

EVENT MENU



SAINT ELIZABETH
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.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$48.29

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 \$40.89

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 \$31.89

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 ▼	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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	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 ▼	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.

EUROPEAN CONTINENTAL \$16.49

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	▼	370 Cal each
Seasonal Fresh Fruit Platter	VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice		100-150 Cal/8 oz. serving
Bottled Water		0 Cal each
Gourmet Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

BASIC BEGINNINGS \$10.39

Choice of One (1) Breakfast Pastry:		
Assorted Danish	▼	250-420 Cal each
Assorted Muffins	▼	360-450 Cal each
Assorted Scones	▼	400-440 Cal each
Assorted Bagels	▼	290-450 Cal each
Buttery Croissants	▼	370 Cal each
Bottled Water		0 Cal each
Gourmet Coffee, Decaf and Hot Tea		0 Cal/8 oz. serving

MINI CONTINENTAL \$12.19

Mini Muffins	▼	80-120 Cal each
Mini Danish	▼	100-140 Cal each
Mini Bagels	▼	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

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam	▼ \$27.09 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam	▼ \$27.09 PER DOZEN	360-450 Cal each
Buttery Croissants Served with Butter and Jam	\$27.09 PER DOZEN	370 Cal each
Assorted Scones Served with Butter and Jam	▼ \$27.09 PER DOZEN	400-440 Cal each
Granola Bars	▼ \$2.09 EACH	100-200 Cal each
Vegan Zucchini Breakfast Bread	VG \$16.69 SERVES 12	270 Cal slice

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$16.69

Choice of Three (3) Breakfast Pastries:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	360-450 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Buttery Croissants ▼	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata ▼	260 Cal each
Pancakes ▼	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 \$15.29

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

SOUTHERN SUNRISE \$14.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Bottled Water	0 Cal each
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.

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

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



BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$8.89 PER PERSON

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

BREAKFAST MEATS \$2.79 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Select One (1):	
Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
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

JUST FRENCH TOAST \$6.79 PER PERSON

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter v	35 Cal each

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

*All packages include necessary accompaniments and condiments.
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.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$15.99

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
Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$18.99	
	320 Cal/7.25 oz. serving
Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette \$18.99	
	440 Cal/12.25 oz. serving
Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette EW \$20.89	
	290 Cal/11 oz. serving

CLASSIC BOX LUNCH \$14.99

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 \$18.59

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
Southwest Tuna Ciabatta	370 Cal each
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
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 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 \$21.29

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
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 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

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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 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
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 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.

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.

ATLANTIC COAST BBQ \$19.69

Watermelon & Feta Salad V EW	70 Cal/4.5 oz. serving
Smothered Okra EW PF	70 Cal/4 oz. serving
Pimento Mac & Cheese	360 Cal/4 oz. serving
Cola BBQ Chicken	130 Cal/3.5 oz. serving
BBQ Jackfruit VG PF	190 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

SUNDAY BBQ \$22.89

Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
Baked Sweet Potatoes VG EW PF	120 Cal each
Sautéed Green Beans and Peppers VG EW PF	90 Cal/3.5 oz. serving
BBQ Beef Brisket Slider	140 Cal/3 oz. serving
Black Bean Slider V	190 Cal each
Slider Buns VG	80 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

PASTA TRIO BUFFET \$23.39

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





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.

YUCATAN BOWL \$22.69

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 Three (3) 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

TACO DEL SEOUL \$27.99

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
Corn Tortillas VG	35 Cal each
Bibb Lettuce Wrap VG	0 Cal/0.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	130 Cal/2 oz. serving
Korean BBQ Pork	140 Cal/2 oz. serving
Korean BBQ Tofu VG	140 Cal/2 oz. serving
Asian Slaw VG EW PF	40 Cal/2.5 oz. serving
Pickled Cucumbers VG	5 Cal/1 oz. serving
Pickled Carrot and Daikon VG PF	15 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Mango Salsa V	30 Cal/1 oz. serving
Shredded Green Cabbage VG PF	0 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Cilantro VG	0 Cal/0.125 oz. serving
Toasted Sesame Seeds VG	40 Cal/0.25 oz. serving
Chopped Peanuts VG	80 Cal/0.5 oz. serving
Coconut Mango Rice Dessert V PF	220 Cal/5.85 oz. serving

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.

HEARTLAND BUFFET \$25.29

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

LAZY SUMMER BBQ \$24.69

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

ALL-AMERICAN PICNIC \$19.69

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 Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BAKED POTATO BAR \$21.89

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

*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.

BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Classic Caesar Salad	170 Cal/2.7 oz. serving
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
Roasted Vegetable Platter with Chimichurri Mayo v PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$23.39	440 Cal/5.75 oz. serving
Lemon Artichoke Chicken Breast EW \$26.89	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$26.89	310 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken EW \$23.39	130 Cal/4 oz. serving
Brie and Mushroom Chicken \$26.89	310 Cal/7.5 oz. serving
Roasted Butterball® Turkey with Cranberry Relish \$23.39	200 Cal/3.5 oz. serving
Maple Dijon Salmon \$29.49	270 Cal/3.25 oz. serving
Grilled Teriyaki Salmon \$29.49	140 Cal/3 oz. serving
Pesto Flank Steak \$32.29	250 Cal/3 oz. serving
Eggplant Lasagna v \$19.89	240 Cal/7.25 oz. serving
Vegetable Lasagna Alfredo \$19.89	470 Cal/11 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas VG EW PF \$26.89	120 Cal each

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
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
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Maple Mashed Sweet Potatoes v PF	120 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes v	130 Cal/3.5 oz. serving
Cranberries & Brown Rice VG PF	160 Cal/3.75 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
Chipotle Macaroni and Cheese	240 Cal/4 oz. serving
Pimento Mac & Cheese	240 Cal/4 oz. serving

BUFFET FINISHES

Mini Assorted Cheesecakes v	80 Cal each
Dulce De Leche Brownie v	230 Cal each
Spiced Carrot Cake v	350 Cal slice
Chocolate Cake v	320 Cal slice
Assorted Craveworthy® Cookies v	220-240 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)

Bacon Wrapped Scallops	\$38.49	40 Cal each
Franks in a Blanket	\$25.19	45 Cal each
Beef Empanadas	\$30.89	150 Cal each
Mini Beef Wellington	\$49.99	120 Cal each
Chicken Quesadillas	\$28.79	50 Cal each
Chicken and Waffle with Spicy Syrup	\$33.09	45 Cal each
Sweet & Spicy Boneless Chicken Wings	\$27.39	150 Cal each
Coconut Shrimp	\$34.79	50 Cal each
Crab Cakes	\$38.49	35 Cal each
Assorted Mini Quiche	\$24.59	100 Cal each
Spanakopita	\$26.09	60 Cal each
Vegetable Spring Rolls	\$30.09	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Italian Pinwheels	\$30.89	90 Cal each
Mediterranean Antipasto Skewers	\$35.69	60 Cal each
Veggie Hummus Cups	VG EW PF \$30.89	170 Cal each
Traditional Tomato Bruschetta Crostini	VG \$18.89	50 Cal each
Cranberry Brie Crostini	\$18.89	170 Cal each
Salmon Crostini	\$22.49	120 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$22.49	100 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs	\$22.89	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 \$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 \$4.59 PER PERSON

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$8.39 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$83.39 SERVES 12

An assortment of our most popular Mini Sandwiches

Ham & Cheese
Roast Beef & Brie
Turkey & Swiss
Fresh Mozzarella, Tomato and Basil

270 Cal each
260 Cal each
320 Cal each
240 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

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.

DIM SUM \$14.29

Vegetable Egg Rolls v	180 Cal each
Steamed Pot Stickers	45 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
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	120 Cal each
Assorted Dessert Bars v	200-420 Cal each

TRADITIONAL CARVING - SLOW-COOKED BEEF \$17.69

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	170 Cal/1 oz. serving

SOFT PRETZEL BAR \$7.09

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

BREAKS

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

SNACK ATTACK \$8.09

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 \$5.59

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

SUGAR AND SPICE \$8.39

Craveworthy Sugar Cookies v	230 Cal each
Gummy Bears	440 Cal/4 oz. serving
Popcorn vg EW PF	110 Cal/1.25 oz. serving
Cajun Chips v	260 Cal/2 oz. serving
Savory Snack Mix v	240 Cal/2 oz. serving

EXECUTIVE COFFEE BREAK \$7.29

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.59 PER PERSON	0 Cal/8 oz. serving
Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags	\$3.79 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.19 EACH	0 Cal each
Assorted Sodas (Can)	\$1.99 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.59 EACH	100-150 Cal each
Hot Chocolate	\$29.39 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$18.69 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.69 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$18.69 PER GALLON	110 Cal/8 oz. serving
Infused Water	\$13.59 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 ▼	\$22.29 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$25.69 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼	\$25.69 PER DOZEN	200-420 Cal each
Custom Artisan Cupcakes ▼	\$28.89 PER DOZEN	180-480 Cal each
Mini Cheesecakes ▼	\$29.69 PER DOZEN	80 Cal each

ORDERING INFORMATION

Lead Time

Notice of 4 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.

*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.

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

973.290.4346 / 862.296.4037
brathwaite-debbie@aramark.com
passaro-april@aramark.com
<https://saintelizabeth.catertrax.com>

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

© 2025 Aramark. All rights reserved. 
00458C18B82D