

FIT Catering

EVENT MENU





Inspired Experiences.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

Page 4: Breakfast

Page 7: Sandwiches & Salads

Page 9: Buffets

Page 12: Receptions

Page 14: Beverages & Desserts

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$8.88

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

MINI CONTINENTAL \$13.27

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

NEW YORKER \$18.99

Assorted Bagels v	290-450 Cal each
Smoked Salmon Platter with Sliced Tomato, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$2.87 PER PERSON	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$2.87 PER PERSON	380-490 Cal each
Buttery Croissants Served with Butter and Jam \$2.87 PER PERSON	370 Cal each
Assorted Danish v \$2.87 PER PERSON	250-420 Cal each
Seasonal Fresh Fruit Platter VG PF \$5.09 PER PERSON	35 Cal/2.5 oz. serving
Assorted Greek Yogurt Cups v \$2.56	90-110 Cal each

Breakfast

HOT BREAKFAST

All prices are per person and available for 25 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$21.39

Choice of Three (3) Breakfast Pastries:

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
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon or Breakfast Sausage	60-180 Cal each
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

AMERICAN BREAKFAST \$13.86

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

SUNNYSIDE SCRAMBLE \$15.29

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble v	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments.

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 ENHANCEMENTS

All prices are per person and available for 25 guests or more.

LOX AND BAGELS \$17.17 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

YOGURT PARFAITS \$6.19 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait **v** 380 Cal each
Apple, Raisin and Cranberry Yogurt Parfait **v PF** 410 Cal each
Strawberry Yogurt Parfait **v** 360 Cal each

YOGURT PARFAIT BAR \$8.58 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt **v** 80 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
Honey **v** 50 Cal/0.5 oz. serving
Granola **v** 110 Cal/1 oz. serving

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Sandwiches & Salads

CLASSIC COLLECTIONS

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

CLASSIC BOX LUNCH \$19.89

Email Jay at lebet-jay@aramark.com for current Box Lunch choices.
25 person minimum.

CLASSIC SELECTIONS SANDWICH BUFFET \$20.69

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 Sections Buffet)

Grilled Vegetable Wrap: Grilled Vegetables, Tomato, Lettuce and Hummus PF	610 Cal each
Ham with Cheddar, Arugula and Ciabatta	560 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 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 \$23.27

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)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	660 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	430 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	660 Cal each
Roast Beef and Chimichurri Roll	540 Cal each
Saucy Turkey Ciabatta with Coleslaw and Swiss Cheese	560 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
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	80 Cal/3.25 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Ranch Pasta Salad V	110 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.

SABOR CANTINA \$21.31

Tortilla Chips	260 Cal/3 oz. serving
Select Two (2) Salsas:	
Fire Roasted Salsa vg	10 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Black Bean, Jicama & Corn Salad vg	80 Cal/3.25 oz. serving
Sofrito Black Beans and Rice vg	160 Cal/3.5 oz. serving
Select Two (2) Empanadas:	
Standard Beef Empanada (1 per guest)	80 Cal each
Mini Chicken Empanadas (3 per guest)	70 Cal each
Mini Vegetable Empanadas (3 per guest)	70 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each

LAZY SUMMER BBQ \$28.59

Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Fresh Baked Cornbread 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 Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy® Cookies v	210-230 Cal each

HEARTLAND BUFFET \$28.25

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Roasted New Potatoes vg	110 Cal/2.75 oz. serving
Eggplant Parmesan PF	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables vg EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Raspberry Bars v	370 Cal each

EASTERN INFLUENCES- CHILLED BUFFET \$27.21

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





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.

TAVOLINO BUFFET \$28.81

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks v	110 Cal each
Eggplant Parmesan PF	340 Cal/7.7 oz. serving
Rigatoni Marinara v	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Miniature Cheesecake Tarts v	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

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. 20 person minimum.

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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Caprese Salad PF	150 Cal/3 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$25.48	210 Cal/5.75 oz. serving
Chicken and Shrimp Creole EW \$26.90	250 Cal/8.75 oz. serving
Chicken Mushroom Marsala EW \$25.99	240 Cal/6.75 oz. serving
Bruschetta Tilapia EW \$27.99	180 Cal/5.5 oz. serving
Grilled Teriyaki Salmon \$27.99	140 Cal/3 oz. serving
Eggplant Lasagna V \$22.14	240 Cal/7.25 oz. serving
Chickpea Tagine with Fivespice VG EW PF \$25.99	340 Cal/10.625 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans V EW PF	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Ginger Honey Glazed Carrots V	110 Cal/3.25 oz. serving
Chimichurri Roasted Carrots VG EW PF	170 Cal/7.25 oz. serving
Penne with Marinara VG	290 Cal/3 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
Spiced Carrot Cake V	350 Cal slice
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Petit Fours	50-80 each
Glazed Strawberry Bars VG	380 Cal each
Chocolate Cake V	320 Cal slice
Assorted Dessert Bars	200-420 Cal each

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Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 25 guests or more.

CLASSIC CHEESE TRAY \$6.98 PER PERSON

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

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.65 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$5.09 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

HUMMUS WITH PITA CHIPS \$5.87 PER PERSON

Hummus with Pita Chips ▼ EW PF

130 Cal/1.75 oz. serving

ANTIPASTO PLATTER \$16.03 PER PERSON

Antipasto Platter served with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

HORS D'OEUVRES

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

Email Jay at lebet-jay@aramark.com for current hors d'oeuvre choices.

Butlered Hors D'oeuvres (20 Person Minimum)

Choose 6 **\$22.45 per person, per hour**

Choose 8 **\$24.37 per person, per hour**

Stationary Hors D'oeuvres (20 Person Minimum)

Choose 3 **\$18.00 per person, per hour**

Choose 4 **\$19.94 per person, per hour**

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.

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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.

SOFT PRETZEL BAR \$9.30

Hot Pretzels vg	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce vg	60 Cal/1 oz. serving
Yellow Mustard Sauce vg	25 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Cajun Cheese Sauce v	70 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving

DIM SUM \$15.99

Vegetable Egg Rolls v	180 Cal each
Steamed 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	120 Cal each
Assorted Dessert Bars v	200-420 Cal each

THE MASH-UP \$15.99

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 vg	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Crumbled Bacon	290 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Cheddar Cheese Sauce v	80 Cal/2 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Choice of Three (3) Vegetables	
Blanched Broccoli Florets vg PF	20 Cal/2 oz. serving
Herb-Roasted Mushrooms vg EW PF	90 Cal/2 oz. serving
Diced Green Peppers vg	10 Cal/2 oz. serving
Diced Tomatoes vg	10 Cal/2 oz. serving
Diced Onions vg	5 Cal/0.5 oz. serving
Choice of Two (2) Toppers:	
Shredded Cheddar Cheese v	110 Cal/2 oz. serving
French Fried Onions v	180 Cal/1 oz. serving
Sliced Chives vg	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.5 oz. serving
Crushed Red Pepper vg	10 Cal/1 oz. serving

BREAKS

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

SNACK ATTACK \$8.99

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 \$9.99

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

THE HEALTHY ALTERNATIVE \$10.99

Whole Fruit vg EW PF	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags \$3.99 PER PERSON	0 Cal/8 oz. serving
Bottled Water \$1.99 EACH	0 Cal each
Sparkling Water \$2.99 EACH	0 Cal each
Hot Chocolate \$2.99 PER PERSON	160 Cal/8 oz. serving
Iced Tea \$22.99 PER GALLON	0 Cal/8 oz. serving
Peach Iced Tea \$22.99 PER GALLON	80 Cal/8 oz. serving
Lemonade \$22.99 PER GALLON	80 Cal/8 oz. serving
Fruit Punch \$22.99 PER GALLON	120 Cal/8 oz. serving
Infused Water \$29.00 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 Blondies v \$2.87 PER PERSON	240-300 Cal each
Assorted Craveworthy® Cookies v \$2.87 PER PERSON	210-280 Cal each
Bakery-fresh Brownies v \$2.87 PER PERSON	250 Cal each
Gourmet Dessert Bars v \$3.99 PER PERSON	240-370 Cal each
Traditional Apple Pie (Each) v \$16.99 SERVES 8	410 Cal slice

ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

Cancellation Policy

If an event is canceled 5 days prior to the event date there will be no charges unless any specialty items have already been purchased by Aramark. If an event is canceled 1 to 4 days prior to the event date 50% of the total will be charged. If an event is canceled with less than 24 hours' notice the full 100% will be charged.

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V VEGETARIAN

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PF PLANT FORWARD



Contact Us Today

212.217.5775

lebet-jay@aramark.com

Prices effective until 07/01/2026

Prices may be subject to change

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