

EVENT MENU



COASTAL
KITCHEN



INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$44.99

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 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
Port City Java Regular, Decaf, Hot Water	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
Port City Java Regular, Decaf, Hot Water	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
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving

MEETING WRAP UP \$39.99

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 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
Port City Java Regular, Decaf, Hot Water	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
Port City Java Regular, Decaf, Hot Water	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
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.49

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

SIMPLE CONTINENTAL

Assorted Donuts ▼	240-500 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Port City Java Regular, Decaf, Hot Water	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 ▼ EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips ▼	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja ▼	20 Cal/1 oz. serving
Salsa Verde ▼	5 Cal/1 oz. serving
Pico De Gallo ▼	5 Cal/1 oz. serving
Assorted Whole Fruit ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving



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

*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.

"TART"INES AND OATS \$15.59

Choice of Two (2) Breakfast Tartines:		
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each	
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese V PF	80 Cal each	
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber V PF	70 Cal each	
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each	
Open Face Avocado Egg Croissant with Sriracha	250 Cal each	
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	200 Cal each	
Strawberry Banana Nutella Toast V	450 Cal each	

Choice of Two (2) Overnight Grains:		
Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola V	270 Cal each	
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each	
Dragonfruit Mango Banana Chia Pudding with Chia Quinoa Crunch VG EW	190 Cal each	
Overnight Strawberry Oatmeal V PF	320 Cal each	
Overnight Blueberry Oatmeal V EW	210 Cal each	
Overnight Apple Cinnamon Oatmeal V PF	480 Cal each	
Overnight Pear & Pecan Oatmeal V	390 Cal each	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving	
Iced Water	0 Cal/8 oz. serving	
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving	

MINI CONTINENTAL \$11.49

Miniature Muffins V	80-120 Cal each	
Miniature Danish V	140-170 Cal each	
Miniature Bagels V	110-160 Cal each	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving	
Iced Water	0 Cal/8 oz. serving	
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving	

QUICK START \$11.49

Choice of Three (3) Breakfast Pastries:		
Assorted Danish V	250-420 Cal each	
Assorted Muffins V	380-550 Cal each	
Assorted Scones V	400-440 Cal each	
Assorted Bagels V	290-450 Cal each	
Croissants V	370 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	
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving	

À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam V	380-550 Cal each
\$2.99 Per Person	

Assorted Pastries V \$2.99 Per Person	210-530 Cal each
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Seasonal Fresh Fruit Platter VG PF \$3.99 Per Person	35 Cal/2.5 oz. serving
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Overnight Oats - Chilled \$4.29 Per Person	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal V EW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	480 Cal each
Overnight Pear and Pecan Oatmeal V	390 Cal each

Assorted Breakfast Breads Served with Butter (per \$1.29	200-280 Cal/slice
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Assorted Breakfast Breads (per person) VG \$1.29	200-280 Cal/slice
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BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$13.99

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
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.99

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 V 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
Port City Java Regular, Decaf, Hot Water	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$12.99

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

LOX AND BAGELS \$10.89 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY \$58.09 PER 12

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

GRITS BAR \$7.59 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins 410 Cal/9.25 oz. serving

"TART"INES AND OATS \$15.59

Choice of Two (2) Breakfast Tartines:
Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle **v PF** 90 Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese **v PF** 80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber **v PF** 70 Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg 370 Cal each
Open Face Avocado Egg Croissant with Sriracha 250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha **VG EW PF** 200 Cal each
Strawberry Banana Nutella Toast **v** 450 Cal each

Choice of Two (2) Overnight Grains:
Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola **v** 270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey **v** 500 Cal each
Dragonfruit Mango Banana Chia Pudding with Chia Quinoa Crunch **VG EW** 190 Cal each
Overnight Strawberry Oatmeal **v PF** 320 Cal each
Overnight Blueberry Oatmeal **v EW** 210 Cal each
Overnight Apple Cinnamon Oatmeal **v PF** 480 Cal each
Overnight Pear & Pecan Oatmeal **v** 390 Cal each
Seasonal Fresh Fruit Platter **VG PF** 35 Cal/2.5 oz. serving
Iced Water 0 Cal/8 oz. serving
Port City Java Regular, Decaf, Hot Water 0 Cal/8 oz. serving

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$16.49

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 Tuna)	50-160 Cal/2 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	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

Kale Pesto Turkey Ciabatta \$16.99	
Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	550 Cal each
Chilled Dill Cucumber Salad vg ew pf	60 Cal/3.75 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Boxed Water	0 Cal each

Orange Chicken Spinach Salad \$16.99	
Grilled Orange-Thyme-Glazed Chicken with a Sesame-Ginger Spinach Salad ew	460 Cal/11 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Boxed Water	0 Cal each

Sesame Tofu Garden Salad \$16.99	
Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette v	330 Cal/13 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Boxed Water	0 Cal each

CLASSIC BOX LUNCH \$14.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Boxed Water	
Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Boxed Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.99

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 vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 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

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
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Chicken Caesar Wrap	630 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint v pf	130 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 \$19.99

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)	
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	670 Cal each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens EW PF	490 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto V	440 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	810 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
Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 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
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 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 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$17.79

Greek Chickpea Salad V PF	70 Cal/3.25 oz. serving
Vegetable Platter V PF	120 Cal/5 oz. serving
Roasted Red Pepper Hummus VG EW PF	140 Cal/4 oz. serving
Greek Pita with Feta Cheese and a Red Wine Vinaigrette V PF	150 Cal each
Beef Kofta Pita with Tzatziki and Hummus EW PF	380 Cal each
Iced Lemon Craveworthy Cookies V	260 Cal each

A TASTE OF ITALY - CHILLED BUFFET \$19.99

Caesar Salad	170 Cal/2.7 oz. serving
Italian White Bean Salad VG EW PF	90 Cal/3.33 oz. serving
Garlic Breadsticks V	110 Cal each
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi V EW	280 Cal/7.5 oz. serving
Grilled Rosemary Chicken EW	130 Cal/3 oz. serving
Grilled Fennel Tuna EW	150 Cal/3 oz. serving
Assorted Italian Ices	70-80 Cal each

ALL-AMERICAN PICNIC \$18.99

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
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 18 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BAKED POTATO BAR \$19.49

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

YUCATAN BOWL \$19.99

Romaine Lettuce Salad **VG** 5 Cal/0.25 oz. serving
Avocado Ranch Dressing **V** 90 Cal/1 oz. serving

Choice of One (1) Rice:
Cilantro Lime White Rice **VG** 120 Cal/3 oz. serving
Cilantro Lime Brown Rice **VG EW** 140 Cal/3.5 oz. serving
Mexican Rice **VG** 130 Cal/3 oz. serving
Charro Beans **VG EW PF** 80 Cal/3 oz. serving

Choice of Three (3) Proteins:
Braised Chicken 180 Cal/3 oz. serving
Braised Beef 160 Cal/3 oz. serving
Roasted Portobello Mushrooms **VG EW** 20 Cal/2.25 oz. serving
Citrus Braised Pork 580 Cal/3 oz. serving
Vegan Chorizo **VG** 150 Cal/2 oz. serving
Guacamole **VG** 40 Cal/1.33 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
Dulce De Leche Brownie **V** 220 Cal/2.25 oz. serving

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.

ASIAN ACCENTS \$19.49

Peanut Lime Ramen Noodles V	210 Cal/3 oz. serving
Egg Rolls	180 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
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

EASTERN INFLUENCES- CHILLED BUFFET \$19.99

Coriander Peanut Ramen Noodles	200 Cal/3 oz. serving
Szechuan Green Beans	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 Cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach EW	230 Cal/5.5 oz. serving
Gourmet Dessert Bars V	300-370 Cal/2.75-3.25 oz. serving

NOODLE BAR BASICS \$18.39

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	70 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles VG	180 Cal/4 oz. serving
Fettuccine Noodles VG	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/0.5 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Zucchini VG	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Shrimp	60 Cal/2 oz. serving
Tofu VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG	200 Cal/4 oz. serving
Pesto Sauce	140 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving



*All packages include necessary accompaniments and condiments.

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

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

BUFFETS

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
Greek Salad with Crumbled Feta V	110 Cal/3.25 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

Asiago Chicken in a Roasted Red Pepper Sauce \$22.19	300 Cal/5 oz. serving
Chicken and Shrimp Creole EW \$22.69	250 Cal/8.75 oz. serving
Maple Dijon Salmon EW \$20.39	270 Cal/3.25 oz. serving
Pretzel-Crusted Cod \$21.69	290 Cal/4 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$24.09	200 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$18.89	280 Cal/4.25 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$18.89	320 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Broccoli Rabe VG EW PF	60 Cal/3.75 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Fingerling Potato Hash V	130 Cal/4.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.25 oz. serving
Toasted Orzo with Spinach and Cranberries VG	160 Cal/4 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Pumpkin Crunch Mousse V	160 Cal/2.75 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Dragonfruit Chia Mango Parfait VG EW	190 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)

Bacon Wrapped Scallops	\$40.99	40 Cal each
Italian Meatballs	\$23.99	90 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$40.99	50 Cal each
Boneless Sweet 'n Spicy Wings	\$25.99	150 Cal each
Coconut Shrimp	\$33.99	50 Cal each
Brie, Pear & Almond Beggar's Purses	v \$23.99	90 Cal each
Vegetable Spring Rolls	vg \$37.99	50 Cal each
Buffalo Cauliflower Wings	v \$18.99	25 Cal/2 oz. serving
Mustard-Coated Lamb Chops	\$53.99	220 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$22.99	130 Cal each
Tuna Poke Crisp	ew \$22.99	80 Cal each
Mediterranean Antipasto Skewers	v \$34.99	60 Cal each
Traditional Tomato Bruschetta Crostini	v \$18.99	50 Cal each
Strawberry Ricotta Toast Points	v pf \$18.99	40 Cal each
Shrimp Cocktail	market price	70 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 \$5.99 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 \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

BLACK BEAN, CORN AND PICO GUACAMOLE \$4.59 PER PERSON

Black Bean, Corn and Pico Guacamole served with Tortilla Chips ▼ GF PF

320 Cal/6.75 oz. serving

HUMMUS WITH PITA CHIPS \$4.59 PER PERSON

Hummus with Pita Chips ▼ EW PF

230 Cal/4.5 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.

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.

SOFT PRETZEL BAR \$7.99

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

SLIDE INTO HOME \$14.99

Choice of Three (3) Sliders:	
Grilled Veggie Sliders VG EW PF	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider VG PF	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

TATER TOT POUTINE BAR \$14.99

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	110 Cal/1 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Country Gravy V	60 Cal/2 oz. serving
Shredded Cheese V	60 Cal/1 oz. serving
Roasted Mushrooms VG	45 Cal/2 oz. serving
Green Peppers VG	10 Cal/1 oz. serving
Green Peppers VG	5 Cal/1 oz. serving
Green Peppers VG	10 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.25 oz. serving

TRADITIONAL CARVING - SLOW COOKED BEEF \$XX.XX

Slow Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Roasted Garlic Aioli V	190 Cal/1 oz. serving
Tarragon Horseradish V	180 Cal/1 oz. serving
Pesto Mayonnaise V	180 Cal/1 oz. serving

HAPPY HOUR \$15.99

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 V	560 Cal/6.75 oz. serving
Pretzel 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

BREAKS

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

CHOCAHOLIC \$8.49

Mini Candy Bars (4 each) V	45-70 Cal each
Chunky Chocolate Craveworthy Cookies V	230 Cal each
Chocolate Dipped Pretzels V	120 Cal each
Chocolate Dipped Strawberries (2 each) V	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

ENERGY BREAK \$4.79

Granola Bars V	130-250 Cal each
Fruit Filled Bar V	130-250 Cal each
Breakfast Bar V	130-250 Cal each

SNACK ATTACK \$7.99

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 \$6.99

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags \$2.49 Per Person	0 Cal/8 oz. serving
Boxed Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$1.59 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Sparkling Water \$2.49 Each	0 Cal each
Hot Chocolate \$21.29 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$15.99 Per Gallon	0 Cal/8 oz. serving
Lemonade \$15.99 Per Gallon	90 Cal/8 oz. serving
Iced Water \$1.39 Per Gallon	0 Cal/8 oz. serving
Infused Water \$11.09 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	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

DESSERTS

Custom Artisan Cupcakes \$23.99 Per Dozen	
Chocolate Cupcake with Fudge Icing vg	480 Cal each
Vanilla Cupcake v	380 Cal each
Bananas Foster Cupcake v	180 Cal each
Devil's Food Cupcake v	380 Cal each
v Chocolate Covered Strawberries \$35.99 Per Dozen	40 Cal each
Cake Pops- Per dozen \$47.99	300-370 Cal each
Full Sheet Cake \$125.99	270 Cal/slice
Half Sheet Cake \$60.99	270 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.



VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD




Contact Us Today

910.962.3600
catering@uncw.edu
www.uncw.caterax.com



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

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