

EVENT MENU

MOREHOUSE SCHOOL OF MEDICINE





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 \$48.29

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

DELICIOUS DAWN

Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

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

POWER UP LUNCH

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

PM PICK ME UP

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

MEETING WRAP UP \$40.39

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 10 guests or more.

MORNING MINI

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

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

IT'S A WRAP

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

MID-DAY MUNCHIES

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	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 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
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 10 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.59

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

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

QUICK START \$12.59

Choice of Three (3) Breakfast Pastries:

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

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.39

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.69 PER PERSON	290-450 Cal each
Assorted Pastries v \$2.69 PER PERSON	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.79 PER PERSON	35 Cal/2.5 oz. serving
Assorted Yogurt Cups \$2.79 EACH	40-80 Cal each
Whole Fruit VG EW PF \$1.19 EACH	45-100 Cal each
Hard-Boiled Eggs v \$1.49 PER PERSON	80 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.29

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

AMERICAN BREAKFAST \$14.99

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
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$12.79

Breakfast Potatoes VG	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 v	100 Cal each
Silver Dollar Pancakes v	40 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup VG	100 Cal/1 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 10 guests or more.

OATMEAL BAR \$6.19 PER PERSON

Oatmeal vg	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup vg	100 Cal/1 oz. serving
Dried Cranberries vg	50 Cal/0.5 oz. serving
Raisins vg	40 Cal/0.5 oz. serving
Brown Sugar vg	50 Cal/0.5 oz. serving
Cinnamon Sugar vg	30 Cal/0.25 oz. serving
Walnuts vg	90 Cal/0.5 oz. serving

JUST PANCAKES \$6.89 PER PERSON

Silver Dollar Pancakes v	40 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Butter v	35 Cal each

JUST FRENCH TOAST \$6.89 PER PERSON

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Butter v	35 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 10 guests or more.

DELI EXPRESS \$16.79

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 **\$17.99** 320 Cal/7.25 oz. serving

Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$18.99** 640 Cal/10.5 oz. serving

Sesame Tofu Garden Salad: Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens served with Balsamic Vinaigrette **v \$16.99** 330 Cal/13 oz. serving

CLASSIC BOX LUNCH \$12.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.29

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham Ciabatta	420 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts PF	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 10 guests or more.

THE EXECUTIVE LUNCHEON \$21.69

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

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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Roast Beef, Swiss and Mushroom Sub	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
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Ranch Pasta Salad V	110 Cal/3 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

*All packages include necessary accompaniments and condiments.

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TRATTORIA PASTA \$20.09

Classic Caesar Salad	240 Cal/5.5 oz. serving
Garlic Herb Breadstick ▼	170 Cal each
Italian Roasted Vegetables VG EW PF	100 Cal/3.5 oz. serving
Select One (1) Pasta:	
Pea & Mushroom Tortellini Alfredo	270 Cal/7 oz. serving
Tortellini Rose	230 Cal/6.5 oz. serving
Assorted Craveworthy Cookies ▼	220-240 Cal each

LAZY SUMMER BBQ \$24.79

Old-Fashioned Coleslaw VEW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins ▼	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies ▼	220-240 Cal each
Assorted Dessert Bars ▼	200-420 Cal each

BASIC ITALIAN BUFFET \$20.69

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





BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TASTY TEX MEX \$20.99

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

EAST ASIAN EATS \$23.89

Vegetable Egg Rolls v	180 Cal each
Crispy Wontons v	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	35 Cal/ 1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Lo Mein Noodles vg	150 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu vg EW	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/1 oz. serving
Raspberry Coconut Bars v	360 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET \$21.99

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

ALL-AMERICAN PICNIC \$19.89

Traditional Potato Salad V	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger VG PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BAKED POTATO BAR \$20.79

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

HARVEST BOUNTY \$25.99

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) Entrée:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

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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
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$22.99	440 Cal/5.75 oz. serving
Lemon Artichoke Chicken Breast EW \$21.99	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$21.99	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$21.99	130 Cal/4 oz. serving
Chicken Mushroom Marsala EW \$21.99	240 Cal/6.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$21.99	260 Cal/4.5 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$23.99	130 Cal/2.75 oz. serving
Grilled Teriyaki Salmon \$23.99	140 Cal/3 oz. serving
Beef Tenderloin and Mushroom Ragout \$32.19	290 Cal/7.65 oz. serving
Roast Beef with Demi-Glace \$28.09	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo \$20.79	470 Cal/11 oz. serving
Crispy Five Spice Tofu VG EW PF \$20.79	340 Cal/5 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Garlic Spinach and Kale VG PF	60 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
New York-Style Cheesecake	360 Cal slice
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

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

RECEPTION HORS D'OEUVRES (HOT)

Swedish Meatballs	\$3.09	100 Cal each
Chili-Lime Chicken Kabobs	\$4.29	40 Cal each
Boneless BBQ Wings	\$4.19	160 Cal each
Sweet & Spicy Boneless Chicken Wings	\$4.19	150 Cal each
Boneless Buffalo Wings	\$4.19	110 Cal each
Coconut Shrimp	\$4.99	50 Cal each
Crab Cakes	\$5.09	35 Cal each
Baked Mac n' Cheese Melts	v \$3.09	80 Cal each
Assorted Mini Quiche	\$3.19	100 Cal each
Vegetable Samosas	v \$4.09	40 Cal each
Vegetable Spring Rolls	v \$4.09	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	\$4.19	60 Cal each
Veggie Hummus Cups	VG EW PF \$4.19	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$2.09	50 Cal each
Crab Dip Crostini	\$3.99	40 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs	\$2.09	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 10 guests or more.

CLASSIC CHEESE TRAY \$4.29 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 \$3.99 PER PERSON

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

120 Cal/5 oz. serving

GRILLED VEGETABLES \$5.19 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette ▼ GF EW PF

70 Cal/3 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$4.59 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.39 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables ▼ EW PF

230 Cal/5 oz. serving

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 10 guests or more.

HAPPY HOUR \$19.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

SLIDE INTO HOME \$16.29

Choice of Three (3) Sliders:	
Grilled Veggie Sliders vg pf	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider vg pf	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

WING BAR \$14.79

Carrot Sticks vg	45 Cal/4 oz. serving
Celery Sticks vg	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt vg	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning vg	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce vg	10 Cal/1 oz. serving
Barbecue Sauce vg	70 Cal/1 oz. serving
Sweet Garlic Teriyaki vg	60 Cal/1 oz. serving
Nashville Hot Oil vg	240 Cal/1 oz. serving
Hot Honey Garlic Sauce v	90 Cal/1 oz. serving
Ranch Dressing v	100 Cal/1 oz. serving
Blue Cheese Dressing v	150 Cal/1 oz. serving
Sweet Chili Sauce vg	50 Cal/1 oz. serving
Jalapeño Ranch Dressing v	100 Cal/1 oz. serving

BREAKS

All prices are per person and available for 10 guests or more.

THE HEALTHY ALTERNATIVE \$10.39

Whole Fruit vg ew pf	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each

SNACK ATTACK \$8.39

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.39 PER PERSON	0 Cal/8 oz. serving
Regular Coffee	\$2.39 PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$2.39 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
Iced Tea	\$1.99 PER PERSON	0 Cal/8 oz. serving
Lemonade	\$1.99 PER PERSON	110 Cal/8 oz. serving
Fruit Punch	\$1.99 PER PERSON	10 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
Chocolate Chip Cookie Brownies ▼	\$3.49 PER PERSON	280 Cal each
Gourmet Dessert Bars ▼	\$3.49 PER PERSON	200-420 Cal each
New York Cheesecake (Each)	\$36.59 SERVES 8	360 Cal slice

ORDERING INFORMATION

Lead Time

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

Extras

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

Calorie & Nutrition

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

Allergen

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

*All packages include necessary accompaniments and condiments.
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VG VEGAN

V VEGETARIAN


EW EAT WELL

PF PLANT FORWARD

Contact Us Today

404.756.8949
howard-lafonda@aramark.com
www.msm.catertrax.com

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

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