



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



Wellness

Breakfast

BYO BREAKFAST HASH

14.

Scrambled eggs with choice of breakfast hash, proteins and toppings. Includes individual water.

Proteins (choice of 1)

- Turkey sausage patties
- Chicken apple sausage
- Vegetarian chorizo

Lunch

MEDITERRANEAN POWER BOWL

21.

Lemon garlic cauliflower rice, jasmine rice, choice of protein and choice of toppings. Dressings include lemon thyme balsamic vinaigrette, avocado ranch, lemon vinaigrette. Includes individual water.

Proteins (choice of 2)

- Herb grilled chicken breast
- Harissa glazed salmon
- Falafel

PM Snack

AFTERNOON BITES

9.5

Popcorn cups

- Salted
- Cajun

Mini lemon bars

Cucumber Mojito mocktail



Breakfast & Brunch

Hot Breakfast

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

CLASSIC 15.25

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 +1.05

BREAKFAST TACOS 14.7

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 +2.65

BREAKFAST SANDWICHES 9.95

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

+2.1

ADD-ON:

- Spinach and parmesan strata +4.2
- Caramelized onion and ham strata +4.2
- Seasoned potatoes +3.15

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS +1.6

SALMON PLATTER +8.4

CHOCOLATE CROISSANTS +4.2



Lunch

Boxes

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

BISTRO BOX 15.25

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 16.8

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 15.75

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 12.1

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

EXECUTIVE MINI SANDWICHES 16.8

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

ARTISAN SANDWICHES & WRAPS 17.35

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

EXECUTIVE ARTISAN SANDWICHES & WRAPS 18.9

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

BYO DELI & GREENS 15.75

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 +4.2
- Herb grilled chicken +6.3
- Lemon pepper salmon +7.35
- Rosemary grilled shrimp skewers +6.85

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

Elevate your lunch:

- SOUP OF THE DAY** +6.3
- FRESH FRUIT PLATTER** +4.2

Lunch

Crafted Greens

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

EXECUTIVE BYO SALAD 15.25

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 +4.2
- Herb Grilled Chicken +6.3
- Lemon Pepper Salmon +7.35
- Rosemary Grilled Shrimp Skewers +6.85

VIVA LOS TACOS SALAD 15.75

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 +7.35
- Chips and queso or guacamole +5.25

CHOPPED SESAME SALAD 15.75

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 +8.4
- Vegetable spring rolls with dipping sauce +5.25

MODERN CAESAR SALAD 14.2

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 +6.85
- Rosemary focaccia +2.65

KICKIN' BUFFALO SALAD 13.65

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 +6.85
- Chips and queso or guacamole +5.25





Lunch

Create

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

MEZZE BOWL 17.85

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 +5.25
- Cheesecake +3.7

LITTLE LIME FAJITAS 15.75

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 +2.1
- Fajita shrimp +2.1
- Fajita chicken
- Fajita flank steak

Elevate your lunch:

- Chips and queso or guacamole +5.25
- Cinnamon churro +2.65
- Topo chico (assorted flavors) +2.35
- House made chili spiced tortilla chips +2.1



Lunch

Create

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

MAD SPICE 14.7

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

Elevate your lunch:

- Mango pudding +3.7

SMOKEHOUSE BARBEQUE 15.75

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 +2.1

Elevate your lunch:

- Pimento cheese dip and pita +4.75
- Banana pudding +3.7
- Dr. Pepper and Diet Dr. Pepper +2.35
- House made BBQ chips +2.1

MACHU PERU 16.8

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

Elevate your lunch:

- Cinnamon churros +2.65
- Vita coco +2.65

PICCOLO ITALIA 18.9

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

Elevate your lunch:

- Pesto salmon +7.35
- Lemon oregano farro salad +5.25
- Chocolate chip cannoli dip +4.75
- Premium sparkling water +3.15

REVOLUTION NOODLE BOWL 18.9

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 +6.85
- Vegetable dumplings with dipping sauce +4.2

MARKET 15.75

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 15.75

Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.

HOMETOWN GRILL 14.7

BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.

CLASSIC MEATLOAF 15.25

Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.

GROWN-UP MAC AND CHEESE 14.2

White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces.

SPUD BAR 13.65

Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.

COOL CHIX PLATTER 16.3

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 ½ dozen and dozen.

ASSORTED COOKIES	14.7 / 21.
Chocolate chip, classic oatmeal raisin and seasonal	
DOUBLE CHOCOLATE BROWNIES	15.75 / 23.4
COOKIES AND BROWNIES	15.75 / 23.1
ASSORTED DESSERT BARS	14.7 / 21.
CUPCAKES	12.6 / 16.8

Priced per person, minimum 6 guests.

FRESH FRUIT PLATTER	4.2
CHOCOLATE CHIP CANNOLI DIP	4.75
BANANA PUDDING	3.7
CINNAMON CHURROS	2.65
CHOCOLATE MOUSSE PARFAITS	3.7
CHEESECAKE WITH FRESH BERRIES	6.3
INDIVIDUALLY PACKAGED GLUTEN-FREE DESSERTS	4.2

Snack Packages

ALL DAY SNACK PACKAGE	18.9
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	14.7
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 \$9.45
PICK 5 \$12.6

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

4.75

House made tortilla chips served with salsa roja and salsa verde

TOP YOUR GUAC

10.5

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

-Add queso blanco

+4.2

-Add made in house salsa

+2.1

CHIPS AND DIPS FLIGHT

8.4

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

4.2

Served with mustard and cheese dipping sauces.

FRUIT AND BERRY NUTELLA BOARD

6.85

Fresh fruit with honey yogurt dip and hazelnut chocolate spread.

CHARCUTERIE BOARD

10.5

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

MEZZE HUMMUS AND VEGETABLE BOARD

6.85

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

CLASSIC FRUIT AND CHEESE

7.9

Seasonal fruit, assorted cheeses and crostini.

SHRIMP COCKTAIL PLATTER

8.4

Chilled shrimp with cocktail sauce and lemons.

BYO TRAIL MIX

7.9

Assorted nuts, dried fruit and chocolates.

WARM COOKIES AND MILK

6.3

Freshly baked chocolate chip cookies with milk.

ADD-ON

4.2

Individually packaged gluten-free dessert.



Pizza

House-made rustic 16" pizzas, cut into 8 slices.

FOUR CHEESE 16.8

Mozzarella, provolone, parmesan and cheddar.

PEPPERONI 16.8

Mozzarella, crushed tomatoes and pepperoni.

ROASTED VEGETABLES 16.8

Fresh onions, sweet peppers and tomatoes.

MARGHERITA 17.85

Fresh mozzarella, roma tomatoes and fresh basil.

THE WORKS 18.9

Italian sausage, red onions, bell peppers, black olives and mozzarella cheese.

MEAT LOVERS 18.9

Pepperoni, Italian sausage, ham, meatball and mozzarella.

BUILD YOUR OWN 18.9

Choose up to four toppings.

BUILD YOUR OWN 10" CAULIFLOWER CRUST 16.8

Choose up to four toppings.

Below items priced per person, minimum of 6 guests.

PIZZA PARTY 25.2

Choice of two pizzas with toppings, a side salad, garlic knots and a beverage station.

ADD-ON:

- Office charcuterie board +10.5

- Chocolate chip cannoli dip +4.75

GARLIC KNOTS 3.7

with marinara sauce

SIDE SALADS 3.7

- Fresh sliced fruit

- Classic Caesar

- Garden fresh

- Modern Greek



Beverages

Beverage Bundles

Priced per person.

Essential A.M. 3.7

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

Essential P.M. 3.7

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

Elevated 5.25

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

Better For You 6.3

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

Half Day Coffee and Tea Service 8.4

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 12.6

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

Full Day Beverage Service 16.8

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 4.2

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

REGULAR COFFEE AIRPOT (serves 10) 21.

DECAF COFFEE AIRPOT (serves 10) 21.

HOT TEA AIRPOT (serves 10) 21.

Make It Cool

Individual beverages.

STARBUCKS FRAPPUCCINO 4.75

ASSORTED JUICE 3.15

SODA 2.35

Energize Your Day

Canned beverages.

MONSTER 4.75

RED BULL 4.75

Hydrate

Individual beverages.

CANNED WATER 2.35

SPARKLING WATER 2.35

Meeting Essentials

OFFICE FAVORITES
57.75 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
78.75 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
94.5 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.

+1

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:

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 include all necessary plates, utensils, napkins, and condiments in quantities appropriate for your order. We also provide all food and beverage equipment needed to ensure proper service. Our catering attendants will deliver, set up, and pick up your order at your requested location.

ADDITIONAL SERVICE

All catering orders include table linens for catering set up. If you need additional linens, florals, or special requests that require an outside vendor, reach out to the Catering Manager.

CUSTOM MENUS OR SPECIAL EVENTS

Planning a special event? Our Catering Manager can help with custom menus and full event execution, from seated dinners to receptions. Contact us to discuss your needs and create a tailored experience.

CANCELLATION, LAST-MINUTE ADJUSTMENTS, NEW ORDERS

We recognize that unforeseen circumstances can occur and are committed to accommodating requests to modify, cancel, or add orders whenever possible, taking into consideration product availability, staffing levels, and equipment resources. Please note that all catering arrangements require a minimum of 24 business hours' notice for any changes or new orders. In the event of a cancellation, costs may be incurred; however, each situation will be reviewed individually to determine the appropriate charges.

Cancellation Notice Timeframes:

Under 50: minimum 24 business hours prior to event date.

50 - 200 people: minimum 48 business hours prior to day of event

Large Scale 200+: minimum 72 business hours prior to day of event

Any event using a client requested external vendor is subject to that vendor's cancellation terms and any associated fees. (e.g., rentals, florals, etc.)

FOOD SAFETY

To maintain food quality, health, and safety standards, food may remain out for a maximum of 2 hours. All items will be removed after this period.

CAN LEFTOVER FOOD BE TAKEN AWAY?

Due to food safety guidelines, we cannot allow food to be taken away after events. We understand this may be disappointing and appreciate your support in helping us maintain a safe environment.

CAN LEFTOVER FOOD BE DONATED?

The safety and well-being of our guests and community are our top priorities. Due to food safety concerns, we cannot allow individual food donations. Instead, Compass handles all donations where appropriate through certified organizations and ensuring high safety standards.