





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 \$46.09

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 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	130-250 Cal each
Assorted Yogurt Cups	80-150 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	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	280 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 Cheesecake v	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	400-450 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	45-90 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

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG 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	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips v	260 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
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 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 \$30.19

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 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	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 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
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 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 12 guests or more. All appropriate condiments included.

QUICK START T2 \$11.89 T1 \$13.89

Choice of Three (3) Breakfast Pastries:

Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, and Decaf	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL T2 \$15.89 T1 \$17.89

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

Croissants with Butter and Jam ▼	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, and Decaf	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST T2 \$12.99 T1 \$14.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, and Decaf	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Buttery Croissants Served with Butter and Jam	
T2 \$22.99 T1 \$24.99 Per Dozen	370 Cal each

Assorted Muffins served with Butter and Jam ▼	
T2 \$23.29 T1 \$25.99 Per Dozen	250-420 Cal each

Cinnamon Rolls ▼ T2 \$23.29 T1 \$25.29 Per Dozen	350 Cal each
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Assorted Danish ▼ T2 \$23.29 T1 \$25.29 Per Dozen	250-420 Cal each
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Assorted Scones Served with Butter and Jam ▼	
T2 \$23.29 T1 \$25.99 Per Dozen	400-440 Cal each

Seasonal Fresh Fruit Platter VG PF	
T2 \$4.69 T1 \$6.69 Per Person	35 Cal/2.5 oz. serving

Breakfast

HOT BREAKFAST

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

AMERICAN BREAKFAST T2 \$14.29 T1 \$16.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
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, and Decaf	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET T2 \$13.29 T1 \$15.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin ▼	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup VG PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, and Decaf	0 Cal/8 oz. serving

FRENCH TOAST BUFFET T2 \$12.99 T1 \$14.99

Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast ▼	100 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, and Decaf	0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments.

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Breakfast

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR T2 \$10.29 T1 \$12.29 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**

40 Cal/0.5 oz. serving

Granola **v**

110 Cal/1 oz. serving

BREAKFAST BURRITOS AND TACOS T2 \$5.49 T1 \$7.49 PER PERSON

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg & Hashbrowns, Vegan Chorizo, Egg & Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham

820 Cal each

Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo **v**

440 Cal each

Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar **v**

580 Cal each

Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto **v EW PF**

450 Cal each

Egg & Hash Breakfast Tacos (2) **v**

270 Cal each

Vegan Chorizo Breakfast Tacos (2) **VG EW**

270 Cal each

Egg & Chorizo Tacos (2)

350 Cal each

Sausage, Egg & Cheese Taco

280 Cal each

BISCUITS IN SAUSAGE GRAVY T1 \$4.99 T2 \$6.99 PER PERSON

Biscuits in Sausage Gravy

570 Cal/7 oz. serving

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 12 guests or more.

DELI EXPRESS T2 \$16.39 T1 \$18.39

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 ▼	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 Tuna)	50-160 Cal/2 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 ▼	210-260 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

Spicy Salmon and Arugula Wrap \$19.09

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap	740 Cal each
Sweet Chili Cucumber Salad ▼	20 Cal/3 oz. serving
Individual Bag of Chips ▼	100-160 Cal each
Bakery-Fresh Brownie ▼	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Artichoke Chicken Baguette \$19.09

Grilled Chicken, Artichokes, Spinach, Tomato with Balsamic Glaze and Dill Cream Cheese Baguette	680 Cal each
White Bean Herb Salad ▼	80 Cal/3.33 oz. serving
Individual Bag of Chips ▼	100-160 Cal each
Bakery-Fresh Brownie ▼	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

Steakhouse Chop Salad \$19.09

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter ▼	160 Cal each
Fresh Fruit Cup ▼	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar ▼	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$15.39

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)	130-790 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.59 T2 \$18.59 T1 \$20.59

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices ▼	0 Cal/1 oz. serving
Individual Bags of Chips ▼	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies ▼	210-260 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)

Ham and Cranberry-Fig Jam on Artisan Multigrain Bread	410 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 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 12 guests or more.

THE EXECUTIVE LUNCHEON T2 \$20.69 T1 \$22.69

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	0 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies V	210-260 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	520 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	430 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 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 VG EW PF	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 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
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving

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Buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FRESH GINGER T2 \$22.69 T1 \$24.99

Vegetable Spring Roll VG	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz.serving
Sweet & Sour Sauce VG	40 Cal/1 oz.serving
Chili Garlic Sauce VG	40 Cal/1 oz.serving
Choice of Two (2) Bases:	
Jasmine Rice VG	130 Cal/4 oz.serving
Rice Noodles VG	210 Cal/4 oz.serving
Napa Cabbage Greens Mix VG	10 Cal/2 oz.serving
Brown Rice VG EW	110 Cal/4 oz.serving
Choice of Two (2) Proteins:	
Five Spice Gardien VG	190 Cal/3 oz.serving
Lemongrass Chicken	140 Cal/3 oz.serving
Nam Tok Pork	110 Cal/2.5 oz.serving
Ginger Garlic Shrimp	80 Cal/3 oz.serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz.serving
Stir-Fry Vegetables VG EW PF	45 Cal/4 oz.serving
Steamed Fresh Broccoli VG PF	20 Cal/4 oz.serving
Choice of One (1) Sauce:	
Peanut Sauce VG	70 Cal/1 oz.serving
Thai Basil Red Curry Sauce VG	50 Cal/1 oz.serving
Sweet Chili Vinaigrette VG	25 Cal/1 oz.serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz.serving
Fresh Jalapenos VG	0 Cal/.5 oz. serving
Pickled Carrot & Daikon VG PF	10 Cal/1 oz. serving
Crispy Shallots VG	20 Cal/.5 oz. serving
Chopped Peanuts VG	80 Cal/.5 oz.serving
Marinated Cucumber VG	10 Cal/1 oz.serving
Coconut Mango Rice Dessert V	220 Cal each

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ T2 \$23.29 T1 \$25.29

Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

BAKED POTATO BAR T2 \$21.89 T1 \$23.89

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert:	
Apple Cobbler V	350 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	60 Cal/1 oz. serving



Buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BASIC ITALIAN BUFFET T2 \$21.79 T1 \$23.79

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Garlic Breadsticks V	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna V PF	410 Cal/8.375 oz. serving
Vegetable Alfredo Lasagna V	470 Cal/11 oz. serving
Chocolate Dipped Biscotti V	190 Cal each

TASTY TEX MEX T2 \$22.29 T1 \$24.99

Tortilla Chips V	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese V	380 Cal/2 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 V	20 Cal each

Buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EAST ASIAN EATS T2 \$22.39 T1 \$24.39

Egg Rolls	180 Cal each
Crispy Wontons	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	40 Cal/ 1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Yakisoba Noodles VG	140 Cal/2.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
Asian Tofu VG EW	190 Cal/3 oz. serving
Teriyaki Sauce VG	20 Cal/0.5 oz. serving
Raspberry Coconut Bars V	360 Cal/3.25 oz. serving

LAZY SUMMER BBQ T2 \$23.29 T1 \$25.29

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Gourmet Dessert Bars V	300-360 Cal/2.75-3.25 oz. serving

NORTH BY NORTHWEST T2 \$23.99 T1 \$25.99

Kale Salad with Blue Cheese, Raisins, and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	320 Cal each
Maple Dijon Salmon EW	270 Cal/3.25 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar V	320 Cal each

HARVEST BOUNTY T2 \$24.99 T1 \$26.99

Traditional Mixed Green Salad VG EW PF	50 Cal/3.5 oz. serving
Southern Biscuits with Butter V	190 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey EW	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

SPRINGTIME IN CAPRI - PLANT FORWARD BUFFET T2 \$20.99 T1 \$22.99

Tuscan White Bean Salad VG EW PF	80 Cal/4 oz. serving
Caprese Salad V PF	150 Cal/4 oz. serving
Garlic Breadsticks V	110 Cal each
Penne with Fresh Vegetables VG EW PF	180 Cal/9.5 oz. serving
Penne with Chicken and Kale EW PF	230 Cal/7 oz. serving
Lemon Cheesecake Bars V	300 Cal/2.75 oz. serving

*All packages include necessary accompaniments and condiments.

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

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

Buffets

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 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 EW	180 Cal/3.75 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade EW T2 \$20.99 T1 \$22.99	120 Cal/3 oz. serving
Lemon Artichoke Chicken Breast EW T2 21.99 T1 \$23.99	210 Cal/5.75 oz. serving
Maple Dijon Salmon EW T2 23.99 T1 \$25.99	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce T2 \$22.99 T1 \$24.99	340 Cal/5 oz. serving
Pesto Flank Steak T2 24.99 T1 \$26.99	260 Cal/3 oz. serving
Asian Marinated Steak T2 \$24.99 T1 \$26.99	190 Cal/3 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce V EW PF T2 \$19.99 T1 \$21.99	420 Cal/15.75 oz. serving

BUFFET SIDES

Roasted Root Vegetables VG EW PF	100 Cal/2.75 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Ginger Honey Glazed Carrots V EW PF	110 Cal/3.25 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 V VG	150 Cal/3.5 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Lemon Poppyseed with Strawberries Thimble Cake V	90 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)

Franks in a Blanket	T2 \$22.19	T1 \$24.99	40 Cal each
Beef Empanadas	T2 \$27.59	T1 \$29.99	80 Cal each
Black Angus Mini Cheeseburgers (Sliders)	T2 \$46.59	T1 \$48.99	50 Cal each
Chicken Quesadillas	T2 \$23.39	T1 \$25.39	50 Cal each
Balsamic Fig & Goat Cheese Flatbread	T2 \$25.09	T1 \$27.09	80 Cal each
Brie, Pear & Almond Beggar's Purses	T2 \$33.89	T1 \$35.89	90 Cal each
Boursin Mushroom Pinwheel	T2 \$30.69	T1 \$32.69	70 Cal each
Assorted Mini Quiche	T2 \$22.49	T1 \$24.99	70-100 Cal each
Vegetable Spring Rolls	T2 \$39.59	T1 \$41.59	50 Cal each
Baylor White Wings	T2 \$36.99	T1 \$38.99	240 Cal per 2 pieces
Raspberry Brie en Puff	T2 \$25.99	T1 \$27.99	270 Cal per 2 pieces

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	T2 \$29.69	T1 \$31.69	60-140 Cal each
Tenderloin and Bacon Jam Crostini	T2 \$20.39	T1 \$22.39	130 Cal each
Tuna Poke Crisp	T2 \$29.69	T1 \$31.69	80 Cal each
Ricotta and Fig Flatbread	T2 \$25.09	T1 \$27.09	70 Cal each
Veggie Hummus Cup	T2 \$24.99	T1 \$26.99	170 Cal each
Chicken Cobb Tartine	T2 \$20.39	T1 \$22.39	180 Cal each
Blistered Grape and Goat Cheese Crostini	T2 \$14.99	T1 \$16.99	154 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





Receptions

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY T2 \$5.39 T1 \$7.39 PER PERSON

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS T2 \$4.99 T1 \$6.99 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER T2 \$4.29 T1 \$6.29 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD \$24.99 PER PERSON

Charcuterie Board

Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP T2 \$4.69 T1 \$6.69 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

*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 12 guests or more.

HAPPY HOUR T2 \$19.99 T1 \$21.99

Chilled Spinach Dip served with Pita Chips v	230 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 with Beer Cheese v	410 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 oz. serving

AMERICAN TEA T2 \$9.99 T1 \$11.99

Fresh Mozzarella Tea Sandwiches v	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Scones with Jam and Honey Cream Cheese v	380 Cal/3 oz. serving
Assorted Petit Fours v	60-140 Cal each
Shortbread Cookies v	20 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

SOFT PRETZEL BAR T2 \$6.39 T1 \$8.39

Hot Pretzels vg	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	120 Cal/1 oz. serving
Spicy Mustard Sauce vg	30 Cal/1 oz. serving
Yellow Mustard Sauce vg	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce vg	60 Cal/1 oz. serving
Cajun Cheese Sauce v	70 Cal/1 oz. serving
Buffalo Blue Sauce v	30 Cal/1 oz. serving
Chocolate Sauce vg	60 Cal/1 oz. serving
Caramel Sauce v	80 Cal/1 oz. serving

BREAKS

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

SNACK ATTACK T2 \$7.99 T1 \$9.99

Assorted Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	290 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

BREADS AND SPREADS T2 \$6.99 T1 \$8.99

Tortilla Chips v	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini vg ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg pf	90 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus vg pf	320 Cal/4 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving

REV'D UP AND READY TO GO T2 \$6.99 T1 \$8.99

Chocolate Orange Power Poppers vg	120 Cal each
Fruit Skewers with Yogurt Honey Dip v ew	90 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip v pf	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola v	360 Cal/3 oz. serving

COFFEE BREAK T2 \$5.99 T1 \$7.99

Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FEEL LIKE A KID AGAIN T2 \$6.99 T1 \$8.99

Marshmallow and Cereal Bars	210 Cal each
Gold Fish Crackers v	270 Cal/2 oz. serving
Milk	120 Cal each
Chocolate Sauce	60 Cal/1 oz. serving
Strawberry Syrup vg	70 Cal/1 oz. serving



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.29 Each	0 Cal each
Assorted Sodas (Can)	\$2.29 Each	0-150 Cal each
Regular Coffee	\$23.29 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee	\$23.29 Per Gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$21.99 Per Gallon	0 Cal/8 oz. serving
Starbucks Regular Coffee	\$27.59 Per Gallon	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee	\$27.59 Per Gallon	0 Cal/8 oz. serving
Iced Tea	\$19.99 Per Gallon	0 Cal/8 oz. serving
Lemonade	\$19.99 Per Gallon	90 Cal/8 oz. serving
Iced Water	\$3.09 Per Gallon	0 Cal/8 oz. serving
Aramark Sparkling Punch	\$19.99 Per Gallon	230 Cal/9 oz. serving
Baylor Spa Water	\$7.99 Per Gallon	5 Cal/9 oz. serving
Heavenly Water	\$8.99 Per Gallon	5 Cal/9 oz. serving
Hot Chocolate Bar	\$16.99 Per Gallon	350 Cal/9 oz. serving

SNACKS

Baylor Snack Mix	▼ \$3.99 Per Person	350 Cal/9 oz. serving
Bear Chow	▼ \$5.99 Per Person	450 Cal/9 oz. serving

DESSERTS

Assorted Craveworthy Cookies	▼ \$21.29 Per Person	210-260 Cal each
Bakery-fresh Brownies	▼ \$19.79 Per Person	250 Cal/2.25 oz. serving
Gourmet Dessert Bars	▼ \$19.79 Per Person	300-360 Cal/2.75-3.25 oz. serving
Assorted Blondies	▼ \$19.79 Per Dozen	240-300 Cal/1.875-2.38 oz. serving
Custom Artisan Cupcakes	\$25.39 Per Dozen	
Chocolate Cupcake with Fudge Icing	▼ \$2.99	480 Cal each
Vanilla Cupcake	▼ \$2.99	380 Cal each
Bananas Foster Cupcake	▼ \$2.99	180 Cal each
Devil's Food Cupcake	▼ \$2.99	380 Cal each
Dr. Pepper Float	▼ \$15.99 Per Person	550 Cal/9 oz. serving
Dairy Free Dr. Pepper Float	▼ \$27.99 Per Person	400 Cal/9 oz. serving
Premium Decorated Sugar Cookie	▼ \$5.99 Per Person	350 Cal each
Individual Mousse Cups	▼ \$2.99 Per Person	350 Cal/9 oz. serving
GF Lava Cake	▼ \$4.99 Per Person	540 Cal each
Chocolate Bundt Cake	▼ \$6.99 Per Person	360 Cal/100 gram serving
Lemon Bars	▼ \$4.99 Per Person	300 Cal each



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.

T2 Service

Includes all disposable ware for food and beverage. Our team will arrive at your location for set-up and return for clean-up at the completion of the event. T2 service does not include onsite service staff.

****Please note for large buffets or receptions we recommend the addition of service staff to maintain all food and beverage. Please contact our office for pricing and availability.**

T1 Service

Includes China, flatware and glassware or high-end disposables. Service staff to be on-site during your entire event.

VG VEGAN

V VEGETARIAN

EW EAT WELL


PF PLANT FORWARD



Contact Us Today

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Prices effective until 07/01/2024
Prices may be subject to change

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