

EVENT MENU





Inspired Experiences.

CULINARY FORWARD

Our food is locally sourced whenever possible and globally inspired to connect you with community and fuel your best work. Local sourcing is at the heart of our menu.

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

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VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

GF MADE WITHOUT GLUTEN

Looking for an allergen free event menu? Contact us about creating a custom menu from our True Balance stations which is free from the 8 major allergens and prepared by our allergen-trained certified team members



All-Day Packages

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

ALL DAY DELICIOUS \$55.99 PER PERSON

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 25 guests or more.

DELICIOUS DAWN

Assorted Muffins 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
Iced Water	0 Cal/8 oz. serving
Regular 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
Iced Water	0 Cal/8 oz. serving
Regular 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
Iced Water	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$45.99 PER PERSON

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 25 guests or more.

MORNING MINI

Mini Muffins 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
Iced Water	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-70 Cal each
Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular 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 House-Baked 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
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted House-Baked Cookies V	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Refer to 'Catering Made Easy' for service terms and options.

All-Day Packages

SIMPLE PLEASURES \$35.99 PER PERSON

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

SIMPLE CONTINENTAL

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

BOX LUNCH

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 ▼	100-160 Cal each
Assorted House-Baked Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
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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
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted House-Baked Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Substitutions Available

Seasonal Sliced Fresh Fruit Platter available for \$3.39 per person
Bottled Water available for additional \$2.69 per person

*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 25 guests or more. All appropriate condiments included.

EUROPEAN CONTINENTAL \$19.39

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

Buttery Croissants **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Fruit Juice

100-150 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Regular Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

MINI CONTINENTAL \$13.59

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

Iced Water

0 Cal/8 oz. serving

Regular Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v \$27.99 PER DOZEN**

290-450 Cal each

Assorted Muffins **v**
\$27.99 PER DOZEN

360-450 Cal each

Buttery Croissants Served with Butter and Jam
\$27.99 PER DOZEN

370 Cal each

Assorted Danish **v \$27.99 PER DOZEN**

250-550 Cal each

Whole Fruit (Apples, Oranges & Bananas)-Per Dozen **vg \$24.49**

50-100 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Yogurt Cup - Per Dozen **\$44.29**

40-80 Cal each

Bottled Water **\$2.69 EACH**

0 Cal each

Regular Coffee **\$22.89 PER GALLON**

0 Cal/8 oz. serving

Decaffeinated Coffee **\$22.89 PER GALLON**

0 Cal/8 oz. serving

Hot Water with Teavana Tea Bags
\$26.19 PER GALLON

0 Cal/8 oz. serving

Assorted Individual Fruit Juice **\$2.79 EACH**

130-150 Cal/10 oz. serving

Refer to 'Catering Made Easy' for service terms and options.

Breakfast

HOT BREAKFAST

All prices are per person and available for 25 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$18.89

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Biscuits v	200 Cal each
Assorted Bagels v	290-450 Cal each
Breakfast Potatoes vg	120-140 Cal/3 oz. serving

Choice of One (1) Bacon or Sausage:

Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ECU SUNRISE \$22.99

Seasonal Fresh Fruit Platter vg	40 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 Sausage	120-180 Cal/4 oz. serving
Crisp Bacon	60 Cal each

Choice of One (1):

Pancakes v	40 Cal each
Waffles	90 Cal each
Biscuits and Gravy	570 Cal/7 oz. serving
Iced Water	0 Cal/8 oz. serving
Regular Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - additional \$0.99 per person

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Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 25 guests or more.

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

BISCUITS AND SAUSAGE GRAVY \$4.99 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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SAVORY GRITS BAR \$9.79 PER PERSON

Traditional Grits	100 Cal/4 oz. serving
Bacon	60 Cal/2 oz. serving
Cheddar Cheese	110 Cal/1 oz. serving
Scallions	0 Cal/0.5 oz. serving
Butter	100 Cal/1 oz. serving
Roasted Tomatoes	100 Cal/1 oz. serving
Hot Sauce	100 Cal/1 oz. serving

YOGURT PARFAIT BAR \$6.99

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	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

TRADITIONAL SANDWICHES \$4.99

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each

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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - additional \$0.99 per person

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Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 25 guests or more.

DELI EXPRESS \$21.99 PER PERSON

Build your own Sandwich.

Choice of Two (2) Side Salads (pg 10)

Individual Bags of Chips v	20-240 Cal each
Assorted Baked Breads and Rolls v	100-160 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Egg Salad, or Hummus with Vegetables)	110-230 Cal each
Cheese Tray (Cheddar and Swiss) v	80-230 Cal/2-4.5 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles) vg	110 Cal/1 oz. serving
Assorted House-Baked Cookies v	10 Cal/1 oz. serving
	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

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

Salmon Caesar Salad: Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing	
\$19.69 PER PERSON	640 Cal/10.5 oz. serving

Harvest Chicken Salad: Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds served with Kale Pesto Vinaigrette EW	
\$19.69 PER PERSON	640 Cal/13 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW pf	
\$18.99 PER PERSON	570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$16.59 PER PERSON

Choice of One (1) Classic Sandwich (See Below)

Individual Bag of Chips v	150-770 Cal each
Assorted House-Baked Cookies v	100-160 Cal each
Bottled Water	220-240 Cal each
	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$19.29 PER PERSON

Choice of Two (2) Side Salads (pg 10)

Dill Pickle Slices vg	20-240 Cal each
Individual Bags of Chips v	5 Cal/1 oz. serving
	100-160 Cal each

Choice of Three (3) Classic Sandwiches

Assorted House-Baked Cookies v	150-770 Cal each
	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)

Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Roast Beef and Cheddar Sandwich	410 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Classic Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each

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

Sandwiches & Salads

All prices are per person and available for 25 guests or more.

THE EXECUTIVE LUNCHEON \$23.99 PER PERSON

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 Dessert Bar V	200-420 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 and Chimichurri Roll	540 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 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
Ranch Pasta Salad V	110 Cal/3 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving

*All packages include necessary accompaniments and condiments.

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Refer to 'Catering Made Easy' for service terms and options.

Buffets

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Disposable serveware included.

BBQ NATION \$25.59 PER PERSON

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

Choice of One (1) Bread:

Corn Muffin v	220 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
Bakery-Fresh Brownies v	250 Cal each

ALL-AMERICAN PICNIC \$23.99 PER PERSON

Traditional Potato Salad v	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Kettle Chips v	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger vg PF	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted House-Baked Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Add on Grilled Chicken Breast for an Additional \$3.50 Per Person	160 Cal/3 oz. serving





Buffets

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Disposable serveware included.

TASTY TEX MEX \$26.29 PER PERSON

Tortilla Chips VG	280 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sautéed Peppers and Onions VG	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 V	470 Cal/6.5 oz. serving

Choice of Two (2) Salsas:

Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps VG	250 Cal/2.75 oz. serving

BASIC ITALIAN BUFFET \$22.99 PER PERSON

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

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Buffets

THEMED BOWL BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Disposable serveware included.

YUCATAN BOWL \$18.99 PER PERSON

Romaine Lettuce Salad VG	15 Cal/0.5 oz. serving
Avocado Ranch Dressing V	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo VG	230 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie V	220 Cal each

FRESH GINGER \$18.99 PER PERSON

Vegetable Spring Roll V	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet & Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice VG	130 Cal/3 oz. serving
Rice Noodles VG	210 Cal/2.75 oz. serving
Napa Cabbage Greens Mix VG	10 Cal/3 oz. serving
Brown Rice VG EW	110 Cal/2.75 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardein* VG	180 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Nam Tok Pork	130 Cal/2.5 oz. serving
Ginger Garlic Shrimp	120 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz. serving
Stir-Fry Vegetables VG EW PF	45 Cal/2.75 oz. serving
Steamed Fresh Broccoli VG PF	20 Cal/2 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce VG	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce VG	50 Cal/1 oz. serving
Sweet Chili Vinaigrette VG	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos VG	10 Cal/1 oz. serving
Pickled Carrot & Daikon VG PF	15 Cal/1 oz. serving
Crispy Shallots VG	35 Cal/1 oz. serving
Chopped Peanuts VG	80 Cal/0.5 oz. serving
Marinated Cucumber VG	30 Cal/2 oz. serving
Coconut Mango Rice Dessert V	220 Cal each

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$18.99 PER PERSON

Choice of Two (2) Bases:	
Mejadra Lentils and Rice with Crispy Onions VG EW PF	120 Cal/3.5 oz. serving
Mediterranean Salad Mix VG PF	15 Cal/2 oz. serving
Hummus VG PF	330 Cal/4.5 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	220 Cal/3.5 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Baked Falafel VG PF	45-260 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad VG EW PF	130 Cal/2.5 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4.25 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2.25 oz. serving
Cucumber Tomato Salad VG EW PF	40 Cal/3.75 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce V	40 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1.5 oz. serving
Harissa Sauce VG	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each
Add Pita	
Half Grilled Pita V PF	290 Cal each
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted House-Baked Cookies V	220-240 Cal each

Buffets

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection. Specified option may incur an increased price as posted.

BUFFET SELECT ONE (1) SALAD

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
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET SELECT ONE (1) ENTREE

Fried Chicken with Buttermilk Hot Sauce \$25.49 PER PERSON	440 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken EW \$25.49 PER PERSON	130 Cal/4 oz. serving
Chicken Mushroom Marsala EW \$25.49 PER PERSON	240 Cal/6.75 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$25.49 PER PERSON	170 Cal/3 oz. serving
Honey and Brown Sugar Ham \$25.49 PER PERSON	200 Cal/3.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$24.99 PER PERSON	210 Cal/3.75 oz. serving
Maple Dijon Salmon \$28.59 PER PERSON	270 Cal/3.25 oz. serving
Grilled Teriyaki Salmon \$28.79 PER PERSON	140 Cal/3 oz. serving
English Style Short Ribs \$43.99 PER PERSON	690 Cal/3.5 oz. serving
Beef Tenderloin and Mushroom Ragout \$42.99 PER PERSON	290 Cal/7.65 oz. serving
BBQ Beef Brisket \$32.99 PER PERSON	350 Cal/5 oz. serving
Plant-Based Chorizo Stuffed Portobello Cap VG PF \$29.99 PER PERSON	330 Cal each
Vegetable Lasagna Alfredo \$25.99 PER PERSON	470 Cal/11 oz. serving

BUFFET SELECT TWO (2) SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 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
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Pimento Mac and Cheese	360 Cal/4 oz. serving
Sharp Cheddar Cheese Grits V	140 Cal/5 oz. serving

The following items are an additional \$2.49 PER PERSON

Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving

BUFFET SELECT ONE (1) DESSERT

Chocolate Cake V	320 Cal slice
Assorted House-Baked Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	200-420 Cal each
The following items are an additional \$2.49 PER PERSON	
New York-Style Cheesecake	360 Cal slice
Assorted Mini Parfaits V	190-240 Cal each

Refer to ‘Catering Made Easy’ for service terms and options.

*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.



Plated Meals

PLATED MEALS

Linens, Tea & Water, Dinner Rolls & Butter, Servers included

SALAD

CHOICE OF ONE (1)

Elevated Garden Salad (Tender Greens, English Cucumbers, Tricolor Tomatoes, Tricolor Carrots, & Pickled Red Onions) Your Choice of Dressings (Creamy Dill Ranch, Balsamic Vinaigrette, Apple Cider Vinaigrette, or Citrus Vinaigrette) 150-250 Cal/2 oz. serving

Autumn Harvest (Spinach & Tender Greens Blend, Roasted Butternut Squash, Tricolor Tomatoes, Crumbled Feta, & Pickled Red Onions) Served with Apple Cider Vinaigrette 330 Cal/2 oz. serving

Caesar Salad (Chopped Romaine, English Cucumbers, Shaved Parmesan, Croutons) Served with Caesar Dressing 280 Cal/2 oz. serving

ENTRÉE OPTIONS

CHOICE OF ONE (1)

Lemon Rosemary Grilled Chicken Breast Served with a Creamy Chardonnay Pan Sauce **\$29.99** 450 Cal/5 oz. serving

Grilled Salmon Served with a Maple Dijon Glaze **\$32.99** 310 Cal/4 oz. serving

Cabernet Braised Short Ribs Served with a Cabernet Demi Glace **\$47.99** 790 Cal/4 oz.serving

Peppercorn & Rosemary Crusted Beef Tenderloin Served with a Rosemary Demi Glace **\$46.99** 400 Cal/5 oz. serving

VEGETARIAN OPTIONS

CHOICE OF ONE (1)

Vegan Chorizo Stuffed Portabella Mushroom with Roasted Corn & Peppers 330 Cal/5oz. serving

Vegan Jack Fruit "Crabcake" served with a Cajun Remoulade 240 Cal/4 oz. serving

STARCH

CHOICE OF ONE (1)

Wild Rice Pilaf **v** 200 Cal/3 oz. serving
 Parmesan Risotto 250 Cal/4 oz. serving
 Cheddar Cheese Grits **v** 140 Cal/5 oz. serving
 Yukon Gold Mashed Potatoes **v** 120 Cal/3.5 oz. serving
 Roasted Garlic Fingerling Potatoes **vg** 130 Cal/3.5 oz. serving

VEGETABLES

CHOICE OF ONE (1)

Roasted Asparagus **vg ew pf** 20 Cal/3 oz. serving
 Maple Medley Carrots 110 Cal/4 oz. serving
 Pan-Roasted Vegetables **v pf** 45 Cal/3 oz. serving
 Roasted Brussels Sprouts 50 Cal/4 oz. serving
 Italian Seasoned Green Beans **v ew pf** 40 Cal/3.25 oz. serving

DESSERT

CHOICE OF ONE (1)

Caramel Apple Crumb pie 480 Cal/slice
 Chocolate Layer Cake 350 Cal/slice
 Lemon Layer Cake 80 Cal/slice
 New York Style Cheesecake with Cherry, Strawberry or Blueberry compote 360 Cal/slice
 Strawberry Shortcake Cake Roll 300 Cal/slice

Specialty Desserts (+**\$3.00** per person)
 Chocolate Salted Caramel Tart 530 Cal each
 Seasonal Bundt Cake 350-500 Cal each
 Lemon Mousse Parfait with Blueberry Coulis 300 Cal each
 Flourless Chocolate Torte with Seasona Fruit 430 Cal each
 Individual Custom-made Cheesecake - (choose 1 flavor)
 Vanilla bean, lemon, red velvet or chocolate 360 Cal/slice

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)

Maple & Peppercorn Pork Belly Skewers	\$36.49 PER DOZEN	50 Cal each
Bacon Wrapped Scallops	\$42.29 PER DOZEN	40 Cal each
Italian Meatballs	\$26.39 PER DOZEN	90 Cal each
Chicken Satay	\$36.49 PER DOZEN	20 Cal each
Boneless BBQ Wings	\$28.69 PER DOZEN	160 Cal each
Boneless Buffalo Wings	\$28.69 PER DOZEN	110 Cal each
1 oz. Mini Crab Cakes	\$40.29 PER DOZEN	35 Cal each
Assorted Mini Quiche	\$25.69 PER DOZEN	100 Cal each
Spanakopita	v \$27.49 PER DOZEN	60 Cal each
Vegetable Spring Rolls	v \$27.49 PER DOZEN	50 Cal each
BBQ Meatballs	\$26.99 PER DOZEN	90 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	\$41.99 PER DOZEN	60 Cal each
Veggie Hummus Cups	vg ew pf \$31.19 PER DOZEN	170 Cal each
Traditional Tomato Bruschetta Crostini	vg \$19.59 PER DOZEN	50 Cal each
Pimento Cheese & Bacon Toast Points	\$24.49 PER DOZEN	110 Cal each
Tuna Poke Crisps	ew \$24.59 PER DOZEN	80 Cal each
Shrimp Cocktail	MARKET PRICE PER DOZEN	50 Cal each
Candied Bacon Topped Deviled Eggs	\$23.49 PER DOZEN	80 Cal each

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 25 guests or more.

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board Calories Vary Per Assortment

CLASSIC CHEESE TRAY \$158.19 SERVES 24 \$329.19 SERVES 50 \$658.99 SERVES 100

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 \$119.79 SERVES 24 \$249.49 SERVES 50 \$498.99 SERVES 100

Seasonal Fresh Fruit vg pf 35 Cal/2.5 oz. serving

GRILLED VEGETABLES \$131.79 SERVES 24 \$274.49 SERVES 50 \$548.99 SERVES 100

Grilled Vegetables served with Balsamic Vinaigrette vg ew pf 70 Cal/3 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$117.79 SERVES 20 \$294.49 SERVES 50

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

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.

*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

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 25 guests or more.

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$9.99 PER PERSON + \$100 CARVER PER 50 Guests

Carved Roasted Butterball® Turkey	170 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Sun-Dried Tomato Aioli v	210 Cal/1 oz. serving
Cranberry-Mandarin Relish vg	60 Cal/1 oz. serving
Mesquite Mayonnaise v	210 Cal/1 oz. serving

HAPPY HOUR \$25.99 PER PERSON

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted House-Baked Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

SOFT PRETZEL BAR \$9.99 PER PERSON

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

GROWN UP MAC AND CHEESE \$16.99

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 v	0 Cal/0.25 oz. serving

WING BAR \$14.79

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
Jalapeno Ranch Dressing vg	100 Cal/1 oz. serving

SUNDAE FUNDAY \$9.99

Minimum 50 Guests

Simply Natural Dairy Vanilla Ice Cream v	110 Cal/4 oz. serving
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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

Receptions

BREAKS

All prices are per dozen and available for 25 guests or more.

TRAIL MIX STATION \$99.99 SERVES 12

Granola v	220 Cal/2 oz. serving
Goldfish® Crackers v	260 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Chocolate Peanut Butter Bark v	290 Cal/1 oz. serving
Raisins vg	90 Cal/1 oz. serving
Dried Cranberries vg	100 Cal/1 oz. serving
Almonds vg	170 Cal/1 oz. serving

THE HEALTHY ALTERNATIVE \$124.99 SERVES 12

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 \$142.69 SERVES 12

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 House-Baked Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

ORCHARD TREATS \$142.69 SERVES 12

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

HOT CHOCOLATE BAR \$89.99 SERVES 12

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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WALLEY'S POPCORN \$150.49 SERVES 50

Minimum 50 Guests

Choose One (1) Flavor:

Classic Kettle	110-150 Cal/1 oz. serving
Cheddar	110-150 Cal/1 oz. serving
Caramel	110-150 Cal/1 oz. serving
Ugly Pirate	110-150 Cal/1 oz. serving
Better Butter	110-150 Cal/1 oz. serving

Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.69 EACH	0-150 Cal each
Regular Coffee	\$22.89 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$22.89 PER GALLON	0 Cal/8 oz. serving
Hot Water with Teavana Tea Bags	\$26.19 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$27.19 PER GALLON	160 Cal/8 oz. serving
Sweet Tea	\$19.59 PER GALLON	150 Cal/8 oz. serving
Lemonade	\$19.59 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$2.49 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$21.39 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted House Baked Cookies ▼	\$21.69 PER DOZEN	220-240 Cal each
Assorted Dessert Bars ▼	\$26.19 PER DOZEN	200-420 Cal each
Assorted Mini Parfaits ▼	\$30.79 PER DOZEN	180-240 Cal each
Custom Artisan Cupcakes ▼	\$30.49 PER DOZEN	180-480 Cal each
Mini Cheesecakes ▼	\$30.79 PER DOZEN	80 Cal each

Refer to ‘Catering Made Easy’ for service terms and options.

*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.

ORDERING INFORMATION

Calorie and 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.

VG VEGAN	EW EAT WELL
V VEGETARIAN	PF PLANT FORWARD
GF MADE WITHOUT GLUTEN	

Catering Made Easy

CATERING MADE EASY: Service Terms and charges.

Welcome to ECU Catering — Where Pirate Hospitality Meets Culinary Excellence!

Located right on the East Carolina University campus, our full-service catering team delivers fresh, flavorful, and professional dining experiences for every occasion — from intimate meetings to large campus events. With detailed menus, locally inspired flavors, and seamless service, ECU Catering makes planning easy and every event unforgettable.

FOOD AND BEVERAGE MINIMUMS:

Making Your Event Effortless and Exceptional

At ECU Catering, we're proud to bring fresh, reliable service right to your event. To ensure efficiency and quality, please note the following:

- On ECU's main campus, a **\$300 minimum** order is required.
- Off-campus or satellite locations require a **\$500 minimum** order.
- Orders that do not meet the minimum will incur a **delivery fee equal to the difference**.
 - To avoid this charge, **pickup is available at Mendenhall**.

Our pricing includes **two hours of service** for your event. If additional time is needed, a fee of **\$35 per service hour, per attendant** will apply.

Our carefully crafted online menu is designed to meet a wide range of tastes, budgets, and event styles — making planning simple and stress-free. However, if your event has unique needs or the standard options don't quite fit, our team is happy to work with you on custom solutions.

EVENT GARENTEES AND CANCELLATIONS:

Guest Count Guarantee Guidelines

To ensure the highest quality of service and preparation, **final guest count guarantees must be submitted at least five (5) full business days prior to your event**.

- **Billing** will reflect the **guaranteed number of guests or the actual number served**, whichever is greater.
- If a final guarantee is **not received within the required timeframe**, your invoice will be based on the **estimated guest count** provided at the time the order was placed.

Cancellation Policy

To avoid charges, **all cancellations must be submitted via email and received by our office at least five (5) full business days prior to the event**.

- Cancellations made **within five business days** of the event may result in **charges for any costs incurred** up to that point.
- Events canceled **within 24 hours** of the scheduled start time will be **subject to 100% of the contracted charges**.

Late Order Policy

We understand that last-minute needs arise, and we do our best to accommodate them whenever possible. However, **late orders are subject to availability** and will incur an additional fee based on the time of the request:

- **Within 24 hours** of the event: **\$150 late fee**
- **Within 48 hours** of the event: **\$100 late fee**
- **Within 72 hours to less than 5 business days**: **\$75 late fee**

All late orders **must be placed directly through the Catering Manager** to confirm availability and finalize arrangements.

To help ensure availability and avoid additional charges, we recommend placing all catering orders **at least 5 full business days in advance**.

Event Charge Policy

Upon completion of your online order or confirmation of a custom order, you will receive a catering contract outlining all estimated charges. ECU Catering requires a secure form of payment at the time of booking.

For your convenience, we encourage all clients to use the **Account Wallet** feature when setting up their profile to securely store and manage payment methods.

Catering Made Easy

Payment Guidelines:

- **University-affiliated events** may follow standard billing procedures.
- **Non-university events and external organizations** must submit payment **no later than three (3) business days prior** to the event date.
- Accepted payment methods include **Check, American Express, Visa, MasterCard, and Discover**.
- **Tax-exempt certificates** must be submitted in advance of the event. Tax-exempt status will be noted on the signed catering contract once received and verified.

Catering Food Safety Policy

For the safety of our guests and to comply with health regulations, **ECU Catering strictly prohibits the removal of any leftover food or beverages** from the event site by event organizers, guests, or employees.

To maintain the highest standards of food safety and quality, **ECU Catering must be the exclusive provider** of all food and beverage services for events. **Outside food or beverage is not permitted** under any circumstances.

Dietary Restrictions & Allergen Concern's

ECU Catering is committed to accommodating the dietary needs of all guests. **Special menu items for guests with dietary restrictions or food allergies are available upon request** and must be submitted **at least five (5) business days prior** to the event.

Important Allergen Notice:

Please note that our kitchens regularly handle and prepare foods containing common allergens, including but not limited to: **Eggs, Milk, Wheat, Shellfish, Fish, Soy, Sesame, Peanuts, and Tree Nuts**. While we take every precaution to avoid cross-contact, we cannot guarantee the complete absence of allergens in any menu item.

Guests with questions or concerns regarding food ingredients or preparation are encouraged to contact the **Catering Manager** in advance of the event.

Event Styles

ECU Catering offers a variety of service styles to accommodate the unique needs of each event. Below is a summary of available service options:

- **Drop-Off Events**
Drop-off service includes linens for food and beverage tables, as well as setup and cleanup. No catering staff will remain on-site during the event.
- **Delivered Events (Disposable Service)**
Disposable delivery service does not include a return visit from catering staff. These events will not be cleaned up by ECU Catering and are the sole responsibility of the event organizer.
- **Buffet Service**
Buffet service is available for a minimum of 25 guests and includes full setup, on-site attendants for service, and post-event cleanup.
- **Reception Service**
Receptions include white linens for all food and beverage tables. Beverage attendants and waitstaff are charged separately. Additional staffing for bars and chef-manned stations will be determined based on menu selection, guest count, and event duration.
- **Waited (Plated) Events**
Full-service, plated meals include all setup, service, and breakdown. Events exceeding two (2) hours may incur additional staffing charges.

Bar Service Policy

ECU Catering, operated by Aramark, is the **exclusive provider of alcohol service** for all university events. **Outside alcohol or alcohol service by other vendors or caterers is strictly prohibited.**

Permitted Alcohol Service:

- **Beer and wine service only.**
- All alcohol service requests must be approved by both the **Office of Student Success** and the **university department responsible for the event location**.
- Aramark is authorized to provide alcohol service at approved venues on both the **Main Campus** and **Health Sciences Campus**.

Catering Made Easy

Bar Packages & Staffing:

- Contact the **Catering Office** for details regarding available bar packages.
- **Full bar service requires one (1) bartender per 50 guests.**
- A fee of **\$175 per bartender** covers **two (2) hours of service.**
- Additional charges may apply for extended service times or special requests.

Compliance & Conduct:

In accordance with **state alcohol regulations**, all bartenders are required to:

- **Verify valid ID** for all guests consuming alcohol.
- **Refuse service** to individuals who appear intoxicated or are not conducting themselves in an orderly and responsible manner.

Event Enhancements

Let us help elevate your event! ECU Catering offers a variety of **customization and upgrade options** to create a polished and memorable experience. Enhancements may include:

- **Upscale Linens**
- **Decorative Centerpieces**
- **Room Décor Elements**
- **China Service and Glassware**

Additional charges apply based on selections, availability, and event scope. Contact the Catering Manager for personalized recommendations and pricing.

Linen Service Details:

- **Food and beverage tables** are draped with house linen **at no additional cost.**
- **Guest seating tables, registration tables, and specialty setups** may be draped with house or rental linens for an **additional fee**, based on linen size, color, and availability.
- **Drop-off disposable** service includes upscale disposable linens for food and beverage tables.

Important Note:

Room reservations, as well as **table and chair setup requests**, must be submitted through **ECU Central Reservation Services office CRO.**

Thank You for Choosing ECU Catering

We are committed to delivering exceptional service, delicious food, and seamless event experiences that reflect the pride and spirit of East Carolina University. These policies are designed to ensure clarity, consistency, and the highest standards in event planning and execution.


For questions, customized services, or to begin planning your next event, please contact the **ECU Catering Office**. We look forward to serving you and making your event a success.



Contact Us Today

252.328.4756
catering@ecu.edu
ecucatering.catertrax.com

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

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