

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





BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.79

Choice of One (1) Breakfast Pastry:

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

Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving

QUICK START \$14.39

Choice of Three (3) Breakfast Pastries:

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

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.39

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

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam **v**

\$25.79 PER DOZEN	360-450 Cal each
Assorted Danish v \$25.79 PER DOZEN	250-550 Cal each
Assorted Donuts \$21.49 PER DOZEN	240-540 Cal each
Seasonal Fresh Fruit Platter VG PF \$4.29 PER PERSON	35 Cal/2.5 oz. serving
Granola Bars v \$2.59 EACH	100-200 Cal each

Vegan Blueberry Banana Breakfast Bread VG	260 Cal slice
\$16.89 SERVES 12	

Gluten, Dairy and Nut Free Blueberry Muffins (individually wrapped) VG \$37.49 PER DOZEN	270 Cal each
Lemon Poppy Seed Bread v \$16.89 SERVES 12	270 Cal/3 oz. serving
Vegan Zucchini Bread VG \$16.89 SERVES 12	270 Cal/3 oz. serving

Country Ham on Soft Roll with Mustard Butter	
\$33.69 SERVES 12	220 Cal each

Cinnamon Sugar Pecan "Cruffins" v \$31.19 PER DOZEN	220 Cal each
Assorted Individual Yogurt Cups v \$3.99 EACH	80-120 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$21.29

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	300-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$18.19

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
Iced Water	0 Cal/8oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8oz. serving

SUNRISE SANDWICH BUFFET \$16.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes VG	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 VG 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 a Everything-Spiced Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

AMERICAN BREAKFAST \$15.59

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$18.19

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble v	140 Cal/4 oz. serving
California Scramble	330 Cal/5.9 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	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.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

YOGURT PARFAITS \$5.49 PER PERSON

Choose Your Favorite:	
Blueberry Orange Yogurt Parfait ▼	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait ▼ PF	410 Cal each
Honey Ginger Pear Yogurt Parfait ▼ PF	460 Cal each
Strawberry Yogurt Parfait ▼	360 Cal each

EGGS-TRAVAGANZA \$5.79 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 ▼	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 ▼	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

BREAKFAST BURRITOS AND TACOS \$6.19 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:	
Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo ▼	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar ▼	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto ▼ EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) ▼	270 Cal each
Plant-Based Chorizo Breakfast Tacos (2 per guest) VG EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	180 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	270 Cal each

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

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BREAKFAST

BREAKFAST BOWL

Hoo’s Meat Breakfast Bowl: Breakfast Potato Hash, Scambled Egg, Sausage Crumbles (or Bacon), Shredded Cheddar, Maple Syrup, Buttermilk Biscuit, Butter Packet, Hot Honey **\$8.99** 750-850 Cal each

Hoo’s Veggie Breakfast Bowl: Breakfast Potato Hash, Scrambled Egg, Sauteed Mushroom & Tomato, Cheddar Cheese, Maple Syrup, Buttermilk Biscuit, Butter Packet, Hot Honey **\$8.99** 580-680 Cal each

Hoo’s Vegan Breakfast Bowl: Breakfast Potato Hash, Vegan “Just” Eggs, Vegan Chirizo Crumbles, Cheddar Cheese, Malpe Syrup, Vegan Blueberry Muffin **\$8.99** 380-480 Cal each

Breakfast Bowl Options:

Choice of Beverage
Orange Juice **\$1.25** 120 Cal/8 oz. serving
Apple Juice **\$1.25** 100 Cal/8 oz. serving
Bottled Water **\$2.00** 0 Cal each

Choice of Side

Whole Fruit **\$1.99 VG EW PF** 45-100 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 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 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/SALADS \$20.09

Includes Bottled Water, Fresh Berry Cup and a Fresh-Baked Brownie	
Premium Boxed Lunch/Salad	400-650 Cal each
Fresh Berry Cup vg	50 Cal/2oz. serving
Fresh Baked Brownie v	300 Cal each
16 oz. Aluminum Bottled Water	0 Cal each

PREMIUM BOX LUNCHES/SALADS SELECTIONS

(Minimum ordering quantity of 4 of a particular kind)	
Vegan Strawberry Spring Mix Salad with Farro, Red Grapes, Spiced Walnuts, Dried Cranberries, Lemon Dijon Vinaigrette vg	400 Cal each
Romaine Hearts, Grilled Sliced Chicken Breast, Shredded Parmesan Cheese, Croutons, Caesar Dressing	470 Cal each
Apple Gorgonzola Salad with Apple Cider Grilled Sliced Chicken Breast, Dried Apple Chips, Sliced Red Onions, Arugula Romaine Mix, Grape Tomatoes, Spiced Pecans, White Balsamic Apple Vinaigrette	500 Cal each
Asian Sesame Shrimp Salad with Cilantro Garlic Grilled Shrimp, Romaine. Shredded Purple Cabbage, Red Bell Peppers, Toasted Almons, Mandarin Oranges, Sesame Soy Vinaigrette	450 Cal each
Vegan Brown Rice Burrito Bowl with Mixed Greens, Roasted Corn, Poblano Chiles, Black Beans, Cilantro, Crunchy Tortilla Strips, Cumin Lime Dressing vg	410 Cal each
Vegan Barbeque Roasted Chickpea Salad with Romaine, Grilled Corn, Cherry Tomatoes, Shredded Carrots, Green Onions, Ranch Vinaigrette vg	390 Cal each
Vegan Quinoa Mango Salad with Red Onion, Spinach, Cilantro, Avocado, Spiced Pepitas, Chipotle Lime Dressing vg	390 Cal each
Fresh Mozzarella and Roasted Red Pepper Baguette with Pesto Aioli v	500 Cal each
Ham, Smoked Gouda, Lettuce, Tomato, Red Onion, and Herb Mayo on Sourdough	550 Cal each
Pistachio Cherry Chicken Salad Croissantwith Arugula and Tomato	650 Cal each

Vegan Roasted Vegetable (Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms, and Onion) Hummus Wrap vg	420 Cal each
Smoked Turkey with Bacon, Cheddar, Lettuce, Tomato, and Avocado Mayo on an Einstein Everything Bagel	610 Cal each
Chicken Cobb Salad with Arugula Romaine Mix, Tomatoes, Pickled Red Onions, Avocado, Bacon, Hard Boiled Egg, and Grilled Sliced Chicken, Green Goddess Dressing	620 Cal each
Vegetarian Mediterranean Grain Bowl with Cilantro Lime Brown Rice and Quinoa, Red Grape Tomatoes, Olives, Cucumbers, Roasted Garlic Hummus, and Feta Crumbles, Lemon Tahini Dressing v	570 Cal each
Lemon Tahini Salad with Lentils, Roasted Beets and Carrots, Kale, Romaine, Lemon Honey Tahini Dressing v	450 Cal each
Roasted Butternut Squash Salad with Lentils, Gorgonzola, and Red Onions, Fresh Herb Garlic Lemon Vinaigrette v	440 Cal each
Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnutsm Crisp Greens and Dijon Vinaigrette	630 Cal each
Grilled Chicke, Romaine, Vegetables, Orange and Almonds Tossed with a Sweet and Spicy Sesame Dressing	440 Cal each
Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto	640 Cal each

CLASSIC BOX LUNCH \$15.09

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of One (1) Classic Sandwich (See pg 9)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Aluminum Bottled Water (16 oz.)	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$20.09

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

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

SANDWICHES & SALADS

CLASSIC SANDWICHES

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

Smoked Turkey Ciabatta with an Orange Horseradish Spread	430 Cal each
Curried Turkey and Apple Wrap	660 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	770 Cal each
Creamy Buffalo Chicken Wrap with Mozzarella Cheese, Fresh Celery, and Bleu Cheese Dressing	600 Cal each
Tarragon Chicken Salad with Lettuce and Tomato on a Croissant	700 Cal each
Grilled Pesto Chicken Breast Ciabatta with Fresh Mozzarella, Sun Dried Tomatoes, and Arugula	580 Cal each
Cuban Sandwich with Roast Pork, Ham, Swiss, Dill Pickles, and Dijon on French Baguette	600 Cal each
Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 Cal each
Brie, Roasted Red Pepper, Sprouts and Honey Mustard on Seven Grain Bread v	420 Cal each

GRILLED PROTEIN BOX SALAD \$18.69

Select your Grilled Protein atop a Fresh Spring Mix with Arugula and Spinach, Pear Tomatoes, and Red Onions with a White Balsamic Vinaigrette. Each Box Meal is made without Gluten containing ingredients and made without Nuts.

Choose the Portobello Mushroom Protein for a Vegan Entrée Salad! Included in the price is a Salad with Grilled Protein, Fresh piece of Whole Fruit, and Bottled Water. Minimum ordering quantity of 4.

Salad with Choice of Protein:	
Blackened Grilled Sliced Chicken Breast	140 Cal/3oz. serving
Lemon Herb Grilled Shrimp	100 Cal/3oz. serving
Dijon Garlic Grilled Sliced Portobello Mushroom vg	80 Cal/3 oz. serving
Whole Fruit vg	50-110 Cal each
16 oz. Aluminum Bottled Water	0 Cal each

HOO'S CHOICE BOX LUNCH \$14.99

Your choice of Hoo's Choice Sandwich accompanied by Yogurt, Fruit and Bottled Water

Assorted Fresh Fruit vg	50-110 Cal each
Yogurt vg	50-120 Cal each

Choice of One (1) Hoo's Choice Sandwich:

Chicken Guacamole Wrap with Frilled Chicken Breast, Guacamole, Fresh Tomato, and Lettuce on a Whole Grain Tortilla	590 Cal Each
Honey Dijon Chicken Wrap with Grilled Chicken Breast, Red Onion, Lettuce, and Tomato on a Whole Grain Wrap	550 Cal Each
Mediterranean Wrap with Hummus, Crumbled Feta, Fresh Lettuce, Cucumber, and Tomato on Whole Grain Tortilla v	590 Cal Each
16 oz. Aluminum Bottled Water	0 Cal each

BOXED SALAD/BOWL OPTIONS

The Shea: Mixed Greens, Gochuhjang Beef, Shredded Carrots, Sliced Cucumber, Edamame, Crispy Wontons, Soy Ginger Vinaigrette, Bao Bun \$8.99	730-830 Cal each
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Stadium Road: Chopped Romaine, Crispy Buffalo Chicken, Cherry Tomato, Shredded Carrot, Chopped Celery, Blue Cheese Crumbles, Red Hot Ranch, Garlic Bread \$8.99	630-730 Cal each
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The Homer: Mixed Greens, Garlic Grilled Chicken, Cucumber, Kalamata Olives, Red Onion, Hummus, Feta, Greek Vinaigrette Grilled Pita Wedges \$8.99	630-730 Cal each
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Palladio: Mixed Greens, Pesto Chicken, Quinoa, Fresh Basil, Cherry Tomato, Mozz Balls, Balsamic Vinaigrette, Foccacia \$8.99	630-730 Cal each
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Sabre Shrimp Taco: Mixed Greens, Garlic Grilled Chicken, Cucumber, Kalamata Olives, Red Onion, Hummus, Feta, Greek Vinaigrette, Grilled Pita Wedges \$8.99	450-550 Cal each
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Cavalier Carne Asada: Clantro Lime Rice, Carne Asada, Black Beans, Pico, Sliced Avocado, Cojita Cheese, Lime Wedge, Chef Janie's Honey Chipotle Vinaigrette, Jalepeno Corn Muffin \$8.99	410-510 Cal each
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Deconstructed Salmon Roll: White Rice Sesame Salmon, Baby Spinach, Pickled Ginger, Sliced Cucumber, Wasabi, Crispy Noodles, Ginger Soy Vinaigrette, Fortune Cookie \$8.99	650-750 Cal each
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The Lafayette: Mixed Greens, Toasted Walnut Quinoa, Sliced Pear, Brie, Roasted Grapes, Carmelized Shallot, Champagne Vinaigrette, Mini Bagutte \$8.99	390-490 Cal each
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Lunch Bowl Options:	
Choice of Beverage	
Bottled Water \$2.00	0 Cal each
Assorted Sodas (Can) \$1.00	0-150 Cal each
Sparkling Water \$2.00	0 Cal each

Choice of Side	
Assorted Craveworthy Cookie v \$1.99	220-440 Cal each
Bakery Fresh Brownie v \$1.99	250 Cal each
Whole Fruit \$1.99 vg ew pf	45-100 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$23.09

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
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	520 Cal each
Roasted Chicken Sandwich with Heirloom Tomato and Pesto Aioli on Asiago Bagel	560 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	540 Cal each
Thai Tofu Wrap with Grilled Marinated Tofu, Shredded Red Cabbage, Red Bell Pepper, Shredded Carrot, Cucumber, Fresh Cilantro, and Thai Peanut Sauce	450 Cal each

***All packages include necessary accompaniments and condiments.**

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SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
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
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Quinoa Broccoli Slaw with Toasted Almonds, Fresh Basil, and Mustard Herb Vinaigrette V	130 Cal/3 oz. serving

PAPA JOHN'S XL PIZZAS - 8 SLICES \$31.99

Cheese Pizza V	290 Cal/Slice
Pepperoni Pizza	330 Cal/Slice
Sausage Pizza	340 Cal/Slice

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CAJUN COLLECTION \$21.29

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

TROPICAL TRADEWINDS \$21.89

Roasted Sweet Potato Salad VG EW	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw V EW	200 Cal/3.75 oz. serving
Plantain Chips VG	150 Cal/1.5 oz. serving
Tropical Rice VG	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry VG EW PF	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken EW	270 Cal/7.75 oz. serving
Mahi Mahi with Pineapple Salsa EW	190 Cal/7.75 oz. serving
Sweet Chili Pork	270 Cal/3.5 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito	
Rice and Black-Eyed Peas VG EW PF	120 Cal each
Miniature Pineapple Upside-Down Parfaits V	210 Cal each

HALE AND HEARTY \$21.29

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Fiesta Cornbread Muffins with Butter V	160 Cal each
Choice of Two (2) Chili Selections:	
Vegan Verde Chili VG PF	290 Cal/8 oz. serving
Vegetarian Chili VG EW PF	110 Cal/8 oz. serving
Timberline Chili	300 Cal/8 oz. serving
Turkey Chili EW	170 Cal/8 oz. serving
Adobo Pork and White Bean Chili	270 Cal/8 oz. serving
Diced Onions VG	10 Cal/1 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

SPRINGTIME BUFFET \$29.99

Spring Mix Greens with Fresh Strawberries, Roasted Pistachios, Goat Cheese Crumbles; Champagne Vinaigrette V	130 Cal/3 oz. serving
Balsamic Spring Begetables VG	80 Cal/3 oz. serving
Creamy Lemon Asparagus Pasta V	440 Cal/8 oz. serving
Honey Sabel Glazed Chicken Breast Medallions	250 Cal/6 oz. serving
Roasted Salmon with Creamed Wild Mushrooms and Topped with Crispy Proscutto	430 Cal/7 oz. serving
Coconut Lime Layered Panna Cotta V	530 Cal each
Rolls with Butter V	200 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving
Greenberry's Decaf Coffee	0 Cal/8 oz. serving
Hot Water with Assorted Teas	0 Cal/8 oz. serving





BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER LUNCH \$22.59

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

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$23.49

Old Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies V	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 V	190 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
Slider Buns V	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 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NORTHERN ITALIAN BUFFET \$25.09

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

YUCATAN BOWL \$23.49

Romaine Lettuce Salad vg	15 Cal/0.5 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 \$23.49

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

VIRGINIA BUFFET \$26.09

Roasted Beet and Spring Mix Salad with Dried Cranberries, Spiced Almonds; White Balsamic Vinaigrette vg	120 Cal/3 oz. serving
Corn Spoon Bread v	350 Cal/4 oz. serving
Broccolini with Roasted Garlic Shallot Butter v	60 Cal/3 oz. serving
Baked Portobello Mushroom Filled with Roasted Red Peppers, Pearl Couscous; Sweet Basil Butter v	280 Cal/6 oz. serving
Roasted Chicken Breast Stuffed with Spinach and Brie; Mustard Chive Sauce	430 Cal/6 oz. serving
Assorted Rolls with Butter v	160 Cal each
Chocolate Pecan Tart; Spiced Chantilly v	460 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Greenberry's Fair Trade Coffee	0 Cal/8 oz. serving
Greenberry's Decaf Coffee	0 Cal/8 oz. serving
Hot Water with Assorted Teas	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

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BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Kale, Butternut Squash, Apple, Cranberries, Walnuts; Champagne Vinaigrette vg	160 Cal/3 oz. serving
Roasted Beet & Carrot Salad with Arugula, Walnuts; Honey Thyme Vinaigrette v	220 Cal/4 oz. serving
Strawberry, Spinach, Feta, and Walnuts; White Balsamic Vinaigrette v	200 Cal/3 oz. serving
Kale, Butternut Squash, Apple, Cranberries, Walnuts; Champagne Vinaigrette vg	160 Cal/3 oz. serving
Squash Apple Soup with Fried Sage v	240 Cal/5 oz. serving
Caprese Salad with Fresh Mixed Greens, Fresh Mozzarella, Local Heirloom Tomatoes, Fresh Basil, and Balsamic Vinaigrette v	300 Cal/3 oz. serving
Mixed Greens with Grilled Peaches, Blueberries, Yellow Pear Tomatoes; Poppy Seed Vinaigrette vg	200 Cal/4 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$25.79	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$24.33	130 Cal/4 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$25.79	260 Cal/4.5 oz. serving
Roasted Butterball® Turkey with Cranberry Relish \$24.29	200 Cal/3.5 oz. serving
Potato Crusted Salmon \$26.09	190 Cal/4 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$30.79	200 Cal/3 oz. serving
Roasted Citrus Chicken Medallions with Spring Onion Chimichurri \$23.89	290 Cal/5 oz. serving
Chicken Breast Filled with Brie, Spinach, and Cranberries; Wine Herb Sauce \$23.89	290 Cal/5 oz. serving
Orecchiette with Pesto, Chicken Sausage, Roasted Brussels Sprouts, and Shav \$23.89	600 Cal/9 oz. serving
Creole Spiced Shrimp over Creamy Cheesy Grits with Andouille Sausage, Bell Peppers, Onions, and Lobster Sherry Cream Sauce \$28.79	550 Cal/10 oz. serving
Autumn Potato Crusted Salmon \$26.09	200 Cal/4 oz. serving

Baked Honey Lime Sriracha Salmon \$26.49	250 Cal/6 oz. serving
Roasted Cod with Lemon Caper Sauce \$26.19	400 Cal/6 oz. serving
Beef Medallions with Wild Mushroom Herb Cream Sauce \$32.09	600 Cal/7 oz. serving
Grilled Sliced Flank Steak with Whipped Poblano Butter \$29.99	550 Cal/7 oz. serving
Red Wine Braised Short Ribs over White Cheddar Mashed Potatoes \$31.19	700 Cal/10 oz. serving
Quinoa Cake Topped with Tomato Chutney vg PF \$23.69	280 Cal/4.25 oz. serving
Bucatini with Herb Garlic Sauce and Kale vg \$22.49	500 Cal/10 oz. serving
Wild Mushroom and Parsnip Ragout over Creamy Herb Polenta v \$22.49	500 Cal/10 oz. serving
Pumpkin Spinach Stuffed Shells v \$21.99	600 Cal/10 oz. serving

BUFFET SIDES

Pan Roasted Vegetables v PF	45 Cal/3 oz. serving
Broccoli Rabe vg EW PF	60 Cal/3.8 oz. serving
Sweet Herbed Corn Pudding v	350 Cal/4 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes v	160 Cal/4.3 oz. serving
Toasted Orzo with Spinach and Cranberries vg	160 Cal/4 oz. serving
Herbed Wild Rice with Mushrooms vg	200 Cal/4 oz. serving
Carrot and Zucchini Battonet w/Sweet Basil Butter	200 Cal/4 oz. serving
Cacio e Pepe Brussel Sprouts - Roasted Brussel Sprouts topped with Black Pepp--er and Freshly Grated Parmesan Cheese v	24 Cal/4 oz. serving
Herb Roasted Heirloom Carrots vg	200 Cal/4 oz. serving
Sauteed Asparagus and English Peas with Lemon Herb Butter v	200 Cal/4 oz. serving
Balsamic Roasted Brussel Sprouts with Dried Cranberries and Spiced Pecans v	220 Cal/4 oz. serving
Lemon Herb Pearl Couscous vg	200 Cal/4 oz. serving
Garlic Parmesan Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

Spiced Carrot Cake v	350 Cal slice
Aquafaba Chocolate Mousse v	250 Cal each
Pumpkin Crunch Mousse v	160 Cal/2.75 oz. serving
Vegan Zucchini Cake with Raisins and Walnuts vg	270 Cal/3 oz. serving
Chocolate Caramel Tart with Sea Salt	300 Cal each
Apple Berry Crisp with Whipped Cream v	280 Cal each
Key Lime Cheesecake Tart v	200 Cal each
Individual Blackberry Bundt Cake with Orange Drizzle v	280 Cal each
Tasted Vanilla Creme Brulee Cup v	300 Cal each

PLATED/SERVED MEALS

Plated/Served Meal Collection (Included in Price – Salad, Entrée, Dessert, Rustic Rolls with Butter, Ice Water, Iced Tea, Greenberry’s Fair Trade Coffee, Greenberry’s Fair Trade Decaf Coffee, and Hot Water with Assorted Teas. All prices are per person.

SALADS (CHOOSE 1)

Shaved Brussel Sprout Salad with Dates, Manchego Cheese, and Toasted Almonds; Dijon Shallot Vinaigrette ▼	240 cal/6 oz serving
Spinach Salad with Cornbread Croutons; Cider Mustard Vinaigrette ▼	200 cal/6 oz serving
Arugula and Asparagus Salad, Shaved Parmesan; Orange Vinaigrette ▼	190 cal/6 oz serving
Baby Greens with Heirloom Tomatoes, Cucumber Curls and Radish; White Balsamic Vinaigrette ▼	160 cal/6 oz serving
Spring Greens with Pickled Grapes, Caramelized Shallots, Sourdough Croutons, Spiced Pepitas; Herb Vinaigrette ▼	250 cal/6 oz serving
Lola Rosa and Baby Frisse with Roasted Golden Beets, Hickory Smoked Almonds and Pickled Shallots; Champagne Dijon Vinaigrette ▼	230 cal/6 oz serving
Mixed Greens, Crispy Brussel Sprouts, Cider Poached Pear, Dried Cherries; Brown Butter Vinaigrette ▼	250 cal/6 oz serving
Mixed Greens, Strawberries, Pistachio Crusted Goat Cheese; Champagne Vinaigrette ▼	270 cal/6 oz serving
Pomegranate and Pear Salad with Baby Arugula, Toasted Almonds, and Feta Cheese; Ginger Dressing ▼	270 cal/6 oz serving
Bibb Lettuce with Pecan Brittle, Dried Fruits, Local Goat Cheese, and Sliced Apples; Apple Cider Vinaigrette ▼	230 cal/6 oz serving
Local Green with Local Goat Cheese, Heirloom Tomatoes, and Pickled Peaches; Golden Basil Vinaigrette ▼	250 cal/6 oz serving
Kale with Shaved Brussel Sprouts, Cinnamon Honey Roasted Butternut Squash, and Salted Pepitas; Pomegranate Molasses Vinaigrette ▼	250 cal/6 oz serving

BEEF ENTRÉES

Roulade of Beef Tenderloin \$67.49	
Roulade of Beef Tenderloin Filled with Baby Arugula, Sun-Dried Tomatoes and Fontina Cheese with a Merlot Demi Glace	510 Cal/6 oz. serving
Hasselback Potatoes	275 Cal/4 oz. serving
Haricot Verts with Julienned Carrots and Shallot Butter	200 Cal/4 oz. serving

Peppercorn Rosemary Crusted Beef Tenderloin \$64.99	
Peppercorn Rosemary Crusted Beef Tenderloin with a Creamy Mustard Demi-Glace	480 Cal/6 oz. serving
Potato Leek Galette	230 Cal/slice
Sautéed Baby Kale, and Roasted Baby Vegetables	130 Cal/4 oz. serving

Beef Tenderloin Roulade Virginian \$68.69	
Beef Tenderloin Roulade Virginian Filled with Country Ham and Spinach, Shallot Bordelaise	340 Cal/6 oz. serving
Buttery Chateau Potato	300 Cal/4 oz. serving
Carrot and Zucchini Battonet with Sweet Basil Butter	200 Cal/4 oz. serving

Herbed Medallion of Beef Tenderloin \$64.99	
Herbed Medallion of Beef Tenderloin with a Brandy Mushroom Cream Sauce	480 Cal/6 oz. serving
Pumpkin Mashed Potatoes with Fried Sage	230 Cal/4 oz. serving
Broccolini with Pepper Confetti	50 Cal/4 oz. serving

Grilled Beef Tenderloin \$64.99	
Grilled Beef Tenderloin Topped with an Artichoke Horseradish Bechemel	480 Cal/6 oz. serving
Garlic Mashed Potatoes	230 Cal/4 oz. serving
Roasted Heirloom Carrots	130 Cal/4 oz. serving

Beef Tenderloin Roulade \$67.49	
Beef Tenderloin Roulade filled with Jumbo Lump Crab, Brie, and Baby Spinach, Tarragon Butter Sauce	510 Cal/6 oz. serving
Yukon Gold Potato Gratin	230 Cal/4 oz. serving
Fresh Asparagus with Confetti Peppers	50 Cal/4 oz. serving

Grilled Filet Mignon \$64.99	
Grilled Filet Mignon with a Rosemary Currant Sauce	480 Cal/6 oz. serving
Curried Butternut Squash Wild Rice Croquette	
with Mushroom Ragout	250 Cal/4 oz. serving
Roasted Carrots with Asparagus	70 Cal/4 oz. serving

Black Pepper and Coriander Crust Beef Tenderloin \$64.99	
Black Pepper and Coriander Crust Beef Tenderloin with Horseradish Crème Fraiche	480 Cal/6 oz. serving
Roasted Garlic Pomme Puree	300 Cal/4 oz. serving
Grilled Seasonal Vegetables with Herb Compound Butter	90 Cal/4 oz. serving

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PLATED/SERVED MEALS

Plated/Served Meal Collection (Included in Price – Salad, Entrée, Dessert, Rustic Rolls with Butter, Ice Water, Iced Tea, Greenberry’s Fair Trade Coffee, Greenberry’s Fair Trade Decaf Coffee, and Hot Water with Assorted Teas. All prices are per person.

SEAFOOD ENTRÉES

Roasted Mahi Mahi \$63.79	
Roasted Mahi Mahi topped with Chorizo Butter	440 Cal/6 oz. serving
Braised Green Beans, Fingerling Potatoes, and Tomato Broth	300 Cal/4 oz. serving
Grilled Salmon \$58.29	
Grilled Salmon with House Made Pesto	330 Cal/6 oz. serving
White Bean Ragout	190 Cal/4 oz. serving
Roasted Broccolini with Lemon Herb Butter	140 Cal/4 oz. serving
Pan Seared Halibut \$61.29	
Pan Seared Halibut with Crispy Shallots and a Chive Beurre Blanc	450 Cal/6 oz. serving
Herbed Basmati with English Peas	230 Cal/4 oz. serving
Julienne of Root Vegetables	130 Cal/4 oz. serving
Roasted Cod \$61.29	
Roasted Cod with a Fennel, Tomato Thyme Sauce	350 Cal/6 oz. serving
Wild Mushroom Rice Timbale	300 Cal/4 oz. serving
Pistachio Crusted Sea Bass \$57.59	
Pistachio Crusted Sea Bass with a Sweet and Spicy Chili Sauce	440 Cal/6 oz. serving
Coconut Jasmine Rice	300 Cal/4 oz. serving
Roasted Asparagus with Orange Butter	130 Cal/4 oz. serving
Crab and Scallion Stuffed Baked Shrimp \$58.29	
Crab and Scallion Stuffed Baked Shrimp with Garlic Herb Butter Atop Forbidden Rice	460 Cal/6 oz. serving
Fresh Vegetable Succotash	150 Cal/4 oz. serving
Grilled Grouper \$62.39	
Grilled Grouper with Seared Shrimp and Watercress Salad	320 Cal/6 oz. serving
Warm French Lentils, Shaved Fennel, and Chimichurri Sauce	400 Cal/4 oz. serving

CHICKEN ENTRÉES

Braised Mediterranean Chicken Breast \$49.99	
Braised Mediterranean Chicken Breast Medallions	320 Cal/6 oz. serving
Butternut Squash Couscous and Chickpeas	310 Cal/4 oz. serving
Asiago Crusted Chicken \$49.99	
Asiago Crusted Chicken with a Roasted Red Pepper Sauce	600 Cal/6 oz. serving
Herbed Carrots	70 Cal/4 oz. serving
Asparagus Risotto	280 Cal/4 oz. serving
Pan Seared Chicken Breast \$49.99	
Pan Seared Chicken Breast Stuffed with Cornbread and Wild Mushroom Stuffing, topped with Apple Cider Gravy	610 Cal/6 oz. serving
Oven Roasted Herbed Fingerling Potatoes	200 Cal/4 oz. serving
Green Beans and Battonet Carrots	100 Cal/4 oz. serving
Spinach and Artichoke Stuffed Chicken \$49.99	
Spinach, Artichoke, and Roasted Red Pepper Stuffed Chicken Topped with a Parmesan Bechemal	600 Cal/6 oz. serving
Lemon Scented Orzo	200 Cal/4 oz. serving
Tomato Provincial (Oven Roasted Tomato topped with Herb Panko Bread Crumbs)	80 Cal/4 oz. serving
Pan Seared Chicken Breast \$49.99	
Pan Seared Herbed Chicken Breast	300 Cal/6 oz. serving
Cider Braised Greens	100 Cal/4 oz. serving
White Bean Puree	140 Cal/2 oz. serving
Grilled Apples	100 Cal/2 oz. serving
Roasted Root Vegetables	130 Cal/4 oz. serving
Prosciutto Stuffed Chicken \$49.99	
Chicken Stuffed with Prosciutto, Fresh Sage, and Fontina with a Wild Mushroom Marsala Jus	610 Cal/6 oz. serving
Whipped Potatoes	300 Cal/6 oz. serving
French Green Beans with Garlic Butter	100 Cal/4 oz. serving

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PLATED/SERVED MEALS

Plated/Served Meal Collection (Included in Price – Salad, Entrée, Dessert, Rustic Rolls with Butter, Ice Water, Iced Tea, Greenberry’s Fair Trade Coffee, Greenberry’s Fair Trade Decaf Coffee, and Hot Water with Assorted Teas. All prices are per person.

COMBINATION ENTRÉES

Petite Medallion of Beef Tenderloin and Wild Striped Bass Duet \$74.59	
Duet of Petite Medallion of Beef Tenderloin with Whole Grain Mustard Demi-Glace	320 Cal/4 oz. serving
Wild Striped Bass with Pancetta and Balsamic Reduction	400 Cal/4 oz. serving
Potatoes Lyonnaise	280 Cal/4 oz. serving
Asparagus with Lemon Thyme Oil	100 Cal/4 oz. serving
Petite Medallion of Beef Tenderloin and Sea Bass Duet \$74.59	
Duet of Petite Beef Tenderloin with a Wild Mushroom Caramelized Onion Demi	400 Cal/4 oz. serving
Herb Crusted Sea Bass	270 Cal/4 oz. serving
Saffron Mashed Potatoes	230 Cal/4 oz. serving
Fresh Asparagus Pepper Bundle	100 Cal/4 oz. serving
Medallion of Beef Tenderloin with Garlic Shrimp \$72.19	
Herbed Medallion of Beef Tenderloin with Garlic Shrimp and Shallot Bordelaise	680 Cal/9 oz. serving
Horseradish Mashed Potatoes	230 Cal/4 oz. serving
Broccolini with Pepper Confetti	50 Cal/4 oz. serving
Grilled Filet of Beef topped with Fresh Lump Crab \$75.59	
Grilled Filet of Beef topped with Fresh Lump Crab, Garlic Butter	650 Cal/9 oz. serving
Roasted Herbed Fingerling Potatoes	200 Cal/4 oz. serving
Tri Color Baby Carrots	100 Cal/4 oz. serving

VEGETARIAN ENTRÉES

Individual Roasted Mushroom Lasagna with White Cheddar Béchamel and Baby Spinach	\$44.99	650 Cal/6 oz. serving
Grilled Eggplant and Tofu Napoleon with Roasted Garlic Herb Ricotta, Arrabbiata Sauce, and Chiffonade of Basil	\$44.99	550 Cal/6 oz. serving
Gnocchi with Peas, Roasted Red Peppers, Pesto, and Topped with Shaved Parmesan	\$44.99	620 Cal/6 oz. serving
Seasonal Chef Selected Ravioli	\$44.99	620 Cal/6 oz. serving
Mushroom Lentil Cake with Parsnip Puree, Spiced Pecans, and Baby Kale	\$44.99	570 Cal/6 oz. serving
Grilled Tuscan Tofu with Fennel, Garlic, Basil, and Oregano over Creamy Parmesan Polenta	\$44.99	600 Cal/6 oz. serving
Mushroom and Quinoa Stuffed Acorn Squash ve	\$44.99	600 Cal/6 oz. serving

DESSERT (CHOOSE 1)

Individual Mexican Chocolate Pot de Crème, Fresh Chantilly, Chocolate Shavings	620 Cal each
Fresh Fruit Tart with Sweet Lemon Scented Pastry Cream	400 Cal each
Hazelnut Mocha Orange Mousse Cake	500 Cal each
Buttermilk Tart with Cherry, Cranberry, and Strawberry Sauce	600 Cal/slice
Passionfruit Cheesecake Drizzled with Honey and Topped with Peanut Caramel and Crystallized Ginger	750 Cal each
Raspberry Rose Mousse Dome, Crushed Pistachios, White Chocolate Buttermilk Cake	710 Cal each
Orange Blossom Panna Cotta with Fresh Fruit Compote	500 Cal each
Matcha Éclair with Vanilla Bean Mascarpone, Toasted Almonds, Fresh Raspberries	280 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)		
Bacon Wrapped Scallops	\$40.59	40 Cal each
Spanakopita v	\$29.99	60 Cal each
Buffalo Cauliflower Wings vg EW PF	\$31.19	25 Cal/1.75 oz. serving
Korean Beef Skewer with Toasted Cashew Green Onion Relish	\$44.99	220 Cal each
Pan-Seared POrk Potstickers with Sesame Soy Ginger Dipping Sauce	\$36.29	160 Cal each
Grilled Maple Sriracha Chicken Skewer with Sesame Garlic Dip	\$34.99	120 Cal each
Coconut Shrimp with Pineapple Jalapeno Pico de Gallo	\$39.99	50 Cal each
Smoked Chicken and Mango Mini Quesadilla with Poblanos and Avocado Cream	\$34.99	140 Cal each
Roasted Shrimp and Fennel Skewer with Mustard Chimichurri	\$39.99	140 Cal each
Petite Buttermilk Fried Chicken Biscuit with Pimento Cheese and Red Pepper Jelly	\$34.99	190 Cal each
Traditional Country Ham Biscuit with Apple Butter	\$33.69	240 Cal each
Fresh Pea Cake Topped with Hot Pepper Relish v	\$36.29	120 Cal each
Aged Gruyere and Leek Beggar Purses v	\$36.29	140 Cal each
Barbeque Braised Short Ribs with Caramelized Onions and Crème Fraiche on a Crostini	\$43.69	230 Cal each
Grilled Lemon Dill Salmon Skewer with Caper Aioli	\$41.29	180 Cal each
Everything Bagel Seasoned Chicken Tenders with a Maple Mustard Dipping Sauce	\$33.69	130 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.

RECEPTION HORS D'OEUVRES (COLD)	
Tenderloin and Bacon Jam Crostini	\$22.89 130 Cal each
Italian Pinwheels	\$31.19 90 Cal each
Ricotta and Fig Flatbread v	\$31.19 70 Cal each
Bacon, Brie, and Roasted Brussel Sprout Skewer with Balsamic Drizzle	\$34.79 220 Cal each
Roasted Butternut Squash Crostini with Fresh Whipped Ricotta and Pumpkin Seed Pesto	\$36.29 170 Cal each
Petite BLT on a Biscuit with Herb Aioli, Thick Cut Bacon, Boston Bibb Lettuce, and Heirloom Tomato	\$34.99 200 Cal each
Strawberry Ricotta Crostini a Toasted Sourdough Round topped with Whipped Citrus Ricotta and Fresh Strawberry	\$32.59 80 Cal each
Pan Fried Semolina Cake Topped with Sauteed Heirloom Tomatoes and Eggplant Relish vg	\$34.99 120 Cal each
Mexican Spiced Chicken on a Tortilla Crisp with Avocado Salad	\$34.99 150 Cal each
Smoked Salmon with Herb Creme Fraiche on Salted Rye Toast	\$41.29 150 Cal each
Sweet Pea Pancake Topped with a Marinated Crab Salad and Pickled Cucumber	\$43.69 100 Cal each
Hot Pepper Jelly, Cream Cheese Mousse, and Bacon Phyllo Cup	\$33.69 250 Cal each
Jalapeno Corn Cake Topped with Pimento Cheese and Green Onions v	\$34.99 180 Cal each
Prosciutto Wrapped Melon Topped with a White Balsamic Vinaigrette Drizzle	\$37.39 220 Cal each
Pomegranate Goat Cheese Bite - Phyllo Cup Filled with Herbed Goat Cheese Mousse and Topped with Pomegranate Arils (seeds) v	\$33.69 100 Cal each
Grilled Pear and Brie Crostini with Local Honey Drizzle	\$34.99 150 Cal each
Local Goat Cheese Mousse, Fig Preserve, and Honey Pecan on an Endive Spear (made with gluten free containing ingredients) v	\$34.99 150 Cal each
Crispy Polenta Cake with Mascarpone and Grapefruit Salsa v	\$34.99 190 Cal each
Roasted Grape Crostini with Caramelized Shallots, and Lemon Scented Ricotta v	\$34.99 160 Cal each
Edward's Shaved Country Ham on a Cheddar Chive Biscuit with Fig Mustard	\$34.99 200 Cal each
Apricot Canape - A Dried Apricot topped with Bleu Cheese, Toasted Walnut, Fresh Rosemary and topped with a Local Honey Drizzle	\$36.29 100 Cal each

RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CLASSIC CHEESE TRAY \$5.39 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼ 300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.79 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$4.19 PER PERSON

Seasonal Fresh Fruit ▼ PF 35 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$8.39 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

HOT CRAB, CHARRED CORN, & ROASTED GREEN CHILI DIP \$179.19 PER PERSON

Serves 40

Crab, Charred Corn, and Roasted Green Chili Dip	130 Cal/2 oz. serving
Pita Chips ▼	300 Cal/3 oz. serving

SAVORY BAKED BRIE WITH SLICED BAGUETTES \$159.19 SERVES 40

Baked Brie	120 Cal/2 oz. serving
Sliced Baguettes	150 Cal/2 oz. serving

IMPORTED CHEESE TRAY \$9.99 PER PERSON

Imported Cheese	200 Cal/2 oz. serving
Sliced Baguettes	150 Cal/2 oz. serving
Imported Crackers	100 Cal/1 oz. serving

SPRING PEA HUMMUS WITH GRILLED VEGETABLES \$5.79 PER PERSON

Spring Pea Hummus ▼	60 Cal/2 oz. serving
Grilled Vegetables ▼	40 Cal/3 oz. serving

HOT MEXICAN STREET CORN DIP WITH TORTILLA CHIPS \$123.79 SERVES 40

Mexican Street Corn Dip ▼	130 Cal/2 oz. serving
Tortilla Chips ▼	200 Cal/3 oz. serving

HERB ROASTED RAINBOW CARROTS \$4.69 PER PERSON

Herb Roasted Carrots ▼	50 Cal/3 oz. serving
Hot Honey Whipped Goat Cheese Dip ▼	120 Cal/2 oz. serving



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 12 guests or more.

HAPPY HOUR \$20.09

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

SOFT PRETZEL BAR \$7.39

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

SOUTHERN BISCUIT BAR \$13.69

Buttermilk Biscuit ▼	80 Cal each
Parmesan Herb Biscuit	90 Cal each
Shaved Country Ham	80 Cal/1 oz. serving
House Smoked Turkey	70 Cal/1 oz. serving
Pimento Cheese ▼	70 Cal/1 oz. serving
Apple Butter ▼	40 Cal/1 oz. serving
Stone Ground Mustard ▼	30 Cal/1 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

THE HEALTHY ALTERNATIVE \$10.49

Whole Fruit ▼	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix ▼	280 Cal each
Granola Bars ▼	100-200 Cal each

SNACK ATTACK \$9.99

Assorted Individual Bags of Chips ▼	100-160 Cal each
Roasted Peanuts ▼	180 Cal/1 oz. serving
Trail Mix ▼	280 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bakery-Fresh Brownies ▼	250 Cal each

ORCHARD TREATS \$9.59

Apple Wedges ▼	60 Cal each
Caramel Sauce ▼	120 Cal/1 oz. serving
Cinnamon Sugar Donuts ▼	240 Cal each
Maple Walnut Blondies ▼	300 Cal each
Sliced Cheese served with Baguettes ▼	710 Cal/4.75 oz. serving

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can) \$1.99 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.59 EACH	100-150 Cal each
Hot Water with Assorted Tea Bags \$36.19 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate \$24.69 PER GALLON	160 Cal/8 oz. serving
Iced Tea \$22.89 PER GALLON	0 Cal/8 oz. serving
Lemonade \$22.89 PER GALLON	90 Cal/8 oz. serving
Infused Water \$14.39 PER GALLON	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	0 Cal/8 oz. serving
Grapefruit Infused Water	20 Cal/8 oz. serving
Greenberry's Fair Trade Coffee (Per Gallon) \$36.19 PER GALLON	0 Cal/8 oz. serving
Greenberry's Decaf Coffee \$36.19 PER GALLON	0 Cal/8 oz. serving
16 oz Aluminum Bottled Water \$3.99 EACH	0 Cal each
San Pellegrino Sparkling Water \$3.99 EACH	0 Cal/8 oz. serving
Hot Mulled Cider (seasonal availability) \$35.99 PER GALLON	80 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies v \$18.29 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies v \$19.29 PER DOZEN	250 Cal each
Assorted Dessert Bars v \$22.59 PER DOZEN	200-420 Cal each
Chocolate Covered Strawberries v \$26.69 PER DOZEN	40 Cal each
Vegan Blueberry Almond Blondies vg \$23.79	180 Cal each
Chocolate Cupcakes with Vanilla Buttercream v \$29.39 PER DOZEN	350 Cal each
Vanilla Cupcakes with Chocolate Buttercream v \$29.39 PER DOZEN	350 Cal each
Lemon Raspberry Cupcakes v \$29.39 PER DOZEN	350 Cal each
Black Forest Cupcakes v \$29.39 PER DOZEN	350 Cal each



ORDERING INFORMATION

Lead Time

Notice of 72 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.

*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.

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today

434.924.8812
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catering@virginia.edu
uva.catertrax.com

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

