

# EVENT MENU

RAM HOSPITALITY, LINCOLN CENTER





# INSPIRED EXPERIENCES.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$51.49

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 25 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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	0 Cal/8 oz. serving

## MEETING WRAP UP \$42.89

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 25 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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$33.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 25 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	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 ▼	220-240 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	0 Cal/8 oz. serving

\*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENJOY OUR ALL-DAY  
PACKAGES TO  
SUSTAIN YOUR GUESTS  
THROUGHOUT THE DAY.





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### MINI CONTINENTAL \$17.59

Mini Muffins <b>v</b>	80-120 Cal each
Mini Danish <b>v</b>	100-140 Cal each
Mini Bagels <b>v</b>	110-140 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$13.19

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 <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	0 Cal/8 oz. serving

### NEW YORKER \$16.09

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

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> <b>\$2.99 PER PERSON</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v</b> <b>\$28.79 PER DOZEN</b>	360-450 Cal each
Assorted Pastries <b>v</b> <b>\$28.89 PER DOZEN</b>	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> <b>\$5.89 PER PERSON</b>	35 Cal/2.5 oz. serving
Assorted Yogurt Cups <b>\$3.99 EACH</b>	40-80 Cal each
Assorted Yogurt Parfait Cups <b>\$5.49 EACH</b>	360-410 Cal each
Vegan Zucchini Breakfast Bread <b>vg</b> <b>\$17.29 SERVES 12</b>	270 Cal slice
Whole Fruit <b>VG EW PF</b> <b>\$1.49 EACH</b>	45-100 Cal each
Hard-Boiled Eggs <b>v</b> <b>\$1.49 EACH</b>	80 Cal each

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$20.39

Choice of Three (3) Breakfast Pastries:	
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
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>VG</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	260 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$18.09

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 Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

### AMERICAN BREAKFAST \$17.49

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

### SOUTHERN SUNRISE \$16.39

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	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
Starbucks Coffee, Decaf and Hot Water w/Tea Bags	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 10 guests or more.

### ASSORTED CEREAL CUPS SERVED WITH MILK

**\$4.39 PER PERSON**

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

### OATMEAL BAR \$9.29 PER PERSON

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

### TRADITIONAL SANDWICHES \$8.49 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <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 an Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

### BISCUITS AND SAUSAGE GRAVY \$6.29 PER PERSON

Biscuits and Sausage Gravy	570 Cal/7 oz. serving
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### YOGURT PARFAIT BAR \$8.99

Romaine Lettuce Salad <b>vg</b>	15 Cal/3 oz. serving
Choice of Two (2) Yogurt Flavors:	
Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>vg pf</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>vg pf</b>	20 Cal/2 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

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



# PIZZA

## PIZZA

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

### PIZZA

Cheese Pizza v \$14.19 Each	250-350 Cal/slice
Vegetable Pizza v \$15.59 Each	230-330 Cal/slice
Pepperoni Pizza v \$16.59 Each	280-380 Cal/slice
Buffalo Chicken Pizza v \$16.59 Each	290-300 Cal/slice
Gluten Free Pizza (Personal Size) v \$8.59 Each	50-300 Cal/slice

\$1.50 for each additiona topping



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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.

# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$20.69

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 One (1):	
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

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette <b>\$25.19</b>	440 Cal/12.25 oz. serving
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Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette <b>\$25.19</b>	220 Cal each/6.75 oz. serving
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Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita <b>v EW PF \$25.19</b>	570 Cal/15 oz. serving
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Additional premium box lunch options available upon request! Please contact your catering professional.

### CLASSIC BOX LUNCH \$19.19

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 \$26.19

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)

Roast Beef and Cheddar Sandwich	410 Cal each
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Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
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Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
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Chicken Caesar Wrap	630 Cal each
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Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 Cal each
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Thinly Sliced Pastrami w/Slaw & Thousand Island Dressing on Rye Bread	480 Cal each
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Mozzarella, Red Pepper, Balsamic & Kale Ciabatta	500 Cal each
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Reuben Wrap w/Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard	630 Cal each
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Turkey, Feta on Ciabatta w/Spinach and Sundried Tomato Aioli	610 Cal each
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Grilled Vegetable made w/Gluten-Free Wrap	510 Cal each
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Deli Sliced Ham & Swiss w/ Honey Mustard Dressing on Ciabatta Bread	410 Cal each
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Turkey, Bacon, Egg, Avocado and Blue Cheese Wrap	740 Cal each
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Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
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Veggie and Hummus Lavash: Hummus, Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint	150 Cal each
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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$29.09

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 <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)

Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives <b>V PF</b>	570 Cal each
Salmon, Arugula, Jalapeno Coleslaw and Tomato Lavash Wrap	730 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Vegetarian Shawarma Sandwich	460 Cal each

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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.

### 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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 Cal/4 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
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Teriyaki Dressing <b>VG EW PF</b>	25 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning <b>VG EW PF</b>	150 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	110 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette <b>VG EW PF</b>	80 Cal/3.25 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	90 Cal/3 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.

### MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$31.29

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

### CAJUN COLLECTION \$27.09

Cajun Coleslaw <b>VG PF</b>	60 Cal/1.75 oz. serving
Fiesta Cornbread with Butter <b>V</b>	170 Cal each
Red Beans and Rice <b>V EW PF</b>	130 Cal/4.5 oz. serving
Okra with Corn and Bacon <b>EW PF</b>	100 Cal/4.25 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya <b>VG EW PF</b>	200 Cal/9.65 oz. serving
Shrimp Etouffee	190 Cal/8.3 oz. serving
Creole BBQ Chicken	360 Cal/6 oz. serving
Beignets <b>V</b>	400-530 Cal each

### POWER LUNCH (AMBIENT) \$28.59

Grilled Flatbread <b>VG</b>	110 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	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 <b>EW</b>	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa <b>EW</b>	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Hummus and Pea Mint Salad <b>EW</b>	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing <b>EW</b>	530 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables and a Spicy Sweet Chili Vinaigrette <b>EW PF</b>	310 Cal/6 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</b>	220 Cal/3.3 oz. serving
Chef's Choice Vegan Dessert <b>VG</b>	70-160 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.

### TAVOLINO BUFFET \$26.29

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Eggplant Parmesan <b>v PF</b>	390 Cal/7.7 oz. serving
Rigatoni Marinara	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	420 Cal/4.75 oz. serving
Miniature Cheesecake Tarts <b>v</b>	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### TASTY TEX MEX \$29.89

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
Churros <b>vg</b>	110-130 Cal each

### ALL-AMERICAN PICNIC \$25.49

Traditional Potato Salad <b>v</b>	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Kettle Chips <b>v</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger <b>vg PF</b>	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Add on Grilled Chicken Breast for \$9.99 per person	160 Cal/3 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.

### ASIAN ACCENTS \$29.99

Lime Ramen Noodles <b>VG</b>	240 Cal/3 oz. serving
Vegetable Egg Rolls <b>V</b>	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>V PF</b>	130 Cal/3.25 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>VG EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

### A TASTE OF ITALY-AMBIENT BUFFET \$31.59

Caesar Salad	240 Cal/5.5 oz. serving
Italian White Bean Salad <b>VG EW PF</b>	90 Cal/3.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Seasonal Vegetables <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Ambient) <b>V EW PF</b>	270 Cal/7.5 oz. serving
Grilled Rosemary Chicken (Ambient) <b>EW</b>	130 Cal/4 oz. serving
Grilled Fennel Tuna (Ambient) <b>EW</b>	150 Cal/3 oz. serving
Assorted Italian Ices	70-80 Cal each

### BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$29.39

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

### NORTHERN ITALIAN BUFFET \$30.19

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>V</b>	140 Cal/3.25 oz. serving
Gourmet Dessert Bars <b>V</b>	200-420 Cal each

### TACO DEL SEOUL \$31.69

Vegetable Egg Rolls <b>V</b>	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Corn Tortillas <b>VG</b>	35 Cal each
Bibb Lettuce Wrap <b>VG</b>	0 Cal/0.5 oz. serving
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	130 Cal/2 oz. serving
Korean BBQ Pork	140 Cal/2 oz. serving
Korean BBQ Tofu <b>VG</b>	140 Cal/2 oz. serving
Asian Slaw <b>VG EW PF</b>	40 Cal/2.5 oz. serving
Pickled Cucumbers <b>VG</b>	5 Cal/1 oz. serving
Pickled Carrot and Daikon <b>VG PF</b>	15 Cal/1 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
Mango Salsa <b>V</b>	30 Cal/1 oz. serving
Shredded Green Cabbage <b>VG PF</b>	0 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Gourmet Dessert Bars <b>V</b>	200-420 Cal each

### YUCATAN BOWL \$25.99

Romaine Lettuce Salad <b>VG</b>	15 Cal/3 oz. serving
Avocado Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	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 <b>VG EW</b>	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo <b>VG</b>	230 Cal/4 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>V</b>	5 Cal/1 oz. serving
Salsa Verde <b>V</b>	5 Cal/1 oz. serving
Salsa Roja <b>V</b>	20 Cal/1 oz. serving
Gourmet Dessert Bars <b>V</b>	200-420 Cal each

\*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

Classic Caesar Salad	170 Cal/2.7 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto <b>EW</b>	110 Cal/3.25 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo <b>V PF</b>	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables <b>V</b>	150 Cal/1.75 oz. serving
Antipasto Salad <b>PF</b>	130 Cal/4 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>\$37.09</b>	120 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$37.09</b>	130 Cal/4 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$35.89</b>	170 Cal/3 oz. serving
Honey and Brown Sugar Ham <b>\$36.49</b>	200 Cal/3.5 oz. serving
Grilled Salmon in a Moroccan Herb Sauce <b>\$38.99</b>	130 Cal/2.75 oz. serving
Grilled Teriyaki Salmon <b>\$38.99</b>	140 Cal/3 oz. serving
Kale Pesto Crusted Cod <b>\$38.39</b>	180 Cal/3.25 oz. serving
English Style Short Ribs <b>\$37.09</b>	690 Cal/3.5 oz. serving
Pesto Flank Steak <b>\$36.59</b>	250 Cal/3 oz. serving
Eggplant Lasagna <b>V \$29.99</b>	240 Cal/7.25 oz. serving
Crispy Five Spice Tofu <b>VG EW PF \$35.99</b>	340 Cal/5 oz. serving
Vegan Shepherd's Pie <b>V EW PF \$29.99</b>	250 Cal/9.8 oz. serving
Oven Baked Smoked Ham <b>\$31.29</b>	120 Cal/3 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Green Bean Casserole <b>V</b>	100 Cal/4 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Broccoli Rabe <b>VG EW PF</b>	60 Cal/3.8 oz. serving
Maple Roasted Carrots <b>V EW PF</b>	110 Cal/2 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
Maple Mashed Sweet Potatoes <b>V PF</b>	120 Cal/4.25 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving
Penne with Marinara Sauce <b>VG</b>	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Mashed Sweet Potatoes <b>V PF</b>	100 Cal/4.25 oz. serving
Smokey Sweet Potato Au Gratin <b>V</b>	140 Cal/4 oz. serving

### BUFFET FINISHES

Apple Pie <b>VG</b>	410 Cal slice
New York-Style Cheesecake	360 Cal slice
Mini Assorted Cheesecakes <b>V</b>	80 Cal each
Chocolate Cake <b>V</b>	320 Cal slice
Assorted Craveworthy® Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Assorted Petit Fours <b>V</b>	60-100 Cal each
Dulce de Leche Brownie <b>V</b>	230 Cal each
Vegan Chocolate Mousse <b>VG</b>	350 Cal each
Lemon Vegan Cheesecake Bars <b>VG</b>	170 Cal each

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**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

## 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	\$26.59	45 Cal each
Beef Empanadas	\$31.99	150 Cal each
Swedish Meatballs	\$28.39	100 Cal each
Chicken Quesadillas	\$31.69	50 Cal each
Chicken and Waffle with Spicy Syrup	\$35.69	45 Cal each
Crab Cakes	\$34.69	35 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	<b>v \$28.99</b>	45 Cal each
Assorted Mini Quiche	\$28.79	100 Cal each
Spanakopita	<b>v \$29.39</b>	60 Cal each
Vegetable Samosas	<b>v \$33.99</b>	40 Cal each
Vegetable Spring Rolls	<b>v \$35.89</b>	50 Cal each
Sweet Potato Croquettes with Harissa	<b>v EW PF \$34.89</b>	20 Cal each
Lamb Kofta Meatballs	\$34.99	130 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	\$38.49	60 Cal each
Veggie Hummus Cups	<b>VG EW PF \$33.59</b>	170 Cal each
Gazpacho Shooters	<b>VG EW PF \$26.49</b>	30 Cal/2 oz. serving
Shrimp and Coconut Ceviche	\$36.39	160 Cal/5.25 oz. serving
Traditional Tomato Bruschetta Crostini	<b>VG \$24.19</b>	50 Cal each
Shrimp and Avocado Toast Points	<b>EW \$25.29</b>	70 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs	\$24.89	80 Cal each
Mushroom Profiterole	<b>v \$24.29</b>	70 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$28.39	80 Cal each

### PASSED HORS D' OEUUVRES

- 3 Passed Hors d' Oeuvres \$13.19 per person
- 6 Passed Hors d' Oeuvres \$24.39 per person
- 8 Passed Hors d' Oeuvres \$26.49 per person

### STATIONARY HORS D' OEUUVRES

- 3 Stationary Hors d' Oeuvres \$14.09 per person
- 6 Stationary Hors d' Oeuvres \$26.19 per person
- 8 Stationary Hors d' Oeuvres \$28.39 per person

# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### FRESH GARDEN CRUDITÉS \$5.49 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 \$5.69 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board Calories Vary Per Assortment

### HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$6.09 PER PERSON

Housemade Spinach Dip served with Fresh Pita  
Chips **V** 230 Cal/2.25 oz. serving

### TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.19 PER PERSON

Traditional Hummus with Pita Chips & Fresh  
Vegetables **V EW PF** 230 Cal/5 oz. serving

### SOUTHWEST DIPPING DUO \$6.39 PER PERSON

Black Bean, Corn and Pico Guacamole served  
with Tortilla Chips **V** 420 Cal/6.75 oz. serving

### INTERNATIONAL & DOMESTIC CHEESE & CRACKER PLATTER \$7.29 PER PERSON

International & Domestic Cheese with  
Crackers **V** 120-390 Cal/2.75 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 12 guests or more.

### MEZZE DELIGHT \$15.49

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

### HAPPY HOUR \$22.59

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

### AMERICAN TEA \$17.39

Fresh Mozzarella, Tomato and Basil Tea Sandwiches	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Assorted Scones with Jam & Honey Cream Cheese <b>v</b>	380 Cal/3 oz. serving
Assorted Petit Fours <b>v</b>	60-100 Cal each
Shortbread Cookies	140 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

### SPANISH PAELLA \$25.39

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables	310 Cal/8 oz. serving
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### WORLD OF DUMPLINGS \$22.39

Choice of Four (4) International Dumplings:	
Beef Empanada with Sour Cream & Salsa	150 Cal each
Mini Chicken Empanadas with Sour Cream & Salsa	70 Cal each
Mini Vegetable Empanadas with Sour Cream & Salsa <b>v</b>	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream <b>v</b>	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce <b>v</b>	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce <b>v</b>	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

### DIM SUM \$22.89

Vegetable Egg Rolls <b>v</b>	180 Cal each
Steamed Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	120 Cal each
Assorted Dessert Bars <b>v</b>	200-420 Cal each

### SLIDE INTO HOME \$25.39

Choice of Three (3) Sliders:	
Grilled Veggie Sliders <b>v PF</b>	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider <b>v 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

### CHEF’S PASTA \$19.79

Choice of Two (2) Pastas:	
Cavatappi Pasta <b>VG VG</b>	90 Cal/2 oz. serving
Penne Pasta <b>VG</b>	90 Cal/2.5 oz. serving
Fettuccine Pasta	120 Cal/2.75 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>VG PF</b>	100 Cal/4 oz. serving
Alfredo Sauce <b>v</b>	250 Cal/4 oz. serving
Primavera Pesto Sauce <b>v</b>	120 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Broccoli <b>VG PF</b>	10 Cal/1 oz. serving
Spinach <b>VG</b>	15 Cal/2 oz. serving
Onions <b>VG</b>	5 Cal/0.5 oz. serving
Tomatoes <b>VG</b>	5 Cal/1 oz. serving
Zucchini <b>VG</b>	5 Cal/1 oz. serving
Peas <b>VG</b>	5 Cal/0.25 oz. serving
Green Peppers <b>VG</b>	10 Cal/1 oz. serving

# RECEPTIONS

## BREAKS

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

### ENERGY BREAK \$5.49

Granola Bars <b>v</b>	100-250 Cal each
Fruit Filled Bar <b>v</b>	100-250 Cal each
Breakfast Bar <b>v</b>	100-250 Cal each

### THE HEALTHY ALTERNATIVE \$8.59

Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix <b>v</b>	280 Cal each
Granola Bars <b>v</b>	100-200 Cal each

### SNACK ATTACK \$8.99

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

### BREADS AND SPREADS \$5.39

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

### WHAT'S POPPIN' \$5.59

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn <b>VG EW PF</b>	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn <b>EW</b>	110 Cal/1.25 oz. serving
Ranch Popcorn <b>v</b>	110 Cal/1.25 oz. serving
BBQ Popcorn <b>VG</b>	110 Cal/1.25 oz. serving
Southwest Popcorn <b>VG</b>	120 Cal/1.25 oz. serving

### CHOCOHOLIC \$6.09

Mini Candy Bars (4 each) <b>v</b>	45-80 Cal each
Craveworthy Chocolate Chip Cookies <b>v</b>	240 Cal each
Chocolate Dipped Pretzels <b>v</b>	90 Cal each
Chocolate Dipped Strawberries (2 each) <b>v</b>	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	<b>\$3.39 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$2.29 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.49 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.79 EACH</b>	100-150 Cal each
Sparkling Water	<b>\$3.09 EACH</b>	0 Cal each
Apple Cider	<b>\$2.79 PER PERSON</b>	160 Cal/8 oz. serving
Hot Chocolate	<b>\$2.79 PER PERSON</b>	100 Cal/8 oz. serving
Lemonade	<b>\$2.29 PER PERSON</b>	90 Cal/8 oz. serving
Infused Water	<b>\$2.29 PER PERSON</b>	
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
All-Day Coffee Service w/ Water	<b>\$12.89</b>	0 Cal/8 oz. serving
(Must be for Total Guest Count)		

## DESSERTS

Assorted Craveworthy Cookies ▼		220-240 Cal each
<b>\$2.99 PER PERSON</b>		
Bakery-fresh Brownies ▼		250 Cal each
<b>\$3.19 PER PERSON</b>		
Gourmet Dessert Bars ▼		200-420 Cal each
<b>\$3.69 PER PERSON</b>		
Traditional Apple Pie (Each) ▼		410 Cal slice
<b>\$21.39 SERVES 8</b>		
New York Cheesecake (Each)		360 Cal slice
<b>\$40.59 SERVES 8</b>		
Vegan Chocolate Mousse ▼		350 Cal each
<b>\$5.19 EACH</b>		
Lemon Vegan Cheesecake Bars ▼		170 Cal each
<b>\$5.59 EACH</b>		



# VEGAN MENU

## BREAKFAST/BRUNCH ITEMS

### VEGAN OVERNIGHT OATS \$5.69

Strawberry and Chai Seed <b>vg</b>	600 Cal each
Caramelized Blueberry <b>vg</b>	650 Cal each
Raspberry and Brown Sugar <b>vg</b>	600 Cal each

### VEGAN OVERNIGHT OATS BAR \$9.39

Vegan Overnight Oats, Assorted Berries, Fruits, Toppings (4 cups oats, 2 cups berries and fruit) <b>vg</b>	1000 Cal each
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### AVOCADO TOAST \$14.59

Classic Smashed Avocado, Sea Salt <b>vg</b>	185 Cal each
Avocado, Blistered Cherry Tomato, Balsamic Drizzle <b>vg</b>	210 Cal each
Avocado, Pomegranate Seeds, Orange Zest <b>vg</b>	200 Cal each
Avocado, Pickled Red Onion, Fried Capers <b>vg</b>	210 Cal each
Avocado Boards (Mix of above) <b>vg</b>	700 Cal/3 slices

### VEGAN NON-DAIRY YOGURT BAR \$11.49

Vegan Yogurt, Assorted Berries, Fruit, Chia Seeds <b>vg</b>	200 Cal/5 oz. serving
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### “JUST EGG” BREAKFAST SANDWICHES/WRAPS \$7.29

Plant Based Eggs, Vegan Cheese <b>vg</b>	380 Cal each
Plant Based Eggs, Plant Based Sausage, Vegan Cheese <b>vg</b>	430 Cal each
Plant Based Eggs, Plant Based Chorizo Sausage, Vegan Cheese <b>vg</b>	450 Cal each

### SWEET TOAST BAR \$11.49

Vegan bread (GF option available) <b>vg</b>	140 Cal each
Seed butter 88 Acres (vegan, nut free, allergen free facility): dark chocolate sunflower, roasted pumpkin seed butter, vanilla cinnamon sunflower butter <b>vg</b>	400 Cal each
Toppings: jam, banana slices, berries, coconut shreds, chia seeds, agave <b>vg</b>	40-100 Cal/2 oz. serving
Vegan Jewel Butter: Organic dried fruit, Agave, Vegan Butter <b>vg</b>	375 Cal slice

### A LA CARTE BREAKFAST/BRUNCH

Seasonal Vegetable Plant Based Frittata <b>vg</b>	250 Cal/4 oz. serving
<b>\$4.19 PER PERSON</b>	
Vegan Saffron Tofu Scramble <b>vg</b> <b>\$4.19 PER PERSON</b>	120 Cal/4 oz. serving
Plant Based Breakfast Sausage <b>vg</b> <b>\$3.099 PER PERSON</b>	90 Cal each
Spicy Plant Based Breakfast Tacos <b>vg</b> <b>\$4.19 PER PERSON</b>	400 Cal each
Apple-Spice Carrot Cake <b>vg</b> <b>\$4.19 PER PERSON</b>	350 Cal slice





# VEGAN MENU

## LUNCH ITEMS

### A LA CARTE LUNCH ITEMS

Chickpea Burgers <b>vg \$7.29 PER PERSON</b>	280 Cal each
Beet Burgers <b>vg \$6.29 PER PERSON</b>	335 Cal each
Plant Based Chicken Fingers <b>vg \$4.19 PER PERSON</b>	200 Cal/4 pieces
Grilled Balsamic Portobello Mushroom Burger <b>vg \$6.19 PER PERSON</b>	250 Cal each
House-Made Falafel <b>vg \$6.19 PER PERSON</b>	350 Cal/3 pieces
Eggplant Meatballs, Red Bean Penne	
Lentil Vegan Meatballs, Red Bean Penne <b>vg \$9.99 PER PERSON</b>	470 Cal/8 oz. serving
Black Bean and Quinoa Chili Bowls <b>vg \$9.39 PER PERSON</b>	500 Cal/12 oz. serving
Southwest Veggie Wrap <b>vg \$8.29 PER PERSON</b>	650 Cal each
Grilled Tofu Bahn Mi <b>vg \$8.29 PER PERSON</b>	650 Cal each
Kale and Chickpea Salad, Maple Vinaigrette <b>vg \$7.29 PER PERSON</b>	500 Cal/12 oz. serving
Butternut Squash and Cranberry Quinoa Salad <b>vg \$8.29 PER PERSON</b>	250 Cal/10 oz. serving

## DINNER ITEMS

### A LA CARTE DINNER ITEMS (Any Item from Lunch well)

White Bean Stew <b>vg \$8.29 PER PERSON</b>	250 Cal/10 oz. serving
Broccoli and Mushroom Stir Fry, Glass Noodles <b>vg \$11.49 PER PERSON</b>	300 Cal/10 oz. serving
Plant Based Eggplant Parmesan <b>vg \$12.49 PER PERSON</b>	370 Cal/7 oz. serving
Spicy Tofu with Ginger Bok Choy <b>vg \$11.49 PER PERSON</b>	250 Cal/10 oz. serving
Vegan Lettuce Wraps <b>vg \$10.39 PER PERSON</b>	120 Cal/6 oz. serving
Vegan Sausage and Peppers Butternut Squash Boats <b>vg \$10.39 PER PERSON</b>	300 Cal each
Plant Based Swedish Meatballs over Corn Pasta <b>vg \$10.39 PER PERSON</b>	450 Cal/10 oz. serving
Plant Based Chorizo Burrito Bowl <b>vg \$11.39 PER PERSON</b>	450 Cal/10 oz. serving
Plant Based Chicken Parmesan <b>vg \$11.39 PER PERSON</b>	400 Cal/10 oz. serving
Coconut and Lentil Stew <b>vg \$8.29 PER PERSON</b>	200 Cal/8 oz. serving

# VEGAN MENU

## SNACKS

Stuffed Mushrooms <b>vg \$4.19</b> <small>PER PERSON</small>	130 Cal each
Sunflower and Lentil Dip, Corn Tortilla Chips <b>vg \$6.19</b> <small>PER PERSON</small>	300 Cal/6 oz. serving
Vegan Spinach and Artichoke Dip, Tortilla Chips <b>vg \$6.19</b> <small>PER PERSON</small>	400 Cal/6 oz. serving
Buffalo Cauliflower <b>vg \$5.69</b> <small>PER PERSON</small>	200 Cal/4 oz. serving
Sweet Thai Chili Cauliflower <b>vg \$5.69</b> <small>PER PERSON</small>	225 Cal/4 oz. serving
Snack Attack: Chocolate chips, sun butter, Rice Chex <b>vg \$5.19</b> <small>PER PERSON</small>	220 Cal/4 oz. serving
Vegetable & Kale Dumplings, Sweet Soy, Chili Garlic Sauce, Ponzu <b>vg \$6.79</b> <small>PER PERSON</small>	325 Cal/4 pieces
Edamame Dumplings, Sweet Soy, Chili Garlic Sauce, Ponzu <b>vg \$5.69</b> <small>PER PERSON</small>	200 Cal/10 oz. serving
Hummus Bar: Classic Hummus, Assorted Vegetables, GF Crostini's, GF Flat Breads, Olives, and Chips <b>vg \$13.49</b> <small>PER PERSON</small>	700 Cal/10 oz. serving

## DESSERTS

Vegan Chocolate Banana Bread <b>vg \$4.19</b> <small>PER PERSON</small>	160 Cal slice
Lemon Vegan Cheesecake Bar <b>vg \$4.49</b> <small>PER PERSON</small>	170 Cal slice
Plant Based Chocolate Chip Cookies <b>vg \$4.19</b> <small>PER PERSON</small>	120 Cal each
Vegan Vanilla or Chocolate Ice Cream <b>vg \$4.19</b> <small>PER PERSON</small>	210 Cal/4 oz. serving
Individual Vegan Chocolate Mousse <b>vg \$4.49</b> <small>PER PERSON</small>	320 Cal/4 oz. serving
Vegan Zucchini Bread <b>vg \$4.49</b> <small>PER PERSON</small>	360 Cal slice
Apple-Spice Carrot Cake <b>vg \$4.49</b> <small>PER PERSON</small>	310 Cal slice





## 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.

### Contact Us Today

212.636.6066 / 212.636.6065  
CateringLC@Fordham.Edu  
Fordham-LincolnCenter.CaterTrax.Com

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

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