catering

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
- Assorted Scones
- Seasonal Fresh Fruit Platter
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**AM PERK UP**
- Granola Bars
- Assorted Yogurt Cups
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**POWER UP LUNCH**
- Tomato and Cucumber Couscous Salad
- Orange Fennel Spinach Salad
- Bakery-Fresh Rolls with Butter
- Green Beans Gremolata
- Three Pepper Cavatappi with Pesto
- Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce
- New York Cheesecake
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**PM PICK ME UP**
- Chilled Spinach Dip with Tortilla Chips
- Grilled Vegetable Tray
- Bakery-Fresh Brownies
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**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
- Miniature Danish
- Miniature Scones
- Yogurt Parfait Cups
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**THE ENERGIZER**
- Donut Holes
- Bananas
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**IT'S A WRAP**
- Chicken Caesar Wrap
- Pepper Jack Tuna Wrap
- Cran-Apple Turkey Wrap
- Traditional Garden Salad
- Grilled Vegetable Pasta Salad
- Individual Bag of Chips
- Assorted Craveworthy Cookies
- Bakery-Fresh Brownies
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea

**MID-DAY MUNCHIES**
- Tortilla Chips
- Choice of Two (2) Salsas:
  - Salsa Roja
  - Salsa Verde
  - Pico De Gallo
- Assorted Whole Fruit
- Assorted Craveworthy Cookies
- Bottled Water
- Assorted Tropicana Juices
- Assorted Pepsi Products (canned)
- Starbucks Coffee, Decaf and Assorted Tazo Tea
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
- 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:
  - 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 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 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.

<table>
<thead>
<tr>
<th>AMERICAN BREAKFAST</th>
<th>$17.29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of One (1) Breakfast Pastry:</td>
<td></td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>210-530 Cal each</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>400-510 Cal each</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>400-440 Cal each</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>290-450 Cal each</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>120-140 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Bacon</td>
<td>60 Cal each</td>
</tr>
<tr>
<td>Breakfast Sausage</td>
<td>60-180 Cal each</td>
</tr>
<tr>
<td>Cage-Free Scrambled Eggs</td>
<td>180 Cal/4 oz. serving</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>0 Cal each</td>
</tr>
<tr>
<td>Assorted Tropicana Juices</td>
<td>110-170 Cal each</td>
</tr>
<tr>
<td>Starbucks Coffee, Decaf and Assorted Tazo Tea</td>
<td>0 Cal/8 oz. serving</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SUNRISE SANDWICH BUFFET</th>
<th>$19.49</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fresh Fruit Platter</td>
<td>40 Cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>120-140 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Choice of Two (2) Sunrise Breakfast Sandwiches:</td>
<td></td>
</tr>
<tr>
<td>Egg and Cheese English Muffin</td>
<td>270 Cal each</td>
</tr>
<tr>
<td>Egg and Cheese Croissant</td>
<td>370 Cal each</td>
</tr>
<tr>
<td>Sausage, Egg and Cheese Biscuit</td>
<td>490 Cal each</td>
</tr>
<tr>
<td>Ham, Egg and Cheese Biscuit</td>
<td>460 Cal each</td>
</tr>
<tr>
<td>Bacon, Egg and Cheese Bagel</td>
<td>410 Cal each</td>
</tr>
<tr>
<td>Spicy Bacon, Egg, Potato and Cheese Burrito</td>
<td>610 Cal each</td>
</tr>
<tr>
<td>Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup</td>
<td>450 Cal each</td>
</tr>
<tr>
<td>Spicy Southern Chicken Biscuit with Maple Sriracha Syrup</td>
<td>560 Cal each</td>
</tr>
<tr>
<td>Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit</td>
<td>370 Cal each</td>
</tr>
<tr>
<td>Bacon, Lettuce, Tomato, Avocado and Egg Bagel</td>
<td>460 Cal each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>0 Cal each</td>
</tr>
<tr>
<td>Assorted Tropicana Juices</td>
<td>110-170 Cal each</td>
</tr>
<tr>
<td>Starbucks Coffee, Decaf and Assorted Tazo Tea</td>
<td>0 Cal/8 oz. serving</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SWEET SAVORY</th>
<th>$16.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach and Cheese Croissant</td>
<td>140 Cal each</td>
</tr>
<tr>
<td>Ham &amp; Cheese Croissant</td>
<td>180 Cal each</td>
</tr>
<tr>
<td>Leek &amp; Cheese Croissant</td>
<td>140 Cal each</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>110 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Mini Vegetable Fritatta</td>
<td>160 Cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>0 Cal each</td>
</tr>
<tr>
<td>Assorted Tropicana Juices</td>
<td>110-170 Cal each</td>
</tr>
<tr>
<td>Starbucks Coffee, Decaf and Assorted Tazo Tea</td>
<td>0 Cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>60</td>
</tr>
<tr>
<td>Breakfast Sausage</td>
<td>60-180</td>
</tr>
<tr>
<td>Grilled Ham Steak</td>
<td>60</td>
</tr>
</tbody>
</table>

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)
- Cheese Tray (Cheddar and Swiss)  25-80 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
- Grilled Vegetable Pasta Salad  550 Cal each
- Individual Bag of Chips  120 Cal/3 oz. serving
- Bakery-Fresh Brownie  100-160 Cal each
- Bottled Water  250 Cal/2.25 oz. serving

Harvest Chicken Salad  $17.69
Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette
- Bakery-Fresh Roll with Butter  640 Cal each
- Fresh Fruit Cup  160 Cal each
- Lemon Cheesecake Bar  40 Cal/2.5 oz. serving
- Bottled Water  300 Cal/2.75 oz. serving

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
- 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
- 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)

- 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
- 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
- Grilled Vegetable Pasta Salad with a Balsamic Dressing  130 Cal/3 oz. serving
- Roasted Vegetable Pasta Salad  210 Cal/3.75 oz. serving
- Herbed Quinoa Side Salad  100 Cal/3.5 oz. serving
- 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

 UMass Lowell Catering
## 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mesclun Salad</td>
<td>15 Cal</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Shallot Sherry Vinaigrette</td>
<td>80 Cal</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Rosemary Sea Salt Flatbread</td>
<td>220 Cal</td>
<td>2.25 oz. serving</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>110 Cal</td>
<td>3.5 oz. serving</td>
</tr>
<tr>
<td>Steamed Asparagus</td>
<td>20 Cal</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Paprika Chicken</td>
<td>200 Cal</td>
<td>5 oz. serving</td>
</tr>
<tr>
<td>Braised Pork</td>
<td>360 Cal</td>
<td>3.5 oz. serving</td>
</tr>
<tr>
<td>Assorted Dessert Bites</td>
<td>300 Cal</td>
<td>2.75 oz. serving</td>
</tr>
</tbody>
</table>

**YUCATAN BOWL**  $19.39

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine Lettuce Salad</td>
<td>0 Cal</td>
<td>0.25 oz. serving</td>
</tr>
<tr>
<td>Avocado Ranch Dressing</td>
<td>80 Cal</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Choice of One (1) Rice:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cilantro Lime White Rice</td>
<td>120 Cal</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Cilantro Lime Brown Rice</td>
<td>140 Cal</td>
<td>3.5 oz. serving</td>
</tr>
<tr>
<td>Charro Beans</td>
<td>90 Cal</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Braised Chicken</td>
<td>180 Cal</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Braised Beef</td>
<td>160 Cal</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Charro Beans</td>
<td>20 Cal</td>
<td>2.25 oz. serving</td>
</tr>
<tr>
<td>Guacamole</td>
<td>40 Cal</td>
<td>1.33 oz. serving</td>
</tr>
<tr>
<td>Choice of Two (2) Salsas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pico De Gallo</td>
<td>10 Cal</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Salsa Verde</td>
<td>10 Cal</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Salsa Roja</td>
<td>20 Cal</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Dulce De Leche Brownie</td>
<td>220 Cal</td>
<td>2.25 oz. serving</td>
</tr>
</tbody>
</table>

---

*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.

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.
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

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

UMass Lowell Catering
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 $2.49 Per Person 210-260 Cal each
- 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.umlcatering.catertrax.com

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

© 2022 Aramark. All rights reserved. 0031300_1_22037534