

EVENT MENU

WP CATERING





INSPIRED EXPERIENCES.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

WHAT'S INSIDE

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For items available by tray, checkout our CaterTrax Site!
williampatterson.catertrax.com

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$42.29

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 12 guests or more.

DELICIOUS DAWN

Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

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

POWER UP LUNCH

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

PM PICK ME UP

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

MEETING WRAP UP \$34.89

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 12 guests or more.

MORNING MINI

Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

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

IT'S A WRAP

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

MID-DAY MUNCHIES

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$27.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

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

BOX LUNCH

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

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

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

*All packages include necessary accompaniments and condiments.

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

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



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



BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$9.79

Choice of One (1) Breakfast Pastry:

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

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

MINI CONTINENTAL \$12.99

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

HEALTHY CHOICE BREAKFAST \$11.19

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 VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$28.19 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$28.19 PER DOZEN	360-450 Cal each
Assorted Danish v \$28.19 PER DOZEN	250-550 Cal each
Assorted Scones Served with Butter and Jam v \$28.19 PER DOZEN	400-440 Cal each
Granola Bars v \$2.89 EACH	100-200 Cal each
Assorted Yogurt Cups \$2.59 EACH	40-80 Cal each

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$23.99

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 Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.59

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$15.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Choice of Two (2) Yogurt Parfaits:	
Blueberry Orange Yogurt Parfait v	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v	410 Cal each
Honey Ginger Pear Yogurt Parfait v	460 Cal each
Strawberry Yogurt Parfait v	360 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:	
Garden Vegetables and Egg on Wheat English Muffin	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich v EW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	290 Cal each
Chicken and Spinach English Muffin EW	390 Cal each
Avocado Egg Croissant: Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle v	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	200 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

JUST PANCAKES \$5.29 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 \$6.29 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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$14.59

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

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

PREMIUM BOX LUNCHES

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

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

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

Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing **\$17.79** 650 Cal/14.5 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita **v EW PF \$17.89** 570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$13.89

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

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.99

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

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

CLASSIC SANDWICH OPTIONS

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

Roast Beef and Cheddar Sandwich	410 Cal each
Turkey and Avocado Mayo on Multigrain	400 Cal each
Chicken Caesar Wrap	630 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts PF	610 Cal each

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$22.29

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)

Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens EW PF	470 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa	470 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	520 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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving

PIZZA

Cheese Pizza \$14.69 EACH	250 Cal/slice
Pepperoni Pizza \$15.89 EACH	450 Cal/slice
Sausage Pizza \$15.89 EACH	330 Cal/slice
Veggie Pizza \$14.79 EACH (Toppings include Peppers and Onions)	330 Cal/slice
Meat Lovers Pizza \$17.19 EACH (Toppings include Bacon, Pepperoni and Sausage)	560 Cal/slice

*All packages include necessary accompaniments and condiments.
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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.

TRATTORIA PASTA \$21.39

Classic Caesar Salad	240 Cal/5.5 oz. serving
Garlic Herb Breadstick v	170 Cal each
Italian Roasted Vegetables VG EW PF	100 Cal/3.5 oz. serving
Select One (1) Pasta:	
Pea & Mushroom Tortellini Alfredo	270 Cal/7 oz. serving
Tortellini Rose	230 Cal/6.5 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

BBQ NATION \$24.29

Choice of One (1) Salad:	
Potato Salad v	240 Cal/4.25 oz. serving
Sweet Potato Salad v PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Lexington Slaw VG EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin v	220 Cal each
Southern Biscuits v	190 Cal each
Texas Toast VG	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	210 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	510 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches v	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce v	160 Cal/1 oz. serving
Sweet Baby Ray's BBQ Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

GLOBAL STREET TACOS \$24.29

Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	160 Cal each
Green Chili Chicken Taco	210 Cal each
Black Bean and Kale Taco VG EW PF	180 Cal each
Mango Chicken Taco EW	270 Cal each
Roasted Vegetable Taco VG EW PF	200 Cal each
Cinnamon Sugar Cookies v	240 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 \$28.49

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
Vegetable Egg Rolls V	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet and Sour Sauce VG	35 Cal/ 1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 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

HEARTLAND BUFFET \$26.09

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
Eggplant Parmesan V PF	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie V	270 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.

BAKED POTATO BAR \$21.19

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

CLASSIC PIZZA \$20.69

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Kettle Chips V	190 Cal/1.25 oz. each
Choice of Three (3) Pizzas:	
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices	270 Cal/slice
Pepperoni Pizza	390 Cal each
Buffalo Chicken Pizza	380 Cal each
BBQ Chicken Pizza	450 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

BASIC ITALIAN BUFFET \$21.19

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

HARVEST BOUNTY \$24.99

Traditional Mixed Green Salad with Balsamic and Ranch V EW PF	50 Cal 3.5 oz. serving
Southern Biscuits with Butter V	230 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo V	470 Cal/11 oz. serving
Choice of One (1) Entree:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

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BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
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

Fried Chicken with Buttermilk Hot Sauce \$24.19	440 Cal/5.75 oz. serving
Lemon Artichoke Chicken Breast EW \$26.59	210 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken EW \$21.39	130 Cal/4 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$26.89	130 Cal/2.75 oz. serving
Homestyle Beef Lasagna \$24.19	330 Cal/5 oz. serving
BBQ Beef Brisket \$24.19	350 Cal/5 oz. serving
Roast Beef with Demi-Glace \$26.59	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo \$19.99	470 Cal/11 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas VG EW PF \$26.59	120 Cal each
Squash, Tomato and "Cheese" Casserole VG EW PF \$26.59	90 Cal/4.25 oz. serving
Stuffed Maple-Glazed Acorn Squash V PF \$23.39	140 Cal each
Vegan Shepherd's Pie V EW PF \$19.59	250 Cal/9.8 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/3.8 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Ginger Honey Glazed Carrots V	110 Cal/3.25 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes V PF	100 Cal/4.25 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Mini Assorted Cheesecakes V	80 Cal each
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each

*All packages include necessary accompaniments and condiments.

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

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

RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket \$26.59	45 Cal each
Beef Empanadas \$30.69	150 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$30.69	50 Cal each
Chicken Empanadas \$30.69	70 Cal each
Balsamic Fig & Goat Cheese Flatbread \$27.19	80 Cal each
Baked Mac n' Cheese Melts v \$22.69	80 Cal each
Parmesan Artichoke Hearts v \$37.19	50 Cal each
Spanakopita v \$30.69	60 Cal each
Vegetable Samosas v \$30.69	40 Cal each
Vegetable Spring Rolls v \$30.69	50 Cal each
Buffalo Cauliflower Wings vg ew pf \$29.39	25 Cal/1.75 oz. serving
Sweet Potato Croquettes with Harissa v ew pf \$37.19	20 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels \$28.19	90 Cal each
Ricotta and Fig Flatbread v \$27.39	70 Cal each
Mediterranean Antipasto Skewers \$27.39	60 Cal each
Veggie Hummus Cups vg ew pf \$24.19	170 Cal each
Gazpacho Shooters vg ew pf \$20.69	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini vg \$24.19	50 Cal each
Pimento Cheese & Bacon Toast Points \$20.49	110 Cal each
Chicken Walnut Salad Bites ew \$20.49	80 Cal each
Candied Bacon Topped Deviled Eggs \$24.19	80 Cal each

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

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





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$78.19 SERVES 12

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

SEASONAL FRESH FRUIT PLATTER \$42.69 SERVES 12

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

GRILLED VEGETABLES \$50.89 SERVES 12

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF** 70 Cal/3 oz. serving

ANTIPASTO PLATTER \$78.19 SERVES 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 260 Cal/5 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES TRAY \$56.79 SERVES 12

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

CHICKEN EMPANADA \$3.99 PER PERSON

Chicken Empanada 300 Cal/3 oz. serving

BEEF EMPANADA \$3.99 PER PERSON

Beef Empanada 220 Cal/3 oz. serving

VEGETARIAN EMPANADA \$3.99 PER PERSON

Vegetarian Empanada **v** 170 Cal/3 oz. serving

WINGS SERVES 12

Choice of Wings:
Boneless Wings **\$3.99** 85 Cal each
Bone In Wings **\$4.49** 130 Cal each

Choice of Sauce:
Buffalo 20 Cal/2 oz. serving
BBQ Sauce 100 Cal/2 oz. serving

Served with:
Ranch 180 Cal/2 oz. serving
Bleu Cheese 400 Cal/2 oz. serving

*All packages include necessary accompaniments and condiments.

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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.

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.

GROWN UP MAC AND CHEESE \$14.59

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

WING BAR \$14.99

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

SUNDAE FUNDAY \$7.49

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
Non Dairy Sorbet VG	60-80 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
Raspberry Sauce VG	100 Cal/1 oz. serving
Crushed Pineapple VG	15 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
Toasted Coconut VG	150 Cal/1 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 \$9.09

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

SNACK ATTACK \$7.39

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

BREADS AND SPREADS \$6.79

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Tortilla Chips VG	280 Cal/3 oz. serving
Pita Chips V	160 Cal/2 oz. serving
Crostini VG EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole VG PF	70 Cal/2 oz. serving
Ginger Verde Guacamole VG PF	70 Cal/2 oz. serving
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
Artichoke and Olive Dip V	140 Cal/2 oz. serving

HOT CHOCOLATE BAR \$6.29

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can) \$2.59 EACH	0-150 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags \$31.19 PER GALLON	0 Cal/8 oz. serving
Starbucks Regular Coffee, Decaf and Hot Water with Assorted Teavana Tea Bags \$38.19 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate \$28.99 PER GALLON	160 Cal/8 oz. serving
Iced Tea \$10.19 PER GALLON	0 Cal/8 oz. serving
Sweet Tea \$10.19 PER GALLON	150 Cal/8 oz. serving
Lemonade \$10.19 PER GALLON	90 Cal/8 oz. serving
Fruit Punch \$10.19 PER GALLON	110 Cal/8 oz. serving
Assorted Fruit Juices \$26.49 PER GALLON	100-150 Cal/8 oz. serving
Iced Water \$1.79 PER GALLON	0 Cal/8 oz. serving
Infused Water \$10.19 PER GALLON	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	0 Cal/8 oz. serving
Grapefruit Infused Water	20 Cal/8 oz. serving
Apple Cider \$21.49 PER GALLON	160 Cal/8 oz. serving
Pio Power Punch	100 Cal/8 oz. serving
Orange Juice \$18.59 PER GALLON	120 Cal/8 oz. serving
Bottled Water - 20 oz. Poland Springs \$2.39 EACH	0 Cal each
Bottled Water - 8 oz. Poland Springs \$1.49 EACH	0 Cal each
Saratoga - 12 oz. Still \$2.39 EACH	0 Cal each
Saratoga - 12 oz. Sparkling \$2.39 EACH	0 Cal each

DESSERTS

Assorted Craveworthy Cookies ▼ \$17.19 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼ \$19.19 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼ \$21.19 PER DOZEN	200-420 Cal each
Chocolate Covered Strawberries ▼ \$26.29 PER DOZEN	40 Cal each

ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD

Contact Us Today


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Prices effective until 07/01/2026

Prices may be subject to change

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