



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



Healthy Eating

Breakfast

Includes bottled water

14.

PROTEIN BOX

hard boiled eggs, shaved turkey, cheddar cheese, seasonal fruit

**Option to choose a graze board

APPLE PIE OVERNIGHT OATS

SEASONAL SMOOTHIE

Lunch

Includes bottled water

16.

MINI SANDWICHES (2 PER PERSON)

- Caprese
- Chicken salad slider with grapes and almonds
- Tuna salad slider

LEMON OREGANO FARRO SALAD

TOMATO AND ONION PESTO PASTA SALAD

FRUIT SKEWERS WITH YOGURT DIPPING SAUCE

PM Snack

Includes bottled water

9.5

SRIRACHA DEVILED EGGS WITH SMOKEY CAULIFLOWER

PINEAPPLE COCONUT CHIA PUDDING PARFAIT

MIFFY'S BROWNIES





Breakfast & Brunch

Graze

Priced per person, minimum 6 guests. Includes individual water.

BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

BUILD YOUR OWN PARFAIT

Greek vanilla yogurt, seasonal fruit, granola, honey and dried cranberries.

GRAZE BOARD

Dried fruit, cheeses, cage-free hard-boiled eggs, candied bacon, shaved turkey, roasted tomatoes, grapes, berries, mini muffins and croissants with fruit preserves.

BUILD YOUR OWN TOAST

Grilled bread, biscuits, avocado hummus, lemon rosemary ricotta, peanut butter and preserves with sliced hard-boiled egg, assorted sweet and savory toppings and choice of protein.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or crumbled plant-based chorizo

A La Carte

Priced per person, minimum 6 guests.

BRUNCH BOXES

8.5

10.

Lox Box: Smoked salmon, cucumbers, spiced pepitas, cream cheese and toppings.

9.

Protein Box: Cheddar and provolone cheese, hard-boiled eggs, grapes and energy bites.

12.

HOUSE-MADE PARFAITS

5.

Choice of one: Berry yogurt parfait, apple spiced overnight oats parfait or pineapple coconut chia pudding parfait.

FRESH FRUIT PLATTER

4.

ASSORTED GREEK YOGURT CUPS

3.5

PETITE PASTRIES

3.

CRAN-APPLE SUNFLOWER BREAKFAST COOKIES

3.

BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

INDIVIDUALLY PACKAGED GLUTEN-FREE BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

INDIVIDUALLY PACKAGED GLUTEN-FREE MUFFINS WITH BUTTER

3.5

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS +1.5

SMOKED SALMON PLATTER +8.

CHOCOLATE CROISSANTS +4.



Breakfast & Brunch

Hot Breakfast

Priced per person, minimum 10 guests. Includes individual water.

CLASSIC 14.5

Cage-free scrambled eggs, seasoned potatoes, fresh sliced fruit and choice of protein.

Choice of one: Applewood smoked bacon, pork sausage links or plant-based sausage patties

Chicken apple sausage +1.

BREAKFAST TACOS 14.

Cage-free scrambled eggs with peppers, tomatoes and onions, with corn and flour tortillas, cheddar cheese, pickled red onions and jalapenos, salsa roja, salsa verde and choice of protein served with seasoned potatoes.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or plant-based chorizo.

ADD GUACAMOLE +2.5

BREAKFAST SANDWICHES 9.5

Select up to three types:

- Southwestern veggie and plant-based chorizo wrap
- Egg white, spinach and feta wrap
- Bacon, egg and cheese croissant
- Ham and brie-stuffed croissant
- Egg and cheese on wheat muffin
- Smoked salmon and dill cream cheese stuffed croissant +2.

ADD-ON:

- Spinach and parmesan strata +4.
- Caramelized onion and ham strata +4.
- Seasoned potatoes +3.

Elevate your breakfast:

- DECKED OUT HARD-BOILED EGGS +1.5
- SALMON PLATTER +8.
- CHOCOLATE CROISSANTS +4.



Lunch

Boxes

Priced per person, minimum 6 guests. Includes individual water.

BISTRO BOX 14.5

Choice of sandwich or salad, chips and classic chocolate chunk cookie with condiments served on the side.

Sandwich Selections:

Classic turkey, ham, roast beef, or roasted vegetables with lettuce, cheese and tomato on brioche.

Salad Selections:

Classic cobb, chicken Caesar or garden grilled vegetable salad.

ARTISAN BOX 16.

Choice of artisan sandwich or salad, premium chips and double chocolate brownie.

Sandwich Selections:

Garden vegetable hummus wrap, caprese focaccia, classic chicken salad croissant, Dijon ham and Swiss croissant, chipotle turkey pepper jack focaccia or Italian sub.

Salad Selections:

Sesame soy ginger salmon, blackened shrimp or chicken Caesar or lemon oregano Greek farro.

GRAZE BOX 15.

Choice of box served with whole fruit, granola bar and individual water.

Box Selections:

Plant Power Roasted chickpeas, vegetable crudité, marinated mushrooms, whole wheat pita.

Protein Packed Smoked ham, cheddar cheese, peanut butter, pretzels and grapes.

Mezze Herb grilled chicken, hummus, cucumber tomato salad, feta, olives and whole wheat pita.

Platters

Priced per person, minimum 6 guests. Includes individual water.

MINI SANDWICHES & HALF WRAPS 11.5

Choice of three mini sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

EXECUTIVE MINI SANDWICHES 16.

Choice of three mini sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

ARTISAN SANDWICHES & WRAPS 16.5

Choice of three sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

EXECUTIVE ARTISAN SANDWICHES & WRAPS 18.

Choice of three sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

BYO DELI & GREENS 15.

A selection of deli meats, herb grilled chicken, cheeses, roasted vegetables, garden greens, complementary toppings, condiments and artisan breads, served with lemon oregano farro salad, premium chips and classic chocolate chunk cookies.

ADD-ON:

- Ginger sesame tofu
- Lemon pepper salmon
- Rosemary grilled shrimp skewers

Individually packaged gluten-free bread and dessert options can be included upon request.

Elevate your lunch:

SOUP OF THE DAY +6.

FRESH FRUIT PLATTER +4.

Lunch

Crafted Greens

Priced per person, minimum 6 guests, served deconstructed with assorted dessert bars. Includes individual water.

EXECUTIVE BYO SALAD 14.5

signature salad blend, lemon and garlic broccolini, marinated mushrooms, herbed quinoa, peppered edamame, turmeric pickled cauliflower, chickpea salad, cucumber and carrot slaw, croutons, toasted almonds, toasted pepitas, dried cranberries, greek vinaigrette, house made ranch, grilled pita bread.

Elevate your salad:

- Ginger Sesame Tofu +4.
- Herb Grilled Chicken +6.
- Lemon Pepper Salmon +7.
- Rosemary Grilled Shrimp Skewers +6.5

VIVA LOS TACO SALAD 15.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja frita, spiced cheese blend, green onions and cilantro, pollo asado, tex-mex zucchini and peppers, crispy tortilla strips, avocado ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Carne asada +7.
- Chips and queso or guacamole +5.

CHOPPED SESAME SALAD 15.

Chopped salad blend, red bell peppers, edamame, shredded carrots and cabbage, cucumbers, grilled chicken, sesame soy grilled tofu, green onions and cilantro, sesame seeds, crispy wonton strips, orange sesame vinaigrette and creamy wasabi dressing.

Elevate your salad:

- Sesame soy grilled salmon +8.
- Vegetable spring rolls with dipping sauce +5.

MODERN CAESAR SALAD 13.5

Romaine, grape tomatoes, lemon, roasted chickpeas, quinoa, parmesan, focaccia croutons, everything spice, hard-boiled eggs, herb grilled chicken, green goddess Caesar dressing and balsamic Dijon vinaigrette.

Elevate your salad:

- Blackened shrimp +6.5
- Rosemary focaccia +2.5

KICKIN' BUFFALO SALAD 13.

Mixed greens, grape tomatoes, shredded carrots and cabbage, celery, pickled red onions and jalapenos, cheddar cheese, green onions and cilantro, crispy tortilla strips, buffalo grilled chicken and roasted cauliflower, classic ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Blackened shrimp +6.5
- Chips and queso or guacamole +5.





Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MEZZE BOWL 17.

Pita bowl with spiced jasmine rice, choice of two proteins, grilled pita, classic hummus, kalamata olives, grape tomatoes, cucumbers, red onion, feta cheese, tzatziki, Greek salad and tabbouleh.

Protein selections (choice of two):

- Falafel
- Lamb and beef shawarma
- Chicken souvlaki
- Beef and mushroom kofta

Elevate your lunch:

- Roasted red pepper hummus and pita chips +5.
- Cheesecake +3.5

LITTLE LIME FAJITAS 15.

Build your own fajita bar with choice of two proteins, flour tortillas, sauteed onions and bell peppers, spiced cheese blend, shredded lettuce, roasted jalapenos, limes, red rice, jalapeno refried beans, pico de gallo and sour cream.

Protein selections (choice of two):

- Fajita zucchini and corn +2.
- Fajita chicken +2.
- Fajita shrimp +2.
- Fajita flank steak +2.

Elevate your lunch:

- Chips and queso or guacamole +5.
- Cinnamon churro +2.5
- Topo chico (assorted flavors) +2.25
- House made chili spiced tortilla chips +2.



Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MAD SPICE

14.

Indo-Chinese cuisine of vegetable and chicken Manchurian, Schezwan fried rice and garlic green beans.

Elevate your lunch:

- Mango pudding **+3.5**

SMOKEHOUSE BARBEQUE

15.

Choice of two proteins with southern-style bacon green beans, macaroni and cheese, creamy coleslaw, cornbread and BBQ sauces.

Protein selections (choice of two):

- Smoked BBQ tofu
- Pulled pork or chicken
- Smoked beef brisket **+2.**

Elevate your lunch:

- Pimento cheese dip and pita **+4.5**
- Banana pudding **+3.5**
- Dr. Pepper and Diet Dr. Pepper **+2.25**
- House made BBQ chips **+2.**

MACHU PERU

16.

Pollo a la brasa (peruvian roasted chicken quarters), roasted potatoes, solterito (corn salad), grilled asparagus and traditional dipping sauces.

Elevate your lunch:

- Cinnamon churros **+2.5**
- Vita coco **+2.5**

PICCOLO ITALIA

18.

Chicken piccata, baked ziti with plant-based sausage and goat cheese, grilled vegetable platter, rosemary focaccia and garden greens.

Elevate your lunch:

- Pesto salmon **+7.**
- Lemon oregano farro salad **+5.**
- Chocolate chip cannoli dip **+4.5**
- Premium sparkling water **+2.99**

REVOLUTION NOODLE BOWL

18.

Rice noodles, mushrooms, red bell peppers, carrots, scallions, tofu and chicken, topped with lemon grass coconut Thai broth and complementing garnishes.

Elevate your lunch:

- Spicy sriracha shrimp **+6.5**
- Vegetable dumplings with dipping sauce **+4.**
- Gimme Seaweed Snack **+2.5**

MARKET

15.

Chef's daily selection of proteins, fresh seasonal roasted vegetables, salad and dessert. Reach out to your catering director to inquire.

****Market price may vary**



Lunch

Comfort

Priced per person, minimum 10 guests. Includes individual water.

- BUILD YOUR OWN PASTA** 15.
Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.
- HOMETOWN GRILL** 14.
BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.
- CLASSIC MEATLOAF** 14.5
Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.
- GROWN-UP MAC AND CHEESE** 13.5
White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces.
- SPUD BAR** 13.
Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.
- COOL CHIX PLATTER** 15.5
Crispy and grilled chicken nugget bites with buttermilk biscuits, coleslaw, hot honey mustard BBQ and lemon pepper ranch dipping sauces.

Snack Break

Desserts

Priced per 1/2 dozen and dozen.

| | |
|---|----------------|
| ASSORTED COOKIES | 14./20. |
| Chocolate chip, classic oatmeal raisin and seasonal | |
| DOUBLE CHOCOLATE BROWNIES | 15./22. |
| COOKIES AND BROWNIES | 15./22. |
| ASSORTED DESSERT BARS | 14./20. |
| CUPCAKES | 12./16. |

Priced per person, minimum 6 guests.

| | |
|---|------------|
| FRESH FRUIT PLATTER | 4. |
| CHOCOLATE CHIP CANNOLI DIP | 4.5 |
| BANANA PUDDING | 3.5 |
| CINNAMON CHURROS | 2.5 |
| CHOCOLATE MOUSSE PARFAITS | 3.5 |
| CHEESECAKE WITH FRESH BERRIES | 6. |
| INDIVIDUALLY PACKAGED GLUTEN-FREE DESSERTS | 4. |

Snack Packages

| | |
|---|------------|
| ALL DAY SNACK PACKAGE | 18. |
| Includes morning, lunch and afternoon refresh of assorted snacks, appropriate per time of set. These packages are designed to keep the meeting energized. | |
| HALF DAY SNACK PACKAGE | 14. |
| Includes mid-morning set and mid-afternoon refresh of assorted snacks, appropriate for time of day and designed to keep the meeting energized. | |

Please indicate times in special requests.

Build Your Own Sweet & Salty Break

An assortment of individually packaged sweet and salty snacks, perfect for building your own personalized treat selection.

PICK 3 \$9.
PICK 5 \$12.

CANDY BARS

CHIPS / SALTY SNACKS

PREMIUM CHIPS - DEEP RIVER

HEALTH BARS

RIP VAN WAFFLE COOKIE - MINORITY OWNED

NUTS / TRAIL MIX

MEAT STICKS / JERKY

AWAKE MINI BARS

BREAKFAST BARS

RICE KRISPIE TREATS

****If not specified, items come in assorted flavors.**

ADD A SWEET SURPRISE

Specialty desserts, pies and cakes are also available. Contact a catering team member to elevate your event!



Celebrate

Priced per person, minimum 10 guests.

CLASSIC CHIPS & SALSA **4.5**

House made tortilla chips served with salsa roja and salsa verde

TOP YOUR GUAC **10.**

Customize your guacamole with a variety of fresh toppings served with tortilla chips and crudite.

- Add queso blanco **+4.**
- Add made in house salsa **+2.**

CHIPS AND DIPS FLIGHT **8.**

Choice of three: creamy caramelized onion, roasted red pepper hummus, lemon pepper ranch dip, tomato bruschetta or spinach artichoke dip served with pita chips and crudite.

SOFT PRETZELS **4.**

Served with mustard and cheese dipping sauces.

FRUIT AND BERRY NUTELLA BOARD **6.5**

Fresh fruit with honey yogurt dip and hazelnut chocolate spread.

CHARCUTERIE BOARD **10.**

Italian meats and assorted cheeses, seasonal spreads, dried fruit, marinated vegetables, olives, and crostini.

MEZZE HUMMUS AND VEGETABLE BOARD **6.5**

Roasted red pepper and classic hummus, pita chips, cucumbers, bell peppers and kalamata olives.

CLASSIC FRUIT AND CHEESE **7.5**

Seasonal fruit, assorted cheeses and crostini.

SHRIMP COCKTAIL PLATTER **8.**

Chilled shrimp with cocktail sauce and lemons.

BYO TRAIL MIX **7.5**

Assorted nuts, dried fruit and chocolates.

WARM COOKIES AND MILK **6.**

Freshly baked chocolate chip cookies with milk.

ADD-ON **4.**

Individually packaged gluten-free dessert.



Beverages

Beverage Bundles

Priced per person.

Essential A.M. 3.5

Includes sparkling water and a selection of classic juices, everything you need to complete your morning.

Essential P.M. 3.5

Includes sparkling water and a selection of classic sodas, everything you need to complete lunch.

Elevated 5.

Features premium sparkling water and enhanced beverages including energy and seasonal for a modern twist.

Better For You 6.

Offers wellness-focused drinks, including individual nutrient-rich waters and functional beverages, perfect for health-conscious events.

Half Day Coffee and Tea Service 8.

Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes two service times that fit your meeting schedule.

Full Day Coffee and Tea Service 12.

Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes three service times that fit your meeting schedule.

Full Day Beverage Service 16.

Water, soda, regular coffee, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes three service times that fit your meeting schedule.

A La Carte

Make It Hot

Priced per person unless noted by servings.

FRESH BREWED COFFEE AND TEA SERVICE 4.

Regular, decaf, hot tea, lemons, honey, sugars and creamer

REGULAR COFFEE AIRPOT (serves 10) 20.

DECAF COFFEE AIRPOT (serves 10) 20.

HOT TEA AIRPOT (serves 10) 20.

Make It Cool

Individual beverages.

STARBUCKS FRAPPUCCINO 4.5

ASSORTED JUICE 3.

SODA 2.25

Energize Your Day

Canned beverages.

MONSTER 4.5

RED BULL 4.5

Hydrate

Individual beverages.

CANNED WATER 2.25

SPARKLING WATER 2.25

Meeting Essentials

OFFICE FAVORITES
55. per guest

A.M.

BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait, apple spice overnight oats parfait, pineapple coconut chia pudding parfait

BEVERAGE SET

Regular coffee, decaf, hot water, water and individual juices.

A.M. SNACK

Choice of one:

- Basket of individual sweet and salty snacks
- BYO sweet and salty trail mix bar
- fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free muffin.

P.M.

ENTRÉE

Choice of one:

- Mezze bowl
- Little Lime fajitas
- Smokehouse BBQ
- Piccola Italia

DESSERTS

Each entrée comes with a custom dessert.

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.

P.M. SNACK

Choice of two:

- Breads and assorted spreads (see celebration)
- Fresh fruit with yogurt dip
- Fruit and cheese platter
- Cookies and brownie platter
- Sweet and salty trail mix bar

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.



Meeting Essentials

THE BOARDROOM
75. per guest

A.M.

HANDHELDS

Individual egg strata bites, wraps and sandwiches served with seasoned potatoes.

Choice of two:

Spinach and parmesan strata
Caramelized onion and ham strata
Egg white, spinach and feta wrap
Bacon, egg and cheese croissant

SLICED FRUIT PLATTER

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait
Pineapple coconut chia pudding parfait
Apple spice overnight oats parfait

BEVERAGE SET

Coffee and tea service, individual water and juices.

AM SNACK

Choice of one:

Basket of individual sweet and salty snacks
BYO sweet and salty trail mix bar
Fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free bagels and muffins.

LUNCH OPTIONS:

Swap with individually packaged gluten free bread.

P.M.

SANDWICHES AND WRAPS

Choice of two mini sandwiches or half wraps, side salad and chips.

Choice of two sandwiches:

Caprese
Chipotle turkey pepper jack
Dijon ham and Swiss
Garden vegetable hummus wrap
Blackened chicken Caesar wrap

Choice of one side salad:

Lemon oregano farro salad with feta and olives
Pesto pasta salad with roasted tomatoes and onions
Garden greens with balsamic and ranch dressing

Add On: Soup of the day

+6.

DESSERTS

Choice of two:

Chocolate chunk cookies
Dessert bars
Seasonal sweet parfaits
Fresh fruit cup
Individually packaged gluten free dessert

BEVERAGE REFRESH

Coffee and tea service, individual water, sparkling water and soda.

PM SNACK

Choice of two:

Breads and assorted spreads (see celebration)
Fresh fruit with yogurt dip
Fruit and cheese platter
Cookies and brownie platter
Sweet and salty trail mix bar

Meeting Essentials

THE ELITE
90. per guest

A.M.

CLASSIC HOT BREAKFAST

Cage-free scrambled eggs, seasoned potatoes, fresh sliced fruit and choice of protein.

Choice of one:

- Applewood smoked bacon
- Pork sausage links
- Plant-based sausage patties
- Chicken apple sausage

HOUSE-MADE PARFAITS

Choice of one:

- Berry yogurt parfait
- Apple spice overnight oats parfait
- Pineapple coconut chia pudding parfait

BEVERAGE SET

Regular coffee, decaf, hot water, water and individual juices.

AM SNACK

Choice of one:

- Basket of individual sweet & salty snacks
- BYO sweet and salty trail mix bar
- Fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free bagels and muffins.

P.M.

Choice of One Entrée:

GLOBAL

CHOPPED SESAME SALAD & REVOLUTION NOODLE BOWL

Chopped salad blend with assorted toppings and dressings with a warm rice noodle bowl, flavored broths and garnishes. Coupled with your choice of proteins.

Choice of two:

+1 Shrimp, chicken, sesame soy tofu, soy salmon

COMFORT

KICKIN' BUFFALO SALAD WITH MAC & CHEESE BAR

Mixed greens salad and mac and cheese served with assorted toppings and dressings. Coupled with your choice of proteins.

Choice of two:

Buffalo shrimp, buffalo grilled chicken, buffalo roasted cauliflower

MARKET FRESH

MODERN CAESAR & CHEF'S MARKET FRESH ENTRÉE OF THE DAY

Classic Caesar salad and chef's market fresh entrée of the day. Coupled with your choice of proteins. Please reach out to your catering department to learn more about the chef's daily selection.

Choice of two:

Blackened shrimp, herb grilled chicken, blackened salmon, blackened cauliflower steaks

DESSERTS

Choice of two:

Upscale dessert bars, seasonal sweet parfaits, fresh berry & mint cups, seasonal fruit cobbler, individually packaged gluten free dessert

PM SNACK

Choice of two:

Breads and assorted spreads (see celebration), fresh fruit with yogurt dip, fruit and cheese platter, cookies and brownie platter, or sweet and salty trail mix bar.

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.





Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.

Catering Policies

HOW IT WORKS

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

LAST MINUTE ORDERS

We ask for a 24-hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last- minute needs and we will make every effort to accommodate them.

DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large- scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

CANCELLATIONS

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.