



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.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$57.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 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	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 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	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	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 \$45.99

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 10 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	0 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 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
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$34.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet 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 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 ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	220-240 Cal each
Bottled Water	0 Cal each

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 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 ▼	220-240 Cal each
Bottled 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 10 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$11.19

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

MINI CONTINENTAL \$12.59

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

HEALTHY CHOICE BREAKFAST \$12.39

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

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Cinnamon Rolls v \$28.49 PER DOZEN	350 Cal each
Assorted Donuts \$27.19 PER DOZEN	240-540 Cal each
Assorted Pastries v \$27.99 PER DOZEN	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.99 PER PERSON	35 Cal/2.5 oz. serving

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 10 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$15.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	360-450 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Buttery Croissants ▼	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 ▼	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$13.69

Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Bacon (Recipe is 2 slices)	60 Cal each
Substitute Turkey Bacon (Additional charges may apply)	60 Cal each
Breakfast Sausage	120-140 Cal each
Substitute Turkey Sausage (Additional charges may apply)	60-90 Cal each
Choice of (1) Griddle Favorite	
Orange Cinnamon French Toast ▼	100 each
Silver Dollar Pancakes ▼	40 each
Belgian Waffles ▼	90 each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOME LIKE IT HOT AND SPICY \$15.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Choice of Three (3) Flavorful Breakfast Sandwiches:	
Egg, Bacon, Lettuce, Tomato and Avocado 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 V PF	390 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips V PF	480 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$17.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 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

*All packages include necessary accompaniments and condiments.
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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 ENHANCEMENTS

All prices are per person and available for 10 guests or more.

YOGURT PARFAIT BAR \$9.29 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

GRITS BAR \$11.39 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins	410 Cal/9.25 oz. serving
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OATMEAL BAR \$7.29 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey v	50 Cal/0.5 oz. serving
Maple Syrup VG	100 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 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 10 guests or more.

DELI EXPRESS \$19.59

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:	
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	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$19.89** 320 Cal/7.25 oz. serving

Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette **EW \$21.69** 290 Cal/11 oz. serving

Sesame Tofu Garden Salad: Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens served with Balsamic Vinaigrette **v \$18.79** 330 Cal/13 oz. serving

CLASSIC BOX LUNCH \$17.39

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)	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

CLASSIC SELECTIONS SANDWICH BUFFET \$21.99

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	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
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 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 10 guests or more.

THE EXECUTIVE LUNCHEON \$23.99

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

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	440 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections 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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 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
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts VG	240 Cal/3 oz. serving
Ranch Pasta Salad V	110 Cal/3 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

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SOUP AND SALAD BUFFET \$22.79

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	200 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	200 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each

ALL-AMERICAN PICNIC \$20.39

Traditional Potato Salad v	240 Cal/4.25 oz. serving
Old-Fashioned Coleslaw v ew	150 Cal/3 oz. serving
Kettle Chips v	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger vg pf	170 Cal each
Hot Dogs with Buns	300 Cal each
Cheese Tray	110 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

TASTY TEX MEX \$25.09

Tortilla Chips vg	280 Cal/3 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg ew pf	80 Cal/3 oz. serving
Sautéed Peppers and Onions vg	40 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	500 Cal/6.5 oz. serving
Plant-Based Chorizo with Tortilla and Vegan Cheese v	470 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo vg	10 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Salsa Roja vg	20 Cal/1 oz. serving
Cinnamon Crisps vg	250 Cal/2.75 oz. serving





BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EAST ASIAN EATS \$26.89

Vegetable Egg Rolls v	180 Cal each
Crispy Wontons v	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1.25 oz. serving
Sweet & Sour Sauce vg	35 Cal/ 1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Lo Mein Noodles vg	150 Cal/2.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu vg EW	190 Cal/3 oz. serving
Teriyaki Sauce vg	20 Cal/1 oz. serving
Raspberry Coconut Bars v	360 Cal each

NOODLE BAR BASICS \$24.59

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg PF	60 Cal/2.25 oz. serving
Garlic Breadsticks v	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta vg	170 Cal/4 oz. serving
Fettuccine Noodles vg	250 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli vg PF	10 Cal/1 oz. serving
Onions vg	10 Cal/1 oz. serving
Tomatoes vg	10 Cal/1 oz. serving
Zucchini vg	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	100 Cal/3 oz. serving
Tofu vg	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg PF	100 Cal/4 oz. serving
Pesto Primavera Sauce v	120 Cal/4 oz. serving
Alfredo Sauce v	250 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

SOUTHLAND \$28.99

Mesclun Salad with candied pecans, dried cranberries, goat cheese and an Apple Cider Vinaigrette	330 Cal/3.5 oz serving
Sweet tea brined roasted chicken	130 cal/3 oz. serving
Mashed sweet potatoes	260 Cal/3.75 oz serving
Roasted Brussel sprouts	70 Cal/3.25 oz serving
Cornbread with honey butter	120 Cal each
Housemade banana pudding	580 Cal/4 oz serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

LAZY SUMMER BBQ \$28.99

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

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$24.09

Old Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider V	190 Cal each
BBQ Jackfruit VG PF	150 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

CARIBBEAN BREEZE \$20.59

Spicy Mango Salad VG PF	80 Cal/2.4 oz. serving
Caribbean Coconut Rice and Red Beans VG EW PF	140 Cal/3.6 oz. serving
Jamaican Style Hand Pie with Eggs & Vegan Sausage	550 each
Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning	370 each
Churros V	150 each

BAKED POTATO BAR \$22.49

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo	50 Cal/1 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili VG EW PF	30 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	70 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Scallions VG	0 Cal/0.25 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Butter V	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler V	360 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	40 Cal/1 oz. serving

REPUBLIC OF SPICE \$29.29

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Tikka Chaat Salad VG EW PF	70 Cal/3 oz. serving
Curry-Spiced Naan VG	450 Cal each
Choice of One (1) Base:	
Brown Rice VG EW	100 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry VG PF	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo VG PF	110 Cal/3.5 oz. serving
Yellow Dal VG EW PF	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp Curry)	120 Cal/4.5 oz. serving
Tandoori Chicken EW	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion VG	10 Cal/0.5 oz. serving
Shredded Carrot VG	10 Cal/1 oz. serving
Cilantro VG	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney VG	45 Cal/1 oz. serving
Cucumber Mint Raita V	15 Cal/1 oz. serving
Tomato-Onion Chutney VG	140 Cal/2 oz. serving
Honey Lemon Rice Pudding V	200 Cal/4.25 oz. serving

*All packages include necessary accompaniments and condiments.

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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
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Add an Extra Buffet Starter? \$4.99	40-250 Cal each

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade \$24.39	120 Cal/3 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$24.39	170 Cal/3 oz. serving
Grilled Teriyaki Salmon \$28.59	140 Cal/3 oz. serving
Cajun Stuffed Pepper with Cajun Spiced Ground Turkey, Andouille Sausage, Shrimp, Vegetables & Gouda EW \$28.09	190 Cal each
Beef Pot Roast with Dijon Shallot Sauce \$28.09	340 Cal/5 oz. serving
Roast Beef with Demi-Glace \$28.09	260 Cal/6 oz. serving
Vegetable Lasagna Alfredo \$20.79	470 Cal/11 oz. serving
Traditional Baked Chicken \$28.39	130 Cal/3 oz serving
BBQ Chicken \$29.09	140 Cal/3 oz. serving
1910 Fried Chicken \$29.89	470 Cal/5.6 oz servings
1910 Chicken Wings \$31.59	180 cal each
Add an Extra Buffet Entrée? \$7.49	80-680 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Caesar Brussels Sprouts EW PF	150 Cal/1.5 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.75 oz. serving
Sweet Herbed Corn Pudding V	350 Cal/4 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Southern Collard Greens	200 Cal/3 oz serving
Add an Extra Buffet Side? \$4.99	40-350 Cal each

BUFFET FINISHES

Apple Pie VG	410 Cal slice
New York-Style Cheesecake	360 Cal slice
Chocolate Cake V	320 Cal slice
Assorted Craveworthy® Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Seasonal Pie	320-430 Cal/slice
Add an Extra Buffet Finish? \$4.79	80-520 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)

Italian Meatballs \$26.39	90 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$64.59	50 Cal each
Savory Butterball® Turkey Meatball with Cranberry Mustard Glaze \$26.39	90 Cal each
Chicken Quesadillas \$29.99	50 Cal each
Chicken Satay \$29.99	20 Cal each
Boneless BBQ Wings \$28.69	160 Cal each
Boneless Buffalo Wings \$28.69	110 Cal each
Coconut Shrimp \$36.29	50 Cal each
Duchesse Truffled Potato Bites \$39.39	20 Cal each
Spanakopita ▼ \$28.99	60 Cal each
Vegetable Spring Rolls ▼ \$49.59	50 Cal each
BBQ Meatballs \$26.39	100 Cal each
1910 Chicken Wings \$28.69	180 Cal each
Stuffed Crab in the Shell \$36.19	80 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Traditional Tomato Bruschetta Crostini vg \$20.29	50 Cal each
Shrimp and Avocado Toast Points ew \$24.49	70 Cal each
Crab Dip Crostini \$24.49	40 Cal each
Shrimp Cocktail MARKET PRICE	50 Cal each
Chicken Walnut Salad Bites ew \$23.59	80 Cal each
Candied Bacon Topped Deviled Eggs \$23.49	80 Cal each
Deviled Egg Trio \$23.49	60 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 25 guests or more.

CLASSIC CHEESE TRAY \$6.29 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 \$5.59 PER PERSON

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

120 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$8.59 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

HOUSEMADE SPINACH DIP SERVED WITH PITA CHIPS \$6.19 PER PERSON

Housemade Spinach Dip served with Fresh Pita Chips **V**

230 Cal/2.25 oz. serving

BUFFALO TURKEY DIP \$6.19 PER PERSON

Buffalo Turkey Dip
Tortilla Chips **VG**

250 Cal/2.6 oz. serving
280 Cal/3 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz serving

ANTIPASTO PLATTER \$6.19 PER PERSON

Antipasto Platter served with Marinated Vegetables, Italian Meats and Cheese

35 Cal/2.5 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 25 guests or more.

HAPPY HOUR \$19.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	250 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	200-420 Cal each

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$18.29

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 - SLOW-COOKED BEEF \$18.29

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Roll v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	170 Cal/1 oz. serving

CHEF’S PASTA \$17.69

Choice of Two (2) Pastas:	
Cavatappi Pasta v	90/2 oz serving
Penne Pasta v	90/2 oz serving
Fettuccine Pasta v	120/2.75 oz serving
Choice of Two (2) Sauces:	
Marinara Sauce v PF	100/4 oz serving
Alfredo Sauce v	250/4 oz serving
Pesto Primavera Sauce v	120/4 oz serving
Choice of Four (4) Warmed Toppings:	
Roasted Mushroom vg EW PF	90/3 oz serving
Broccoli vg PF	10/1 oz serving
Spinach v	15/2 oz serving
Onion (heated) v	5/0.5 oz serving
Tomato (heated) v	5/1 oz serving
Zucchini v	5/1 oz serving
Peas (heated) v	5/0.25 oz serving
Green Peppers v	10/1.5 oz serving

GYRO STATION \$16.29

Pita Bread v	210 Cal each
Beef & Lamb Gyro	400/4 oz serving
Baked Falafel vg PF	90/1 oz serving
Pickled Red Onion vg	25/1 oz serving
Cauliflower Tabbouleh vg EW PF	10/2 oz serving
Diced Tomatoes vg	10/1 oz serving
Diced Cucumber vg	5/1 oz serving
Tzatziki v	15/1 oz serving
Harissa Sauce vg	130/1 oz serving

BREAKS

All prices are per person and available for 10 guests or more.

WHAT'S POPPIN' \$6.29

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 \$8.89

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

SUGAR AND SPICE \$8.69

Craveworthy Sugar Cookies v	230 Cal each
Gummy Bears	440 Cal/4 oz. serving
Popcorn vg EW PF	110 Cal/1.25 oz. serving
Cajun Chips v	260 Cal/2 oz. serving
Savory Snack Mix v	240 Cal/2 oz. serving

HOT CHOCOLATE BAR \$6.79

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-320 Cal/8 oz. serving
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BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas - Bottle	\$3.29 EACH	0-280 Cal each
Assorted Individual Fruit Juices	\$2.79 EACH	100-150 Cal each
Sparkling Water	\$2.69 EACH	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$30.89 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$20.39 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$19.29 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$24.09 PER GALLON	110 Cal/8 oz. serving
Iced Water	\$3.09 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$13.19 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		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted Blondies ▼	\$26.19 PER DOZEN	240-300 Cal each
Assorted Craveworthy Cookies ▼	\$21.69 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies ▼	\$26.19 PER DOZEN	250 Cal each
Assorted Dessert Bars ▼	\$26.19 PER DOZEN	200-420 Cal each
New York Cheesecake (Each)	\$36.59 SERVES 8	360 Cal slice
Seasonal Pie	\$22.99	320-430 Cal/slice
Housemade Banana Pudding	\$32.99 SERVES 24	580 Cal/4 oz. serving
French Macaroons	\$29.69 PER DOZEN	100 Cal each

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 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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<https://nccu.catertrax.com>

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

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