

EVENT MENU

SHEPHERD UNIVERSITY 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.

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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 \$48.89

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 10 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
Starbucks 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
Starbucks 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.99

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 10 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
Starbucks 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
Iced Water	0 Cal/8 oz. serving
Starbucks 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
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 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
Iced Water	0 Cal/8 oz. serving
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 EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
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
Iced Water	0 Cal/8 oz. serving
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 10 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$10.39

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

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

QUICK START \$12.39

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

HEALTHY CHOICE BREAKFAST \$12.09

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

À LA CARTE BREAKFAST

Assorted Pastries v \$3.69 PER PERSON	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.79 PER PERSON	35 Cal/2.5 oz. serving
Granola Bars v \$2.19 EACH	100-200 Cal each
Assorted Yogurt Cups \$2.69 EACH	40-80 Cal each
Assorted Greek Yogurt Cups v \$3.09	90-110 Cal each
Assorted Breakfast Breads v \$16.09 SERVES 12	200-280 Cal slice

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$17.19

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

AMERICAN BREAKFAST \$14.99

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

FRESH OFF THE GRIDDLE \$14.29

Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast v	100 Cal each
Silver Dollar Pancakes v	40 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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 10 guests or more.

SPECIALTY FRUIT MEDLEY \$4.39 PER PERSON

Choose Your Favorite:

Fresh Berries VG EW PF	30 Cal/2.5 oz. serving
Spicy Tropical Fruit VG EW PF	35 Cal/3 oz. serving
Strawberry Melon Salad V EW	40 Cal/3 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

BREAKFAST MEATS \$2.59 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):

Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Grilled Ham Steak	70 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

BISCUITS AND SAUSAGE GRAVY \$4.49 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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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 10 guests or more.

DELI EXPRESS \$17.99

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 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
Vegan Chik'n Caesar Salad: Plant-based Chik'n, Romaine, Garbanzo Beans served with Vegan Caesar Dressing vg EW PF \$20.19	
	510 Cal/9.75 oz. serving
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette \$19.29	
	440 Cal/12.25 oz. serving
Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette \$20.99	
	220 Cal each/6.75 oz. serving

CLASSIC BOX LUNCH \$15.09

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)	
Bavarian Ham and Swiss on a Pretzel Roll	490 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
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing v	450 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 10 guests or more.

THE EXECUTIVE LUNCHEON \$21.99

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
Roast Beef and Fontina Sub	660 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli V	600 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 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
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
Watermelon Dressed with Lemon and Olive Oil VG EW PF	100 Cal/2.6 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
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	150 Cal/3.5 oz. serving

*All packages include necessary accompaniments and condiments.
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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.

GREAT LAKES GRILL \$19.89

Ranch Pasta Salad v	110 Cal/3 oz. serving
Buttered Corn on the Cob v PF	130 Cal each
Fresh Potato Chips v	210 Cal/2 oz. serving
Grilled Bratwurst Hot Dog	430 Cal each
Beyond® Bratwurst VG	250 Cal each
Peppers and Onions VG	20 Cal/2 oz. serving
Sauerkraut v PF	80 Cal/4 oz. serving
Giardiniera v	70 Cal/4 oz. serving
Yellow Mustard VG	20 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

TASTE OF OLD COUNTRY \$24.69

Dill Pickle Soup with Bacon	190 Cal/8 oz. serving
Buttery Potato Cheddar Pierogis with Sautéed Onions and Garlic v	100 Cal each
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Sauerkraut VG PF	20 Cal/3.5 oz. serving
Grilled Kielbasa	400 Cal/3.5 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

MI COMIDA \$22.99

Choice of Two (2) Sides:	
Sweet Plantain VG	70 Cal each
Seasoned Black Beans PF	90 Cal/4 oz. serving
Crispy Yuca Fries VG	150 Cal/3.5 oz. serving
Pinto Beans EW PF	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens VG EW PF	30 Cal/2 oz. serving
Choice of One (1) Base:	
Chopped Salad VG PF	20 Cal/3 oz. serving
Yellow Rice VG EW	120 Cal/3.5 oz. serving
Quinoa VG EW PF	130 Cal/3 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken EW	410 Cal/7.25 oz. serving
Mojo Shrimp	120 Cal/3 oz. serving
Plant Forward Pastelon v	220 Cal/7.75 oz. serving
Choice of Two (2) Salsas/Sauce:	
Salsa Criolla VG	15 Cal/1 oz. serving
Salsa Pebre VG	5 Cal/1 oz. serving
Mojo Dressing VG	110 Cal/1 oz. serving
Peruvian Green Sauce v	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait v	710 Cal each





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.

CURRY AND SPICE \$28.39

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Potato Samosa VG	180 Cal each
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding V	190 Cal/4.5 oz. serving

CARIBBEAN BREEZE \$16.79

Spicy Mango Salad VG PF	80 Cal/2.4 oz. serving
Caribbean Coconut Rice and Red Beans VG EW PF	140 Cal/3.6 oz. serving
Jamaican Style Hand Pie with Eggs & Vegan Sausage	550 Cal each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	370 Cal each
Churros V	150 Cal each

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.

TROPICAL TRADEWINDS \$23.89

Roasted Sweet Potato Salad VG EW	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw V EW	200 Cal/3.75 oz. serving
Plantain Chips VG	150 Cal/1.5 oz. serving
Tropical Rice VG	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry VG EW PF	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken EW	270 Cal/7.75 oz. serving
Mahi Mahi with Pineapple Salsa EW	190 Cal/7.75 oz. serving
Sweet Chili Pork	270 Cal/3.5 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito	
Rice and Black-Eyed Peas VG EW PF	120 Cal each
Miniature Pineapple Upside-Down Parfaits V	210 Cal each

LAZY SUMMER BBQ \$24.99

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

NOODLE BAR BASICS \$21.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta VG	170 Cal/4 oz. serving
Fettuccine Noodles VG	220 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	120 Cal/4 oz. serving
Alfredo Sauce V	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

BASIC ITALIAN BUFFET \$20.29

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

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
Caprese Salad PF	150 Cal/3 oz. serving
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Add an Extra Buffet Starter? \$4.19	40-250 Cal each

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$27.19	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$23.69	130 Cal/4 oz. serving
Brie and Mushroom Chicken \$27.19	310 Cal/7.5 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$23.69	170 Cal/3 oz. serving
Honey and Brown Sugar Ham \$20.99	200 Cal/3.5 oz. serving
Grilled Teriyaki Salmon \$27.69	140 Cal/3 oz. serving
Mahi Mahi with Pineapple Salsa \$29.09	190 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout \$31.19	290 Cal/7.65 oz. serving
BBQ Beef Brisket \$27.99	350 Cal/5 oz. serving
Asian Marinated Steak \$32.69	190 Cal/3 oz. serving
Roast Beef with Demi-Glace \$27.99	260 Cal/6 oz. serving
Add an Extra Buffet Entrée? \$7.49	80-680 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Fresh Asparagus VG EW PF	20 Cal/3 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Ginger Honey Glazed Carrots V	110 Cal/3.25 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
Add an Extra Buffet Side? \$4.29	40-350 Cal each

BUFFET FINISHES

New York-Style Cheesecake	360 Cal slice
Dulce De Leche Brownie V	230 Cal each
Spiced Carrot Cake V	350 Cal slice
Chocolate Cake V	320 Cal slice
Assorted Dessert Bars V	200-420 Cal each
Add an Extra Buffet Finish? \$4.29	80-520 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)

Maple & Peppercorn Pork Belly Skewers	\$33.39	50 Cal each
Bacon Wrapped Scallops	\$38.89	40 Cal each
Franks in a Blanket	\$25.49	45 Cal each
Swedish Meatballs	\$25.59	100 Cal each
Mini Beef Wellington	\$49.99	120 Cal each
Buffalo Style Chicken Spring Rolls	\$28.99	50 Cal each
Coconut Chicken	\$28.99	40 Cal each
Crab Cakes	\$38.89	35 Cal each
Brie and Raspberry en Croute	\$34.79	140 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$31.49	80 Cal each
Crispy Asiago Asparagus	\$38.19	45 Cal each
Spanakopita	\$26.59	60 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers	\$36.19	60 Cal each
Hot Miso Honey Root Vegetable Skewers	VG EW PF \$23.09	100 Cal each
Veggie Hummus Cups	VG EW PF \$31.19	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$18.99	50 Cal each
Cranberry Brie Crostini	\$18.99	170 Cal each
Crab Dip Crostini	\$22.89	40 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Chicken Walnut Salad Bites	EW \$22.89	80 Cal each
Candied Bacon Topped Deviled Eggs	\$22.99	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 25 guests or more.

CLASSIC CHEESE TRAY \$6.09 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 PER PERSON

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.79 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.69 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

BUFFALO TURKEY DIP \$5.69 PER PERSON

Buffalo Turkey Dip
Tortilla Chips ▼ GF

250 Cal/2.6 oz. serving

280 Cal/3 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 25 guests or more.

AMERICAN TEA \$10.99

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

THE SWEET SPOT \$7.89

Select Two (2) Bases:	
Fudge Brownie v	200 Cal each
New York-Style Cheesecake	360 Cal slice
Pound Cake Slices v	150 Cal slice
Pumpkin Pie	310 Cal slice
Select Three (3) Toppings:	
Chocolate Syrup vg	150 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving
Vegan Apple Compote vg	60 Cal/1 oz. serving
Cherry Compote vg	30 Cal/1 oz. serving
Gingersnap Cookie vg	30 Cal each
Oreo® Cookie Crumbs vg	140 Cal/1 oz. serving
Cinnamon Teddy Grahams® vg	90 Cal/0.75 oz. serving
Cinnamon Streusel v	130 Cal/1 oz. serving
Pretzel Topping vg	110 Cal/1 oz. serving
Candied Almonds and Walnuts vg	170 Cal/1 oz. serving
Candied Bacon Crumbles	370 Cal/1.75 oz. serving
Select Two (2) Extras:	
Whipped Cream v	50 Cal/1 oz. serving
Chocolate Chips v	70 Cal/0.5 oz. serving
Toasted Coconut vg	150 Cal/1 oz. serving

BREAKS

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

ORCHARD TREATS \$11.49

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

EXECUTIVE COFFEE BREAK \$7.29

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

HOT CHOCOLATE BAR \$6.59

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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MULLED CIDER BAR \$6.59

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

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.09 EACH	0-150 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$25.39 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$18.69 PER GALLON	0 Cal/8 oz. serving
Sweet Tea	\$18.69 PER GALLON	150 Cal/8 oz. serving
Lemonade	\$18.69 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$23.39 PER GALLON	110 Cal/8 oz. serving
Cucumber Lime Spritzer	\$21.39 PER GALLON	50 Cal/8 oz. serving
Iced Water	\$1.79 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$12.79 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 Craveworthy Cookies ▼		
\$21.09 PER DOZEN		220-240 Cal each
Bakery-fresh Brownies ▼		
\$25.39 PER DOZEN		250 Cal each
Assorted Dessert Bars ▼		
\$25.69 PER DOZEN		200-420 Cal each
Berry Panna Cotta	\$39.99 PER DOZEN	340 Cal each
Individual Cranberry Almond Tart ▼		
\$39.99 PER DOZEN		220 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

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

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