

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

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

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	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
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 v	40-80 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	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
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

Miniature Muffins v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature 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

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 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
Individual Bags of Chips v	100-160 Cal each
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
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$34.19

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

SIMPLE CONTINENTAL

Assorted Donuts v	240-540 Cal each
Assorted Danish v	250-420 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	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bottled Water	0 Cal each

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
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.



BREAKFAST

BREAKFAST COLLECTIONS

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

EUROPEAN CONTINENTAL \$16.69

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	400 Cal/4.5 oz. serving
Buttery Croissants V	370 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

BASIC BEGINNINGS \$10.89

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

QUICK START \$13.99

Choice of Three (3) Breakfast Pastries:	
Assorted Danish V	250-420 Cal each
Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Assorted Bagels V	290-450 Cal each
Buttery Croissants V	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
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

À LA CARTE BREAKFAST

Buttery Croissants Served with Butter and Jam \$25.89 PER DOZEN	370 Cal each
Assorted Donuts \$25.89 PER DOZEN	240-540 Cal each
Assorted Pastries V \$25.89 PER DOZEN	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.79 PER PERSON	35 Cal/2.5 oz. serving
Overnight Oats - Chilled \$5.19 PER PERSON	
Choice of Two (2) Overnight Oats:	
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal VEW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	450 Cal each
Overnight Pear and Pecan Oatmeal V	390 Cal each

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

THE SHAKSHUKA SPECIAL \$14.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Grilled Naan VG	250 Cal each
Roasted Red Bliss Potatoes v	100 Cal/3 oz. serving
Shakshuka Eggs v	270 Cal/4.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$17.19

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Turkey Bacon	60 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	950 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

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BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAIT BAR \$8.89 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

GRITS BAR \$10.99 PER PERSON

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter

CREPE STATION \$16.69

Crepes prepared fresh to order with choice of Toppings. Attendant required, additional fees will apply.

Freshly Made Crepes v	50 Cal each
Nutella v	150 Cal/1 oz. serving
Chocolate Sauce VG	80 Cal/1 oz. serving
Sugared Strawberries v	30 Cal/2 oz. serving
Brown Sugared Apples v	40 Cal/1 oz. serving
Sliced Bananas VG EW PF	100 Cal each
Chocolate Chips v	150 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

OMELET STATION \$12.29

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

TRADITIONAL SANDWICHES \$8.89

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$18.99

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)	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

PREMIUM BOX LUNCHES

Salmon Caesar Salad \$20.99

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Nashville Hot Chicken Salad \$19.09

Romaine tossed with Dill Pickles, Diced Cucumbers, Grape Tomatoes, Croutons and Spicy Ranch Dressing Topped with Spicy Chicken Bites	340 Cal/7.25 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Kale Quinoa Panzanella \$18.09

Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix and Baguette Chips with a Sun-Dried Tomato Vinaigrette vg EW PF	480 Cal/11.8 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$15.89

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)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$21.19

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	130-790 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

CLASSIC SANDWICH OPTIONS

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

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts v PF	620 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	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)

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Old Bay® Shrimp Roll	320 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	470 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	660 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 EW	180 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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
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
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing V EW	130 Cal/3 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.

MI COMIDA \$23.99

Choice of Two (2) Sides:

Sweet Plantain	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
Crispy Yuca Fries	150 Cal/3.5 oz. serving
Pinto Beans EW PF	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens VG EW PF	30 Cal/2 oz. serving

Choice of One (1) Base:

Chopped Salad VG PF	20 Cal/3 oz. serving
Yellow Rice VG EW	120 Cal/3.5 oz. serving
Quinoa VG EW PF	130 Cal/3 oz. serving

Choice of One (1) Protein:

Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken EW	410 Cal/7.25 oz. serving
Mojo Shrimp	120 Cal/3 oz. serving
Plant Forward Pastelon VG PF	220 Cal/7.75 oz. serving

Choice of Two (2) Salsas/Sauce:

Salsa Criolla VG	15 Cal/1 oz. serving
Salsa Pebre VG	5 Cal/1 oz. serving
Mojo Dressing VG	110 Cal/1 oz. serving
Peruvian Green Sauce V	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

LOW COUNTRY FUSION \$26.59

Hoppin' John: Black-Eyed Peas with Bacon

Braised Collard Greens **PF** 150 Cal/4 oz. serving

Hushpuppies **V** 70 Cal each

Fried Green Tomato 50 Cal each

Cajun Mayonnaise **V** 20 Cal/1 oz. serving

Black-Eyed Peas and Okra Stew **VG EW PF** 90 Cal/4.15 oz. serving

BBQ Shrimp over Cajun Spiced Grits **V** 910 Cal/12.5 oz. serving

Coconut Cupcake with Coconut Cream Cheese Icing **V** 350 Cal each

CURRY AND SPICE \$28.19

Kachumber Salad **VG EW PF** 35 Cal/3.9 oz. serving

Potato Samosa 180 Cal each

Lemon-Ginger Basmati Rice **VG** 170 Cal/3.25 oz. serving

Sweet Potato Coconut Curry **VG PF** 150 Cal/4 oz. serving

Butter Chicken 220 Cal/4 oz. serving

Ginger-Spiced Rice Pudding **V** 190 Cal/4.5 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.

CARIBBEAN BREEZE \$18.69

Spicy Mango Salad VG PF	80 Cal/2.4 oz. serving
Caribbean Coconut Rice and Red Beans VG EW PF	140 Cal/2.65 oz. serving
Vegan Jamaican "Meat" Pie VG	550 Cal each

Jerk Chicken: Baked Chicken Leg Quarter coated with Jerk Seasoning 370 Cal each

Classic Flan **V** 450 Cal each

BAKED POTATO BAR \$21.59

Traditional Garden Salad with Fresh Seasonal Vegetables and 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 **V EW PF** 30 Cal/2 oz. serving

Steamed Broccoli **VG PF** 20 Cal/2 oz. serving

Bacon Bits 80 Cal/0.5 oz. serving

Shredded Cheddar Cheese **V** 120 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** 350 Cal/4.75 oz. serving

Apple Pie **VG** 410 Cal/slice

Add on Cheddar Cheese Sauce **V** 60 Cal/1 oz. serving

SOUP AND SALAD \$21.59

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

Diced Ham 70 Cal/2 oz. serving

Ranch Dressing **V** 210 Cal/2 oz. serving

Italian Dressing **VG** 80 Cal/2 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 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NOODLE BAR BASICS \$23.79

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 Noodles VG	180 Cal/4 oz. serving
Fettuccine Noodles VG	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	5 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	260 Cal/2 oz. serving
Shrimp	90 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 Sauce	120 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

SOUTHLAND \$27.59

Mesclun Salad with Candied Pecans, Dried Cranberries, Goat Cheese with an Apple Cider Vinaigrette	330 Cal/3.5 oz serving
Sweet tea brined Roasted Chicken	130 Cal/3 oz. serving
Mashed Sweet Potatoes V	258 Cal/3.75 oz. serving
Roasted Brussel Sprouts V	70 Cal/3.25 oz serving
Cornbread with Honey Butter V	120 Cal each
Banana Pudding V	580 Cal/4 oz. serving

LAZY SUMMER BBQ \$28.29

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese V	250 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit VG PF	120 Cal/3 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each

ALL-AMERICAN PICNIC \$17.79

Traditional Potato Salad V	240 Cal/4.25 oz. serving
Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Home-Style Kettle Chips	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
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-5 Cal/0.5 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$24.79

Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 oz. serving
Macaroni and Cheese V	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
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3.25 oz. serving
Black Bean Slider V	190 Cal each
BBQ Jackfruit VG PF	120 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 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
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Mandarin Cranberry Salad V EW PF	190 Cal/4 oz. serving
Seared Vegan Caesar Wedge Salad VG EW	70 Cal/3 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade EW \$23.49	120 Cal/3 oz. serving
Grilled Butterball® Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce EW \$23.49	230 Cal/4.25 oz. serving
Snapper Veracruz EW \$28.89	150 Cal/5 oz. serving
English Style Short Ribs \$32.49	680 Cal/3.5 oz. serving
Eggplant Lasagna V \$19.99	240 Cal/7.25 oz. serving
Cavatappi A La Toscana V EW PF \$19.99	420 Cal/15.75 oz. serving
1910 Fried Chicken \$29.59	470 Cal/5.6 oz. serving
1910 Shrimp and Grits \$28.89	710 Cal/16 oz. serving
1910 Chicken Wings \$30.99	180 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Maple Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese V	210 Cal/4.25 oz. serving
Southern Style Green Beans	45 Cal/4 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Bread Pudding with Caramel Apple Sauce V	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal slice
Chocolate Cake V	320 Cal slice
Glazed Strawberry Bars VG	380 Cal each
Bakery-Fresh Brownies V	250 Cal each
Seasonal Pie V	320-430 Cal/slice
Made without Gluten Chocolate Torte V	270 Cal/slice
Tiramisu	490 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 \$25.39	90 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$62.09	50 Cal each
Chicken Satay \$28.79	20 Cal each
Crab Cakes \$38.59	35 Cal each
Brie en Croute with Raspberry v \$34.49	140 Cal each
Truffle & Wild Mushroom Arancini \$37.89	60 Cal each
Duchesse Truffled Potato Bites v \$37.89	20 Cal each
Spanakopita v \$28.69	60 Cal each
1910 Chicken Wings \$25.89	180 Cal each
BBQ Meatball \$25.39	100 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Rounds \$22.69	100 Cal each
Ricotta and Fig Flatbread v \$30.99	70 Cal each
Traditional Tomato Bruschetta Crostini vg \$18.79	50 Cal each
Shrimp and Avocado Toast Points ew \$22.69	70 Cal each
Shrimp Cocktail MARKET PRICE	50 Cal each
Candied Bacon Topped Deviled Eggs \$22.59	80 Cal each
Housemade Pimento Cheese and Crackers \$21.59	100 Cal each
Chicken Salad Puff \$16.49	110 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.

FRESH GARDEN CRUDITÉS \$4.69 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$8.29 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

HOUSE-MADE SPINACH DIP \$5.69 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips **V** 230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$5.69 PER PERSON

Hummus with Pita Chips **V EW PF** 130 Cal/1.75 oz. serving

BUFFALO TURKEY DIP \$5.69 PER PERSON

Buffalo Turkey Dip 260 Cal/2.62 oz. serving
Tortilla Chips 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 25 guests or more.

MEZZE DELIGHT \$12.49

Pita Chips v	140 Cal/2 oz. serving
Hummus VG PF	330 Cal/4.5 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Tabbouleh Salad VG PF	120 Cal/3.5 oz. serving
Marinated Olives VG PF	150 Cal/2.75 oz. serving
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Baked Falafel v PF	45-260 Cal each

DIM SUM \$14.49

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

POTATO PARTY \$13.99

Choice of Mashed Potatoes or Tater Tots:	
Creamy Garlic Mashed Potatoes v	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes v PF	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	320 Cal/2 oz. serving
Pulled Pork	120 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Country Gravy v	60 Cal/2 oz. serving
Shredded Cheese v	120 Cal/2 oz. serving
Cheddar Cheese Sauce	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	60 Cal/2 oz. serving
Green Peppers VG	15 Cal/2 oz. serving
Diced Tomatoes VG	10 Cal/2 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Onions VG	5 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.5 oz. serving

SLIDE INTO HOME \$15.09

Choice of Three (3) Sliders:	
Grilled Veggie Sliders VG PF	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider VG PF	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

TRADITIONAL CARVING - SLOW COOKED BEEF \$17.59

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls 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

TRADITIONAL CARVING - BUTTERBALL ROASTED TURKEY \$17.59

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

TRADITIONAL CARVING - HONEY HAM \$17.59

Carved Honey Ham	120 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls v	160 Cal each
Orange Horseradish Spread VG	90 Cal/1 oz. serving
Sriracha Honey Mustard v	120 Cal/1 oz. serving
Red Onion-Apricot Relish v	70 Cal/1 oz. serving

BREAKS

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

WHAT'S POPPIN' \$5.39

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn VG EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn v EW	110 Cal/1.25 oz. serving
Ranch Popcorn	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	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each

SUGAR AND SPICE \$8.39

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	260 Cal/2 oz. serving
Savory Snack Mix v	240 Cal/2 oz. serving

EXECUTIVE COFFEE BREAK \$7.19

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

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas - Bottle	\$3.19 EACH	0-280 Cal each
Assorted Individual Fruit Juices	\$2.79 EACH	100-150 Cal each
Sparkling Water	\$2.59 EACH	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$29.69 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$27.99 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$20.39 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$18.59 PER GALLON	80 Cal/8 oz. serving
Fruit Punch	\$23.19 PER GALLON	120 Cal/8 oz. serving
Infused Water	\$12.69 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

DESSERTS

Assorted Craveworthy® Cookies ▼	\$20.89 PER DOZEN	210-280 Cal each
Bakery-fresh Brownies ▼	\$25.19 PER DOZEN	250 Cal each
Gourmet Dessert Bars ▼	\$25.19 PER DOZEN	240-370 Cal each
Assorted Petit Fours ▼	\$29.59 PER DOZEN	60-100 Cal each
New York Cheesecake (Each)	\$35.19 SERVES 8	440 Cal slice
Seasonal Pie	\$20.19	320-430 Cal slice
Housemade Banana Pudding	\$30.99 SERVES 24	580 Cal/4 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 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

919.530.7803 / 919.308.1447
catering@nccu.edu
<https://nccu.catertrax.com>

Prices effective until 07/01/2025
Prices may be subject to change

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