

EVENT MENU

TWU CATERING





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.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$41.59

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
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 \$35.99

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
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 \$26.99

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
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 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
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 8 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.39

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

MINI CONTINENTAL \$11.79

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

HEALTHY CHOICE BREAKFAST \$12.49

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 \$3.19 PER PERSON	290-450 Cal each
Cinnamon Rolls v \$3.39 PER PERSON	350 Cal each
Assorted Danish v \$3.19 PER PERSON	250-550 Cal each
Assorted Pastries v \$3.19 PER PERSON	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.99 PER PERSON	35 Cal/2.5 oz. serving

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.89

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

TACOS FOR BREAKFAST \$14.89

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Flour Tortilla - 6" vg	90 Cal each
Corn Tortilla - 6" vg	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions vg	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole vg	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde vg	5 Cal/1 oz. serving
Salsa Roja vg	10 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$15.19

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

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

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$9.99 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

ASSORTED CEREAL CUPS SERVED WITH MILK \$5.99 PER PERSON

Individual Cereal Cups v	170-230 Cal each
Milk	120 Cal/8.75 oz. serving

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

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 \$16.99

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

Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing **\$18.89** 650 Cal/14.5 oz. serving

Harvest Chicken Salad: Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds served with Kale Pesto Vinaigrette **EW \$18.89** 640 Cal/13 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette **\$19.89** 220 Cal each/6.75 oz. serving

CLASSIC BOX LUNCH \$14.99

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 \$18.59

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)

Roast Beef and Cheddar Sandwich	410 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 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 8 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 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 Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Old Bay® Shrimp Roll	320 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Shiitake ""Bacon"" VLT with Vegan Shiitake ""Bacon"", Lettuce, Tomato and Vegan Mayo VG PF	490 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
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 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
Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 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 \$19.09

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

SPRING FLING \$25.09

Choice of Two (2) Sides:

Asian Edamame Salad v EW PF	130 Cal/3 oz. serving
Red Quinoa & Pickled Onion Salad v EW PF	50 Cal/2 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Asparagus, Mushroom & Farro Caesar EW PF	110 Cal/4 oz. serving
Roasted Red Potatoes vg	100 Cal/2.75 oz. serving
Asparagus Vegetable Sauté vg EW PF	60 Cal/4 oz. serving

Choice of Two (2) Entrées:

Grilled BBQ Pork Chops EW	180 Cal each
Grilled Montreal Cod EW	110 Cal/3 oz. serving
Crispy Five Spice Tofu vg EW PF	340 Cal/5 oz. serving
Eggplant Meatball vg EW PF	50 Cal each
Beef Tri-Tip Chimichurri	200 Cal/3 oz. serving
Grilled Peri Peri Chicken EW	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise v	150 Cal/1 oz. serving
Green Chile Relish vg	15 Cal/1 oz. serving
Chermoula Crema v	40 Cal/1 oz. serving
Harissa Aioli v	160 Cal/1 oz. serving
Peri Peri Sauce vg	40 Cal/1 oz. serving

Chocolate Chip Cookie Brownies v	280 Cal each
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CURRY AND SPICE \$27.79

Kachumber Salad vg EW PF	40 Cal/3.9 oz. serving
Potato Samosa vg	180 Cal each
Lemon-Ginger Basmati Rice vg	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry vg PF	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding v	190 Cal/4.5 oz. serving





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.

CAJUN COLLECTION \$17.29

Cajun Coleslaw VG PF	60 Cal/1.75 oz. serving
Fiesta Cornbread with Butter V	170 Cal each
Red Beans and Rice V EW PF	130 Cal/4.5 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/4.25 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya VG EW PF	200 Cal/9.65 oz. serving
Shrimp Etouffee	190 Cal/8.3 oz. serving
Creole BBQ Chicken	360 Cal/6 oz. serving
Bananas Foster Cupcakes V	180 Cal each

SUNDAY BBQ \$22.79

Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Baked Sweet Potatoes VG EW PF	120 Cal each
Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
BBQ Beef Brisket Slider	140 Cal/3 oz. serving
Black Bean Slider V	190 Cal each
Slider Buns VG	80 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 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.

BASIC ITALIAN BUFFET \$20.89

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

TASTY TEX MEX \$21.59

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

ALL-AMERICAN PICNIC \$19.09

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

NORTHERN ITALIAN BUFFET \$22.19

Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Roasted Mushrooms vg ew pf	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta vg	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal each

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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
Seared Vegan Caesar Wedge Salad VG EW PF	80 Cal/3 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$26.49	210 Cal/5.75 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$25.19	170 Cal/3 oz. serving
Chicken and Shrimp Creole EW \$23.09	250 Cal/8.75 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$23.09	680 Cal/18 oz. serving
Honey and Brown Sugar Ham \$22.99	200 Cal/3.5 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$26.49	240 Cal/5 oz. serving
Blackened Catfish \$26.49	180 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout \$30.59	290 Cal/7.65 oz. serving
Homestyle Beef Lasagna \$26.69	330 Cal/5 oz. serving
BBQ Beef Brisket \$26.49	350 Cal/5 oz. serving
Vegetable Lasagna Alfredo \$19.79	470 Cal/11 oz. serving

BUFFET SIDES

Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
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
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Berry Panna Cotta	340 Cal each
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

*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 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 \$24.99	45 Cal each
Chicken Quesadillas \$28.49	50 Cal each
Chicken and Waffle with Spicy Syrup \$32.79	45 Cal each
Boneless BBQ Wings \$27.09	160 Cal each
Sweet & Spicy Boneless Chicken Wings \$27.09	150 Cal each
Boneless Buffalo Wings \$27.09	110 Cal each
Crab Cakes \$38.09	35 Cal each
Duchesse Truffled Potato Bites \$37.29	20 Cal each
Crispy Asiago Asparagus v \$37.29	45 Cal each
Spanakopita v \$25.89	60 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$22.39	130 Cal each
Italian Pinwheels \$30.99	90 Cal each
Traditional Tomato Bruschetta Crostini vg \$18.59	50 Cal each
Pimento Cheese & Bacon Toast Points \$18.59	110 Cal each
Chicken Cobb Crostini \$23.09	150 Cal each
Candied Bacon Topped Deviled Eggs \$21.09	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 8 guests or more.

CLASSIC CHEESE TRAY \$5.99 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini **V**

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.59 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

PICKLED VEGETABLE PLATTER WITH HERBED RANCH \$4.99 PER PERSON

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

100 Cal/3 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.69 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips **V**

230 Cal/2.25 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 8 guests or more.

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$16.79

Carved Roasted Butterball® Turkey	170 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Sun-Dried Tomato Aioli v	210 Cal/1 oz. serving
Cranberry-Mandarin Relish vg	60 Cal/1 oz. serving
Mesquite Mayonnaise v	210 Cal/1 oz. serving

GROWN UP MAC AND CHEESE \$16.99

Chipotle Macaroni and Cheese	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	210 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms vg ew pf	60 Cal/2 oz. serving
Peas vg ew pf	25 Cal/1 oz. serving
Broccoli Bits vg ew pf	40 Cal/1.75 oz. serving
Scallions vg	0 Cal/0.25 oz. serving

WING BAR \$13.19

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 8 guests or more.

WHAT'S POPPIN' \$3.99

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn vg ew pf	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn ew	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn vg	110 Cal/1.25 oz. serving
Southwest Popcorn vg	120 Cal/1.25 oz. serving

TRAIL MIX WITHOUT ADDED NUTS STATION \$7.09

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

COFFEE BREAK \$6.39

Assorted Craveworthy Cookies v	220-240 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HOT CHOCOLATE BAR \$6.39

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	\$3.39 PER PERSON	0 Cal/8 oz. serving
Regular Coffee	\$2.39 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$3.29 EACH	0-150 Cal each
Assorted Sodas - Bottle	\$2.29 EACH	0-280 Cal each
Assorted Individual Fruit Juices	\$2.79 EACH	100-150 Cal each
Sweet Tea	\$17.99 PER GALLON	150 Cal/8 oz. serving
Raspberry Lime Infused Lemonade	\$21.19 PER GALLON	130 Cal/8 oz. serving
Strawberry Mint Infused Lemonade	\$21.19 PER GALLON	110 Cal/8 oz. serving
Strawberry Agua Fresca	\$20.89 PER GALLON	70 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$19.39 PER DOZEN	220-240 Cal each
Assorted Dessert Bars ▼	\$23.59 PER DOZEN	200-420 Cal each
Assorted Mini Parfaits ▼	\$30.79 PER DOZEN	180-240 Cal each
Chocolate Covered Strawberries ▼	\$25.29 PER DOZEN	40 Cal each
Berry Panna Cotta	\$39.39 PER DOZEN	340 Cal each

ORDERING INFORMATION

Lead Time

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

Extras

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

Calorie & Nutrition

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

Allergen

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

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

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Prices effective until 07/01/2026

Prices may be subject to change

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