

EVENT MENU





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.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$44.69

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 20 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-490 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
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Assorted Yogurt with Granola	80 Cal/4 oz. serving
Whole Fruit vg	60-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Boxed 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	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	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	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla 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
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.49

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 20 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature Scones v	100-110 Cal each
Assorted Yogurt with Granola	80 Cal/4 oz. serving
Whole Fruit vg	60-100 Cal each
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Whole Fruit vg	60-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad vg	120 Cal/3 oz. serving
Potato Chips v	100-160 Cal/1 oz. serving
Assorted Craveworthy® Cookies v	210-230 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	260 Cal/3 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	210-230 Cal each
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$29.19

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

DELI EXPRESS

Create your own Deli Sandwich

Choice of Two (2) Side Salads (pg 9)	30-240 Cal each
Potato 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 Tuna)	50-160 Cal/2 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	210-260 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


MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 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	210-230 Cal each
Boxed Water	0 Cal each
Gourmet 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.



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.

BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 8 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$11.39

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

HEALTHY CHOICE BREAKFAST \$9.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Assorted Cereals	180-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Greek Yogurt v	60 Cal/4 oz. serving
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$15.49

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
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.59 PER PERSON	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$2.59 PER PERSON	380-490 Cal each
Assorted Danish v \$2.59 PER PERSON	250-420 Cal each
Overnight Oats - Chilled \$3.49 PER PERSON	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal v PF	320 Cal each
Overnight Blueberry Oatmeal v EW	210 Cal each
Overnight Apple Cinnamon Oatmeal v PF	450 Cal each
Overnight Pear and Pecan Oatmeal v	390 Cal each
Whole Fruit VG EW PF \$1.49 EACH	45-100 Cal each
Assorted Yogurt v \$3.09	60-80 Cal/4 oz. serving

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$12.59

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes	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
Boxed Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET \$13.59

Seasonal Fresh Fruit Platter **VG PF** 35 Cal/2.5 oz. serving

Choice of Two (2) Yogurt Parfaits:

Blueberry Orange Yogurt Parfait v	380 Cal each
Apple, Raisin and Cranberry Yogurt Parfait v	410 Cal each
Honey Ginger Pear Yogurt Parfait v	460 Cal each
Strawberry Yogurt Parfait v	360 Cal each

Choice of Two (2) Sensible Breakfast Sandwiches:

Garden Vegetables and Egg on Wheat English Muffin v EW	230 Cal each
Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin EW	220 Cal each
Turkey Sausage, Swiss and Egg on Wheat English Muffin	260 Cal each
Spinach and Feta Flatbread Sandwich v EW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	290 Cal each
Chicken and Spinach English Muffin EW	390 Cal each

Avocado Egg Croissant: Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle 250 Cal each

Vegan Breakfast Toast with Avocado, Just* Egg Scramble, Radishes, Scallions and Sriracha **VG EW PF** 200 Cal each

Boxed Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$12.99

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup VG	80 Cal/1 oz. serving
Boxed 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

BREAKFAST ENHANCEMENTS

All prices are per person and available for 8 guests or more.

YOGURT PARFAIT BAR \$9.69 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	100 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

BELGIAN WAFFLES \$8.49 PER PERSON

Belgian Waffles **v** 90 Cal each

Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) **VG** 20 Cal/1 oz. serving

Whipped Cream **v** 50 Cal/1 oz. serving
Maple Syrup **VG** 80 Cal/1 oz. serving
Butter 35 Cal each

OMELET STATION \$12.99

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply. 20 person minimum. Chef Attendant fee may apply.

Eggs v	180 Cal/4 oz. serving
Egg Whites v	45 Cal/4 oz. serving
Shredded Cheddar Cheese v	120 Cal/1 oz. serving
Crumbled Feta Cheese v	80 Cal/1 oz. serving
Crumbled Bacon	80 Cal/0.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Mushrooms VG EW PF	90 Cal/3 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Onions VG	10 Cal/0.5 oz. serving
Green Peppers VG	10 Cal/1 oz. serving
Spinach VG	15 Cal/2 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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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

DELI EXPRESS \$13.09

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

Choice of Two (2) Side Salads (pg 9)	20-240 Cal each
Potato Chips v	100-160 Cal/1 oz. serving
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)	50-230 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	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PICK, PACK AND GO \$11.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies and Boxed Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Potato Chips v	100-160 Cal/1 oz. serving
Assorted Craveworthy® Cookies v	210-230 Cal each
Boxed Water	0 Cal each

SANDWICH OPTIONS

(Available Sandwich choices for the Pick, Pack and Go Buffet)

Arugula and Prosciutto Baguette	600 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Chicken Caesar Wrap	630 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta v	600 Cal each
Turkey and Avocado Mayo on Ciabatta	380 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki vg	460 Cal each

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

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

THE EXECUTIVE LUNCHEON \$18.49

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
potato Chips v	100-160 Cal/1 oz. serving
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 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)

Arugula and Prosciutto Baguette	600 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Chicken Caesar Wrap	630 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta v	600 Cal each
Turkey and Avocado Mayo on Ciabatta	380 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki vg	460 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch v ew pf	45 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing v	240 Cal/4 oz. serving
Fresh Fruit Salad vg pf	35 Cal/2.5 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
Roasted Vegetable Pasta Salad v ew pf	200 Cal/3.75 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning vg ew pf	150 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic vg	120 Cal/4 oz. serving

*All packages include necessary accompaniments and condiments.

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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.

POWER LUNCH \$14.19

Grilled Flatbread VG	110 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.25 oz. serving
Choice of Two (2) Salad Platters:	
Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend EW	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa EW	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad EW	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW	510 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette EW PF	310 Cal/6 oz. serving
Lemon Bars V	250 Cal each

SOUP AND SALAD BUFFET \$14.19

Garden Fresh 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 Cheese V	120 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Salmon	120 Cal/2.5 oz. serving
Ranch Dressing V	210 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Balsamic Vinaigrette V	30 Cal/1 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy® Cookies V	210-230 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 \$20.39

Coriander Peanut Ramen Noodles vg	230 Cal/3 oz. serving
Szechuan Green Beans vg	90 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	90 Cal/3 oz. serving
Orange Glazed Chicken with Sesame Spinach ew	230 Cal/5.5 oz. serving
Assorted Dessert Bars v	300-370 Cal each

LATIN FLAVORS \$23.99

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch v ew pf	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 ew	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	350 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Sopapillas vg	130 Cal/1.5 oz. serving

PASTA TRIO BUFFET \$16.99

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks v	110 Cal each
Manicotti Marinara v	130 Cal each
Chicken and Broccoli Ravioli ew	330 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Gourmet Dessert Bars v	240-370 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

LOOKING FOR MORE?

Contact us at cowit-rachel@aramark.com. Our culinary professional would be happy to curate a menu for your event.

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RECEPTIONS

HORS D'OEUVRES

Contact your director for seasonal hors d'oeuvres options. Service attendant fee may apply.

BUTLERED

Pick 4 \$12.29 Pick 6 \$14.49

STATIONERY

Pick 4 \$12.09 Pick 6 \$13.29

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$4.09 PER PERSON

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$3.59 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$7.49 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	240 Cal each

ANTIPASTO PLATTER \$8.00 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

BUFFALO TURKEY DIP \$5.99 PER PERSON

Buffalo Turkey Dip
Tortilla Chips

260 Cal/2.62 oz. serving
130 Cal/3 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 \$12.99

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet and Sour Sauce vg	35 Cal/1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	150 Cal each
Assorted Dessert Bars v	240-370 Cal each

HAPPY HOUR \$13.29

Chilled Spinach Dip served with Pita Chips v	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Soft Pretzels vg	180 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Assorted Dessert Bars v	240-370 Cal each

CHEF'S PASTA \$17.29

Choice of Two (2) Pastas:	
Cavatappi Pasta vg	90 Cal/2 oz. serving
Penne Pasta vg	90 Cal/2.5 oz. serving
Tortellini vg	130 Cal/3 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg pf	100 Cal/4 oz. serving
Alfredo Sauce v	240 Cal/4 oz. serving
Pesto Sauce v	120 Cal/4 oz. serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushrooms vg ew pf	90 Cal/3 oz. serving
Broccoli vg pf	10 Cal/1 oz. serving
Spinach vg	15 Cal/2 oz. serving
Onions vg	5 Cal/0.5 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Zucchini vg	5 Cal/1 oz. serving
Peas vg	5 Cal/0.25 oz. serving
Green Peppers vg	10 Cal/1 oz. serving
Add Protein for an additional \$6.00:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Italian Sausage	250 Cal/2 oz. serving
Tofu	80 Cal/2 oz. serving

BREAKS

All prices are per person and available for 8 guests or more.

POPCORN BAR \$3.00

Includes:	
Popcorn with Assorted Salts vg ew pf	110 Cal/1.25 oz. serving
Two Gourmet Flavors of Popcorn vg ew pf	110 Cal/1.25 oz. serving

SNACK ATTACK \$7.29

Flavored Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each

COFFEE BREAK \$6.79

Assorted Craveworthy® Cookies v	210-230 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EXECUTIVE COFFEE BREAK \$7.59

Assorted Dessert Bars v	240-370 Cal each
Bakery-Fresh Brownies v	250 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOFT PRETZEL BAR \$4.99

Soft Pretzels vg	18 Cal each
Choice of Two (2) Dipping sauces:	
Honey Mustard Sauce v	120 Cal/1 oz. serving
Spicy Mustard Sauce vg	30 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving

LOOKING FOR MORE SNACKS?

Contact the Catering Director at cowit-rachel@aramark.com for additional snack options.



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags \$2.29 PER PERSON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags \$2.79 PER PERSON	0 Cal/8 oz. serving
Boxed Water COMPLIMENTARY	0 Cal each
Assorted Sodas (Can) COMPLIMENTARY	0-150 Cal each
Sparkling Water \$3.49 EACH	0 Cal each
Iced Tea \$19.99 PER GALLON	0 Cal/8 oz. serving
Lemonade \$19.99 PER GALLON	80 Cal/8 oz. serving
Infused Water \$9.99 PER GALLON	
Choice of One (1) Fruit Infused Water:	
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
All Day Coffee Service \$5.99 PER PERSON	0 Cal/8 oz. serving
Assorted Fruit Juices \$2.49 PER PERSON	100-150 Cal/8 oz. serving

DESSERTS

Assorted Blondies ▼ \$2.59 PER PERSON	240-300 Cal each
Assorted Craveworthy® Cookies ▼ \$2.39 PER PERSON	210-280 Cal each
Bakery-fresh Brownies ▼ \$2.59 PER PERSON	250 Cal each
Gourmet Dessert Bars ▼ \$19.49 PER DOZEN	240-370 Cal each
New York Cheesecake (Each) \$20.99 SERVES 8	440 Cal slice
Chocolate Covered Strawberries ▼ \$23.49 PER DOZEN	240-300 Cal each

ORDERING INFORMATION

Lead Time

Notice of 5 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

V VEGETARIAN


EW EAT WELL

PF PLANT FORWARD

Contact Us Today

Cowit-Rachel@aramark.com
<http://saphx-newtownsquare.catertrax.com>

Prices effective until 07/01/2026
Prices may be subject to change

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