

EVENT MENU



University
Catering



INSPIRED EXPERIENCES.

CULINARY FORWARD

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

THOUGHTFUL HOSPITALITY

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

PEOPLE & PLANET

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

INSPIRED EXPERIENCES

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

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GV VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$56.59

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

DELICIOUS DAWN	
Assorted Muffins v	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	90-160 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars v	100-230 Cal each
Assorted Yogurt Cups	60-110 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter v	100 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) v EW PF	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 v	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Spinach Dip (Warm Or Chilled) with Pita Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$47.29

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

MORNING MINI	
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
Starbucks 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	0 Cal each
Starbucks 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
Curried Turkey & Apple Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF	45 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/2 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$34.99

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	170-300 Cal each
Orange Juice	100 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of Two (2) Sandwiches:	
Tuna Salad with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Ham with Honey Mustard Dressing	420 Cal each
Deli-Sliced Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale 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

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

***All packages include necessary accompaniments and condiments.**
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$10.49

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	170-300 Cal each
Buttery Croissants v	370 Cal each

Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$13.09

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$14.29

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Scones v	400-440 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Bagels v	170-300 Cal each
Buttery Croissants v	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	90-160 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$4.29 PER PERSON	170-300 Cal each
Gluten Free Bagels v \$4.49 EACH	240-290 Cal each
Assorted Muffins Served with Butter and Jam v \$4.59 PER PERSON	360-450 Cal each
Gluten Free Muffin v \$6.29 EACH	150-300 Cal each
Assorted Danish v \$3.99 PER PERSON	250-420 Cal each
Assorted Pastries v \$3.99 PER PERSON	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$4.29 PER PERSON	35 Cal/2.5 oz. serving
Granola Bars v \$2.59 EACH	100-230 Cal each

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$21.99

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	170-300 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	110-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.79

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg & Cheese English Muffin	270 Cal each
Egg & Cheese Croissant	370 Cal each
Sausage, Egg & Cheese Biscuit	490 Cal each
Ham, Egg & Cheese Biscuit	450 Cal each
Bacon, Egg & Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato & Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v pf	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 a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Hot Honey Salami Bagel: Everything-Spiced with Cream Cheese, Genoa Salami and Hot Honey on a Bagel	470 Cal each
Nashville Hot Chicken Biscuit	650 Cal each
Southwestern Breakfast Wrap with Just* Egg Scramble, Guacamole, Fajita Vegetables, Roasted Corn, Spinach, Corn Chips and Salsa in a Tortilla vg pf	390 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips vg pf	480 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$15.69

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Country Ham	70 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble v	140 Cal/4 oz. serving
California Scramble	330 Cal/5.9 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Bottled Water	0 Cal each
Starbucks 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

***All packages include necessary accompaniments and condiments.**
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BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAITS \$5.49 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait V	400 Cal each
Apple, Raisin and Cranberry Yogurt Parfait V PF	410 Cal each
Honey Ginger Pear Yogurt Parfait V PF	460 Cal each
Strawberry Yogurt Parfait V	360 Cal each

BREAKFAST MEATS \$3.09 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast.

Choice of One (1) Breakfast Meat:

Crisp Bacon	60 Cal each
Maple Chipotle Bacon	80 Cal each
Pork Sausage Link	110 Cal each
Pork 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
Incogmeato™ Sausage Patty VG	150 Cal each

TRADITIONAL SANDWICHES \$8.19 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg & Cheese English Muffin	270 Cal each
Egg & Cheese Croissant	370 Cal each
Sausage, Egg & Cheese Biscuit	490 Cal each
Ham, Egg & Cheese Biscuit	450 Cal each
Bacon, Egg & Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato & Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	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

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

***All packages include necessary accompaniments and condiments.**

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$18.49

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Choice of: Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham, Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Grilled Vegetables)	
Cheese Tray (Cheddar and Swiss) v	80-230 Cal/2-4.5 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	110 Cal/1 oz. serving
Assorted Craveworthy Cookies v	10 Cal/1 oz. serving
Choice of Two (2) Beverages:	220-240 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 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 v	100 Cal each
Fresh Fruit Cup vg	35 Cal/2.5 oz. serving
Assorted Dessert Bars v	240-370 Cal each
Bottled Water	0 Cal each
Chicken Caesar Salad: Romaine, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing \$19.99	
	320 Cal each
Fresh Baby Spinach and Apple Salad: Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon and Country Apple Dressing \$20.99	
	540 Cal each
Chef Salad: Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing \$21.59	
	650 Cal each

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

CLASSIC BOX LUNCH \$16.39

Your choice of Classic Sandwich served with Mustard, Mayo, Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MADE WITHOUT GLUTEN BOXED LUNCH \$17.39

Whole Fruit vg ew pf	60-100 Cal each
Gluten Free Cookies	120-200 Cal each
Choice of One (1) Made without Gluten Wrap:	
Veggie Wrap with Hummus	250-300 Cal each
Turkey and Cheese	250-300 Cal each
Ham and Cheese	250-300 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$21.29

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 Spears vg	5 Cal each
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 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

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Roast Beef and Cheddar Sandwich	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Chicken Caesar Wrap	630 Cal each
Apple Bacon Chicken Salad Ciabatta	610 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each
Made Without Gluten Veggie Wrap with Hummus	250-300 Cal each
Made Without Gluten Turkey and Cheese	250-300 Cal each
Made Without Gluten Ham and Cheese	250-300 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$23.29

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 Spears VG	5 Cal each
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

(Available Sandwich choices for The Executive Luncheon Buffet)

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade Wrap	710 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa	470 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	570 Cal each
Made Without Gluten Veggie Wrap with Hummus	xxx Cal each
Made Without Gluten Turkey and Cheese	xxx Cal each
Made Without Gluten Ham and Cheese	xxx Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
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 Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/2.5 oz. serving
Creamy Coleslaw VG EW PF	80 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Made without Gluten Garden Salad with Gluten Free Dressing	150-300 Cal/3.5 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

PACIFIC COAST COLLECTION \$22.79

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Hummus Platter with Toasted Pita Wedges and Fresh Vegetables V PF	230 Cal/4.5 oz. serving
Choice of Two (2) Salad Platters	
Thai Beef Noodle Salad Platter	320 Cal/6 oz. serving
Sesame Chicken Salad with Mandarin Platter	160 Cal/5 oz. serving
Southwest Kale Salad Platter EW	220 Cal/5 oz. serving
Teriyaki Salmon Salad Platter	180 Cal/4 oz. serving
Smoky Coconut -Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG EW	220 Cal/3.3 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

TRATTORIA PASTA \$21.49

Classic Caesar Salad	240 Cal/5.5 oz. serving
Garlic Herb Breadstick V	170 Cal each
Italian Roasted Vegetables VG EW PF	100 Cal/3.5 oz. serving
Select One (1) Pasta:	
Pea & Mushroom Tortellini Alfredo	270 Cal/7 oz. serving
Tortellini Rose	230 Cal/6.5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

FAR EAST FUSION \$23.99

Kimchi	20 Cal/2.1 oz. serving
Carrot Ginger Wedge Salad VG PF	240 Cal/7.4 oz. serving
Choice of Two (2) Dumplings:	
Steamed Edamame Potsticker (2 per guest) V	60 Cal each
Steamed Vegetable Potsticker (2 per guest) V	40 Cal each
Steamed Pork Potsticker (2 per guest)	30 Cal each
Choice of Two (2) Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet & Sour Sauce VG	30 Cal/1 oz. serving
Chile Garlic Sauce VG	45 Cal/1 oz. serving
Gardein® Chicken Lo Mein Bowl VG PF	470 Cal/10.5 oz. serving
Dan Dan Noodles	410 Cal/8.25 oz. serving
Chili Crisp VG PF	210 Cal/1 oz. serving
Fortune Cookie	20 Cal each





BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$24.49

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
Traditional Hummus VG PF	280 Cal/4 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
Baked Falafel VG PF	60 Cal each

Choice of Three (3) Toppings:

Carrot Almond Salad VG PF	130 Cal/2.5 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4.25 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2.25 oz. serving
Cucumber Tomato Salad VG 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	40 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1.5 oz. serving
Harissa Sauce VG	65 Cal/1 oz. serving

Choice of Two (2) Garnishes:

Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each

Add Pita

Half Grilled Pita V PF	290 Cal each
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Choice of One (1) Dessert:

Baklava V	70 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each

SOUP AND SALAD BUFFET \$22.49

Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing V	190 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	100 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EASTERN INFLUENCES - AMBIENT BUFFET \$25.49

Coriander Peanut Ramen Noodles VG	240 Cal/3 oz. serving
Szechuan Green Beans VG	110 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber Salad	100 Cal/3 oz. serving
Orange Glazed Chicken with Sesame Spinach EW	230 Cal/5.5 oz. serving
Assorted Dessert Bars V	240-370 Cal each

SIGNATURE SUMMER BBQ \$26.49

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 Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
BBQ Jackfruit VG PF	250 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Assorted Dessert Bars V	240-370 Cal each

YUCATAN BOWL \$24.49

Romaine Lettuce Salad VG	15 Cal/0.5 oz. serving
Avocado Ranch Dressing V	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo Crumbles VG	240 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie V	230 Cal each

HEARTLAND BUFFET \$28.79

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	100 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

***All packages include necessary accompaniments and condiments.**
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFETS

CREATE YOUR OWN BUFFET

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

BUFFET STARTERS

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
Caprese Salad V PF	150 Cal/3 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	230 Cal/4.5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$25.29	310 Cal/5 oz. serving
Grilled Peri-Peri Chicken EW \$25.99	140 Cal/3 oz. serving
Asian Seared Chicken \$24.29	150 Cal/3 oz. serving
Honey Mustard Pork Loin EW \$25.49	270 Cal/4 oz. serving
Maple Glazed Pork Chops with Apple Chutney EW \$29.69	290 Cal/8 oz. serving
Grilled Teriyaki Salmon \$27.69	140 Cal/3 oz. serving
Orange-Glazed Grilled Salmon \$27.69	160 Cal/3.25 oz. serving
BBQ Beef Brisket \$28.29	350 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$27.99	200 Cal/3 oz. serving
Vegetable Alfredo Lasagna V \$26.99	470 Cal/11 oz. serving
Stuffed Shells with Butternut Squash Asiago Sauce \$27.09	540 Cal/8.75 oz. serving
Ratatouille Penne VG EW PF \$26.29	220 Cal/9 oz. serving

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Chili-Garlic Green Beans VG EW PF	70 Cal/4 oz. serving
Grilled Asparagus VG EW PF	20 Cal/3 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Ginger Honey Glazed Carrots V EW PF	100 Cal/3.25 oz. serving
Maple Mashed Sweet Potatoes V PF	120 Cal/4.25 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Butternut Squash Barley Pilaf VG EW PF	110 Cal/4 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Broccoli Mac and Cheese	200 Cal/4.15 oz. serving

BUFFET FINISHES

Mini Assorted Cheesecakes V	80 Cal each
Spiced Carrot Cake V	350 Cal slice
Glazed Strawberry Bars VG	380 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Dessert Bars V	240-370 Cal each

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RECEPTIONS

HORS D'OEUVRES

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Shrimp	\$44.49	35 Cal each
Beef Empanadas	\$32.99	120 Cal each
Italian Meatballs	\$26.49	85 Cal each
Flank Steak Skewer (Sweet Garlic Teriyaki, Red Chimichurri, Boom Boom Sauce)	\$52.79	140 Cal each
Chicken Satay	\$33.79	60 Cal each
Boneless BBQ Wings	\$32.79	110 Cal each
Lemon & Garlic Shrimp Skewer (Sweet Garlic Teriyaki, Red Chimichurri, Boom Boom Sauce)	\$48.79	65 Cal each
Parmesan Artichoke Hearts v	\$38.99	50 Cal each
Spanakopita v	\$43.99	60 Cal each
Vegetable Spring Rolls v	\$27.79	80 Cal each
Plant-Based Chorizo Stuffed Mushrooms vg pf	\$35.59	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Beef Tenderloin, Horseradish Cream, Pickled Red Onion Crostini	\$49.69	140 Cal each
Italian Pinwheels	\$33.79	90 Cal each
Caprese Skewer	\$33.79	50 Cal each
Mediterranean Antipasto Skewers v	\$39.29	60 Cal each
Shrimp and Coconut Ceviche	\$51.29	80 Cal each
Traditional Tomato Bruschetta Crostini vg	\$20.79	50 Cal each

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

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





RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 20 guests or more.

CLASSIC CHEESE TRAY \$12.49 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$6.69 PER PERSON

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

120 Cal/5 oz. serving

GRILLED VEGETABLES \$9.39 PER PERSON

Grilled Vegetables served with Balsamic Vinaigrette ▼ G EW PF

70 Cal/3 oz. serving

ANTIPASTO PLATTER \$8.99 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$6.19 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables ▼ EW PF

230 Cal/4.5 oz. serving

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 20 guests or more.

DIM SUM \$16.49

Vegetable Egg Rolls v	180 Cal each
Pork Potstickers (3 per person)	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	30 Cal/1 oz. serving
Chile Garlic Sauce vg	45 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	120 Cal each
Assorted Dessert Bars v	240-370 Cal each

LOADED TOTCHOS \$18.19

Tater Tots vg	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2 oz. serving
Diced Bacon	450 Cal/2 oz. serving
Chicken Tinga	110 Cal/2 oz. serving
Plant-Based Chorizo 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
Jalapeño Peppers vg	10 Cal/1 oz. serving
Green Scallions vg PF	5 Cal/0.5 oz. serving

TOP YOUR OWN POUND CAKE BAR \$14.49

Pound Cake Slices	150 Cal slice
Sugared Strawberries v	60 Cal/2 oz. serving
Apple-Brown Sugar Compote v	80 Cal/2 oz. serving
Cherry Compote vg	65 Cal/2 oz. serving
Fresh Blueberries vg	30 Cal/2 oz. serving
Chocolate Syrup vg	55 Cal/1 oz. serving
Whipped Cream v	100 Cal/2 oz. serving

BREAKS

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

TRAIL MIX WITHOUT ADDED NUTS STATION \$6.99

Granola vg	220 Cal/2 oz. serving
Goldfish® Crackers v	270 Cal/2 oz. serving
Pretzel Thins v	350 Cal/2 oz. serving
Plain M&M'S® v	270 Cal/2 oz. serving
Pumpkin Crunch Topping v	140 Cal/1 oz. serving
Raisins vg	85 Cal/1 oz. serving
Dried Cranberries vg	95 Cal/1 oz. serving

SNACK ATTACK \$9.19

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts vg	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 \$10.99

Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Tortilla Chips vg	280 Cal/2 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini vg EW	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg PF	75 Cal/2 oz. serving
Ginger Verde Guacamole vg PF	70 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus vg PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving

COFFEE BREAK \$6.99

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



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags	0 Cal/8 oz. serving
\$4.19 PER PERSON	
Starbucks Regular Coffee \$1.59 PER PERSON	0 Cal/8 oz. serving
Bottled Water \$2.59 EACH	0 Cal each
Assorted Sodas (Can) \$2.49 EACH	0-170 Cal each
Assorted Individual Fruit Juices \$2.49 EACH	90-160 Cal each
Assorted Bubly \$2.49 PER PERSON	0 Cal each
Lemonade \$26.99 PER GALLON	90 Cal/8 oz. serving
Fruit Punch \$26.99 PER GALLON	110 Cal/8 oz. serving
Iced Water \$16.99 PER GALLON	0 Cal/8 oz. serving
Infused Water \$19.79 PER GALLON	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	15 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	0 Cal/8 oz. serving
Grapefruit Infused Water	20 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼	220-240 Cal each
\$2.99 PER PERSON	
Bakery-fresh Brownies ▼	250 Cal each
\$3.59 PER PERSON	
Gourmet Dessert Bars ▼	240-370 Cal each
\$3.99 PER PERSON	
Custom Artisan Cupcakes ▼	180-480 Cal each
\$32.09 PER DOZEN	
Assorted Petit Fours ▼	60-100 Cal each
\$41.59 PER DOZEN	
Gluten Free Cookies \$3.39 EACH	120-200 Cal each
Vegan Cookies ve \$3.49 EACH	160-370 Cal each
Half Sheet Cakes (Vanilla, Chocolate and Marble)	310 Cal slice
\$125.00 EACH	

ORDERING INFORMATION

Lead Time

Notice of 2 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.

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VG VEGAN
V VEGETARIAN

EW EAT WELL
PF PLANT FORWARD

Contact Us Today

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Prices effective until 07/01/2027
Prices may be subject to change

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