

EVENT MENU

MILTON ACADEMY





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 \$51.49

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

MEETING WRAP UP \$42.99

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$33.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 8 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks 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 v	100-160 Cal each
Assorted Craveworthy Cookies v	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 v	220-240 Cal each
Bottled Water	0 Cal each
Starbucks 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 8 guests or more. All appropriate condiments included.

"TART"INES AND OATS \$11.00

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	
Boxed Water	0 Cal each	
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving	

MINI CONTINENTAL \$7.50

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
Boxed Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$9.50

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
Boxed Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Buttery Croissants Served with Butter and Jam	370 Cal each
\$12.00 PER DOZEN	
Assorted Danish V \$15.00 PER DOZEN	250-550 Cal each
Assorted Pastries V \$18.00 PER DOZEN	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.90 PER PERSON	35 Cal/2.5 oz. serving
Overnight Oats - Chilled \$3.00 PER PERSON	
Choice of Two (2) Overnight Oats:	
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 and Pecan Oatmeal V	390 Cal each
Assorted Greek Yogurt Cups V \$2.20	90-110 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$15.00

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
Boxed Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$12.80

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
Boxed Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EARLY BIRD BRUNCH \$15.00

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
Boxed Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

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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 8 guests or more.

MEDITERRANEAN BRUNCH DISPLAY **\$32.00 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

YOGURT PARFAIT BAR **\$5.00 PER PERSON**

Choice of Two (2) Yogurt Flavors:	
Greek Yogurt V	60 Cal/4 oz. serving
Strawberry Yogurt V	80 Cal/4 oz. serving
Vanilla Yogurt V	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey V	50 Cal/0.5 oz. serving
Granola V	110 Cal/1 oz. serving

TRADITIONAL SANDWICHES **\$5.00 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 8 guests or more.

DELI EXPRESS \$10.50

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
Boxed Water	0 Cal each

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$12.50	430 Cal/6 oz. serving
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Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing \$12.50	430 Cal/16.5 oz. serving
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Modern Cobb: Romaine, Tomato, Roasted Corn, Avocado, Vegan Chick'n, Shiitake 'Bacon' and Crispy Chickpeas served with Vegan Ranch vg \$12.50	540 Cal/14.85 oz. serving
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CLASSIC BOX LUNCH \$12.50

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
Boxed Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$12.50

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)

Turkey Breast with Mesclun Greens and Sage Cream Cheese Ciabatta	460 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each
Jerk Smashed Chickpea Wrap vg PF	420 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

THE EXECUTIVE LUNCHEON \$15.50

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

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

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa	470 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Masala Hummus and Chicken Ciabatta with Sliced Cucumber, Arugula, Tomato, Pickled Red Onions, Indian-Spiced Hummus and Cilantro EW	500 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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 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
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

GREAT LAKES GRILL \$14.50

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

ATLANTIC COAST BBQ \$16.50

Watermelon & Feta Salad v EW	70 Cal/4.5 oz. serving
Smothered Okra EW PF	70 Cal/4 oz. serving
Pimento Mac & Cheese	360 Cal/4 oz. serving
Cola BBQ Chicken	130 Cal/3.5 oz. serving
BBQ Jackfruit vg PF	190 Cal/4 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

O-MORI RAMEN BOWL \$16.50

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing vg PF	240 Cal/7.4 oz. serving
Ramen Noodles v	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 vg	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 vg EW PF	100 Cal/2.25 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion vg	110 Cal/1 oz. serving
Baby Bok Choy vg EW PF	5 Cal/1.125 oz. serving
Corn vg	50 Cal/2 oz. serving
Spinach vg	15 Cal/2 oz. serving
Soy Egg v	80 Cal each
Choice of Two (2) Garnishes:	
Scallion vg	5 Cal/0.5 oz. serving
Nori Square vg	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi vg	25 Cal/0.25 oz. serving
Toasted Sesame Seed vg	40 Cal/0.25 oz. serving





BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$16.70

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

SPRINGTIME IN CAPRI - PLANT-FORWARD BUFFET \$16.50

Tuscan White Bean Salad VG EW PF	80 Cal/3.3 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Garlic Breadsticks V	110 Cal each
Penne with Fresh Vegetables VG EW PF	180 Cal/9.5 oz. serving
Penne with Chicken and Kale EW PF	220 Cal/7 oz. serving
Lemon Cheesecake Bars V	300 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BAKED POTATO BAR \$16.70

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

YUCATAN BOWL \$16.50

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

EAST ASIAN EATS \$16.70

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

POWER LUNCH \$16.50

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

*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

Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Avocado Kale Salad VG PF	50 Cal/1.5 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$16.50	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW \$16.50	130 Cal/4 oz. serving
Brie and Mushroom Chicken \$16.50	310 Cal/7.5 oz. serving
Roasted Butterball® Turkey with Cranberry Relish \$16.50	200 Cal/3.5 oz. serving
Maple Dijon Salmon \$16.50	270 Cal/3.25 oz. serving
Grilled Teriyaki Salmon \$16.50	140 Cal/3 oz. serving
Greek Style Cod with Orzo Salad EW \$16.50	440 Cal/5 oz.serving
Beef Tri-Tip Chimichurri \$16.50	200 Cal/3 oz. serving
Pesto Flank Steak \$16.50	250 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$14.50	280 Cal/4.25 oz. serving
Crispy Five Spice Tofu VG EW PF \$14.50	340 Cal/5 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Broccoli Rabe VG EW PF	60 Cal/3.8 oz. serving
Ginger Honey Glazed Carrots V	110 Cal/3.25 oz. serving
Fingerling Potato Hash V	130 Cal/3.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Cranberries & Brown Rice VG PF	160 Cal/3.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Mini Assorted Cheesecakes V	80 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)

Mini Beef Wellington	\$19.90	120 Cal each
Chicken Quesadillas	\$19.90	50 Cal each
Chicken and Waffle with Spicy Syrup	\$19.90	45 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	\$19.90	45 Cal each
Spanakopita	\$19.90	60 Cal each
Vegetable Samosas	\$19.90	40 Cal each
Potato and Onion Pakoras with Cilantro Chutney	\$12.00	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$19.90	130 Cal each
Italian Pinwheels	\$19.90	90 Cal each
Ricotta and Fig Flatbread	\$19.90	70 Cal each
Mediterranean Antipasto Skewers	\$19.90	60 Cal each
Veggie Hummus Cups	\$19.90	170 Cal each
Gazpacho Shooters	\$19.90	30 Cal/2 oz. serving
Chicken Cobb Crostini	\$19.90	150 Cal each
Salmon Crostini	\$19.90	120 Cal each
Shrimp Cocktail	MARKET PRICE	50 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 8 guests or more.

CLASSIC CHEESE TRAY \$3.40 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

GRILLED VEGETABLES \$3.40 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF** 70 Cal/3 oz. serving

PICKLED VEGETABLE PLATTER WITH HERBED RANCH \$3.40 PER PERSON

Pickled Vegetable Platter with Herbed Ranch **V PF** 100 Cal/3 oz. serving

ASSORTED MINI SANDWICHES \$8.40 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese	270 Cal each
Roast Beef & Brie	260 Cal each
Turkey & Swiss	320 Cal each
Fresh Mozzarella, Tomato and Basil	240 Cal each

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

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 8 guests or more.

MEZZE DELIGHT \$8.00

Pita Chips v	160 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Tabbouleh Salad VG EW	120 Cal/3.5 oz. serving
Marinated Olives VG PF	150 Cal/2.75 oz. serving
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Baked Falafel VG PF	45-260 Cal each

SOFT PRETZEL BAR \$5.00

Hot Pretzels VG	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce VG	60 Cal/1 oz. serving
Yellow Mustard Sauce VG	25 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce VG	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce VG	80 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving

BRUSCHETTA BLISS \$5.90

Crostini VG EW	40 Cal each
Choice of Three (3) Spreads:	
Apple Chutney VG	35 Cal/1 oz. serving
Bacon Jam	150 Cal/1 oz. serving
Spicy Kale Pesto	130 Cal/1 oz. serving
Tomato Bruschetta Topping VG	20 Cal/1 oz. serving
Green Chili Relish VG	10 Cal/1 oz. serving
Blue Cheese and Chive Spread	130 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Bacon-Scallion Topping	70 Cal/1 oz. serving
Chorizo and Chickpea Topping	80 Cal/1 oz. serving
Roasted Red Pepper Tapenade VG	50 Cal/1 oz. serving
Mushroom Sauté VG EW PF	30 Cal/1 oz. serving
Choice of Glaze(s):	
Honey Balsamic Glaze v	40 Cal/1 oz. serving
Chipotle Orange Glaze VG	70 Cal/1 oz. serving

BREAKS

All prices are per person and available for 8 guests or more.

TRAIL MIX WITHOUT ADDED NUTS STATION \$5.50

Granola v	220 Cal/2 oz. serving
Goldfish® Crackers v	260 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Raisins VG	90 Cal/1 oz. serving
Dried Cranberries VG	100 Cal/1 oz. serving

BREADS AND SPREADS \$3.70

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

HOT CHOCOLATE BAR \$3.00

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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HOT CARAMEL CIDER BAR \$3.00

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

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$3.60 PER PERSON	0 Cal/8 oz. serving
Boxed Water \$2.40 EACH	0 Cal each
Assorted Sodas (Can) \$2.00 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.00 EACH	100-150 Cal each
Sparkling Water \$2.00 EACH	0 Cal each
Iced Tea \$4.00 PER GALLON	0 Cal/8 oz. serving
Lemonade \$4.00 PER GALLON	90 Cal/8 oz. serving
Iced Water \$3.00 PER GALLON	0 Cal/8 oz. serving
Strawberry Basil Infused Lemonade \$6.00 PER GALLON	130 Cal/8 oz. serving
Canned Iced Coffee \$2.00	20 Cal/1 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼ \$9.90 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼ \$9.90 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼ \$9.90 PER DOZEN	200-420 Cal each
Assorted Mini Parfaits ▼ \$14.00 PER DOZEN	180-240 Cal each
Mini Cheesecakes ▼ \$10.90 PER DOZEN	80 Cal each

ORDERING INFORMATION

Lead Time

Notice of 48 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

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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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