

# 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 \$51.09

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

### AM PERK UP

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

### POWER UP LUNCH

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

### PM PICK ME UP

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

## MEETING WRAP UP \$42.69

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

### THE ENERGIZER

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

### IT'S A WRAP

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

### MID-DAY MUNCHIES

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



# All-Day Packages

## SIMPLE PLEASURES \$33.69

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 <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

## MID-DAY MUNCHIES

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

\*All packages include necessary accompaniments and condiments.

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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.



# Breakfast

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$9.19

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER \$14.49

Assorted Bagels <b>v</b>	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TOAST BAR-SWEET OR SAVORY \$10.99

Choose between a Sweet or Savory CYO Toast Bar

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Make it Sweet:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Ricotta Cheese <b>v</b>	40 Cal/1 oz. serving
Honey <b>v</b>	80 Cal/1 oz.serving
Strawberry Preserves <b>VG</b>	80 Cal/1 oz. serving
Blueberries <b>VG</b>	15 Cal/1 oz. serving
Sliced Almonds <b>VG</b>	170 Cal/1 oz. serving
Chia Quinoa Crunch <b>VG</b>	120 Cal/1 oz. serving
Make it Savory:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Dressed Rocket Greens <b>PF</b>	40 Cal/1.4 oz. serving
Smashed Avocado Spread <b>VG</b>	40 Cal/1 oz. serving
Avocado Pea Spread <b>VG</b>	40 Cal/1 oz. serving
Grape Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Sliced Radish <b>VG</b>	5 Cal/1 oz. serving
Pickled Red Onion <b>VG PF</b>	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles <b>v</b>	80 Cal/1 oz. serving
Crumbled Goat Cheese <b>v</b>	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper <b>VG</b>	25 Cal/0.025 oz. serving
Everything Spice <b>VG</b>	25 Cal/0.025 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v \$22.99 PER DOZEN</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v \$22.99 PER DOZEN</b>	360-450 Cal each
Assorted Donuts <b>\$20.19 PER DOZEN</b>	240-540 Cal each
Assorted Pastries <b>v \$22.99 PER DOZEN</b>	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF \$3.99 PER PERSON</b>	35 Cal/2.5 oz. serving
Assorted Breakfast Breads <b>v \$13.99 SERVES 12</b>	200-280 Cal slice

# Breakfast

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$13.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>vg</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$12.19

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>vg</b>	120-140 Cal/3 oz. serving
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 <b>v pf</b>	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 a Everything-Spiced Biscuit	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$12.49

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>vg</b>	90 Cal each
Corn Tortilla - 6" <b>vg</b>	35 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions <b>vg</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>vg</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	10 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 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.

### MEDITERRANEAN BRUNCH DISPLAY \$39.69 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

### EGGS-TRAVAGANZA \$4.99 PER PERSON

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

Choice of Two (2) Egg Delights:

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

### PANCAKE SANDWICHES \$5.39 PER PERSON

Choice of Two (2) Pancake Sandwiches:

Bacon, Egg and Cheese Pancake Sandwich	300 Cal each
Ham, Egg and Cheese Pancake Sandwich	260 Cal each
Sausage, Egg and Cheese Pancake Sandwich	320 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 \$16.19

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter <b>v</b>	200 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	200-420 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$16.79** 320 Cal/7.25 oz. serving

Asian Chicken Salad: Grilled Chicken, Romaine, Vegetables, Orange and Almonds served with a Sweet and Spicy Sesame Dressing **\$16.79** 430 Cal/16.5 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette **\$17.49** 220 Cal each/6.75 oz. serving

### CLASSIC BOX LUNCH \$14.09

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

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

### CLASSIC SELECTIONS SANDWICH BUFFET \$16.29

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 <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

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

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
Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 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 \$21.99

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

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

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 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
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli <b>V</b>	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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	90 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Herbed Quinoa Salad <b>V PF</b>	110 Cal/3.5 oz. serving

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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.

### PACIFIC COAST COLLECTION \$15.19

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

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$20.19

Old Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans <b>VG PF</b>	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies <b>V</b>	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider <b>V</b>	190 Cal each
BBQ Jackfruit <b>VG PF</b>	150 Cal/3 oz. serving
Slider Buns <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### BASIC ITALIAN BUFFET \$18.49

Classic Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Homestyle Beef Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>V</b>	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna <b>V</b>	460 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>V</b>	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 \$21.09

Tortilla Chips <b>vg</b>	280 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg EW PF</b>	80 Cal/3 oz. serving
Sautéed Peppers and Onions <b>vg</b>	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 <b>v</b>	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>vg</b>	250 Cal/2.75 oz. serving

#### EAST ASIAN EATS \$22.69

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

### BAKED POTATO BAR \$18.99

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

### NORTHERN ITALIAN BUFFET \$28.39

Mediterranean Salad with a Greek Vinaigrette <b>V</b>	110 Cal/3.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta <b>VG</b>	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal each

### NOODLE BAR BASICS \$19.49

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette <b>VG PF</b>	60 Cal/2.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta <b>VG</b>	170 Cal/4 oz. serving
Fettuccine Noodles <b>VG</b>	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli <b>VG PF</b>	10 Cal/1 oz. serving
Onions <b>VG</b>	10 Cal/1 oz. serving
Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Zucchini <b>VG</b>	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken <b>EW</b>	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>VG PF</b>	100 Cal/4 oz. serving
Pesto Primavera Sauce <b>V</b>	120 Cal/4 oz. serving
Alfredo Sauce <b>V</b>	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### HARVEST BOUNTY \$22.29

Traditional Mixed Green Salad with Balsamic and Ranch <b>V EW PF</b>	50 Cal 3.5 oz. serving
Southern Biscuits with Butter <b>V</b>	230 Cal each
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo <b>V</b>	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 <b>VG</b>	410 Cal/slice

\*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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables <b>V</b>	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving
Add an Extra Buffet Starter? <b>\$4.00</b>	40-250 Cal each

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$22.99</b>	210 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$21.99</b>	130 Cal/4 oz. serving
Chicken Mushroom Marsala <b>EW \$22.99</b>	240 Cal/6.75 oz. serving
Honey Mustard Pork Loin <b>\$20.59</b>	270 Cal/4 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce <b>EW \$20.59</b>	450 Cal/5 oz. serving
Potato Crusted Salmon <b>\$25.29</b>	190 Cal/4 oz. serving
English Style Short Ribs <b>\$27.19</b>	690 Cal/3.5 oz. serving
BBQ Beef Brisket <b>\$23.59</b>	350 Cal/5 oz. serving
Roast Beef with Demi-Glace <b>\$23.59</b>	260 Cal/6 oz. serving
Eggplant Lasagna <b>V \$17.39</b>	240 Cal/7.25 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Brussels Sprouts with Almond Butter <b>V EW PF</b>	70 Cal/3 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Ginger Honey Glazed Carrots <b>V</b>	110 Cal/3.25 oz. serving
Butternut Squash & Swiss Chard <b>VG PF</b>	60 Cal/3 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes <b>V PF</b>	100 Cal/4.25 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Toasted Barley Orange Cranberry Salad with Red Onions, Honey, Cinnamon and Orange <b>V PF</b>	120 Cal/3.5 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
Mini Assorted Cheesecakes <b>V</b>	80 Cal each
Red Velvet Thimble Cake <b>V</b>	90 Cal each
Cookies and Cream Thimble Cake <b>V</b>	130 Cal each
Chocolate Cake <b>V</b>	320 Cal slice
Assorted Dessert Bars <b>V</b>	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)

Franks in a Blanket <b>\$22.99</b>	45 Cal each
Beef Empanadas <b>\$26.59</b>	150 Cal each
Swedish Meatballs <b>\$22.29</b>	100 Cal each
Chicken Quesadillas <b>\$24.99</b>	50 Cal each
Coconut Chicken <b>\$24.99</b>	40 Cal each
Sesame Chicken <b>\$24.99</b>	40 Cal each
Crab Cakes <b>\$33.79</b>	35 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$26.19</b>	80 Cal each
Spanakopita <b>v \$22.99</b>	60 Cal each
Vegetable Samosas <b>v \$22.99</b>	40 Cal each
Vegetable Spring Rolls <b>v \$30.99</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini <b>\$23.89</b>	130 Cal each
Traditional Tomato Bruschetta Crostini <b>vg \$16.59</b>	50 Cal each
Middle Eastern Chickpea Toast Points <b>v ew \$16.59</b>	80 Cal each
Cranberry Brie Crostini <b>\$16.59</b>	170 Cal each
Pimento Cheese & Bacon Toast Points <b>\$16.59</b>	110 Cal each
Shrimp and Avocado Toast Points <b>ew \$19.89</b>	70 Cal each
Salmon Crostini <b>\$19.89</b>	120 Cal each
Smoked Salmon Mousse Cucumber Rounds <b>\$19.89</b>	100 Cal each
Chicken Walnut Salad Bites <b>ew \$23.89</b>	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.

#### FRESH GARDEN CRUDITÉS \$3.39 PER PERSON

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

120 Cal/5 oz. serving

#### SEASONAL FRESH FRUIT PLATTER \$3.39 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

#### ANTIPASTO PLATTER \$8.79 PER PERSON

Antipasto Platter with Marinated Vegetables,  
Italian Meats and Cheese

260 Cal/5 oz. serving

#### ASSORTED MINI SANDWICHES \$8.69 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

#### TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$4.99 PER PERSON

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

230 Cal/5 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 10 guests or more.

### HAPPY HOUR \$16.59

Spinach Dip (Warm or Chilled) served with Pita Chips <b>v</b>	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 <b>v</b>	390 Cal/6 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Assorted Dessert Bars <b>v</b>	200-420 Cal each

### SLIDE INTO HOME \$13.79

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

### THE MASH-UP \$12.19

Choice of Mashed Potatoes or Tater Tots:	
Creamy Garlic Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes <b>v PF</b>	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Tater Tots <b>VG</b>	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	290 Cal/2 oz. serving
Pulled Pork	110 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Country Gravy	60 Cal/2 oz. serving
Cheddar Cheese Sauce <b>v</b>	80 Cal/2 oz. serving
Butter <b>v</b>	35 Cal each
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Choice of Three (3) Vegetables:	
Blanched Broccoli Florets <b>VG PF</b>	20 Cal/2 oz. serving
Herb-Roasted Mushrooms <b>VG EW PF</b>	90 Cal/2 oz. serving
Diced Green Peppers <b>VG</b>	10 Cal/2 oz. serving
Diced Tomatoes <b>VG</b>	10 Cal/2 oz. serving
Diced Onions <b>VG</b>	5 Cal/0.5 oz. serving
Choice of Two (2) Toppers:	
Shredded Cheddar Cheese <b>v</b>	110 Cal/2 oz. serving
French Fried Onions <b>v</b>	180 Cal/1 oz. serving
Sliced Chives <b>VG</b>	0 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.5 oz. serving
Crushed Red Pepper <b>VG</b>	10 Cal/1 oz. serving

## BREAKS

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

### TRAIL MIX STATION \$6.19

Granola <b>v</b>	220 Cal/2 oz. serving
Goldfish® Crackers <b>v</b>	260 Cal/2 oz. serving
Pretzel Thins <b>v</b>	350 Cal/2 oz. serving
Plain M&M'S® <b>v</b>	270 Cal/2 oz. serving
Pumpkin Crunch Topping <b>v</b>	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark <b>v</b>	290 Cal/1 oz. serving
Raisins <b>VG</b>	90 Cal/1 oz. serving
Dried Cranberries <b>VG</b>	100 Cal/1 oz. serving
Almonds <b>VG</b>	170 Cal/1 oz. serving

### BREADS AND SPREADS \$5.99

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

### ORCHARD TREATS \$9.99

Apple Wedges <b>VG EW PF</b>	60 Cal each
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving
Cinnamon Sugar Donuts <b>v</b>	240 Cal each
Maple Walnut Blondies <b>v</b>	300 Cal each
Sliced Cheese served with Baguettes <b>v</b>	710 Cal/4.75 oz. serving

### HOT CHOCOLATE BAR \$5.69

Hot Chocolate 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	<b>\$2.49 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$2.69 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$1.69 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.79 EACH</b>	100-150 Cal each
Cold Brew Coffee	<b>\$26.39 PER GALLON</b>	0 Cal/8 oz. serving
Apple Cider	<b>\$22.59 PER GALLON</b>	160 Cal/8 oz. serving
Hot Chocolate	<b>\$22.59 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$19.69 PER GALLON</b>	0 Cal/8 oz. serving
Fruit Punch	<b>\$20.39 PER GALLON</b>	110 Cal/8 oz. serving
Assorted Fruit Juices	<b>\$20.39 PER GALLON</b>	100-150 Cal/8 oz. serving

### DESSERTS

Assorted Blondies v	<b>\$22.19 PER DOZEN</b>	240-300 Cal each
Assorted Craveworthy Cookies v	<b>\$19.29 PER DOZEN</b>	220-240 Cal each
Assorted Dessert Bars v	<b>\$22.19 PER DOZEN</b>	200-420 Cal each
Custom Artisan Cupcakes v	<b>\$25.09 PER DOZEN</b>	180-480 Cal each
Chocolate Covered Strawberries v	<b>\$22.49 PER DOZEN</b>	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

267.210.7975 / 267.448.1340  
stucchio-victoria@aramark.com  
lauren-driscoll@aramark.com  
gmercyu.catertrax.com

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

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