



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.

WHAT'S INSIDE

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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.

MINI CONTINENTAL \$13.49

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

QUICK START \$12.99

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 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
Bottled Water	0 Cal each
Regular Coffee and Hot Water Tea Bags	0 Cal/8 oz. serving

NEW YORKER \$18.99

Assorted Bagels v	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 VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Regular Coffee and Hot Water Tea Bags	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$28.99 PER DOZEN	290-450 Cal each
Assorted Pastries v \$35.89 PER DOZEN	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$4.10 PER PERSON	35 Cal/2.5 oz. serving
Cinnamon Twists v \$29.59 PER DOZEN	350 Cal each

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$20.99

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Bagels v	290-450 Cal each
Assorted 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
Turkey Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Regular Coffee and Hot Water Tea Bags	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.19 Maximum 100 per order

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
Sausage, Egg and Cheese Biscuit	490 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v pf	450 Cal each
Bottled Water	0 Cal each
Regular Coffee and Hot Water Tea Bags	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$19.09

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:	
Pork Sausage	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
Regular Coffee and Hot Water 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 12 guests or more.

BREAKFAST MEATS \$2.79 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):

Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each

JUST PANCAKES \$7.09 PER PERSON

Silver Dollar Pancakes ▼	40 Cal each
Maple Syrup ▼g	100 Cal/1 oz. serving
Butter ▼	35 Cal each

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$18.09 Maximum 100 per order

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 Tuna Salad)	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

CLASSIC BOX LUNCH \$17.59

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

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$20.49

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

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

Honey Mustard Ham Ciabatta	420 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	770 Cal each
Chicken Caesar Wrap	630 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	770 Cal each
Grilled Vegetables on a Wheat Wrap	xxx Cal each

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$23.89

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 Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
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
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving

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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.

PACIFIC COAST COLLECTION \$30.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray V PF	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

SPRINGTIME IN CAPRI - PLANT-FORWARD BUFFET \$22.09

Tuscan White Bean Salad VG EW PF	80 Cal/3.3 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Garlic Breadsticks V	110 Cal each
Penne with Fresh Vegetables VG EW PF	180 Cal/9.5 oz. serving
Penne with Chicken and Kale EW PF	220 Cal/7 oz. serving
Lemon Cookies V	260 Cal each

LAZY SUMMER BBQ \$26.99

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Assorted Dessert Bars V	200-420 Cal each

PASTA TRIO BUFFET \$27.19

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks V	110 Cal each
Stuffed Shells with Marinara	140 Cal each
Chicken and Broccoli Ravioli with Alfredo Sauce EW	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls with Marinara	290 Cal/7.5 oz. serving
Assorted Dessert Bars V	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

LATIN FLAVORS \$28.99

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch V	110 Cal/7.25 oz. serving
Grilled Flatbread VG	110 Cal each
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
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	370 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Churros V	210 Cal each

POWER LUNCH \$23.99

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
Iced Lemon Cookie V	210 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.

ASIAN ACCENTS \$23.99

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/1 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

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
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$32.99	310 Cal/5 oz. serving
Pretzel Crusted Chicken Breast with Honey Cream Sauce \$32.19	270 Cal/4.75 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$43.79	260 Cal/4.5 oz. serving
Maple Dijon Salmon \$41.09	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$35.09	340 Cal/5 oz. serving
Homestyle Beef Lasagna \$34.09	330 Cal/5 oz. serving
Pesto Flank Steak \$45.09	250 Cal/3 oz. serving
Vegetable Lasagna Alfredo \$34.99	470 Cal/11 oz. serving

HEARTLAND BUFFET \$20.99

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie V	270 Cal each

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Maple Roasted Carrots V EW PF	110 Cal/2 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Mini Sriracha Chocolate and Peanut Butter Cupcakes V	170 Cal each
Assorted Craveworthy® Cookies V	220-240 Cal each

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)

Philadelphia Cheesesteak Spring Rolls with Ketchup	\$69.99	180 Cal each
Franks in a Blanket	\$52.89	45 Cal each
Buffalo Style Chicken Spring Rolls with Ranch	\$75.59	50 Cal each
Chicken Satay with Peanut Sauce (GF)	\$82.09	20 Cal each
Coconut Shrimp with Thai Chili Sauce	\$86.39	50 Cal each
Crab Cakes with Remoulade	\$84.29	35 Cal each
Spanakopita	v \$64.79	60 Cal each
Vegetable Empanadas with Sour Cream and Salsa	v \$60.99	70 Cal each
Vegetable Samosas	vg \$69.99	40 Cal each
Vegetable Spring Rolls with Thai Chili Sauce	vg \$60.49	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$51.49	130 Cal each
Ricotta and Fig Flatbread	v \$26.99	70 Cal each
Mediterranean Antipasto Skewers	\$58.09	60 Cal each
Veggie Hummus Cups	vg EW PF \$36.09	170 Cal each
Traditional Tomato Bruschetta Crostini	vg \$21.79	50 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each



UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.



RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$6.69 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 \$4.59 PER PERSON

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

120 Cal/5 oz. serving

GRILLED VEGETABLES \$3.99 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette ▼ G EW PF

70 Cal/3 oz. serving

ANTIPASTO PLATTER \$7.39 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

TRADITIONAL HUMMUS WITH PITA & FRESH VEGETABLES \$6.19 PER PERSON

Traditional Hummus with Pita & Fresh Vegetables ▼ EW PF

230 Cal/5 oz. serving

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

MEZZE DELIGHT \$14.09

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

HAPPY HOUR \$20.79

Chilled Spinach Dip served with Pita Chips v	250 Cal/2.25 oz. serving
Philly Cheesesteak Spring Rolls	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (5 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

SUNDAE FUNDAY \$8.49

Create Your own Delicious Sundae	
Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Caramel Sauce v	120 Cal/1 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips v	70 Cal/1 oz. serving
Sliced Strawberries VG	20 Cal/2 oz. serving
Toasted Pecans VG	100 Cal/0.5 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs VG	140 Cal/1 oz. serving
Plain M&M's® v	140 Cal/1 oz. serving
Sprinkles VG	130 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$10.89

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

BREADS AND SPREADS \$6.19

Maximum 100 per order

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

EXECUTIVE COFFEE BREAK \$8.09

Assorted Dessert Bars v	200-420 Cal each
Bakery-Fresh Brownies v	250 Cal each
Regular Coffee and Hot Water Tea Bags	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.79 EACH	0 Cal each
Assorted Sodas (Can)	\$2.49 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.99 EACH	100-150 Cal each
Regular Coffee	\$26.89 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$26.89 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$26.89 PER GALLON	0 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
Fruit Punch	\$22.89 PER GALLON	110 Cal/8 oz. serving
Iced Water	\$6.49 PER GALLON	0 Cal/8 oz. serving
Lemon Infused Water	\$11.69 PER GALLON	0 Cal/8 oz. serving
Cucumber Infused Water	\$11.69 PER GALLON	0 Cal/8 oz. serving
Assorted Individual Gold Peak Teas	\$2.49 EACH	0-190 Cal each

DESSERTS

Assorted Blondies ▼	\$27.79 PER DOZEN	240-300 Cal each
Assorted Craveworthy Cookies ▼	\$22.09 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$25.09 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼	\$24.09 PER DOZEN	200-420 Cal each
Cherry & White Cupcakes ▼	\$31.39 PER DOZEN	180-480 Cal each

ORDERING INFORMATION

Lead Time

Notice of 20 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

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VG VEGAN

V VEGETARIAN


EW EAT WELL

PF PLANT FORWARD

Contact Us Today

215.204.6789 / 267.207.4630
tucater@temple.edu
kirkland-lavella@aramark.com
www.cherryandwhite.catertrax.com

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

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