

# Simmons 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

## ALL DAY DELICIOUS \$57.99

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 24 guests or more.

### DELICIOUS DAWN

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

### AM PERK UP

Granola Bars <b>V</b>	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
Shark Bite Coffee, Decaf, and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>V EW PF</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter <b>V</b>	200 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) <b>V EW PF</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	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 <b>V</b>	250 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Iced Water	0 Cal/8 oz. serving
Shark Bite Coffee, Decaf, and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$46.99

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 24 guests or more.

### MORNING MINI

Mini Muffins <b>V</b>	80-120 Cal each
Mini Danish <b>V</b>	100-140 Cal each
Mini Scones <b>V</b>	100-110 Cal each
Yogurt Parfait Cups <b>V</b>	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Shark Bite Coffee, Decaf, and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

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

### IT'S A WRAP

Seasonal Fresh Fruit Salad <b>VG PF</b>	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 <b>PF</b>	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>V EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>V</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

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

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$37.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 24 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Shark Bite 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 <b>EW PF</b>	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

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

\*All packages include necessary accompaniments and condiments.  
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.  
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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



# BREAKFAST

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$10.99

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

### QUICK START \$13.09

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Shark Bite Coffee, Decaf, and Hot Tea	0 Cal/8 oz. serving

### TOAST BAR-SWEET OR SAVORY \$12.59

Choose between a Sweet or Savory CYO Toast Bar	
Seasonal Fresh Fruit Platter <b>VG PF</b>	
35 Cal/2.5 oz. serving	
Make it Sweet:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Ricotta Cheese <b>v</b>	40 Cal/1 oz. serving
Honey <b>v</b>	80 Cal/1 oz.serving
Strawberry Preserves <b>VG</b>	80 Cal/1 oz. serving
Blueberries <b>VG</b>	15 Cal/1 oz. serving
Sliced Almonds <b>VG</b>	170 Cal/1 oz. serving
Chia Quinoa Crunch <b>VG</b>	120 Cal/1 oz. serving
Make it Savory:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Dressed Rocket Greens <b>PF</b>	40 Cal/1.4 oz. serving
Smashed Avocado Spread <b>VG</b>	40 Cal/1 oz. serving
Avocado Pea Spread <b>VG</b>	40 Cal/1 oz. serving
Grape Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Sliced Radish <b>VG</b>	5 Cal/1 oz. serving
Pickled Red Onion <b>VG PF</b>	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles <b>v</b>	80 Cal/1 oz. serving
Crumbled Goat Cheese <b>v</b>	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper <b>VG</b>	25 Cal/0.025 oz. serving
Everything Spice <b>VG</b>	25 Cal/0.025 oz. serving
Iced Water	0 Cal/8 oz. serving
Shark Bite Coffee, Decaf, and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> <b>\$27.99</b> <b>PER DOZEN</b>	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v</b> <b>\$27.99</b> <b>PER DOZEN</b>	360-450 Cal each
Assorted Pastries <b>v</b> <b>\$27.99</b> <b>PER DOZEN</b>	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> <b>\$4.09</b> <b>PER PERSON</b>	35 Cal/2.5 oz. serving
Assorted Greek Yogurt Cups <b>v</b> <b>\$3.79</b>	90-110 Cal each
Vegan Blueberry Banana Breakfast Bread <b>VG</b> <b>\$27.99</b> <b>SERVES 12</b>	260 Cal slice

# BREAKFAST

## HOT BREAKFAST

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

### ULTIMATE BREAKFAST \$19.29

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	360-450 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	260 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>VG</b>	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Shark Bite Coffee, Decaf, and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$15.69

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

### EARLY BIRD BRUNCH \$17.29

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns <b>EW</b>	90 Cal/3.25 oz. serving
Pick your Egg Dish (2):	
Three Cheese & Ham Strata	290 Cal/6.25 oz. serving
Asparagus, Spinach & Feta Strata	300 Cal/ 7oz. Serving
Spinach Parmesan Egg White Bite	290 Cal each
Lorraine Egg Bite	100 Cal each
Pick your Proteins (1):	
Maple Chipotle Bacon	80 Cal each
Turkey Sausage Patty	90 Cal each
Incogmeato™ Sausage Patty <b>VG</b>	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Ricotta Cheese <b>v</b>	40 Cal/1 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Strawberry Preserves <b>VG</b>	80 Cal/1 oz. serving
Blueberries <b>VG</b>	15 Cal/1 oz. serving
Sliced Almonds <b>VG</b>	170 Cal/1 oz. serving
Chia Quinoa Crunch <b>VG</b>	120 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices <b>VG</b>	100 Cal each
Dressed Rocket Greens <b>PF</b>	40 Cal/1.4 oz. serving
Smashed Avocado Spread <b>VG</b>	40 Cal/1 oz. serving
Avocado Pea Spread <b>VG</b>	40 Cal/1 oz. serving
Grape Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Sliced Radish <b>VG</b>	5 Cal/1 oz. serving
Pickled Red Onion <b>VG PF</b>	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles <b>v</b>	80 Cal/1 oz. serving
Crumbled Goat Cheese <b>v</b>	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper <b>VG</b>	25 Cal/0.025 oz. serving
Everything Spice <b>VG</b>	25 Cal/0.025 oz. serving
Iced Water	0 Cal/8 oz. serving
Shark Bite 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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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 \$11.99 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### ASSORTED CEREAL CUPS SERVED WITH MILK

#### \$6.39 PER PERSON

Individual Cereal Cups <b>v</b>	170-230 Cal each
Milk	120 Cal/8.75 oz. serving

### ACAI BOWLS \$12.09

Assorted Toppings to include: Honey, Blueberries, Strawberries, Toasted Coconut, Granola. Waitstaff is required.

Acai <b>VG</b>	280 Cal/8 oz. serving
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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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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

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

### DELI EXPRESS \$19.39

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 <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	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) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	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 <b>v</b>	200 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	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 **\$20.39** 320 Cal/7.25 oz. serving

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing **\$20.39** 540 Cal/10.5 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita **v EW PF \$20.39** 570 Cal/15 oz. serving

### CLASSIC BOX LUNCH \$17.09

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	220-240 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$21.99

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 <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies <b>v</b>	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)

Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread	410 Cal each
Chicken Caesar Wrap	630 Cal each
Jerk Chicken Sandwich	680 Cal each
Reuben Wrap with Corned Beef, Swiss Cheese, Coleslaw with Lettuce, Onion and Dijon Mustard	630 Cal each
Roasted Chickpea Gyro with Lettuce, Cucumber, Red Onion and Feta Cheese Spread <b>v PF</b>	540 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 \$23.09

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 <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies <b>V</b>	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 Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa	470 Cal each
Masala Hummus and Chicken Ciabatta with Sliced Cucumber, Arugula, Tomato, Pickled Red Onions, Indian-Spiced Hummus and Cilantro <b>EW</b>	500 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Sweet Potato Smash Ciabatta with Goat Cheese, Cranberry Sauce and Arugula <b>V EW PF</b>	500 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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 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 <b>VG EW PF</b>	150 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	110 Cal/4 oz. serving
Moroccan Carrot Salad with Mint <b>VG EW PF</b>	120 Cal/3.75 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### BAKED POTATO BAR \$23.39

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

### BBQ NATION \$24.19

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







# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### POWER BOOST BOWLS \$25.09

Choice of One (1) Grain:	
Lemon Herbed Farro <b>VG EW PF</b>	150 Cal/3.5 oz. serving
Quinoa and Lentils <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix <b>VG PF</b>	10 Cal/1.25 oz. serving
Romaine Arugula Mix <b>VG PF</b>	5 Cal/1.25 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal/3 oz. serving
Hard-Cooked Egg <b>V</b>	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli <b>VG EW PF</b>	45 Cal/1.5 oz. serving
Sliced Avocado <b>VG</b>	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower <b>VG EW PF</b>	35 Cal/2 oz. serving
Garbanzo Beans <b>VG</b>	150 Cal/3 oz. serving
Roasted Butternut Squash <b>VG EW PF</b>	80 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Shredded Beets <b>VG</b>	30 Cal/2 oz. serving
Edamame <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Pesto Vinaigrette <b>V</b>	120 Cal/1 oz. serving
Tahini Tzatziki Dressing <b>V</b>	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Pickled Red Onion <b>VG</b>	20 Cal/1 oz. serving
Toasted Walnuts <b>VG</b>	180 Cal/1 oz. serving
Shaved Parmesan	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds <b>V</b>	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy Cookies <b>V</b>	220-240 Cal each

### SABOR CANTINA \$20.49

Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Select Two (2) Salsas:	
Fire Roasted Salsa <b>VG</b>	10 Cal/1 oz. serving
Grilled Pineapple Salsa <b>VG</b>	25 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Macha <b>VG</b>	190 Cal/8 oz. serving
Black Bean, Jicama & Corn Salad <b>VG EW PF</b>	90 Cal/3.25 oz. serving
Sofrito Black Beans and Rice <b>VG EW</b>	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 <b>V</b>	220-240 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### MEDI EATS BUFFET \$24.89

Chilled Israeli Couscous <b>VG EW PF</b>	120 Cal/3.5 oz. serving
Pita Wedges <b>V</b>	60 Cal each
Roasted Eggplant <b>VG EW PF</b>	100 Cal/3 oz. serving
Sautéed Spinach <b>VG EW PF</b>	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entree:	
Chicken Souvlaki Skewers	190 Cal each
Baked Paprikash Chicken <b>EW</b>	200 Cal/6 oz. serving
Baked Falafel <b>V PF</b>	45-260 Cal each
Tzatziki <b>V</b>	15 Cal/1 oz. serving
Cinnamon Custard <b>V</b>	110 Cal each

### CLASSIC PIZZA \$21.29

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

### TACO DEL SEOUL \$27.09

Vegetable Egg Rolls <b>V</b>	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Corn Tortillas <b>VG</b>	35 Cal each
Bibb Lettuce Wrap <b>VG</b>	0 Cal/0.5 oz. serving
Jasmine Rice <b>VG</b>	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 <b>VG</b>	140 Cal/2 oz. serving
Asian Slaw <b>VG EW PF</b>	40 Cal/2.5 oz. serving
Pickled Cucumbers <b>VG</b>	5 Cal/1 oz. serving
Pickled Carrot and Daikon <b>VG PF</b>	15 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Mango Salsa <b>V</b>	30 Cal/1 oz. serving
Shredded Green Cabbage <b>VG PF</b>	0 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Toasted Sesame Seeds <b>VG</b>	40 Cal/0.25 oz. serving
Chopped Peanuts <b>VG</b>	80 Cal/0.5 oz. serving
Coconut Mango Rice Dessert <b>V PF</b>	220 Cal/5.85 oz. serving

### REPUBLIC OF SPICE \$29.99

Kachumber Salad <b>VG EW PF</b>	40 Cal/3.9 oz. serving
Tikka Chaat Salad <b>VG EW PF</b>	70 Cal/3 oz. serving
Curry-Spiced Naan <b>VG</b>	450 Cal each
Choice of One (1) Base:	
Brown Rice <b>VG EW</b>	100 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo <b>VG PF</b>	110 Cal/3.5 oz. serving
Yellow Dal <b>VG EW PF</b>	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp Curry)	120 Cal/4.5 oz. serving
Tandoori Chicken <b>EW</b>	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion <b>VG</b>	10 Cal/0.5 oz. serving
Shredded Carrot <b>VG</b>	10 Cal/1 oz. serving
Cilantro <b>VG</b>	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney <b>VG</b>	45 Cal/1 oz. serving
Cucumber Mint Raita <b>V</b>	15 Cal/1 oz. serving
Tomato-Onion Chutney <b>VG</b>	140 Cal/2 oz. serving
Honey Lemon Rice Pudding <b>V</b>	200 Cal/4.25 oz. serving

### O-MORI RAMEN BOWL \$25.89

Tempura Broccoli with Spicy Sesame Mayo	420 Cal/5 oz. serving
Wedge Salad with Carrot Ginger Dressing <b>VG PF</b>	240 Cal/7.4 oz. serving
Ramen Noodles <b>V</b>	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 <b>VG</b>	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 <b>VG EW PF</b>	100 Cal/2.25 oz. serving
Choice of Three (3) Toppings:	
Crispy Onion <b>VG</b>	110 Cal/1 oz. serving
Baby Bok Choy <b>VG EW PF</b>	5 Cal/1.125 oz. serving
Corn <b>VG</b>	50 Cal/2 oz. serving
Spinach <b>VG</b>	15 Cal/2 oz. serving
Soy Egg <b>V</b>	80 Cal each
Choice of Two (2) Garnishes:	
Scallion <b>VG</b>	5 Cal/0.5 oz. serving
Nori Square <b>VG</b>	0 Cal each
Chili Oil	120 Cal/0.5 oz. serving
Togarashi <b>VG</b>	25 Cal/0.25 oz. serving
Toasted Sesame Seed <b>VG</b>	40 Cal/0.25 oz. serving

\*All packages include necessary accompaniments and condiments.

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

# 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 <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Caprese Salad <b>PF</b>	150 Cal/3 oz. serving
Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette <b>EW PF</b>	100 Cal/1.5 oz. serving
Avocado Kale Salad <b>VG PF</b>	50 Cal/1.5 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving

### BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade <b>\$24.89</b>	120 Cal/3 oz. serving
Lemon Artichoke Chicken Breast <b>EW \$28.59</b>	210 Cal/5.75 oz. serving
Grilled Peri-Peri Chicken <b>\$24.89</b>	140 Cal/3 oz. serving
Chicken Mushroom Marsala <b>EW \$24.89</b>	240 Cal/6.75 oz. serving
Pretzel Crusted Chicken Breast with Honey Cream Sauce <b>\$28.59</b>	270 Cal/4.75 oz. serving
Honey Mustard Pork Loin <b>\$24.89</b>	270 Cal/4 oz. serving
Bruschetta Tilapia <b>EW \$30.59</b>	180 Cal/5.5 oz. serving
Grilled Teriyaki Salmon <b>\$30.59</b>	140 Cal/3 oz. serving
BBQ Beef Brisket <b>\$28.59</b>	350 Cal/5 oz. serving
Caribbean-Style Stuffed Pepper with Sofrito Rice and Black-Eyed Peas <b>VG EW PF \$28.19</b>	120 Cal each
Vegan Shepherd's Pie <b>V EW PF \$21.19</b>	250 Cal/9.8 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Chili-Garlic Green Beans <b>VG EW PF</b>	70 Cal/4 oz. serving
Fresh Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Caesar Brussels Sprouts <b>EW PF</b>	150 Cal/1.5 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Ginger Honey Glazed Carrots <b>V</b>	110 Cal/3.25 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

### BUFFET FINISHES

Berry Panna Cotta	340 Cal each
Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
Assorted Mini Parfaits <b>V</b>	190-240 Cal each
Chocolate Cake <b>V</b>	320 Cal slice
Assorted Craveworthy® Cookies <b>V</b>	220-240 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

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# 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	\$34.19	80 Cal each
Bacon Wrapped Scallops	\$40.89	40 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$69.39	50 Cal each
Chicken and Waffle with Spicy Syrup	\$34.19	45 Cal each
Brie and Raspberry en Croute	\$36.69	140 Cal each
Assorted Mini Quiche	\$26.19	100 Cal each
Spanakopita	\$28.09	60 Cal each
Vegetable Samosas	\$38.39	40 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$25.09	130 Cal each
Mediterranean Antipasto Skewers	\$42.99	60 Cal each
Veggie Hummus Cups	\$32.99	170 Cal each
Gazpacho Shooters	\$22.99	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini	\$21.99	50 Cal each
Shrimp Cocktail	MARKET PRICE	50 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 18 guests or more.

### CLASSIC CHEESE TRAY \$6.59 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini **V** 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 **V PF** 120 Cal/5 oz. serving

### GRILLED VEGETABLES \$5.39 PER PERSON

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

### ANTIPASTO PLATTER \$8.99 PER PERSON

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

### ASSORTED TEA SANDWICHES \$8.49 PER PERSON

An assortment of our most popular Tea Sandwiches

Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Creamy Egg Salad on White Bread	290 Cal each
Fresh Mozzarella, Tomato and Basil Tea Sandwiches	240 Cal each

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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 18 guests or more.

### HAPPY HOUR \$20.79

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

### BRUSCHETTA BLISS \$5.99

Crostini <b>VG EW</b>	40 Cal each
Choice of Three (3) Spreads:	
Apple Chutney <b>VG</b>	35 Cal/1 oz. serving
Bacon Jam	150 Cal/1 oz. serving
Spicy Kale Pesto	130 Cal/1 oz. serving
Tomato Bruschetta Topping <b>VG</b>	20 Cal/1 oz. serving
Green Chili Relish <b>VG</b>	10 Cal/1 oz. serving
Blue Cheese and Chive Spread	130 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Bacon-Scallion Topping	70 Cal/1 oz. serving
Chorizo and Chickpea Topping	80 Cal/1 oz. serving
Roasted Red Pepper Tapenade <b>VG</b>	50 Cal/1 oz. serving
Mushroom Sauté <b>VG EW PF</b>	30 Cal/1 oz. serving
Choice of Glaze(s):	
Honey Balsamic Glaze <b>v</b>	40 Cal/1 oz. serving
Chipotle Orange Glaze <b>VG</b>	70 Cal/1 oz. serving

### TOP YOUR OWN POUND CAKE BAR \$12.49

Pound Cake Slices <b>v</b>	150 Cal slice
Sugared Strawberries <b>v</b>	60 Cal/2 oz. serving
Apple-Brown Sugar Compote <b>v</b>	80 Cal/2 oz. serving
Cherry Compote <b>VG</b>	60 Cal/2 oz. serving
Fresh Blueberries <b>VG</b>	30 Cal/2 oz. serving
Chocolate Syrup <b>VG</b>	80 Cal/1 oz. serving
Whipped Cream <b>v</b>	50 Cal/1 oz. serving

## BREAKS

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

### SNACK ATTACK \$8.59

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

### BREADS AND SPREADS \$7.59

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Tortilla Chips <b>VG</b>	280 Cal/3 oz. serving
Pita Chips <b>v</b>	160 Cal/2 oz. serving
Crostini <b>VG EW</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>VG PF</b>	70 Cal/2 oz. serving
Ginger Verde Guacamole <b>VG PF</b>	70 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	270 Cal/2 oz. serving
Traditional Hummus <b>VG PF</b>	330 Cal/4.5 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving

### EXECUTIVE COFFEE BREAK \$7.49

Assorted Dessert Bars <b>v</b>	200-420 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Shark Bite 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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# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	<b>\$3.79</b> PER PERSON	0 Cal/8 oz. serving
Regular Coffee	<b>\$2.39</b> PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	<b>\$2.39</b> PER PERSON	0 Cal/8 oz. serving
Assorted Individual Fruit Juices	<b>\$2.89</b> EACH	100-150 Cal each
Hot Chocolate	<b>\$27.39</b> PER GALLON	160 Cal/8 oz. serving
Sweet Tea	<b>\$22.99</b> PER GALLON	150 Cal/8 oz. serving
Fruit Punch	<b>\$24.69</b> PER GALLON	110 Cal/8 oz. serving
Infused Water	<b>\$11.99</b> 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
Hibiscus Iced Tea	<b>\$22.99</b> PER GALLON	80 Cal/8 oz. serving
Strawberry Agua Fresca	<b>\$22.59</b> PER GALLON	70 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy Cookies ▼	<b>\$17.99</b> PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	<b>\$23.99</b> PER DOZEN	250 Cal each
Assorted Dessert Bars ▼	<b>\$27.29</b> PER DOZEN	200-420 Cal each
Custom Artisan Cupcakes ▼	<b>\$33.09</b> PER DOZEN	180-480 Cal each
New York Cheesecake (Each)	<b>\$39.49</b> SERVES 8	360 Cal slice

## 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

617.306.6574  
catering@simmons.edu  
<https://simmons.catertrax.com/>

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

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