

.....
catering
MENU
.....

EVENT MENU



ALL-DAY PACKAGES

All Day Delicious \$44.89

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	400-510 Cal each
Assorted Scones	430-470 Cal each
Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars	130-220 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$37.99

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 20 guests or more.

MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	360-400 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes	45-90 Cal each
Bananas	110 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	640 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Seasonal Fresh Fruit Salad	40 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Whole Fruit	50-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving



ALL-DAY PACKAGES

Simple Pleasures \$32.09

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	190-490 Cal each
Assorted Bagels	290-450 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of One (1) Sandwich:

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
Assorted Roasted Pepper and Mozzarella Ciabatta	530 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Assorted Salsa Roja	20 Cal/1 oz. serving
Assorted Salsa Verde	20 Cal/1 oz. serving
Assorted Pico De Gallo	10 Cal/1 oz. serving
Assorted Assorted Whole Fruit	50-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Assorted Pepsi Products (canned)	0-230 Cal each
Starbucks Coffee, Decaf and Assorted Tazo 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.



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





BREAKFAST



Breakfast Collections

All prices are per person and available for 15 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$10.79



✓ Miniature Muffins	80-120 Cal each
✓ Miniature Danish	140-170 Cal each
✓ Miniature Bagels	110-160 Cal each
✓   Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$15.99


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	390 Cal/4.75 oz. serving
✓ Croissants with Butter and Jam	400-510 Cal each
✓   Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.89

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

✓ Individual Cereal Cups	120-230 Cal each
Milk	120 Cal each
✓   Bananas	110 Cal each
✓ Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

À la Carte Breakfast

Assorted Bagels Served with Butter, Cream Cheese and Jam \$2.99 Per Person	290-450 Cal each
Assorted Muffins Served with Butter and Jam \$2.79 Per Person	400-510 Cal each
Cinnamon Rolls \$2.89 Per Person	350 Cal each
Buttery Croissants Served with Butter and Jam \$2.59 Per Person	280 Cal each
✓   Seasonal Fresh Fruit Platter \$4.19 Per Person	40 Cal/2.5 oz. serving
Assorted Individual Yogurt Cups \$3.69 Each	50-150 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.



BREAKFAST

Hot Breakfast

All prices are per person and available for 15 guests or more. All appropriate condiments included. Hot Buffets over 25 people will require waitstaff for a minimum of 4 hours

AMERICAN BREAKFAST \$17.29

Choice of One (1) Breakfast Pastry:

Assorted Danish	210-530 Cal each
Assorted Muffins	400-510 Cal each
Assorted Scones	400-440 Cal each
Assorted Bagels	290-450 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$19.49

Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	460 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	610 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup	450 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 a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	460 Cal each
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

SWEET SAVORY \$16.99

Spinach and Cheese Croissant	140 Cal each
Ham & Cheese Croissant	180 Cal each
Leek & Cheese Croissant	140 Cal each
Fresh Seasonal Sliced Fruit	110 Cal/3 oz. serving
Mini Vegetable Frittata	160 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Assorted Tropicana Juices	110-170 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving

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





BREAKFAST


Breakfast Enhancements

All prices are per person and available for 15 guests or more.

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY \$56.99 Per 12

Platter of Gruyere, Blue Cheese, Genoa Salami,
Prosciutto, Orange Marmalade, Fig Cranberry Jam,
Whole Grain Mustard, Hard-Boiled Egg, Red Grapes
and Crostini 390 Cal/4.75 oz. serving

MEDITERRANEAN BRUNCH DISPLAY \$42.99 Per 12

 Display of Pita, Hummus, Hard-Boiled
Egg, Feta, Dolma, Olives, Tzatziki, Olive Oil,
Date-Pecan Dip and Lemon 340 Cal/5 oz. serving

BREAKFAST MEATS \$4.39

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each

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

*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.



SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 15 guests or more.

DELI EXPRESS \$15.99

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

Choice of Two (2) Side Salads	30-240 Cal each
✓ Individual Bags of Chips	100-160 Cal each
✓ Assorted Baked Breads and Rolls	110-230 Cal each

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 25-80 Cal/1 oz. serving

✓ Cheese Tray (Cheddar and Swiss) 110 Cal/1 oz. serving

✓ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 10 Cal/1 oz. serving

✓ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia \$18.69

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise 550 Cal each

✓ Grilled Vegetable Pasta Salad 120 Cal/3 oz. serving

✓ Individual Bag of Chips 100-160 Cal each

✓ Bakery-Fresh Brownie 250 Cal/2.25 oz. serving

Bottled Water 0 Cal each

Harvest Chicken Salad \$17.69

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette 640 Cal each

✓ Bakery-Fresh Roll with Butter 160 Cal each

✓ Fresh Fruit Cup 40 Cal/2.5 oz. serving

✓ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

Mediterranean Quinoa Salad \$15.79

✓ Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita 470 Cal each

✓ Bakery-Fresh Roll with Butter 160 Cal each

✓ Fresh Fruit Cup 40 Cal/2.5 oz. serving

✓ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

CLASSIC BAGGED LUNCH \$13.99

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

Choice of One (1) Classic Sandwich 130-790 Cal each

✓ Individual Bag of Chips 100-160 Cal each

✓ Assorted Craveworthy Cookies 210-260 Cal each

Bottled Water 0 Cal each

CLASSIC SELECTIONS BUFFET \$17.99

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 30-240 Cal each

✓ Dill Pickle Slices 0 Cal/1 oz. serving

✓ Individual Bags of Chips 100-160 Cal each

Choice of Three (3) Classic Sandwiches 130-790 Cal each

✓ Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving

Iced Tea 5 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 420 Cal each

Arugula and Prosciutto Baguette 590 Cal each

Oven Roasted Turkey Breast, Lettuce, Tomatoes, and American Cheese 320 Cal each

Chicken Caesar Wrap 640 Cal each

✓ Veggie Wrap with Chickpeas, Tomato, Spinach, Radish, Carrot, Feta, Dill and White Bean Hummus 220 Cal each

Tuna Salad on Ciabatta, Fresh Romaine and Sliced Tomato 310 Cal each

Honey Mustard Ham and Swiss Cheese with Lettuce, and Pickles on a Sub Roll 420 Cal each

Deli Sliced Turkey, Cheddar Cheese, Mixed Greens, and Dijon Mustard on Ciabatta 320 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 15 guests or more.

THE EXECUTIVE LUNCHEON \$19.99

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	30-240 Cal each
✓ve Dill Pickle Slices	0 Cal/1 oz. serving
✓ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Old Bay® Shrimp Roll	310 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	650 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	480 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
✓pe Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette	680 Cal each

SIDE SALAD SELECTIONS

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

✓ve ✓sw ✓pe Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
✓ Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
✓ve ✓sw ✓pe Fresh Fruit Salad	40 Cal/2.5 oz. serving
✓ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	90 Cal/3 oz. serving
✓ve Grilled Vegetable Pasta Salad with a Balsamic Dressing	130 Cal/3 oz. serving
✓ ✓sw ✓pe Roasted Vegetable Pasta Salad	210 Cal/3.75 oz. serving
✓ ✓pe Herbed Quinoa Side Salad	100 Cal/3.5 oz. serving
✓ve Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving
Mixed Greens Arugula Seasonal Berry Salad	100 Cal/3 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.



BUFFETS

Themed Buffets









All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Hot Buffets over 25 people will require waitstaff for a minimum of 4 hours.

NORTH BY NORTHWEST \$20.49




   Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette	100 Cal/2 oz. serving
 Dinner Roll with Butter	160 Cal each
 Potatoes au Gratin	180 Cal/4.25 oz. serving
   Roasted Brussels Sprouts	35 Cal/2 oz. serving
  Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo	330 Cal each
 Maple Dijon Salmon	200 Cal/3.25 oz. serving
 Lemon Garlic Aioli	190 Cal/1 oz. serving
  Mixed Wild Berry Bar	320 Cal each

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$19.99
















Choice of Two (2) Bases:

   Mejadara: Rice and Lentils	120 Cal/4 oz. serving
   Mediterranean Salad Mix	15 Cal/2 oz. serving
  Hummus	320 Cal/4 oz. serving

Choice of Two (2) Proteins:

Baharat Spiced Beef and Chickpeas	160 Cal/4 oz. serving
Zaatar Chicken	310 Cal/4 oz. serving
   Falafel	60 Cal each

Choice of Three (3) Toppings:

   Tri Color Carrot and Arugula Salad	130 Cal/3 oz. serving
   Lemon Beet Tahini	220 Cal/4 oz. serving
   Kale Tabbouleh	60 Cal/2 oz. serving
   Cucumber Tomato Salad	40 Cal/4 oz. serving
   Baba Ghanoush	90 Cal/4 oz. serving

Choice of Two (2) Sauces:

 Garlic White Sauce	60 Cal/1 oz. serving
 Lemon Tahini Dressing	100 Cal/1 oz. serving
 Harissa Sauce	20 Cal/1 oz. serving

Choice of Two (2) Garnishes:

 Feta Cheese Crumbles	80 Cal/1 oz. serving
 Sumac Onions	15 Cal/1 oz. serving
 Dolma	45 Cal each













Add Pita

 Half Grilled Pita	250 Cal each
---	--------------

Choice of One (1) Dessert:

 Baklava	230 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each

SOUP AND SALAD BUFFET \$16.79

 Garden Fresh Mixed Greens	15 Cal/3 oz. serving
 Ranch Dressing	200 Cal/2 oz. serving
 Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
 Roasted Chickpeas	210 Cal/2 oz. serving
 Sliced Red Onions	10 Cal/1 oz. serving
 Shredded Cheese	60 Cal/0.5 oz. serving
 Tomatoes	5 Cal/1 oz. serving
 Cucumbers	5 Cal/1 oz. serving
 Shredded Carrots	10 Cal/0.5 oz. serving
 Croutons	60 Cal/0.5 oz. serving
 Bakery-Fresh Rolls with Butter	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
 Assorted Craveworthy Cookies	210-260 Cal each



BUFFETS

Themed Buffets

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Hot Buffets over 25 people will require waitstaff for a minimum of 4 hours.

TASTE OF SPAIN \$23.89

VG Mesclun Salad	15 Cal/3 oz. serving
Y Shallot Sherry Vinaigrette	80 Cal/1 oz. serving
Y Rosemary Sea Salt Flatbread	220 Cal/2.25 oz. serving
VG Spanish Rice	110 Cal/3.5 oz. serving
VG EW PP Steamed Asparagus	20 Cal/3 oz. serving
EW Paprika Chicken	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
Y Assorted Dessert Bites	300 Cal/2.75 oz. serving

YUCATAN BOWL \$19.39

VG Romaine Lettuce Salad	0 Cal/0.25 oz. serving
Y Avocado Ranch Dressing	80 Cal/1 oz. serving
Choice of One (1) Rice:	
VG Cilantro Lime White Rice	120 Cal/3 oz. serving
VG EW Cilantro Lime Brown Rice	140 Cal/3.5 oz. serving
VG EW PP Charro Beans	90 Cal/3 oz. serving
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
VG EW Roasted Portobello Mushrooms	20 Cal/2.25 oz. serving
VG Guacamole	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
VG Pico De Gallo	10 Cal/1 oz. serving
VG Salsa Verde	10 Cal/1 oz. serving
VG Salsa Roja	20 Cal/1 oz. serving
Y Dulce De Leche Brownie	220 Cal/2.25 oz. serving

*Looking to create your own Themed Buffet
or Unique Custom Buffet?*

Contact us at catering@uml.edu / 978.934.6504 to explore more options and personalize your buffet to fit your event.

*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

Themed Buffets

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Hot Buffets over 25 people will require waitstaff for a minimum of 4 hours.

ASIAN ACCENTS \$24.49

Tofu Lime Ramen Noodles	200 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	45 Cal/1 oz. serving
✓ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans	100 Cal/3 oz. serving
Grilled Cardamon Pineapple	30 Cal each

CLASSIC TACO OR TRENDING \$18.99

Choice of Two Salsas: Pico De Gallo, Roja, Verde. Served with Cumin Black Beans, Cilantro Lime Rice, Cheddar, Lettuce, Tomato, Sour Cream, Flour and Corn Tacos. Choice of One Classic Taco and One Trending Taco.

Ground Beef	260 Cal each
Chicken Tinga	240 Cal each
Trending Citrus Soy Pulled Pork, Pickled Cucumbers, Gochungang Sauce	
260 Cal each	
Mojo Pulled Pork Taco	260 Cal each
Baked Cod, Shredded Cabbage, Queso Fresco	200 Cal each
✓ Al Pastor Cauliflower Taco	100 Cal each
✓ Roasted Vegetables Tofu	120 Cal each
✓ Cinnamon Churros	140 Cal/2.5 oz. serving

LATIN FLAVORS \$19.69

✓ Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch	40 Cal/2.4 oz. serving
✓ Grilled Flatbread	110 Cal each
✓ Cilantro Lime Rice	120 Cal/3 oz. serving
✓ Cumin Black Beans	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	390 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
✓ Sopaipillas	70 Cal each












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 Two (2) Beverages; Iced Water, Lemonade and Iced Tea. Hot buffets over 25 people will require waitstaff for a minimum of 4 hours.















BUFFET STARTERS

   Seasonal Garden Salad with Balsamic Vinaigrette	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Antipasto Salad	130 Cal/3 oz. serving
   Autumn Vegetable Salad with Red Wine Vinaigrette	80 Cal/3 oz. serving







BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$20.49	530 Cal/5.6 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$20.49	280 Cal/4.5 oz. serving
 Slow-Roasted Turkey Breast Rubbed with Sage and Thyme \$19.49	130 Cal/3 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$22.99	120 Cal/2.75 oz. serving
 Pretzel Crusted Cod \$23.49	200 Cal/4 oz. serving
Beef Tenderloin and Mushroom Ragout \$33.99	290 Cal/7.65 oz. serving
  Quinoa Cake Topped with Tomato Chutney \$19.99	280 Cal/4.25 oz. serving

BUFFET SIDES

  Pan Roasted Vegetables	45 Cal/3 oz. serving
   Roasted Root Vegetables	100 Cal/2.75 oz. serving
   Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
  Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/4 oz. serving
 Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
 Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
  Quinoa and Wild Rice Blend	110 Cal/2.6 oz. serving

BUFFET FINISHES

 New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	220 Cal/2.25 oz. serving
 Assorted Craveworthy Cookies	250-310 Cal each
 Seasonal Assorted Cupcakes	150 Cal each
 Chocolate Drizzled Cannolis	180 Cal each
 Joes Assorted Mini Desserts	180 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.



RECEPTIONS



Hors d'oeuvres

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

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops \$49.99	90 Cal each
Beef Satay \$52.69	120 Cal each
✓ Spanakopita \$43.99	70 Cal each
✓ Caramelized Onion and Bacon Jam Tart \$47.99	120 Cal each
✓ Fontina Arancini \$47.99	160 Cal each
Chicken Cordon Blu Bites \$36.99	160 Cal each
Ginger Chicken Meatball Skewer \$52.99	180 Cal each

RECEPTION HORS D'OEUVRES (COLD)

✓ Mediterranean Antipasto Skewers \$46.99	70 Cal each
✓   Veggie Hummus Cup \$45.99	190 Cal each
Salmon Tartine \$46.99	110 Cal each
Shrimp Cocktail Market Price	70 Cal each
Cranberry Chicken Salad Canapes \$48.99	120 Cal each
Lobster Salad in Tomato Cone \$55.89	140 Cal each



Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.



RECEPTIONS

Reception Platters and Dips

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

CLASSIC SLICED CHEESE TRAY \$5.99 Per Person

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini 290 Cal/2.75 oz. serving

ANTIPASTO PLATTER \$8.19 Per Person

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 250 Cal/5 oz. serving

GRILLED VEGETABLES \$5.39 Per Person

Grilled Vegetables served with Balsamic Vinaigrette 70 Cal/3 oz. serving

HUMMUS WITH PITA CHIPS \$5.89 Per Person

Hummus with Pita Chips 250 Cal/4.5 oz. serving

CHICKEN LOLLIPOP TOSSED \$18.89 Per Person

Choice of: Sriracha, Sweet soy, Buffa Carrot Sticks and Celery Sticks 120 Cal/1 oz. serving

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (978) 934-6504 to arrange a personal consultation.

*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.



RECEPTIONS

Reception Stations

Reception 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 \$18.99

Egg Rolls	190 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce	50 Cal/1 oz. serving
Sweet and Sour Sauce	40 Cal/1 oz. serving
Chili Garlic Sauce	45 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	
600 Cal/7.5 oz. serving	
Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

HAPPY HOUR \$18.99

Chilled Spinach Dip served with Pita Chips	230 Cal/2.25 oz. serving
Mini Cheesesteak Egg Rolls	170 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	680 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese	40 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

SOFT PRETZEL BAR \$10.99

Hot Pretzels	170 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce	130 Cal/1 oz. serving
Spicy Mustard Sauce	30 Cal/1 oz. serving
Yellow Mustard Sauce	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce	60 Cal/1 oz. serving
Cajun Cheese Sauce	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce	70 Cal/1 oz. serving
Caramel Sauce	100 Cal/1 oz. serving

Breaks

All prices are per person and available for 15 guests or more.

THE HEALTHY ALTERNATIVE \$9.49

Apples	60 Cal each
Oranges	50 Cal each
Bananas	100 Cal each
Pears	90 Cal each
Individual Yogurt Cups	80-150 Cal each
Trail Mix	290 Cal each
Granola Bars	190 Cal each

BREADS AND SPREADS \$9.29

Tortilla Chips	180 Cal/2 oz. serving
Pita Chips	140 Cal/2 oz. serving
Crostini	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole	90 Cal/2 oz. serving
Ginger Verde Guacamole	90 Cal/2 oz. serving
Chilled Spinach Dip	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip	260 Cal/2 oz. serving
Traditional Hummus	80 Cal/2 oz. serving
Artichoke and Olive Dip	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving

COFFEE BREAK \$7.49

Assorted Craveworthy Cookies	210-260 Cal each
Starbucks Coffee, Decaf and Assorted Tazo Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Starbucks Fair Trade Coffee, Pikes Place	
Decaffeinated Coffee, Hot Water with	
Assorted Tzao Teas \$3.59 Per Person	0 Cal/8 oz. serving
Starbucks Regular Coffee \$25.29 Per Gallon	0 Cal/8 oz. serving
Bottled Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$2.29 Each	0-150 Cal each
Assorted Individual Fruit Juices	
\$2.59 Each	110-170 Cal each
Sparkling Water \$2.19 Each	0 Cal each
Iced Tea \$25.99 Per Gallon	5 Cal/8 oz. serving
Lemonade \$25.99 Per Gallon	90 Cal/8 oz. serving
Iced Water \$16.99 Per Gallon	0 Cal/8 oz. serving
Infused Water \$18.99 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

Desserts

Assorted Craveworthy Cookies		210-260 Cal each
\$2.49 Per Person		
Bakery-Fresh Brownies \$2.59 Per Person		250 Cal/2.25 oz. serving
Gourmet Dessert Bars \$2.89 Per Person		300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$39.99 Per Dozen		
Chocolate Cupcake with Fudge Icing		480 Cal each
Vanilla Cupcake		380 Cal each
Bananas Foster Cupcake		180 Cal each
Devil's Food Cupcake		380 Cal each
Assorted Dessert Minis (Per Dozen) \$39.99		100 Cal each

Ordering Information

LEAD TIME

Notice of 7 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

Elite service is available for 25 or less and will include house china and linens. Events upward of 25 will incur an additional administrative charge for china rental.

Vegetarian Vegan Eat Well Plant Forward

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.

CONTACT US TODAY

978.934.6504
catering@uml.edu
www.uml.catering.catertrax.com

Prices effective until 07/01/2023
Prices may be subject to change