



# EVENT MENU



# FEEDING CULTURE. FUELING POTENTIAL.

LET US HELP YOU PLAN  
YOUR NEXT EVENT!

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MADE WITH INTEGRITY

**SUSTAINABLE**

WHOLESOME INGREDIENTS

**WILD CAUGHT**

NUTRIENT-DENSE

**ALL NATURAL**

ENVIRONMENTALLY FRIENDLY



MADE FROM SCRATCH

**AUTHENTIC**

RESPONSIBLY SOURCED

**LOCAL**

CLEAN AND HEALTHY

**PLANT-FORWARD**

COMMITTED TO THE COMMUNITY



# ALL DAY PACKAGES

Includes appropriate condiments.



## ALL DAY DELICIOUS \$48.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person + available for 8 guests or more.

### RISE & SHINE

assorted muffins	400-510 Cal each
assorted scones	430-470 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
assorted juice	110-170 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

### DAYBREAK WAKEUP

granola bars	190 Cal each
assorted individual yogurt cups	50-150 Cal each
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

### TASTE OF VENICE

tomato & cucumber couscous salad	120 Cal/3.75 oz. serving
orange fennel spinach salad	210 Cal/3.2 oz. serving
bakery-fresh rolls with butter	160 Cal each
green beans gremolata	70 Cal/3 oz. serving
three pepper cavatappi with pesto	310 Cal/7.5 oz. serving
grilled chicken with a lemon tarragon white wine sauce	200 Cal/5.75 oz. serving
new york cheesecake	440 Cal/slice
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

### ENERGY BOOST

chilled spinach dip with tortilla chips	230 Cal/2.25 oz. serving
grilled vegetable tray	70 Cal/3 oz. serving
bakery-fresh brownies	250 Cal/2.25 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

 Vegetarian  Vegan

## MEETING WRAP UP \$42.19

Serve these favorites + success is a wrap! This all-day package includes the following four (4) delights. All prices are per person + available for 8 guests or more.

### MORNING MEDLEY

miniature muffins	80-120 Cal each
miniature danish	140-170 Cal each
miniature scones	110-120 Cal each
yogurt parfait cups	370-400 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

### AM RECHARGE

donut holes	45-90 Cal each
bananas	110 Cal each
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

### SALADS & WRAPS

chicken caesar wrap	540 Cal each
pepper jack tuna wrap	590 Cal each
cran-apple turkey wrap	650 Cal each
grilled vegetable wrap	620 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
select one (1) salad:	
traditional garden salad	50 Cal/3.5 oz. serving
grilled vegetable pasta salad	130 Cal/3 oz. serving
individual bag of chips	100-160 Cal each
assorted gourmet cookies	250-310 Cal each
bakery-fresh brownies	250 Cal/2.25 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

### MID-DAY MORSELS

tortilla chips	90 Cal/1 oz. serving
select two (2) salsas:	
salsa roja	20 Cal/1 oz. serving
salsa verde	20 Cal/1 oz. serving
pico de gallo	10 Cal/1 oz. serving
assorted fruit	50-110 Cal each
assorted gourmet cookies	250-310 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

# ALL DAY PACKAGES

Includes appropriate condiments.

## SIMPLE PLEASURES \$37.99

Easy does it-casually tasteful fare. This all-day package includes three (3) of our favorites. All prices are per person + available for 8 guests or more.

### EASY START

assorted donuts	190-490 Cal each
assorted bagels	170-360 Cal each
orange juice	120 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

### BOX LUNCH

select one (1) sandwich:	
tuna salad ciabatta	540 Cal each
ham & swiss sub	380 Cal each
turkey & swiss sandwich	490 Cal each
roasted pepper & mozzarella ciabatta	530 Cal each
individual bag of chips	100-160 Cal each
assorted gourmet cookies	250-310 Cal each
bottled water	0 Cal each

### MID-DAY MORSELS

tortilla chips	90 Cal/1 oz. serving
select two (2) salsas:	
salsa roja	20 Cal/1 oz. serving
salsa verde	20 Cal/1 oz. serving
pico de gallo	10 Cal/1 oz. serving
assorted fruit	50-110 Cal each
assorted gourmet cookies	250-310 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

CHOOSE ONE OF THESE 3  
PACKAGES TO SUSTAIN YOU  
THROUGHOUT THE DAY.

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 CLUB

All prices are per person + available for 8 guests or more. Includes appropriate condiments.



## CASUAL CAFÉ \$12.99

miniature muffins	80-120 Cal each
miniature danish	140-170 Cal each
miniature bagels	110-160 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

## EUROPEAN CONTINENTAL \$16.59

<p>european breakfast charcuterie:            platter of gruyere, blue cheese, genoa salami,            prosciutto, orange marmalade, fig cranberry jam,            whole grain mustard, hard-boiled egg,            red grapes and crostini</p>	400 Cal/4.5 oz. serving
buttery croissants	370 Cal each
seasonal fresh fruit platter	35 Cal/2.5 oz. serving
assorted fruit juice	100-150 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
coffee, decaf & hot water with assorted tea bags	0 Cal/8 oz. serving

## A LA CARTE BREAKFAST

assorted bagels	\$3.69 per person	170-360 Cal each
assorted muffins	\$3.69 per person	400-510 Cal each
cinnamon rolls	\$27.09 per dozen	350 Cal each
assorted donuts	\$22.99 per dozen	190-490 Cal each
assorted pastries	\$27.09 per dozen	200-510 Cal each
fresh seasonal sliced fruit	\$4.09 per person	40 Cal/2.5 oz. serving
granola bars	\$2.29 each	190 Cal each
hard-boiled eggs	\$1.39 each	80 Cal each
vegan blueberry banana breads	\$16.59 each	260 Cal/3 oz. serving

## TRADITIONAL BREAKFAST \$30.99

select one (1) breakfast pastry:

assorted danish	120-530 Cal each
assorted muffins	400-510 Cal each
assorted scones	430-470 Cal each
assorted bagels	170-360 Cal each
breakfast potatoes	130-150 Cal/3 oz. serving
bacon	45 Cal each
breakfast sausage	130-220 Cal each
scrambled eggs	180 Cal/4 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

## FRENCH TOAST BUFFET \$25.99

breakfast potatoes	130-150 Cal/3 oz. serving
bacon	45 Cal each
breakfast sausage	130-220 Cal each
choice of entree:	
golden pancake	50 Cal each
orange cinnamon french toast	90 Cal each
maple syrup	70 Cal/1 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

## EXECUTIVE BREAKFAST \$38.99

select three (3) breakfast pastries:

assorted freshly baked danishes	200-430 Cal each
fresh locally sourced bagels with butter, jam & cream cheese	170-360 Cal each
assorted freshly baked scones with butter & jam	430-470 Cal each
assorted freshly baked muffins with butter	400-510 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
fluffy scrambled cage-free eggs	180 Cal/4 oz. serving
breakfast potatoes	130-150 Cal/3 oz. serving
crispy bacon	45 Cal each
breakfast sausage	130-200 Cal each
cheddar & onion frittata	270 Cal each
golden pancakes	50 Cal each
maple syrup	70 Cal/1 oz. serving
assorted juice	110-170 Cal each
bottled water	0 Cal each
coffee, decaf & hot water with assorted tea bags	0 Cal/8 oz. serving

CONTINUED ON NEXT PAGE

# BREAKFAST CLUB

All prices are per person + available for 8 guests or more.  
Includes appropriate condiments.

## DON'T SEE

JUST ASK US.

## WHAT

We offer customized choices  
to meet nearly all of your dietary needs.

## YOU'RE

## LOOKING

## FOR?

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# BREAKFAST CLUB

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## THE SHAKSHUKA SPECIAL \$25.99

fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
grilled naan	250 Cal each
roasted red bliss potatoes	80 Cal/3 oz. serving
shakshuka eggs	230 Cal/4.5 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

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



## YOGURT PARFAITS \$5.09

select two (2) yogurt parfaits:

blueberry orange yogurt parfait	410 Cal each
apple, raisin & cranberry yogurt parfait	400 Cal each
honey ginger pear yogurt parfait	440 Cal each
strawberry yogurt parfait	370 Cal each

## HAND WRAPPED BREAKFAST BURRITOS \$7.69

select two (2) breakfast burritos:

meat lover's breakfast burrito with bacon, sausage & ham	810 Cal each
potato, cheese & pico de gallo breakfast burrito	440 Cal each
florentine breakfast burrito	580 Cal each
sweet potato burrito	470 Cal each

## OMELET STATION \$12.99

Omelets cooked fresh to order with eggs or egg whites & choice of cheeses & toppings. Attendant required, additional fees will apply.

eggs	180 Cal/4 oz. serving
egg whites	80 Cal/4 oz. serving
shredded cheddar cheese	120 Cal/1 oz. serving
crumbled feta cheese	80 Cal/1 oz. serving
crumbled bacon	90 Cal/0.5 oz. serving
diced ham	30 Cal/1 oz. serving
mushrooms	50 Cal/1.5 oz. serving
tomatoes	10 Cal/2 oz. serving
onions	10 Cal/1 oz. serving
green peppers	10 Cal/1.5 oz. serving
spinach	15 Cal/2 oz. serving

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

# BREAKFAST CLUB

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# LUNCH CLASSIC COLLECTION

All prices are per person + available for 8 guests or more.  
Includes appropriate condiments.



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

## BUILD YOUR OWN SANDWICH \$14.89

select two (2) side salads	25-330 Cal each
individual bags of chips	100-160 Cal each
assorted baked breads & rolls	110-160 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)	50-230 Cal/2-4.5 oz. serving
cheese tray (cheddar & swiss)	110 Cal/1 oz. serving
relish tray (lettuce, tomato, onion, pickles & pepperoncini)	20 Cal/1 oz. serving
assorted gourmet cookies	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

## PREMIUM BOX LUNCHESES

### CHICKEN, BLUE CHEESE & PEAR SALAD \$18.19

grilled lemon chicken on a salad of pear, blue cheese, walnuts, crisp greens & dijon vinaigrette	620 Cal each
bakery-fresh roll with butter	160 Cal each
fresh fruit cup	40 Cal/2.5 oz. serving
assorted desserts bar	300 Cal/2.75 oz. serving
bottled water	0 Cal each

### SALMON CAESAR SALAD \$25.49

caesar salad with grilled salmon, shredded parmesan cheese & seasoned croutons	590 Cal each
bakery-fresh roll with butter	160 Cal each
fresh fruit cup	40 Cal/2.5 oz. serving
assorted desserts bar	300 Cal/2.75 oz. serving
bottled water	0 Cal each

### MEDITERRANEAN QUINOA SALAD \$18.99

quinoa, toasted chickpeas, cucumber, tomato & kalamata olives with hummus & pita	460 Cal each
bakery-fresh roll with butter	160 Cal each
fresh fruit cup	40 Cal/2.5 oz. serving
assorted desserts bar	300 Cal/2.75 oz. serving
bottled water	0 Cal each

### STANDARD BOX LUNCH \$25.99

select one (1) standard sandwich (pg. 9)	140-750 Cal each
individual bag of chips	100-160 Cal each
assorted gourmet cookies	250-310 Cal each
bottled water	0 Cal each

# LUNCH CLASSIC COLLECTION

All prices are per person + available for 8 guests or more.  
Includes appropriate condiments.

## STANDARD SANDWICH BUFFET \$22.99

Choice of three (3) standard sandwiches & two (2) side salads accompanied by chips, mayo & mustard, pickles, assorted gourmet cookies & choice of two (2) beverages

select two (2) side salads (pg. 11)	25-330 Cal each
dill pickle slices 🌱	0 Cal/1 oz. serving
individual bags of chips 🌱	100-160 Cal each
select three (3) standard sandwiches	140-750 Cal each
assorted gourmet cookies 🌱	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

## STANDARD SANDWICH SELECTIONS

(Available sandwich choices for the standard box lunch and the standard sandwich buffet)

deli sliced ham with honey mustard dressing on ciabatta bread	370 Cal each
turkey breast with mesclun greens & sage cream cheese on ciabatta bread	420 Cal each
turkey, avocado & slaw ciabatta with a greek goddess spread	500 Cal each
very veggie submarine baguette sandwich with provolone & honey dijon dressing 🌱	460 Cal each
mediterranean veggie ciabatta 🌱	480 Cal each

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# LUNCH COLLECTION

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Includes appropriate condiments.



## THE DELUXE LUNCHEON \$27.99

Choice of three (3) standard sandwiches & two (2) side salads accompanied by chips, mayo & mustard, pickles, assorted gourmet cookies & choice of two (2) beverages

select two (2) side salads (pg. 11)	25-330 Cal each
dill pickle slices ⓘ	0 Cal/1 oz. serving
individual bags of chips ⓘ	100-160 Cal each
select three (3) deluxe sandwiches	370-760 Cal each
assorted gourmet cookies ⓘ	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

## DELUXE LUNCHEON SANDWICH BOARD

(Available sandwich choices for the deluxe luncheon buffet)

turkey feta ciabatta with spinach & sun-dried tomato aioli	620 Cal each
salmon, cucumber & cilantro coleslaw ciabatta	650 Cal each
roast beef, provolone, artichoke relish & pesto mayo baguette	690 Cal each
grilled herbed chicken & asiago with garlic mayonnaise baguette	490 Cal each
deli style turkey, ham & fresh mozzarella with pesto mayo on a baguette	640 Cal each
granny smith apples & brie with fresh baby spinach on a french baguette	760 Cal each
roasted beet & ricotta sandwich ⓘ	590 Cal each

## SIDE SALAD SELECTIONS

(Included with deli express, standard sandwich buffet and deluxe luncheon buffet)

traditional garden salad with a balsamic vinaigrette dressing ⓘ	50 Cal/3.5 oz. serving
arugula salad with cauliflower & beets ⓘ	140 Cal/2.5 oz. serving
creamy vegan coleslaw ⓘ	140 Cal/3 oz. serving
fresh fruit salad ⓘ	40 Cal/2.5 oz. serving
watermelon dressed with lemon & olive oil ⓘ	100 Cal/2.6 oz. serving
greek pasta salad tossed with tomatoes, cucumbers, red onions, peppers, fresh baby spinach, feta cheese & black olives ⓘ	90 Cal/3 oz. serving
toasted cranberry apple couscous with apricots, granny smith apples, almonds, red onions, fresh spinach & scallions ⓘ	180 Cal/3 oz. serving
grilled vegetable pasta salad with a balsamic dressing ⓘ	130 Cal/3 oz. serving
herbed quinoa side salad ⓘ	100 Cal/3.5 oz. serving
roasted corn & black bean salsa with spanish onions, red peppers, jalapenos, fresh cilantro & fresh garlic ⓘ	120 Cal/4 oz. serving

# LUNCH COLLECTION

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# BUFFETS

All prices are per person + available for 8 guests or more. Includes choice of two (2) beverages; lemonade, iced tea, iced water. Includes appropriate condiments.

## LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at [chitikela-srinivas@aramark.com/401.623.1087](mailto:chitikela-srinivas@aramark.com) to explore more options and personalize your buffet to fit your event.



## SICILIAN SPECIALTIES \$35.99

caesar salad	160 Cal/2.7 oz. serving
italian white bean salad	90 Cal/3.33 oz. serving
garlic breadsticks	110 Cal each
seasonal vegetables	70 Cal/3 oz. serving
three pepper pesto cavatappi	310 Cal/7.5 oz. serving
grilled rosemary chicken	130 Cal/3 oz. serving
grilled fennel tuna	150 Cal/3 oz. serving
assorted italian ices	70-75 Cal each

## LAKESIDE BBQ \$25.99

apple bacon coleslaw	140 Cal/3.25 oz. serving
baked sweet potatoes	120 Cal/4.2 oz. serving
sautéed green beans & peppers	90 Cal/3.5 oz. serving
bbq beef brisket	180 Cal/3 oz. serving
slider buns	80 Cal each
assorted gourmet cookies	250-310 Cal each
bakery-fresh brownies	250 Cal/2.25 oz. serving

## LOADED POTATO BAR \$21.99

classic garden salad	50 Cal/3.5 oz. serving
top your own baked potato with chicken mushroom alfredo, chili con carne, steamed broccoli, crumbled bacon, shredded cheddar cheese, scallions & sour cream	660 Cal/12 oz. serving
select one (1) dessert:	
apple cobbler	350 Cal/4.75 oz. serving
apple pie	410 Cal/slice
add on cheddar cheese sauce	60 Cal/1 oz. serving

## CANCUN CLASSICS \$21.69

romaine lettuce salad	0 Cal/0.25 oz. serving
avocado ranch dressing	80 Cal/1 oz. serving
select one (1) rice:	
cilantro lime white rice	120 Cal/3 oz. serving
cilantro lime brown rice	140 Cal/3.5 oz. serving
charro beans	90 Cal/3 oz. serving
braised chicken	180 Cal/3 oz. serving
braised beef	160 Cal/3 oz. serving
roasted portobello mushrooms	20 Cal/2.25 oz. serving
guacamole	40 Cal/1.33 oz. serving
select two (2) salsas:	
pico de gallo	10 Cal/1 oz. serving
salsa verde	10 Cal/1 oz. serving
roja salsa	20 Cal/1 oz. serving
dulce de leche brownie	220 Cal/2.25 oz. serving

## EASTERN FAVORITES \$23.79

peanut lime ramen noodles	200 Cal/3 oz. serving
egg rolls	190 Cal each
select two (2) dipping sauces:	
sweet soy sauce	50 Cal/1 oz. serving
sweet & sour sauce	40 Cal/ 1 oz. serving
chili garlic sauce	45 Cal/1 oz. serving
steamed brown rice	210 Cal/5.5 oz. serving
general tso's chicken	370 Cal/8 oz. serving
teriyaki salmon with lemon green beans	100 Cal/3 oz. serving
fortune cookies	30 Cal each

# BUFFETS

All prices are per person + available for 8 guests or more. Includes choice of two (2) beverages; lemonade, iced tea, iced water. Includes appropriate condiments.

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# BUFFETS

All prices are per person + available for 8 guests or more.  
Includes choice of two (2) beverages; lemonade, iced tea, iced water. Includes appropriate condiments.

## MIX 'N MATCH SALAD BAR \$32.99

garden fresh mixed greens	15 Cal/3 oz. serving
ranch dressing	200 Cal/2 oz. serving
italian dressing	80 Cal/2 oz. serving
sliced grilled chicken	160 Cal/3 oz. serving
diced ham	60 Cal/2 oz. serving
roasted chickpeas	210 Cal/2 oz. serving
sliced red onions	10 Cal/1 oz. serving
shredded cheese	60 Cal/0.5 oz. serving
tomatoes	5 Cal/1 oz. serving
cucumbers	5 Cal/1 oz. serving
shredded carrots	10 Cal/0.5 oz. serving
croutons	60 Cal/0.5 oz. serving
bakery-fresh rolls with butter	160 Cal each
soup du jour	80-420 Cal/8 oz. serving
assorted gourmet cookies	250-310 Cal each

## CLASSIC CRUST \$19.99

classic garden salad	50 Cal/3.5 oz. serving
home-style kettle chips	240 Cal/1.25 oz. each
traditional new york-style cheese pizza slices	330 Cal/slice
meat lover's pizza slices	470 Cal/slice
garden vegetable pizza slices	380 Cal/slice
assorted gourmet cookies	250-310 Cal each
bakery-fresh brownies	250 Cal/2.25 oz. serving

## KOREAN FUSION COLLECTION \$32.99

egg rolls	190 Cal each
select two (2) dipping sauces:	
sweet soy sauce	50 Cal/1 oz. serving
sweet & sour sauce	40 Cal/ 1 oz. serving
chili garlic sauce	45 Cal/1 oz. serving
corn tortillas	40 Cal each
bibb lettuce wrap	0 Cal/0.5 oz. serving
jasmine rice	130 Cal/3 oz. serving
select two (2) proteins:	
korean bbq chicken	140 Cal/2 oz. serving
korean bbq pork	110 Cal/2 oz. serving
korean bbq tofu	90 Cal/2 oz. serving
asian slaw	20 Cal/1.25 oz. serving
pickled cucumbers	5 Cal/1 oz. serving
pickled carrot & daikon	15 Cal/1 oz. serving
select two (2) salsas:	
salsa roja	20 Cal/1 oz. serving
salsa verde	10 Cal/1 oz. serving
mango salsa	30 Cal/1 oz. serving
shredded green cabbage	0 Cal/0.5 oz. serving
scallions	0 Cal/0.25 oz. serving
cilantro	0 Cal/0.125 oz. serving
toasted sesame seeds	30 Cal/0.125 oz. serving
chopped peanuts	40 Cal/0.25 oz. serving
coconut mango rice dessert	230 Cal/5.85 oz. serving



## **BUFFET STARTERS** choose one (1)

seasonal garden salad with balsamic vinaigrette ⓘ  
classic caesar salad  
greek salad with crumbled feta ✓  
crudités with tzatziki sauce ✓  
traditional hummus with toasted pita ✓  
seasonal fresh fruit salad ⓘ

50 Cal/3.5 oz. serving  
160 Cal/2.7 oz. serving  
120 Cal/3.25 oz. serving  
40 Cal/5 oz. serving  
130 Cal/1.75 oz. serving  
40 Cal/2.25 oz. serving

## **BUFFET ENTRÉES** choose one (1)

grilled chicken breast with cider marinade \$30.99  
slow-roasted turkey breast rubbed with sage & thyme \$30.99  
autumn potato crusted salmon \$32.99  
grilled montreal cod \$30.99  
fireside herbed steak marinated in dijon mustard, thyme & cider vinegar \$32.99  
eggplant lasagna ✓ \$28.99  
chickpea tagine with couscous ⓘ \$28.99

120 Cal/3 oz. serving  
130 Cal/3 oz. serving  
320 Cal/4 oz. serving  
110 Cal/3 oz. serving  
170 Cal/3 oz. serving  
250 Cal/7.25 oz. serving  
430 Cal/10.26 oz. serving

## **BUFFET SIDES** choose two (2)

pan roasted vegetables ✓  
tomato caper ratatouille ⓘ  
herb-roasted mushrooms ⓘ  
goat cheese & roasted garlic mashed potatoes ✓  
oven-roasted fingerling potatoes ✓  
quinoa & wild rice blend ✓  
butternut squash barley pilaf ⓘ

45 Cal/3 oz. serving  
45 Cal/4.25 oz. serving  
90 Cal/3 oz. serving  
170 Cal/4.25 oz. serving  
130 Cal/3.5 oz. serving  
110 Cal/2.6 oz. serving  
110 Cal/4 oz. serving

## **BUFFET FINISHES**

bread pudding with caramel apple sauce ✓  
assorted miniature cool citrus cheesecakes ✓  
dulce de leche brownie ✓  
aquafaba chocolate mousse ⓘ  
pumpkin crunch mousse ✓  
assorted gourmet cookies ✓

370 Cal/6.75 oz. serving  
80 Cal/4.25 oz. serving  
220 Cal/2.25 oz. serving  
230 Cal/2.75 oz. serving  
160 Cal/2.75 oz. serving  
250-310 Cal each

# BUILD YOUR OWN BUFFET

Customize your own buffet: select (1) starter, (1) entrée, (2) sides + (1) dessert. Served with assorted rolls + butter + choice of beverages.



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# RECEPTIONS




Hors d'oeuvres are priced per dozen.  
Includes appropriate condiments.

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




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



## HORS D'OEUVRES (HOT) priced per dozen

bacon wrapped scallops	\$40.99	20 Cal each
beef satay	\$33.09	35 Cal each
chicken empanadas	\$29.59	70 Cal each
chicken satay	\$29.59	20 Cal each
boneless buffalo wings	\$29.59	110 Cal each
balsamic fig & goat cheese flatbread	\$33.09	80 Cal each
spanakopita 	\$29.59	70 Cal each
vegetable empanadas 	\$28.49	80 Cal each
buffalo cauliflower wings 	\$17.09	90 Cal each

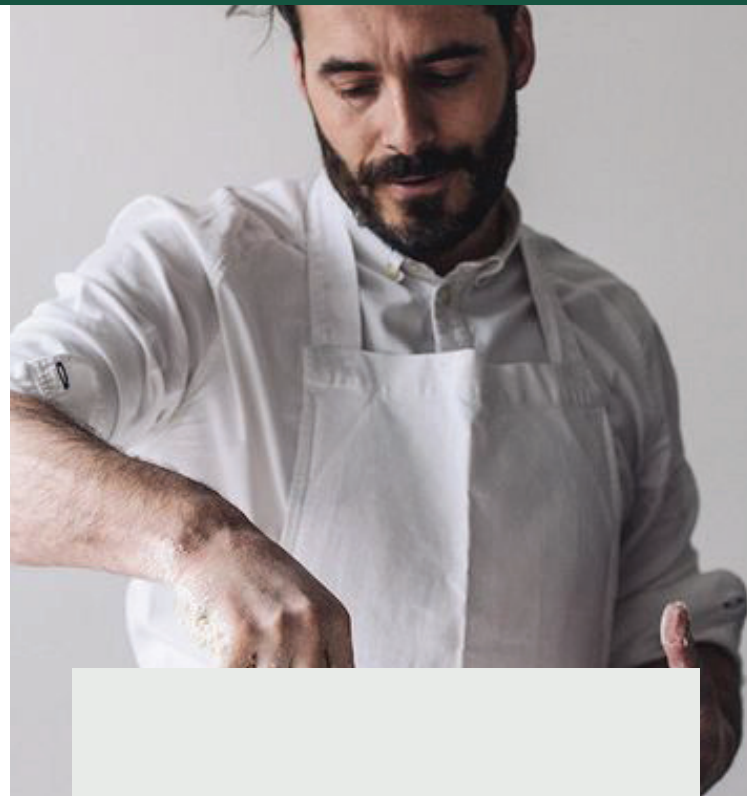
## HORS D'OEUVRES (COLD) priced per dozen

veggie hummus cup 	\$30.79	190 Cal each
roasted butternut tartine 	\$19.39	100 Cal each
salmon tartine	\$22.79	110 Cal each
strawberry ricotta toast points 	\$19.39	60 Cal each
shrimp cocktail	market price	70 Cal each
pimento cheese & bacon toast points	\$19.39	110 Cal each

# RECEPTIONS

All prices are per person + available for 8 guests or more. Includes appropriate condiments.

<b>LOCAL CHEESE PLATTER</b> \$6.69 per person classic sliced cheese tray with swiss, cheddar & pepper jack cheeses, pita chips & crostini	290 Cal/2.75 oz. serving
<b>FRESH GARDEN CRUDITÉS</b> \$4.09 per person fresh garden crudités with ranch dill dip	120 Cal/5 oz. serving
<b>FRESH SEASONAL FRUIT</b> \$4.09 per person fresh seasonal fruit tray	40 Cal/2.5 oz. serving
<b>ANTIPASTO PLATTER</b> \$8.49 per person antipasto platter with marinated vegetables, italian meats & cheese	250 Cal/5 oz. serving
<b>ARTISANAL CHARCUTERIE BOARD</b> market price per person	Calories vary per assortment
<b>HUMMUS &amp; PITA</b> \$4.99 per person hummus with pita	220 Cal/2.5 oz. serving



**MAY WE SUGGEST A SERVED MEAL OR RECEPTION?**

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.

# RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person + available for 8 guests or more.



## MIDDLE EAST FEAST \$12.59

pita chips	140 Cal/2 oz. serving
hummus	80 Cal/2 oz. serving
baba ghanoush	120 Cal/4 oz. serving
tabbouleh salad	110 Cal/3.25 oz. serving
marinated olives	150 Cal/2.75 oz. serving
seasonal vegetables	70 Cal/3 oz. serving
falafel	60 Cal each

## PUB BREAK \$21.09

chilled spinach dip served with pita chips	230 Cal/2.25 oz. serving
mini cheesesteaks	170 Cal each
buffalo chicken tenders served with blue cheese dip	680 Cal/6.75 oz. serving
assorted gourmet cookies	250-310 Cal each
gourmet dessert bars	300-370 Cal/2.75-3.25 oz. serving

## SLOW COOKED CARVERY-GRILLED VEGETABLES \$12.49

white bean spread	50 Cal/1 oz. serving
roasted red pepper tapenade	50 Cal/1 oz. serving
grilled vegetables with balsamic vinaigrette	70 Cal/3 oz. serving

## SWEET SENSATIONS \$9.69

miniature chocolate bars	45-70 Cal each
chunky chocolate craveworthy cookies	280 Cal each
chilled chocolate milk	160 Cal each
chocolate dipped pretzels	110 Cal each
chocolate dipped strawberries	40 Cal each

## DIPS, CHIPS & SPREADS \$4.99

tortilla chips	190 Cal/2 oz. serving
pita chips	140 Cal/2 oz. serving
crostini	40 Cal each
select four (4) spreads:	
korean roja guacamole	90 Cal/2 oz. serving
ginger verde guacamole	90 Cal/2 oz. serving
chilled spinach dip	200 Cal/2 oz. serving
feta & roasted garlic dip	260 Cal/2 oz. serving
traditional hummus	80 Cal/2 oz. serving
artichoke & olive dip	140 Cal/2 oz. serving
fresh fruit tray	40 Cal/2.5 oz. serving

## COFFEE BREAK \$6.29

assorted gourmet cookies	250-310 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

# BREAKS

All prices are per person + available for 8 guests or more.  
Includes appropriate condiments.

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# THE SWEET SPOT

Includes appropriate accompaniments



## DESSERTS

assorted gourmet cookies 	250-310 Cal each
\$17.69 per dozen	
bakery-fresh brownies 	250 Cal/2.25 oz. serving
\$19.89 per dozen	
chocolate chip cookie brownies 	280 Cal/2.6 oz. serving
\$19.89 per dozen	
gourmet dessert bars 	300-370 Cal/2.75-3.25 oz. serving
\$22.19 per dozen	
assorted cupcakes \$31.89 per dozen (contact catering team for flavors)	

## BEVERAGES

regular coffee, decaf & hot water with assorted tea bags \$2.59 per person	0 Cal/8 oz. serving
still water \$2.59 each	0 Cal each
sparkling water \$3.99 each	0 Cal each
assorted canned sodas \$2.29 each	0-150 Cal each
assorted individual fruit juices \$2.79 each	110-170 Cal each
cold brew coffee \$29.59 per gallon	0 Cal/8 oz. serving
hot apple cider \$25.09 per gallon	160 Cal/8 oz. serving
hot chocolate \$25.09 per gallon	160 Cal/8 oz. serving
strawberry basil infused lemonade \$25.09 per gallon	95 Cal/8 oz. serving
raspberry lime infused iced tea \$25.09 per gallon	15 Cal/8 oz. serving
infused water \$8.99 per gallon	0 Cal / 8 oz. serving
lemonade \$19.99 per gallon	90 Cal/8 oz. serving
iced tea \$19.99 per gallon	5 Cal/8 oz. serving



## ORDERING INFORMATION

### LEAD TIME

Notice of 3 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 + 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

*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.*

