

EVENT MENU

ELEVATED



eats

EAST STROUDSBORO UNIVERSITY



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 \$40.89

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

AM PERK UP

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

POWER UP LUNCH

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

PM PICK ME UP

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

MEETING WRAP UP \$34.79

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
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 \$26.29

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

SIMPLE CONTINENTAL

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

BOX LUNCH

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

Choice of Two (2) Sandwiches:

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

MID-DAY MUNCHIES

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

*All packages include necessary accompaniments and condiments.

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

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





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 15 guests or more. All appropriate condiments included.

EUROPEAN CONTINENTAL \$14.49

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 **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

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

BASIC BEGINNINGS \$14.49

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

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.89

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

Gourmet Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **v \$23.29 PER DOZEN**

290-450 Cal each

Assorted Muffins Served with Butter and Jam **v \$23.29 PER DOZEN**

360-450 Cal each

Buttery Croissants Served with Butter and Jam **\$22.99 PER DOZEN**

370 Cal each

Assorted Breakfast Breads **v \$13.89 SERVES 12**

200-280 Cal slice

Vegan Blueberry Banana Breakfast Bread **VG \$17.69 SERVES 12**

260 Cal slice

Breakfast

HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$17.49

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

AMERICAN BREAKFAST \$12.49

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

SUNNYSIDE SCRAMBLE \$15.09

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble ▼	140 Cal/4 oz. serving
California Scramble	330 Cal/5.9 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
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

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Breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

LOX AND BAGELS \$16.89 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

YOGURT PARFAIT BAR \$9.39 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

EGGS-TRAVAGANZA \$5.99 PER PERSON

Choice of Two (2) Egg Delights. All Made with Cage-Free Eggs

Choice of Two (2) Egg Delights:

Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup v	310 Cal each
Egg White and Turkey Frittata	280 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata	150 Cal each
Broccoli, Cheddar and Swiss Frittata v	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite	100 Cal each

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

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Sandwiches & Salads

CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

DELI EXPRESS \$13.29

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 ▼	100-160 Cal each
Assorted Baked Breads and Rolls ▼	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) ▼	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) ▼	10 Cal/1 oz. serving
Assorted Craveworthy Cookies ▼	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 ▼	200 Cal each
Fresh Fruit Cup ▼ VG PF	35 Cal/2.5 oz. serving
Dessert Bar ▼	200-420 Cal each
Bottled Water	0 Cal each

Peach BBQ Chicken Salad: Peaches, Grilled Chicken, Bacon, Broccoli Slaw and Feta Cheese on Arugula and Quinoa served with BBQ Vinaigrette	\$20.39
	710 Cal/11.75 oz. serving

Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette	\$21.29
	220 Cal each/6.75 oz. serving

Modern Cobb: Romaine, Tomato, Roasted Corn, Avocado, Vegan Chick'n, Shiitake 'Bacon' and Crispy Chickpeas served with Vegan Ranch	\$20.39
	540 Cal/14.85 oz. serving

CLASSIC BOX LUNCH \$11.99

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

CLASSIC SELECTIONS SANDWICH BUFFET \$17.49

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 ▼	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies ▼	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
Turkey and Avocado Mayo on Multigrain	400 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion ▼	430 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 15 guests or more.

THE EXECUTIVE LUNCHEON \$21.19

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)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	580 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 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
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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	90 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream V	150 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Strawberry Melon Salad V EW	40 Cal/3 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
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments.

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Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

GREAT LAKES GRILL \$21.09

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

PACIFIC COAST COLLECTION \$19.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables Tray v PF	230 Cal/5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

SABOR CANTINA \$20.49

Tortilla Chips VG	280 Cal/3 oz. serving
Select Two (2) Salsas:	
Fire Roasted Salsa VG	10 Cal/1 oz. serving
Grilled Pineapple Salsa VG	25 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Macha VG	190 Cal/8 oz. serving
Black Bean, Jicama & Corn Salad VG EW PF	90 Cal/3.25 oz. serving
Sofrito Black Beans and Rice VG EW	160 Cal/3.5 oz. serving
Select Two (2) Empanadas:	
Mini Beef Empanada (4 per guest)	80 Cal each
Mini Chicken Empanadas (3 per guest)	70 Cal each
Mini Vegetable Empanadas (3 per guest)	70 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each





Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

O-MORI RAMEN BOWL \$25.89

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing VG PF	240 Cal/7.4 oz. serving
Ramen Noodles V	370 Cal/5 oz. serving
Choice of Two (2) Broths:	
Smoky Shoyu	60 Cal/12 oz. serving
Curry Chicken	70 Cal/12 oz. Serving
Mushroom Miso VG	50 Cal/12 oz. Serving
Choice of One (1) Protein:	
Chashu Pulled Pork	260 Cal/3.5 oz. serving
Crispy Chicken Katsu	270 Cal/3.75 oz. serving
Soy Shiitake VG EW PF	100 Cal/2.25 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion VG	110 Cal/1 oz. serving
Baby Bok Choy VG EW PF	5 Cal/1.125 oz. serving
Corn VG	50 Cal/2 oz. serving
Spinach VG	15 Cal/2 oz. serving
Soy Egg V	80 Cal each
Choice of Two (2) Garnishes:	
Scallion VG	5 Cal/0.5 oz. serving
Nori Square VG	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi VG	25 Cal/0.25 oz. serving
Toasted Sesame Seed VG	40 Cal/0.25 oz. serving

BASIC ITALIAN BUFFET \$21.29

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

Buffets

THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ALL-AMERICAN PICNIC \$17.29

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

TASTY TEX MEX \$24.19

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

HEARTLAND BUFFET \$26.99

Baby Spinach Salad with Bacon, Egg, Mushroom	90 Cal/3.75 oz. serving
and Tomato and Balsamic Vinaigrette	200 Cal each
Bakery-Fresh Dinner Roll with Butter v	
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

HARVEST BOUNTY \$26.99

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

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Buffets

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Avocado Kale Salad VG PF	50 Cal/1.5 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Add an Extra Buffet Starter? \$3.49	40-250 Cal each

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$24.89	440 Cal/5.75 oz. serving
Chicken Mushroom Marsala EW \$24.89	240 Cal/6.75 oz. serving
Boursin, Bacon & Spinach Stuffed Chicken with Portobello Risotto topped with Sundried Tomatoes \$28.59	550 Cal/12.35 oz. serving
Roasted Butterball® Turkey with Cranberry Relish \$24.89	200 Cal/3.5 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$24.89	680 Cal/18 oz. serving
Grilled Teriyaki Salmon \$30.59	140 Cal/3 oz. serving
Greek Style Cod with Orzo Salad EW \$28.59	440 Cal/5 oz.serving
BBQ Beef Brisket \$28.59	350 Cal/5 oz. serving
Pesto Flank Steak \$28.29	250 Cal/3 oz. serving
Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF \$23.19	410 Cal/15.75 oz. serving
Squash, Tomato and "Cheese" Casserole VG EW PF \$21.19	90 Cal/4.25 oz. serving
Add an Extra Buffet Entrée? \$6.29	80-680 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Green Bean Casserole V	100 Cal/4 oz. serving
Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Maple Roasted Carrots V EW PF	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	290 Cal/3 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Add an Extra Buffet Side? \$3.49	40-350 Cal each

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
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? \$4.49	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)

Smoked Candied Bacon Jam Tarts	\$34.79	80 Cal each
Bacon Wrapped Shrimp	\$33.69	35 Cal each
Beef Empanadas	\$32.19	150 Cal each
Buffalo Style Chicken Spring Rolls	\$30.19	50 Cal each
Chicken Quesadillas	\$30.19	50 Cal each
Brie and Raspberry en Croute	v \$36.69	140 Cal each
Baked Mac n' Cheese Melts	v \$27.89	80 Cal each
Spanakopita	v \$27.89	60 Cal each
Deep Fried Nashville Hot Cauliflower Bites	v \$23.89	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$24.09	130 Cal each
Mediterranean Antipasto Skewers	\$38.09	60 Cal each
Hot Miso Honey Root Vegetable Skewers	VG EW PF \$23.89	100 Cal each
Roasted Butternut Crostini	v EW PF \$20.09	100 Cal each
Chicken Cobb Crostini	\$24.09	150 Cal each
Salmon Crostini	\$24.09	120 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 15 guests or more.

CLASSIC CHEESE TRAY \$4.89 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

GRILLED VEGETABLES \$4.49 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF**

70 Cal/3 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.19 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$5.69 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$5.99 PER PERSON

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.

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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 15 guests or more.

GYRO STATION \$13.19

Pita Bread v	210 Cal each
Beef & Lamb Gyro	400 Cal/4 oz. serving
Baked Falafel VG PF	90 Cal each
Pickled Red Onion VG	25 Cal/1 oz. serving
Cauliflower Tabbouleh VG EW PF	10 Cal/2 oz. serving
Diced Tomatoes VG	10 Cal/1 oz. serving
Diced Cucumber VG	5 Cal/1 oz. serving
Tzatziki Sauce v	15 Cal/1 oz. serving
Harissa Sauce VG	130 Cal/1 oz. serving

THE SWEET SPOT \$8.29

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

WING BAR \$16.99

Carrot Sticks VG	45 Cal/4 oz. serving
Celery Sticks VG	15 Cal/4 oz. serving

Choice of Wing:

Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each

Choice of Two (2) Seasonings:

Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt VG	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning VG	60 Cal/1 oz. serving

Choice of Three (3) Sauces:

Buffalo Sauce VG	10 Cal/1 oz. serving
Barbecue Sauce VG	70 Cal/1 oz. serving
Sweet Garlic Teriyaki VG	60 Cal/1 oz. serving
Nashville Hot Oil VG	240 Cal/1 oz. serving
Hot Honey Garlic Sauce v	90 Cal/1 oz. serving
Ranch Dressing v	100 Cal/1 oz. serving
Blue Cheese Dressing v	150 Cal/1 oz. serving
Sweet Chili Sauce VG	50 Cal/1 oz. serving
Jalapeño Ranch Dressing v	100 Cal/1 oz. serving

BREAKS

All prices are per person and available for 15 guests or more.

TRAIL MIX STATION \$7.49

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

BREADS AND SPREADS \$6.09

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

EXECUTIVE COFFEE BREAK \$7.69

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

HOT CHOCOLATE BAR \$6.89

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

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.29 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.29 EACH	0 Cal each
Assorted Sodas (Can)	\$1.89 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.59 EACH	100-150 Cal each
Sparkling Water	\$2.59 EACH	0 Cal each
Iced Tea	\$19.29 PER GALLON	0 Cal/8 oz. serving
Sweet Tea	\$19.29 PER GALLON	150 Cal/8 oz. serving
Lemonade	\$19.29 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$1.29 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$11.69 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 Blondies v	\$26.89 PER DOZEN	240-300 Cal each
Assorted Craveworthy Cookies v	\$15.79 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies v	\$17.49 PER DOZEN	250 Cal each
Assorted Dessert Bars v	\$26.89 PER DOZEN	200-420 Cal each
Custom Artisan Cupcakes v	\$24.49 PER DOZEN	180-480 Cal each

ORDERING INFORMATION

Lead Time

Notice of 3 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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esucatering.catertrax.com

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

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