecan Oatmeal V	390 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

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
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$12.99

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Bagels V	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam V \$4.09 PER PERSON	290-450 Cal each
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Assorted Bagels with Butter, Cream Cheese and Jam V \$28.79 PER DOZEN	290-450 Cal each
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Assorted Muffins Served with Butter and Jam V \$4.09 PER PERSON	360-450 Cal each
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Buttery Croissants Served with Butter and Jam \$4.09 PER PERSON	370 Cal each
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Buttery Croissants Served with Butter and Jam \$28.79 PER DOZEN	370 Cal each
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Assorted Scones Served with Butter and Jam V \$4.09 PER PERSON	400-440 Cal each
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Assorted Pastries V \$4.09 PER PERSON	210-530 Cal each
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Assorted Pastries V \$28.79 PER DOZEN	210-530 Cal each
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Assorted Greek Yogurt Cups V \$3.19	90-110 Cal each
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Breakfast

HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.89

Choice of Three (3) Breakfast Pastries:

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

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
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	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
Mocha Joe's Coffee, Decaf, and Harney & Sons 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.

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



Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

MEDITERRANEAN BRUNCH DISPLAY \$49.49 PER 12

Display of Pita, Hummus, Hard-Boiled Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil, Date-Pecan Dip and Lemon **PF**

350 Cal/5.3 oz. serving

LOX AND BAGELS \$16.99 PER PERSON

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

TRADITIONAL SANDWICHES \$7.99 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each

Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on an Everything-Spiced Biscuit

370 Cal each

Bacon, Lettuce, Tomato, Avocado and Egg Bagel

420 Cal each

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

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Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 15 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

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$20.99** 320 Cal/7.25 oz. serving

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing **\$20.99** 540 Cal/10.5 oz. serving

Chicken, Blue Cheese and Pear Salad: Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette **\$20.99** 620 Cal/13.5 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)

Arugula and Prosciutto Baguette	610 Cal each
Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	800 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 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 15 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)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 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
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	150 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	110 Cal/4 oz. serving

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Buffets

THEMED BUFFETS

All prices are per person and available for 15 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

TASTE OF OLD COUNTRY \$26.69

Dill Pickle Soup with Bacon	190 Cal/8 oz. serving
Buttery Potato Cheddar Pierogis with Sautéed Onions and Garlic V	100 Cal each
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Sauerkraut VG PF	20 Cal/3.5 oz. serving
Grilled Kielbasa	400 Cal/3.5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

NORTH BY NORTHWEST \$24.59

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	330 Cal each
Maple Dijon Salmon	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar V	320 Cal each



Buffets

THEMED BUFFETS

All prices are per person and available for 15 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

GLOBAL STREET TACOS \$26.39

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

Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CLASSIC PIZZA \$23.09

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Kettle Chips V	190 Cal/1.25 oz. each
Choice of Three (3) Pizzas:	
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices	270 Cal/slice
Pepperoni Pizza	390 Cal each
Buffalo Chicken Pizza	380 Cal each
BBQ Chicken Pizza	450 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

HARVEST BOUNTY \$27.89

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

POWER LUNCH \$23.69

Grilled Flatbread VG	110 Cal each
Seasonal Fresh Fruit Platter VG PF	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 EW	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa EW	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 EW	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW	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 EW PF	310 Cal/6 oz. serving
Smoky Coconut-Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG	220 Cal/3.3 oz. serving
Aquafaba Chocolate Mousse V	250 Cal each

TASTY TEX MEX \$26.39

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

*All packages include necessary accompaniments and condiments.

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Buffets

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto EW	110 Cal/3.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$25.69	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW \$25.69	130 Cal/4 oz. serving
Boursin, Bacon & Spinach Stuffed Chicken with Portobello Risotto topped with Sundried Tomatoes \$29.49	550 Cal/12.35 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce EW \$25.69	450 Cal/5 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$31.59	130 Cal/2.75 oz. serving
Maple Dijon Salmon \$31.59	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$35.49	290 Cal/7.65 oz. serving
Asian Marinated Steak \$35.49	190 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$35.49	200 Cal/3 oz. serving
Vegetable Lasagna Alfredo \$21.79	470 Cal/11 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

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Maple Roasted Carrots V EW PF	110 Cal/2 oz. serving
Smoky Sweet Potato Au Gratin V	140 Cal/4 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes V PF	100 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Berry Panna Cotta	340 Cal each
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 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)

Beef Empanadas	\$32.79	150 Cal each
Swedish Meatballs	\$32.79	100 Cal each
Beef Satay	\$32.99	35 Cal each
Chicken Satay	\$30.69	20 Cal each
Coconut Chicken	\$30.69	40 Cal each
Truffle & Wild Mushroom Arancini	\$39.59	60 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v	\$39.59	45 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$32.79	80 Cal each
Assorted Mini Quiche	\$26.99	100 Cal each
Spanakopita v	\$28.79	60 Cal each
Vegetable Samosas v	\$32.99	40 Cal each
Vegetable Spring Rolls v	\$49.89	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Goat Cheese and Beet Skewers v	\$33.79	35 Cal each
Mediterranean Antipasto Skewers	\$39.29	60 Cal each
Veggie Hummus Cups	VG EW PF \$33.79	170 Cal each
Gazpacho Shooters	VG EW PF \$23.69	30 Cal/2 oz. serving
Shrimp and Coconut Ceviche	\$43.99	160 Cal/5.25 oz. serving
Roasted Butternut Crostini	V EW PF \$20.69	100 Cal each
Tuna Poke Crisps	EW \$24.89	80 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$24.89	100 Cal each
Candied Bacon Topped Deviled Eggs	\$24.79	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 15 guests or more.

SEASONAL FRESH FRUIT PLATTER **\$4.19 PER PERSON**

Seasonal Fresh Fruit **VG 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

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES **\$6.19 PER PERSON**

Traditional Hummus with Pita Chips & Fresh
Vegetables **V EW PF**

230 Cal/5 oz. serving

RED PEPPER KALE DIP **\$6.19 PER PERSON**

Red Pepper Kale Dip
Pita Chips **V**

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

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Receptions

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 15 guests or more.

GYRO STATION \$14.09

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

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

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 15 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

COFFEE BREAK \$6.79

Assorted Craveworthy Cookies v	220-240 Cal each
Mocha Joe's Coffee, Decaf, and Harney & Sons Tea	0 Cal/8 oz. serving

HOT CHOCOLATE BAR \$6.79

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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SPICED HARVEST CIDER BAR \$6.79

Spiced Harvest Cider Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.49 PER PERSON	0 Cal/8 oz. serving
Regular Coffee	\$2.49 PER PERSON	0 Cal/8 oz. serving
Boxed Water	\$2.79 EACH	0 Cal each
Assorted Sodas (Can)	\$3.29 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.79 EACH	100-150 Cal each
Sparkling Water	\$2.79 EACH	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$32.29 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$19.89 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$22.89 PER GALLON	90 Cal/8 oz. serving
Infused Water	\$14.29 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving
Mango Agua Fresca	\$23.29 PER GALLON	90 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$2.49 PER PERSON	220-240 Cal each
Bakery-Fresh Brownies ▼	\$3.49 PER PERSON	250 Cal each
Bakery-Fresh Brownies ▼	\$27.79 PER DOZEN	250 Cal each
Gourmet Dessert Bars ▼	\$3.49 PER PERSON	200-420 Cal each
Gourmet Dessert Bars ▼	\$27.79 PER DOZEN	200-420 Cal each
Assorted Craveworthy Cookies ▼	\$24.09 PER DOZEN	220-240 Cal each
Chocolate Covered Strawberries ▼	\$27.19 PER DOZEN	40 Cal each

ORDERING INFORMATION

Lead Time

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

Extras

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

Calorie & Nutrition

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

Allergen

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

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VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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

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