

Horseshoe Catering

# 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

**Page 4:** All-Day Packages

**Page 6:** Breakfast

**Page 9:** Sandwiches & Salads

**Page 11:** Buffets

**Page 15:** Receptions

**Page 18:** Beverages & Desserts

**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





# All-Day Packages

Choose one of these 3 packages to sustain you throughout the day.

## ALL DAY DELICIOUS \$53.29

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 20 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 Tea	0 Cal/8 oz. serving

### AM PERK UP

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

### POWER UP LUNCH

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

### PM PICK ME UP

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

## MEETING WRAP UP \$42.19

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 20 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 Tea	0 Cal/8 oz. serving

### THE ENERGIZER

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

### IT'S A WRAP

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

### MID-DAY MUNCHIES

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



# All-Day Packages

## SIMPLE PLEASURES \$33.29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

### MID-DAY MUNCHIES

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

\*All packages include necessary accompaniments and condiments.

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

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





# Breakfast

## BREAKFAST COLLECTIONS

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### "TART"INES AND OATS \$16.49

Choice of Two (2) Breakfast Tartines:

Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle <b>V PF</b>	90 Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese <b>V PF</b>	80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber <b>PF</b>	80 Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each
Open Face Avocado Egg Croissant with Sriracha <b>V</b>	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha <b>VG EW PF</b>	190 Cal each
Strawberry Banana Nutella Toast <b>V</b>	460 Cal each

Choice of Two (2) Overnight Grains:

Overnight Bircher Muesli with Apple, Banana and Cranberries with Turmeric Infused Granola <b>V</b>	270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey <b>V</b>	500 Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch <b>VG EW</b>	190 Cal each
Overnight Strawberry Oatmeal <b>V PF</b>	320 Cal each
Overnight Blueberry Oatmeal <b>V EW</b>	210 Cal each
Overnight Apple Cinnamon Oatmeal <b>V PF</b>	450 Cal each
Overnight Pear & Pecan Oatmeal <b>V</b>	390 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 Tea	0 Cal/8 oz. serving

### BASIC BEGINNINGS \$10.69

Choice of One (1) Breakfast Pastry:

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

### QUICK START \$12.69

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
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>V \$28.19 PER DOZEN</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>V \$28.19 PER DOZEN</b>	360-450 Cal each
Buttery Croissants Served with Butter and Jam <b>\$28.19 PER DOZEN</b>	370 Cal each
Cinnamon Rolls <b>V \$28.79 PER DOZEN</b>	350 Cal each
Assorted Pastries <b>V \$28.19 PER DOZEN</b>	210-530 Cal each
Assorted Greek Yogurt Cups <b>V \$3.19</b>	90-110 Cal each



# Breakfast

## HOT BREAKFAST

All prices are per person and available for 20 guests or more. All appropriate condiments included.

### AMERICAN BREAKFAST \$15.09

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 Tea	0 Cal/8 oz. serving

### SOUTHERN SUNRISE \$15.89

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 Tea	0 Cal/8 oz. serving

### EARLY BIRD BRUNCH \$17.29

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns <b>EW</b>	90 Cal/3.25 oz. serving
Pick your Egg Dish (2):	
Three Cheese & Ham Strata	290 Cal/6.25 oz. serving
Asparagus, Spinach & Feta Strata	300 Cal/ 7oz. Serving
Spinach Parmesan Egg White Bite	290 Cal each
Lorraine Egg Bite	100 Cal each
Pick your Proteins (1):	
Maple Chipotle Bacon	80 Cal each
Turkey Sausage Patty	90 Cal each
Incogmeato™ Sausage Patty <b>VG</b>	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Ricotta Cheese <b>v</b>	40 Cal/1 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Strawberry Preserves <b>VG</b>	80 Cal/1 oz. serving
Blueberries <b>VG</b>	15 Cal/1 oz. serving
Sliced Almonds <b>VG</b>	170 Cal/1 oz. serving
Chia Quinoa Crunch <b>VG</b>	120 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Dressed Rocket Greens <b>PF</b>	40 Cal/1.4 oz. serving
Smashed Avocado Spread <b>VG</b>	40 Cal/1 oz. serving
Avocado Pea Spread <b>VG</b>	40 Cal/1 oz. serving
Grape Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Sliced Radish <b>VG</b>	5 Cal/1 oz. serving
Pickled Red Onion <b>VG PF</b>	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles <b>v</b>	80 Cal/1 oz. serving
Crumbled Goat Cheese <b>v</b>	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper <b>VG</b>	25 Cal/0.025 oz. serving
Everything Spice <b>VG</b>	25 Cal/0.025 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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





# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 20 guests or more.

### YOGURT PARFAIT BAR \$9.29 PER PERSON

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 **VG PF** 30 Cal/2 oz. serving

Fresh Strawberries **VG PF** 20 Cal/2 oz. serving

Walnuts **VG** 90 Cal/0.5 oz. serving

Honey **v** 50 Cal/0.5 oz. serving

Granola **v** 110 Cal/1 oz. serving

### JUST PANCAKES \$6.89 PER PERSON

Silver Dollar Pancakes **v**

40 Cal each

Maple Syrup **VG**

100 Cal/1 oz. serving

Butter **v**

35 Cal each

### JUST FRENCH TOAST \$6.89 PER PERSON

Orange Cinnamon French Toast **v**

100 Cal each

Maple Syrup **VG**

100 Cal/1 oz. serving

Butter **v**

35 Cal each

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

\*All packages include necessary accompaniments and condiments.

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 20 guests or more.

### DELI EXPRESS \$16.99

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

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

### PREMIUM BOX LUNCHES

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

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

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$19.99** 320 Cal/7.25 oz. serving

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette **\$19.89** 440 Cal/12.25 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita **v EW PF \$18.79** 570 Cal/15 oz. serving

### CLASSIC BOX LUNCH \$15.59

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 <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 \$19.29

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

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

### CLASSIC SANDWICH OPTIONS

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

Ham with White Cheddar, Arugula and Cranberry Ciabatta	560 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta <b>v</b>	460 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 20 guests or more.

### THE EXECUTIVE LUNCHEON \$22.69

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

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

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and 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
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	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 <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
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 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
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving
Herbed Quinoa Salad <b>V PF</b>	110 Cal/3.5 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

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$19.29

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

### LAZY SUMMER BBQ \$25.79

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	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 <b>VG PF</b>	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Assorted Dessert Bars <b>V</b>	200-420 Cal each

### TAVOLINO BUFFET \$25.79

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







## Buffets

### THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

#### TASTY TEX MEX \$24.09

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

#### ASIAN ACCENTS \$29.59

Peanut 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



# Buffets

## THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### HEARTLAND BUFFET \$26.39

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette Bakery-Fresh Dinner Roll with Butter <b>V</b>	90 Cal/3.75 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	200 Cal each
Roasted New Potatoes <b>VG</b>	100 Cal/3.5 oz. serving
Eggplant Parmesan <b>V PF</b>	110 Cal/2.75 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	390 Cal/7.7 oz. serving
Cookies & Cream Blondie <b>V</b>	130 Cal/4 oz. serving
	270 Cal each

### POWER LUNCH \$22.69

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 Sesame 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, Chopped Peanuts 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
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each

## ALL-AMERICAN PICNIC \$19.89

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 an Additional Fee	160 Cal/3 oz. serving

## BAKED POTATO BAR \$22.49

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

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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
Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette <b>EW PF</b>	100 Cal/1.5 oz. serving
Mandarin Cranberry Salad <b>V EW</b>	130 Cal/4 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Antipasto Salad <b>PF</b>	130 Cal/4 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce <b>\$24.39</b>	440 Cal/5.75 oz. serving
Boursin, Bacon & Spinach Stuffed Chicken with Portobello Risotto topped with Sundried Tomatoes <b>\$28.09</b>	550 Cal/12.35 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme <b>\$24.39</b>	170 Cal/3 oz. serving
Honey and Brown Sugar Ham <b>\$21.29</b>	200 Cal/3.5 oz. serving
Honey Mustard Pork Loin <b>\$24.39</b>	270 Cal/4 oz. serving
Grilled Teriyaki Salmon <b>\$28.59</b>	140 Cal/3 oz. serving
Mahi Mahi with Pineapple Salsa <b>\$30.09</b>	190 Cal/5 oz. serving
Homestyle Beef Lasagna <b>\$25.19</b>	330 Cal/5 oz. serving
BBQ Beef Brisket <b>\$28.09</b>	350 Cal/5 oz. serving
Pesto Flank Steak <b>\$33.69</b>	250 Cal/3 oz. serving
Eggplant Lasagna <b>V \$21.99</b>	240 Cal/7.25 oz. serving
Vegan Shepherd's Pie <b>V EW PF \$20.79</b>	250 Cal/9.8 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Maple Roasted Carrots <b>V EW PF</b>	110 Cal/2 oz. serving
Maple Mashed Sweet Potatoes <b>V PF</b>	120 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Apple Pie <b>VG</b>	410 Cal slice
Berry Panna Cotta	340 Cal each
New York-Style Cheesecake	360 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each
Bakery-Fresh Brownies <b>V</b>	250 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 <b>\$40.09</b>	40 Cal each
Italian Meatballs <b>\$26.39</b>	90 Cal each
Mini Beef Wellington <b>\$51.99</b>	120 Cal each
Chicken Quesadillas <b>\$29.99</b>	50 Cal each
Chili-Lime Chicken Kabobs <b>\$34.49</b>	40 Cal each
Coconut Shrimp <b>\$36.29</b>	50 Cal each
Crab Cakes <b>\$40.09</b>	35 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$32.19</b>	80 Cal each
Spanakopita <b>v \$28.99</b>	60 Cal each
Vegetable Spring Rolls <b>v \$49.59</b>	50 Cal each
Buffalo Cauliflower Wings <b>VG EW PF \$23.79</b>	25 Cal/1.75 oz. serving
Plant-Based Chorizo Stuffed Mushrooms <b>VG PF \$39.39</b>	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini <b>\$23.59</b>	130 Cal each
Italian Pinwheels <b>\$32.19</b>	90 Cal each
Mediterranean Antipasto Skewers <b>\$37.69</b>	60 Cal each
Hot Miso Honey Root Vegetable Skewers <b>VG EW PF \$23.79</b>	100 Cal each
Veggie Hummus Cups <b>VG EW PF \$32.19</b>	170 Cal each
Traditional Tomato Bruschetta Crostini <b>VG \$19.59</b>	50 Cal each
Cranberry Brie Crostini <b>\$19.59</b>	170 Cal each
Pimento Cheese & Bacon Toast Points <b>\$19.99</b>	110 Cal each
Chicken Cobb Crostini <b>\$24.39</b>	150 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 20 guests or more.

#### FRESH GARDEN CRUDITÉS \$53.99 SERVES 12

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 \$46.39 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

#### CHEF CURATED CHARCUTERIE BOARD MARKET PRICE SERVES 12

Chef Curated Charcuterie Board

Calories Vary Per Assortment

#### HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$59.99 SERVES 12

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

230 Cal/2.25 oz. serving

#### FLATBREAD CRISPS \$69.89 SERVES 12

Flatbread Crisps served with Hummus, Harissa and  
Tzatziki **V PF**

430 Cal/6.15 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 20 guests or more.

### DIM SUM \$15.09

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

### NOODLE NOOK \$17.69

Cavatappi Pasta <b>vg</b>	90 Cal/2 oz. serving
Cheese Tortellini	150 Cal/3 oz. serving
Marinara Sauce <b>vg</b>	15 Cal/2 oz. serving
Pesto Alfredo Sauce <b>v</b>	90 Cal/2 oz. serving
Grilled Herbed Orange Chicken	40 Cal/2 oz. serving
Shrimp & Garlic Sauté	70 Cal/2 oz. serving
Roasted Portobello Mushrooms <b>vg</b>	10 Cal/1 oz. serving
Broccoli Rabe with Garlic <b>vg EW PF</b>	70 Cal/1 oz. serving

### WING BAR \$14.79

Carrot Sticks <b>vg</b>	45 Cal/4 oz. serving
Celery Sticks <b>vg</b>	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt <b>vg</b>	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning <b>vg</b>	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce <b>vg</b>	10 Cal/1 oz. serving
Barbecue Sauce <b>vg</b>	70 Cal/1 oz. serving
Sweet Garlic Teriyaki <b>vg</b>	60 Cal/1 oz. serving
Nashville Hot Oil <b>vg</b>	240 Cal/1 oz. serving
Hot Honey Garlic Sauce <b>v</b>	90 Cal/1 oz. serving
Ranch Dressing <b>v</b>	100 Cal/1 oz. serving
Blue Cheese Dressing <b>v</b>	150 Cal/1 oz. serving
Sweet Chili Sauce <b>vg</b>	50 Cal/1 oz. serving
Jalapeño Ranch Dressing <b>v</b>	100 Cal/1 oz. serving

## BREAKS

All prices are per person and available for 20 guests or more.

### THE HEALTHY ALTERNATIVE \$10.59

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 \$8.49

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 \$5.89

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

### EXECUTIVE COFFEE BREAK \$7.59

Assorted Dessert Bars <b>v</b>	200-420 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving





## Beverages & Desserts

### BEVERAGES

Includes appropriate accompaniments

12 oz. Bottled Water	<b>\$1.29 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$2.19 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.79 EACH</b>	100-150 Cal each
Starbucks Regular Coffee	<b>\$30.89 PER GALLON</b>	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee	<b>\$30.89 PER GALLON</b>	0 Cal/8 oz. serving
Hot Water with Teavana Tea Bags	<b>\$26.19 PER GALLON</b>	0 Cal/8 oz. serving
Iced Tea	<b>\$19.19 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$19.19 PER GALLON</b>	90 Cal/8 oz. serving
Iced Water	<b>\$1.89 PER GALLON</b>	0 Cal/8 oz. serving
Strawberry Basil Infused Iced Tea	<b>\$22.29 PER GALLON</b>	10 Cal/8 oz. serving

### DESSERTS

Assorted Blondies v	<b>\$26.19 PER DOZEN</b>	240-300 Cal each
Assorted Craveworthy Cookies v	<b>\$21.69 PER DOZEN</b>	220-240 Cal each
Bakery-fresh Brownies v	<b>\$26.19 PER DOZEN</b>	250 Cal each
Assorted Dessert Bars v	<b>\$26.19 PER DOZEN</b>	200-420 Cal each
Assorted Petit Fours v	<b>\$31.09 PER DOZEN</b>	60-100 Cal each



## ORDERING INFORMATION

### Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD






### **Contact Us Today**

803.777.7919  
catering@mailbox.sc.edu  
Hunt-Shannon@Aramark.com  
usc.catertrax.com

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

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