

EVENT MENU

UNIVERSITY OF PIKEVILLE





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

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

ALL DAY DELICIOUS \$46.29

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 8 guests or more.

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

MEETING WRAP UP \$38.79

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 8 guests or more.

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

ALL-DAY PACKAGES

SIMPLE PLEASURES \$30.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 8 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
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
Iced Water	0 Cal/8 oz. serving
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 8 guests or more. All appropriate condiments included.

QUICK START \$11.89

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

HEALTHY CHOICE BREAKFAST \$11.99

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

TOAST BAR-SWEET OR SAVORY \$11.89

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

À LA CARTE BREAKFAST

Cinnamon Rolls v \$26.99 PER DOZEN	350 Cal each
Assorted Donuts \$20.99 PER DOZEN	240-540 Cal each
Assorted Pastries v \$27.99 PER DOZEN	210-530 Cal each
Power Bars and Energy Bars \$3.89	130-250 Cal each
Assorted Yogurt Cups \$2.69 EACH	40-80 Cal each
Hard-Boiled Eggs v \$1.69 PER PERSON	80 Cal each

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

TACOS FOR BREAKFAST \$14.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs V	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Hashbrown Potatoes V	120 Cal/3 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$13.89

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs V	180 Cal/4 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Choice of One (1) Breakfast 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
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EARLY BIRD BRUNCH \$16.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Parmesan Peppercorn Hash Browns EW	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 VG	150 Cal each
Select One (1) Toast Station:	
Sweet Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese V	40 Cal/1 oz. serving
Honey V	50 Cal/0.5 oz. serving
Strawberry Preserves VG	80 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Savory Toast Station:	
Grilled Baguette Slices VG	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	40 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Crumbled Goat Cheese V	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper VG	25 Cal/0.025 oz. serving
Everything Spice VG	25 Cal/0.025 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 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.

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



BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 8 guests or more.

OATMEAL BAR \$6.19 PER PERSON

Oatmeal vg	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup vg	100 Cal/1 oz. serving
Dried Cranberries vg	50 Cal/0.5 oz. serving
Raisins vg	40 Cal/0.5 oz. serving
Brown Sugar vg	50 Cal/0.5 oz. serving
Cinnamon Sugar vg	30 Cal/0.25 oz. serving
Walnuts vg	90 Cal/0.5 oz. serving

JUST FRENCH TOAST \$6.89 PER PERSON

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

BISCUITS AND SAUSAGE GRAVY \$3.99 PER PERSON

Biscuits and Gravy	570 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

DELI EXPRESS \$15.39

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 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
Chicken, Blue Cheese and Pear Salad: Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette \$18.29	
	620 Cal/13.5 oz. serving
Steakhouse Chop Salad: Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine served with Dijon Vinaigrette \$19.29	
	220 Cal each/6.75 oz. serving
Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF \$17.19	
	570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$14.39

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 \$17.69

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Bavarian Ham and Swiss on a Pretzel Roll	490 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	770 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

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 8 guests or more.

THE EXECUTIVE LUNCHEON \$20.49

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
Roast Beef and Fontina Sub	660 Cal each
Cashew Chicken Salad Ciabatta with Fresh Romaine and Red Grapes EW	520 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	640 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
Shiitake ""Bacon"" VLT with Vegan Shiitake ""Bacon"", Lettuce, Tomato and Vegan Mayo VG PF	490 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 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
Ranch Pasta Salad V	110 Cal/3 oz. serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing V EW PF	130 Cal/3 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CURRY AND SPICE \$26.89

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

SOUP AND SALAD BUFFET \$20.69

Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

ALL-AMERICAN PICNIC \$19.09

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





BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

PASTA TRIO BUFFET \$22.39

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

TASTY TEX MEX \$24.99

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

BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER LUNCH \$23.99

Grilled Flatbread VG	110 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend EW	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa EW	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad EW	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW	530 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette EW PF	310 Cal/6 oz. serving
Smoky Coconut-Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG	220 Cal/3.3 oz. serving
Aquafaba Chocolate Mousse V	250 Cal each

LAZY SUMMER BBQ \$23.69

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

BAKED POTATO BAR \$21.09

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

ASIAN ACCENTS \$26.89

Peanut Lime Ramen Noodles VG	240 Cal/3 oz. serving
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
Choice of One (1) Rice: White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice V PF	130 Cal/3.25 oz. serving
Steamed Brown Rice VG EW	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu VG EW	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	130 Cal/3 oz. serving
Fortune Cookies	20 Cal each

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BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$25.69	210 Cal/5.75 oz. serving
Grilled Lemon Rosemary Chicken EW \$22.39	130 Cal/4 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$22.39	170 Cal/3 oz. serving
Honey and Brown Sugar Ham \$19.19	200 Cal/3.5 oz. serving
Oven-Roasted Seasoned Pork with a Warm Brown Sugar-Pecan Sauce EW \$22.39	450 Cal/5 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$25.29	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$35.29	290 Cal/7.65 oz. serving
BBQ Beef Brisket \$25.69	350 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$30.89	200 Cal/3 oz. serving
Roast Beef with Demi-Glace \$25.69	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo \$19.19	470 Cal/11 oz. serving
Stuffed Maple-Glazed Acorn Squash V PF \$22.89	140 Cal each

BUFFET SIDES

Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Green Bean Casserole V	100 Cal/4 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 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
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Assorted Dessert Bars V	200-420 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)

Maple & Peppercorn Pork Belly Skewers	\$31.79	50 Cal each
Franks in a Blanket	\$24.19	45 Cal each
Italian Meatballs	\$24.29	90 Cal each
Mini Beef Wellington	\$48.49	120 Cal each
Coconut Chicken	\$27.59	40 Cal each
Boneless Buffalo Wings	\$26.29	110 Cal each
Crab Cakes	\$36.89	35 Cal each
Sundried Tomato and Goat Cheese Swirls	v \$36.19	60 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$29.49	80 Cal each
Assorted Mini Quiche	\$23.59	100 Cal each
Spanakopita	v \$25.09	60 Cal each
Vegetable Spring Rolls	v \$25.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$22.29	130 Cal each
Mediterranean Antipasto Skewers	\$34.29	60 Cal each
Traditional Tomato Bruschetta Crostini	vg \$17.99	50 Cal each
Pimento Cheese & Bacon Toast Points	\$17.99	110 Cal each
Crab Dip Crostini	\$21.69	40 Cal each
Smoked Salmon Mousse Cucumber Rounds	\$21.69	100 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs	\$20.49	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 8 guests or more.

CLASSIC CHEESE TRAY \$68.09 SERVES 12

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$45.19 SERVES 12

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$44.59 SERVES 12

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE SERVES 12

Chef Curated Charcuterie Board

Calories Vary Per Assortment

SOUTHWEST DIPPING DUO \$54.89 SERVES 12

Black Bean, Corn and Pico Guacamole served with Tortilla Chips **VG**

420 Cal/6.75 oz. serving



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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 8 guests or more.

SOFT PRETZEL BAR \$7.29

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

LOADED COOKIE "NACHOS" \$7.29

Cookie Crisps (6 per person) V	50 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce V	120 Cal/1 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Raspberry Sauce VG	100 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips V	70 Cal/1 oz. serving
Sliced Strawberries VG	20 Cal/2 oz. serving
Toasted Pecans VG	100 Cal/0.5 oz. serving
Toasted Coconut VG	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs VG	140 Cal/1 oz. serving
Rainbow Sprinkles VG	130 Cal/1 oz. serving
Whipped Topping V	30 Cal/1 oz. serving

SUNDAE FUNDAY \$7.29

Create Your own Delicious Sundae	
Choice of One (1) Ice Cream Flavor:	
Vanilla Ice Cream V	110 Cal/4 oz. serving
Chocolate Ice Cream V	120 Cal/4 oz. serving
Strawberry Ice Cream V	130 Cal/4 oz. serving
Non Dairy Sorbet VG	60-80 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Caramel Sauce V	120 Cal/1 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Raspberry Sauce VG	100 Cal/1 oz. serving
Crushed Pineapple VG	15 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips V	70 Cal/1 oz. serving
Sliced Strawberries VG	20 Cal/2 oz. serving
Toasted Pecans VG	100 Cal/0.5 oz. serving
Toasted Coconut VG	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs VG	140 Cal/1 oz. serving
Plain M&M's® V	140 Cal/1 oz. serving
Sprinkles VG	130 Cal/1 oz. serving
Whipped Cream V	50 Cal/1 oz. serving

BREAKS

All prices are per person and available for 8 guests or more.

TRAIL MIX STATION \$6.89

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

SNACK ATTACK \$7.79


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 \$6.29

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 RUSH \$3.39

Select Four (4) Desserts to build your Dessert Board:	
Cranberry Blondie V	240 Cal each
Famous Mint Brownie V	230 Cal each
Spiced Pumpkin Blondie V	260 Cal each
Cookies & Cream Blondie V	270 Cal each
Pumpkin Spice Iced Cookie V	260 Cal each
Peppermint Iced Cookie V	260 Cal each
Sugar Berry Cookie V	250 Cal each
Cranberry Vanilla Iced Cookie V	260 Cal each
Eggnog Cookie V	280 Cal each
Chunky Chocolate Chip Cookies V	240 Cal each
Oatmeal Raisin Cookie V	220 Cal each
Sugar Cookies V	230 Cal each
Gourmet Dessert Bars V	200-420 Cal each



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Individual Fruit Juices	\$2.09 EACH	100-150 Cal each
Red Bull	\$3.19 EACH	0-110 Cal each
Regular Coffee	\$22.09 PER GALLON	0 Cal/8 oz. serving
Cold Brew Coffee	\$29.89 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$25.99 PER GALLON	160 Cal/8 oz. serving
Sweet Tea	\$17.79 PER GALLON	150 Cal/8 oz. serving
Assorted Fruit Juices	\$23.19 PER GALLON	100-150 Cal/8 oz. serving
Cucumber Lime Spritzer	\$20.29 PER GALLON	50 Cal/8 oz. serving
Strawberry Basil Infused Lemonade	\$20.59 PER GALLON	130 Cal/8 oz. serving
Peach Iced Tea	\$20.59 PER GALLON	80 Cal/8 oz. serving
Assorted Sodas (Can)	\$1.89 EACH	0-150 Cal each
Bottled Water	\$2.49 PER GALLON	0 Cal each
Lemonade	\$17.79 PER GALLON	90 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	\$19.99 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$22.89 PER DOZEN	250 Cal each
Chocolate Covered Strawberries ▼	\$24.49 PER DOZEN	40 Cal each
Multi-Layer Chocolate Cake (Each) ▼	\$19.99 SERVES 8	320 Cal slice
New York Cheesecake (Each)	\$31.89 SERVES 8	360 Cal slice

ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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

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