



INSPIRED EXPERIENCES.

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

THOUGHTFUL Our people are genuine, passionate, and **HOSPITALITY** 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

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

WHAT'S INSIDE

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VG VEGAN EW EAT WELL

V VEGETARIAN PF PLANT FORWARD



ALL-DAY PACKAGES

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

ALL DAY DELICIOUS \$48.89

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 quests or more.

DELICIOUS DAWN

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

AM PERK UP

Granola Bars v	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad vg	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Green Beans Gremolata vg EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PI	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake Iced Tea Iced Water	360 Cal/slice 0 Cal/8 oz. serving 0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips v	250 Cal/2.25 oz. serving
Grilled Vegetable Tray vg EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$40.89

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

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

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas vg EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	O Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh	
Seasonal Vegetables and Balsamic	
Vinaigrette and Ranch v EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad vg	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips vG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde v g	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.29

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

240-540 Cal each
Assorted Bagels v

290-450 Cal each
Orange Juice
Bottled Water

0 Cal each
Gourmet Coffee, Decaf and Hot Tea

240-540 Cal each
120 Cal/8 oz. serving
0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta 500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta 420 Cal each
Turkey and Swiss Sandwich 520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF 500 Cal each
Individual Bag of Chips V 100-160 Cal each
Assorted Craveworthy Cookies V 220-240 Cal each
Bottled Water 0 Cal each

MID-DAY MUNCHIES

Gourmet Coffee, Decaf and Hot Tea

Bottled Water

Tortilla Chips vg 280 Cal/3 oz. serving Choice of Two (2) Salsas: 20 Cal/1 oz. serving Salsa Roia vg Salsa Verde vg 5 Cal/1 oz. serving Pico De Gallo vg 5 Cal/1 oz. serving Choice of One (1) Fruit Accompaniment: Seasonal Fresh Fruit Platter VG PF 35 Cal/2.5 oz. serving Assorted Whole Fruit VG PF 45-100 Cal each Assorted Craveworthy Cookies v 220-240 Cal each

*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.

BASIC BEGINNINGS \$10.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Bottled Water	O Cal each
Sourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$11.49

CI	Torce of Three (3) Breakfast Pastries:	
	Assorted Danish v	250-420 Cal each
	Assorted Muffins v	360-450 Cal each
	Assorted Scones v	400-440 Cal each
	Assorted Bagels v	290-450 Cal each
	Buttery Croissants v	370 Cal each
Se	easonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice 100-150 Cal/8 oz. servin		
В	ottled Wate <mark>r</mark>	0 Cal each
G	ourmet Coff <mark>ee, Dec</mark> af and Hot Tea	O Cal/8 oz. serving

TOAST BAR-SWEET OR SAVORY \$12.99

Choose between a Sweet or Savory CYO Toast Bar

Choose between a Sweet or Savory CYO Toast Bar			
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving		
Make it Sweet:			
Grilled Baguette Slices vg	100 Cal each		
Ricotta Cheese v	40 Cal/1 oz. serving		
Honey v	80 Cal/1 oz.serving		
Strawberry Preserves vg	80 Cal/1 oz. serving		
Blueberries vg	15 Cal/1 oz. serving		
Sliced Almonds vo	170 Cal/1 oz. serving		
Chia Quinoa Crunch v g	120 Cal/1 oz. serving		
Make it Savory:			
Grilled Baguette Slices vg	100 Cal each		
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving		
Smashed Avocado Spread vg	40 Cal/1 oz. serving		
Avocado Pea Spread vg	40 Cal/1 oz. serving		
Grape Tomatoes v 6	10 Cal/1 oz. serving		
Sliced Radish v	5 Cal/1 oz. serving		
Pickled Red Onion VG PF	25 Cal/1 oz. serving		
Green Scallions	0 Cal/0.5 oz. serving		
Add Cheese (1):			
Feta Cheese Crumbles v	80 Cal/1 oz. serving		
Crumbled Goat Cheese v	80 Cal/1 oz. serving		
Spice it Up:			
Crushed Red Pepper VG	25 Cal/0.025 oz. serving		
Everything Spice vg	25 Cal/0.025 oz. serving		
Bottled Water	0 Cal each		

O Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$27.09 Per Dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$27.09 Per Dozen	360-450 Cal each
Assorted Donuts \$27.99 PER DOZEN	240-540 Cal each
Assorted Scones Served with Butter and Jam v \$22.99 Per Dozen	400-440 Cal each
Seasonal Fresh Fruit Platter vg PF \$3.79 Per Person	35 Cal/2.5 oz. serving
Hard-Boiled Eggs v \$1.59 Per Person	80 Cal each
Overnight Oats - Chilled \$3.79 PER PERSON Choice of Two (2) Overnight Oats: Overnight Strawberry Oatmeal V PF Overnight Blueberry Oatmeal V EW Overnight Apple Cinnamon Oatmeal V PF Overnight Pear and Pecan Oatmeal V	320 Cal each 210 Cal each 450 Cal each 390 Cal each
Overnight Grains - Chilled \$3.79 PER PERSON Choice of Two (2) Overnight Grains: Overnight Bircher Muesli with Apple, Banana and Cranberries with Turmeric Infused Granola V Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch V6	270 Cal each 500 Cal each 190 Cal each
Assorted Greek Yogurt Cups v \$2.69 Per Person	90-110 Cal each

Gourmet Coffee, Decaf and Hot Tea

BREAKFAST

HOT BREAKFAST

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

ULTIMATE BREAKFAST \$16.69

Choice of Three (3) Breakfast Pastries:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$14.99

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Choice of One (1) Griddle Entrée:	
Orange Cinnamon French Toast v	100 Cal each
Silver Dollar Pancakes v	40 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup vg	100 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz.serving

AMERICAN BREAKFAST \$14.49

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	O Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$14.99	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" vg	90 Cal each
Corn Tortilla - 6" vg	35 Cal each
Scrambled Eggs v	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sautéed Peppers and Onions v	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole v g	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde v g	5 Cal/1 oz. serving
Salsa Roja vg	10 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

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.

^{*}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.

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY \$61.19 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

YOGURT PARFAIT BAR \$8.99 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 50 Cal/0.5 oz. serving Granola v 110 Cal/1 oz. serving

TRADITIONAL SANDWICHES \$7.69 PER PERSON

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 VPF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each

Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard Boiled Egg on

an Everything-Spiced Biscuit 370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel 420 Cal each

BREAKFAST MEATS \$2.29

Select One (1):

Crisp Bacon	60 Cal each
Breakfast Sausage Link	120 Cal each
Breakfast Sausage Patty	180 Cal each
Grilled Ham Steak	70 Cal each
Turkey Bacon	30 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

LOX AND BAGELS \$14.79

Assorted Bagels **v**

290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and

Cream Cheese

280 Cal/9 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 \$16.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)

20-240 Cal each
Individual Bags of Chips **v**100-160 Cal each
Assorted Baked Breads and Rolls **v**110-230 Cal each

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad,

Chicken Salad, or Hummus with Vegetables) 80-230 Cal/2-4.5 oz. serving Cheese Tray (Cheddar and Swiss) **v** 110 Cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles,

Pepperoncini) **vg** 10 Cal/1 oz. serving Assorted Craveworthy Cookies **v** 220-240 Cal each

Choice of Two (2) Beverages:

Lemonade90 Cal/8 oz. servingIced Tea0 Cal/8 oz. servingIced Water0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter v200 Cal eachFresh Fruit Cup VG PF35 Cal/2.5 oz. servingDessert Bar v200-420 Cal eachBottled Water0 Cal each

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vipaignette \$18.09

with an Italian Vinaigrette \$18.09 440 Cal/12.25 oz. serving

Peach BBQ Chicken Salad: Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa served with BBQ

Vinaigrette \$18.09 710 Cal/11.75 oz. serving

Mediterranean Quinoa Salad: Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and

Pita **v EW PF \$17.49** 570 Cal/15 oz. serving

CLASSIC BOX LUNCH \$15.09

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)

Individual Bag of Chips v

Assorted Craveworthy Cookies v

Bottled Water

150-770 Cal each
100-160 Cal each
220-240 Cal each
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

5 Cal/1 oz. serving
Individual Bags of Chips v

100-160 Cal each
Choice of Three (3) Classic Sandwiches
Assorted Craveworthy Cookies v

220-240 Cal each

Choice of Two (2) Beverages:

Lemonade
Iced Tea
Iced Water

O Cal/8 oz. serving
O Cal/8 oz. serving
O Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham Ciabatta 420 Cal each

Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each

Italian Sub with Fresh Lettuce, Tomato, Onion and

Herbal Honey Dijon Sauce 610 Cal each

Chicken Caesar Wrap

Veggie and Hummus Lavash with Arugula, Plum

Tomatoes, Cucumbers, Bell Pepper, Feta and Mint VPF 150 Cal each

Creamy Chicken Salad Croissant with Fresh Dill 680 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

630 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$21.59

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Executive	
Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

Roasted Beets, Honey Ricotta Spread, Arugula and

Grilled Herbed Chicken and Asiago with Garlic

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa	470 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	400 Cal each
Garden Vegetable Ciabatta with Boursin, Aged Provolone and Roasted Garlic Aioli v	600 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic	

520 Cal each

490 Cal each

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SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Sandwich Buffets)	
Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch v EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing v	240 Cal/4 oz. serving
Apple Bacon Coleslaw	150 Cal/3.25 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
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Ranch Pasta Salad v	110 Cal/3 oz. serving

Pesto **v p**F

Mayonnaise Sub

PIZZA

16 inch rounds, serves 4-5 and crust Chicago style squares (unless otherwise requested)

CHEESE PIZZA \$16.89

Cheese and Pizza Sauce v

320 Cal each

PEPPERONI PIZZA \$17.79

Pepperoni, Cheese and Pizza Sauce

390 Cal each

MEAT LOVER'S PIZZA \$21.39

Pepperoni, Italian sausage, Italian Meatballs, Cheese

and Pizza Sauce

630 Cal each

VEGETABLE PIZZA \$20.09

Roasted Mushrooms, Onion and Bell Pepper, Mozzarella,

and Pizza Sauce v

370 Cal each

BBQ CHICKEN PIZZA \$21.39

Grilled Chicken, Red Onion, Mozzarella, Cilantro

and Barbecue Sauce

450 Cal each

BUFFALO CHICKEN PIZZA \$21.39

Grilled Seasoned Chicken, Buffalo Wing Sauce, Mozzarella

and Blue Cheese

560 Cal each

GREEK CHICKEN PIZZA \$21.39

Chicken, Fresh Tomato-Basil Topping, Baby Spinach, Feta,

Mozzarella, Pepperoncini and Oregano

370 Cal each

220 Cal each

14" CAULIFLOWER CRUST VEGGIE PIZZA \$20.09

Cauliflower Crust Pizza with Sauce, Vegan Mozzarella

and Roasted Veggies

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.

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$20.89

Choice of Two (2) Bases:

Mejadra Lentils and Rice with Crispy Onions **vg EW PF** 120 Cal/3.5 oz. serving Mediterranean Salad Mix **vg PF** 15 Cal/2 oz. serving

Hummus **VG PF** 330 Cal/4.5 oz. serving

Choice of Two (2) Proteins:

Baharat Spiced Beef and Chickpeas 220 Cal/3.5 oz. serving Zaatar Chicken 280 Cal/4 oz. serving

45-260 Cal each

45 Cal each

Baked Falafel **vg PF**

Choice of Three (3) Toppings:
Carrot Almond Salad **vg Ew PF**Lemon Beet Tahini **vg PF**130 Cal/2.5 oz. serving
220 Cal/4.25 oz. serving

Kale Tabbouleh vg EW PF 60 Cal/2.25 oz. serving

Cucumber Tomato Salad **vg EW PF**40 Cal/3.75 oz. serving
Baba Ghanoush **vg PF**90 Cal/4 oz. serving

Choice of Two (2) Sauces:

Garlic White Sauce **v**Lemon Tahini Dressing **v**Harissa Sauce **v**40 Cal/1 oz. serving
100 Cal/1.5 oz. serving
70 Cal/1 oz. serving

Harissa Sauce **vg** Choice of Two (2) Garnishes:

Feta Cheese Crumbles **v** 80 Cal/1 oz. serving Sumac Onions **vs** 10 Cal/1 oz. serving

Dolma **v**

Add Pita
Half Grilled Pita **V PF**290 Cal each

Choice of One (1) Dessert:

Baklava **v** 70 Cal each

Assorted Craveworthy Cookies **v** 220-240 Cal each

ALL-AMERICAN PICNIC \$18.99

Traditional Potato Salad V

Old-Fashioned Coleslaw V EW

Kettle Chips V

Grilled Hamburgers with Buns

240 Cal/4.25 oz. serving
150 Cal/3 oz. serving
190 Cal/1.25 oz. serving
320 Cal each

Vegetarian Burger VG PF 170 Cal each Hot Dogs with Buns 300 Cal each

Cheese Tray

Assorted Craveworthy Cookies V

Bakery-Fresh Brownies V

220-240 Cal each
250 Cal each
250 Cal each

Add on Grilled Chicken Breast for an Additional Fee 160 Cal/3 oz. serving



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.

BAKED POTATO BAR \$22.19

Traditional Garden Salad with Balsamic Vinaigrette

and Ranch V EW PF

Baked Potatoes vg Chicken Mushroom Alfredo Chili Con Carne Vegetarian Chili VG EW PF Steamed Broccoli vg PF Bacon Bits

Shredded Cheddar Cheese v

Scallions vo Sour Cream v Butter v

Choice of One (1) Dessert:

Apple Cobbler v Apple Pie vg

Add on Cheddar Cheese Sauce v

50 Cal/3.5 oz. serving

220 Cal each 50 Cal/1 oz. serving 60 Cal/2 oz. serving 30 Cal/2 oz. serving 20 Cal/2 oz. serving 70 Cal/0.5 oz. serving 110 Cal/1 oz. serving 0 Cal/0.25 oz. serving 60 Cal/1 oz. serving 35 Cal each

360 Cal/4.75 oz. serving 410 Cal/slice 40 Cal/1 oz. serving

FRESH GINGER \$20.89

Vegetable Spring Roll V Choice of Two (2) Dipping Sauces:

Sweet Soy Sauce v Sweet & Sour Sauce vg Chili Garlic Sauce vg

Choice of Two (2) Bases: Jasmine Rice vg Rice Noodles vg

Napa Cabbage Greens Mix vo Brown Rice vg EW

Choice of Two (2) Proteins: Five Spice Gardein® vg Lemongrass Chicken

Nam Tok Pork Ginger Garlic Shrimp

Choice of Two (2) Vegetables: Sweet Soy Green Beans VG PF Stir-Fry Vegetables VG EW PF Steamed Fresh Broccoli VG PF

Choice of One (1) Sauce: Peanut Sauce vo

Thai Basil Red Curry Sauce vg Sweet Chili Vinaigrette vg

Choice of Two (2) Toppings: Herb Omelet

Fresh Jalapenos **v**₆ Pickled Carrot & Daikon vg PF Crispy Shallots vo

Chopped Peanuts vg Marinated Cucumber vg Coconut Mango Rice Dessert v 230 Cal each

50 Cal/1 oz. serving 35 Cal/1 oz. serving 110 Cal/1 oz. serving

130 Cal/3 oz. serving 210 Cal/2.75 oz. serving 10 Cal/3 oz. serving 110 Cal/2.75 oz. serving

180 Cal/3 oz. serving 140 Cal/3 oz. serving 130 Cal/2.5 oz. serving 120 Cal/3 oz. serving

80 Cal/3 oz. serving 45 Cal/2.75 oz. serving 20 Cal/2 oz. serving

70 Cal/1 oz. serving 50 Cal/1 oz. serving 25 Cal/1 oz. serving

50 Cal/4 oz. serving 10 Cal/1 oz. serving 15 Cal/1 oz. serving 35 Cal/1 oz. serving 80 Cal/0.5 oz. serving

30 Cal/2 oz. serving 220 Cal each

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.

LAZY SUMMER BBQ \$21.99

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins v	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit vg pf	150 Cal/3 oz. serving
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

PASTA TRIO BUFFET \$23.69

Caesar Salad	240 Cal/5.5 oz. serving
	, ,
Garlic Breadsticks v	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli EW	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Assorted Dessert Bars v	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

Cinnamon Crisps vg

280 Cal/3 oz. serving 130 Cal/3 oz. serving 80 Cal/3 oz. serving 40 Cal/2 oz. serving
670 Cal/9 oz. serving
570 Cal/9 oz. serving
500 Cal/6.5 oz. serving
470 Cal/6.5 oz. serving
10 Cal/1 oz. serving 5 Cal/1 oz. serving 20 Cal/1 oz. serving

250 Cal/2.75 oz. serving

LATIN FLAVORS \$22.99

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with	
Tortilla Straws served with Salsa Ranch v	110 Cal/7.25 oz. serving
Grilled Flatbread vg	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice vg	140 Cal/3.5 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Cumin Black Beans vg EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	370 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Chili Relleno v	310 Cal/6 oz. serving
Sopapillas v g	130 Cal/1.5 oz. serving

HEARTLAND BUFFET \$25.59

Baby Spinach Salad with Bacon, Egg, Mushroom	
and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter v	200 Cal each
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted New Potatoes vg	110 Cal/2.75 oz. serving
Eggplant Parmesan v PF	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie v	270 Cal each

HARVEST BOUNTY \$23.09

Traditional Mixed Green Salad with	
Balsamic and Ranch v EW PF	50 Cal 3.5 oz. serving
Southern Biscuits with Butter v	230 Cal each
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans vg EW PF	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo v	470 Cal/11 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie vg	410 Cal slice

*All packages include necessary accompaniments and condiments.

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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.

NORTHERN ITALIAN BUFFET \$24.	99
Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Roasted Mushrooms vg EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta vg	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal each

60 Cal/2.25 oz. serving
110 Cal each
170 Cal/4 oz. serving
250 Cal/5.5 oz. serving
10 Cal/1 oz. serving
160 Cal/3 oz. serving
230 Cal/2 oz. serving
100 Cal/3 oz. serving
80 Cal/2 oz. serving
100 Cal/4 oz. serving
120 Cal/4 oz. serving
250 Cal/4 oz. serving
140 Cal/4 oz. serving

220-240 Cal each

250 Cal each

15 Cal/3 oz. serving
90 Cal/1 oz. serving
120 Cal/3 oz. serving
140 Cal/3.5 oz. serving
130 Cal/3 oz. serving
80 Cal/3 oz. serving
170 Cal/3 oz. serving
190 Cal/3.75 oz. serving
20 Cal/2.25 oz. serving
250 Cal/3 oz. serving
230 Cal/4 oz. serving
35 Cal/1 oz. serving
5 Cal/1 oz. serving
5 Cal/1 oz. serving
20 Cal/1 oz. serving
220 Cal each

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Assorted Craveworthy Cookies v

Bakery-Fresh Brownies v

\$25.69

VEW PF \$20.19

Cavatappi A La Toscana with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS	
Traditional Garden Salad with Balsamic Vinaigrette and Ranch v ew pf	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Greek Salad with Crumbled Feta v	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES	
Lemon Artichoke Chicken Breast Ew \$23.69	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$27.19	310 Cal/5 oz. serving
Chicken Mushroom Marsala EW \$23.69	240 Cal/6.75 oz. serving
Boursin, Bacon & Spinach Stuffed Chicken with Portobello Risotto topped with Sundried Tomatoes \$27.19	550 Cal/12.35 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa \$23.69	210 Cal/3.75 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$27.69	130 Cal/2.75 oz. serving
Kale Pesto Crusted Cod \$27.19	180 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$27.19	340 Cal/5 oz. serving
Beef Tri-Tip Chimichurri \$31.19	200 Cal/3 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$32.69	200 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF	

280 Cal/4.25 oz. serving

410 Cal/15.75 oz. serving

BUFFET SIDES	
Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Caesar Brussels Sprouts EW PF	150 Cal/1.5 oz. serving
Maple Roasted Carrots v ew PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes ${f v}$	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes V PF	120 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes ${f v}$	130 Cal/3.5 oz. serving
Quinoa and Wild Rice Blend vg Ew	80 Cal/2.75 oz. serving
Savory Herbed Rice vg	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES	
Bread Pudding with Caramel Apple Sauce v	360 Cal/6.75 oz. serving
New York-Style Cheesecake	360 Cal slice
Spiced Carrot Cake v	350 Cal slice
Assorted Craveworthy $^{\scriptscriptstyle{(\!0)}}$ Cookies ${\bf v}$	220-240 Cal each
Bakery-Fresh Brownies ${f v}$	250 Cal each
Assorted Dessert Bars v	200-420 Cal each

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PLATED

PLATED MEALS

Plated meals include your choice of First Course, Entrée, Sides and Dessert. Iced Water, Iced Tea and Coffee service are included. \$4.00 china service fee will be added as well as a \$200 per waitstaff and \$50 per hour after 4 hour minimum. 1 wait staff per 10-12 quests.

STARTER OPTIONS (SELECT ONE)

Traditional Garden Salad with Balsamic Vinaigrette and Ranch

Classic Caesar Salad

Greek Salad with Crumbled Feta

Caprese Salad

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette

Mandarin Cranberry Salad

ENTRÉE OPTIONS (SELECT ONE)

Chicken Stuffed with Sun-dried Tomato and Basil Goat Cheese \$34.99

Grilled Lemon Rosemary Chicken \$32.99

Maple Glazed Pork Chops with Apple Chutney \$34.99

Grilled Teriyaki Salmon \$40.49

Mahi Mahi with Pineapple Salsa \$45.49

Beef Tenderloin & Mushroom Ragout \$53.49

Pesto Flank Steak \$40.49

Quinoa Cake topped with Tomato Chutney \$32.79

Plant-Forward Chorizo Stuffed Portobello Cap \$32.79

STARCH OPTIONS (SELECT ONE)

Creamy Garlic Mashed Potatoes

Oven-Roasted Fingerling Potatoes

Cranberry-Pecan Mixed Grains

Maple Mashed Sweet Potatoes

Savory Herbed Rice

Butternut Squash Barley Pilaf

Macaroni and Cheese

VEGETABLE OPTIONS (SELECT ONE)

Roasted Root Vegetables

Grilled Asparagus

Caesar Brussels Sprouts

Italian Seasoned Green Beans

Fresh Herbed Vegetables

Maple Roasted Carrots

DESSERT OPTIONS (SELECT ONE)

New York-Style Cheesecake

Spiced Carrot Cake

Chocolate Cake

Pumpkin Crunch Mousse

Dulce de Leche Brownie

Berry Panna Cotta

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HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)
Maple & Peppercorn Pork Belly Skewers \$33.39	50 Cal each
Franks in a Blanket \$30.99	45 Cal each
Swedish Meatballs \$17.99	100 Cal each
Italian Meatballs \$17.99	90 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$44.99	50 Cal each
Mini Beef Wellington \$55.99	120 Cal each
Chicken Quesadillas \$28.99	50 Cal each
Chili-Lime Chicken Kabobs \$28.09	40 Cal each
Chicken and Waffle with Spicy Syrup \$24.99	45 Cal each
Boneless Buffalo Wings \$32.99	110 Cal each
Crab Cakes \$38.89	35 Cal each
Vegetable Spring Rolls v \$23.09	50 Cal each
Buffalo Cauliflower Wings vg EW PF \$15.99	25 Cal/1.75 oz. serving
Boneless BBQ Wings \$32.98	160 Cal each
Spanakopita v \$23.99	90 Ca <mark>l eac</mark> h
Boursin Mushroom Pinwheels v \$38.19	70 Cal each
Sundried Tomato and Goat Cheese Swirls v \$38.19	60 Cal each
Coconut Shrimp \$39.49	50 Cal each
Deep Fried Nashville Hot Cauliflower Bites v \$18.69	50 Cal each
Plant-Based Chorizo Stuffed Mushrooms vg PF \$38.19	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)	
Tenderloin and Bacon Jam Crostini \$34.09	130 Cal each
Mediterranean Antipasto Skewers \$36.19	60 Cal each
Veggie Hummus Cups vg EW PF \$31.19	170 Cal each
Traditional Tomato Bruschetta Crostini ve \$24.99	50 Cal each
Beet Hummus & Pistachio Crostini V EW PF \$24.99	120 Cal each
Tuna Poke Crisps EW \$43.99	80 Cal each
Smoked Salmon Mousse Cucumber Rounds \$22.89	100 Cal each
Shrimp Cocktail Market Price	50 Cal each
Candied Bacon Topped Deviled Eggs \$18.99	80 Cal each
Strawberry Ricotta Toast Points v pf \$24.99	60 Cal each
Cranberry Brie Crostini \$24.99	170 Cal each
Shrimp and Avocado Toast Points EW \$34.09	70 Cal each
Italian Pinwheels \$20.09	90 Cal each
Goat Cheese and Beet Skewers v \$31.19	35 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.



RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$4.99 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.89 PER PERSON

Seasonal Fresh Fruit VG PF

35 Cal/2.5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

Chef Curated Charcuterie Board

Calories Vary Per Assortment

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$5.69 PER PERSON

Housemade Spinach Dip served with Fresh Pita

230 Cal/2.25 oz. serving

FLATBREAD CRISPS \$5.69 PER PERSON

Flatbread Crisps served with Hummus, Harissa and Tzatziki **y pF**

430 Cal/6.15 oz. serving

SOUTHWEST DIPPING DUO \$5.69 PER PERSON

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

illa Chips **v** 420 Cal/6.75 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES TRAY \$5.69 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables Tray **v** EW PF

230 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$8.39 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese 270 Cal each
Roast Beef & Brie 260 Cal each
Turkey & Swiss 320 Cal each
Fresh Mozzarella, Tomato and Basil 240 Cal each

*All packages include necessary accompaniments and condiments.

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CHEF-INSPIRED STATIONS - SAVORY

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.

NOO	IUUN	\$22.39

Cavatappi Pasta v	90 Cal/2 oz. serving
Cheese Tortellini	150 Cal/3 oz. serving
Marinara Sauce vg	15 Cal/2 oz. serving
Pesto Alfredo Sauce v	90 Cal/2 oz. serving
Grilled Herbed Orange Chicken	40 Cal/2 oz. serving
Shrimp & Garlic Sauté	70 Cal/2 oz. serving
Roasted Portobello Mushrooms vg	10 Cal/1 oz. serving
Broccoli Rabe with Garlic VG EW PF	70 Cal/1 oz. serving

GLOBAL DOG \$8.59

Hot Dog Bun v g	130 Cal each
Beef Hot Dog	170 Cal each
Grilled Bratwurst	430 Cal each
Sauerkraut VG PF	10 Cal/2 oz. serving
Diced Onions vg	10 Cal/1 oz. serving
Banana Peppers vg	5 Cal/1 oz. serving
Pickles vg	5 Cal/1 oz. serving
Yellow Mustard vg	10 Cal/0.5 oz. serving
Sweet Pickle Relish vg	10 Cal/0.5 oz. serving
Ketchup v	10 Cal/0.5 oz. serving

WING BAR \$17.99

Carrot Sticks vg	45 Cal/4 oz. serving
Celery Sticks vg	15 Cal/4 oz. serving
Choice of Wing:	
Crispy Chicken Wings	90 Cal each
Baked Chicken Wings	80 Cal each
Boneless Baked Chicken Wings	70 Cal each
Boneless Crispy Chicken Wings	90 Cal each
Choice of Two (2) Seasonings:	
Garlic Parmesan Seasoning	100 Cal/1 oz. serving
Lemon Pepper and Salt vg	50 Cal/1 oz. serving
Buffalo Ranch Seasoning	70 Cal/1 oz. serving
Caribbean Jerk Seasoning v	60 Cal/1 oz. serving
Choice of Three (3) Sauces:	
Buffalo Sauce vg	10 Cal/1 oz. serving
Barbecue Sauce vg	70 Cal/1 oz. serving
Sweet Garlic Teriyaki v	60 Cal/1 oz. serving
Nashville Hot Oil v	240 Cal/1 oz. serving
Hot Honey Garlic Sauce v	90 Cal/1 oz. serving
Ranch Dressing v	100 Cal/1 oz. serving
Blue Cheese Dressing v	150 Cal/1 oz. serving
Sweet Chili Sauce vg	50 Cal/1 oz. serving
Jalapeño Ranch Dressing v	100 Cal/1 oz. serving

CI	rostini vg ew	40 Cal each
Cl	hoice of Three (3) Spreads:	
	Apple Chutney v	35 Cal/1 oz. serving
	Bacon Jam	150 Cal/1 oz. serving
	Spicy Kale Pesto	130 Cal/1 oz. serving
	Tomato Bruschetta Topping vg	20 Cal/1 oz. serving
	Green Chili Relish vo	10 Cal/1 oz. serving
	Blue Cheese and Chive Spread	130 Cal/1 oz. serving

Bido directo di di ornivo opricadi	100 001, 102, 001, 111.9
Choice of Two (2) Toppings:	
Bacon-Scallion Topping	70 Cal/1 oz. serving
Chorizo and Chickpea Topping	80 Cal/1 oz. serving
Roasted Red Pepper Tapenade vo	50 Cal/1 oz. serving
Mushroom Sauté vg EW PF	30 Cal/1 oz. serving
Choice of Glaze(s):	
Honey Balsamic Glaze v	40 Cal/1 oz. serving

70 Cal/1 oz. serving

LOADED TOTCHOS \$16.79

Chipotle Orange Glaze vo

BRUSCHETTA BLISS \$5.69

ECADED TOTOTIOS \$10.75	
Tater Tots vg	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	290 Cal/2 oz. serving
Chicken Tinga	110 Cal/2 oz. serving
Plant Based Chorizo Crumbles vg	120 Cal/2 oz. serving
Queso Dip	160 Cal/2 oz. serving
Pico de Gallo vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Jalapeno Peppers vg	10 Cal/1 oz. serving
Scallions vg	0 Cal/0.5 oz. serving

THE MACHILLE \$16 70

THE MASH-UP \$16./9	
Choice of Mashed Potatoes or Tater Tots:	1115
Creamy Garlic Mashed Potatoes v	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes v pF	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Tater Tots vg	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	290 Cal/2 oz. serving
Pulled Pork	110 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Country Gravy	60 Cal/2 oz. serving
Cheddar Cheese Sauce v	80 Cal/2 oz. serving
Butter v	35 Cal each
Sour Cream v	60 Cal/1 oz. serving
Choice of Three (3) Vegetables:	
Blanched Broccoli Florets VG PF	20 Cal/2 oz. serving
Herb-Roasted Mushrooms vg EW PF	90 Cal/2 oz. serving
Diced Green Peppers v ₆	10 Cal/2 oz. serving
Diced Tomatoes v s	10 Cal/2 oz. serving
Diced Onions vg	5 Cal/0.5 oz. serving
Choice of Two (2) Toppers:	
Shredded Cheddar Cheese v	110 Cal/2 oz. serving
French Fried Onions v	180 Cal/1 oz. serving
Sliced Chives v	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.5 oz. serving
Crushed Red Pepper vg	10 Cal/1 oz. serving

CHEF-INSPIRED STATIONS - SAVORY (CONT.)

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.

TRADITIONAL CARVING - SLOW-COOKED BEEF \$17.69

200 Cal/3 oz. serving
160 Cal each
190 Cal/1 oz. serving
180 Cal/1 oz. serving
170 Cal/1 oz. serving

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$17.69

Carved Roasted Butterball® Turkey	170 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Sun-Dried Tomato Aioli v	210 Cal/1 oz. serving
Cranberry-Mandarin Relish vg	60 Cal/1 oz. serving
Mesquite Mayonnaise v	210 Cal/1 oz. serving

TRADITIONAL CARVING - HONEY HAM \$17.69

Carved Honey Ham	120 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Orange Horseradish Spread v c	80 Cal/1 oz. serving
Sriracha Honey Mustard v	120 Cal/1 oz. serving
Red Onion-Apricot Relish v	70 Cal/1 oz. serving

TRADITIONAL CARVING - SLOW-GRILLED VEGETABLES \$14.99

Whole Roasted Vegetables vg EW PF	70 Cal/3 oz. serving
White Bean Spread vg	60 Cal/1 oz. serving
Roasted Red Pepper Tapenade vo	50 Cal/1 oz. serving

CHEF-INSPIRED STATIONS - SWEET

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.

TOP YOUR OWN POUND CAKE BAR \$11.89

TOP TOOK OWN FOUND CARE DAK \$11.09	
Pound Cake Slices v	150 Cal slice
Sugared Strawberries v	60 Cal/2 oz. serving
Apple-Brown Sugar Compote v	80 Cal/2 oz. serving
Cherry Compote v ₆	60 Cal/2 oz. serving
Fresh Blueberries vg	30 Cal/2 oz. serving
Chocolate Sauce vg	80 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

LOADED COOKIE "NACHOS" \$7.69

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

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BREAKS

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

WHAT'S POPPIN' \$3.89

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn vg EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn EW	110 Cal/1.25 oz. serving
Ranch Popcorn v	110 Cal/1.25 oz. serving
BBQ Popcorn vg	110 Cal/1.25 oz. serving
Southwest Popcorn vg	120 Cal/1.25 oz. serving

SNACK ATTACK \$8.19

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

BREADS AND SPREADS \$6.09

Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/3 oz. serving
Pita Chips v	160 Cal/2 oz. serving
Crostini vg Ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole ve PF	70 Cal/2 oz. serving
Ginger Verde Guacamole vg PF	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2.25 oz. serving
Feta and Roasted Garlic Dip v	270 Cal/2 oz. serving
Traditional Hummus vg pf	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

ORCHARD TREATS \$11.49

Apple Wedges vg EW PF	60 Cal each
Caramel Sauce v	120 Cal/1 oz. serving
Cinnamon Sugar Donuts v	240 Cal each
Maple Walnut Blondies v	300 Cal each
Sliced Cheese served with Baguettes v	710 Cal/4.75 oz. serving

COFFEE BREAK \$6.59

Assorted Craveworthy Cookies v	220-240 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUGAR RUSH \$3.39

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

THE HEALTHY ALTERNATIVE \$10.09

Whole Fruit vg EW PF	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water \$2.69 Each O Cal each Assorted Sodas (Can) \$1.79 Each 0-150 Cal each Assorted Individual Fruit Juices \$2.69 EACH 100-150 Cal each Sparkling Water \$2.99 Each O Cal each Regular Coffee \$22.99 PER GALLON O Cal/8 oz. serving Decaffeinated Coffee \$22.99 Per GALLON O Cal/8 oz. serving Hot Water with Assorted Tea Bags \$22.99 PER GALLON O Cal/8 oz. serving Apple Cider \$26.39 PER GALLON 160 Cal/8 oz. serving Hot Chocolate \$26.39 PER GALLON 160 Cal/8 oz. serving Iced Tea \$17.09 Per Gallon O Cal/8 oz. serving Lemonade \$17.09 PER GALLON 90 cal/8 oz. serving Fruit Punch \$17.09 PER GALLON 5 cal/8 oz. serving Iced Water \$4.99 PER GALLON 0 cal/8 oz. serving Apple Juice \$26.39 PER GALLON 120 cal/8 oz. serving Orange Juice \$26.39 PER GALLON 110 cal/8 oz. serving Cranberry Juice \$26.39 PER GALLON 60 cal/8 oz. serving Infused Water \$12.59 PER GALLON 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

Strawberry Basil infused Iced Tea \$18.09 PER GALLON

Raspberry Lime infused Iced Tea \$18.09 PER GALLON

Peach Iced Tea \$18.09 PER GALLON

DESSERTS

Assorted Blondies v \$22.99 Per Dozen 240-300 Cal each

Assorted Craveworthy Cookies **v**

\$19.09 Per Dozen 220-240 Cal each

Bakery-fresh Brownies ${f v}$

\$22.99 Per Dozen 250 Cal each

Assorted Dessert Bars v

\$24.99 PER DOZEN 200-420 Cal each

Mini Cheesecakes v \$29.79 Per Dozen 80 Cal each

CAKES

2 LAYER QUARTER SHEET CAKE \$100.00

20-25 Servings

2 LAYER HALF SHEET CAKE \$200.00

40-50 Servings

2 LAYER FULL SHEET CAKE \$350.00

70-80 Servings

CAKE FLAVORS AVAILABLE:

Carrot

Chocolate luscious

Red Velvet

Yellow

Chocolate Chiffon

Banana

Dual layer - Chocolate and Yellow

CAKE FILLING AVAILABLE:

Chocolate Mousse

Cream Cheese

Strawberries

Raspberry Preserves

For additional cost Strawberries & Custard, Strawberries & Whipped Cream, Bananas & Custard, Bananas & Whip)

CAKE FROSTING CHOICES:

Chocolate Buttercream

Cream Cheese

Vanilla Buttercream

Whipped Cream

Toasted Coconut

(Fondant - additional cost)

CONTACT US FOR ADDITIONAL BAKERY OFFERING FROM OUR ONSITE BAKERY

ORDERING INFORMATION

Lead Time

Notice of 4 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.

*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.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

