

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: All-Day Packages

Page 6: Breakfast

Page 9: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

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	360-450 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	90-160 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	100-230 Cal each
Assorted Yogurt Cups	60-110 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 Dinner Roll with Butter v	100 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) v EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake v	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Warm Or Chilled) with Pita 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

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Curried Turkey & Apple Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips VG	280 Cal/2 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	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$34.89

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

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	170-300 Cal each
Orange Juice	100 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 with Fresh Romaine and Sliced Tomato	500 Cal each
Deli Sliced Ham with Honey Mustard Dressing	420 Cal each
Deli-Sliced Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/2 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	220-240 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Breakfast

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$10.09

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	170-300 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 \$12.69

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Scones v	400-440 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Bagels v	170-300 Cal each
Buttery Croissants v	370 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	90-160 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$12.39

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

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	60-110 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Scones Served with Butter and Jam v	400-440 Cal each
\$27.19 PER DOZEN	

Assorted Pastries v \$27.99 PER DOZEN	210-530 Cal each
---	------------------

Seasonal Fresh Fruit Platter VG PF \$3.99 PER PERSON	35 Cal/2.5 oz. serving
--	------------------------

Assorted Yogurt Cups \$2.79 EACH	60-110 Cal each
---	-----------------

Beignets with Powdered Sugar and Chocolate Sauce \$27.19 PER DOZEN	100-150 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	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	170-300 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	110-180 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

FRESH OFF THE GRIDDLE \$13.69

Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	110-180 Cal each
Choice of One (1) Griddle Favorite:	
Orange Cinnamon French Toast v	100 Cal each
Silver Dollar Pancakes v	40 Cal each
Belgian Waffles v	90 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$17.39

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	990 Cal/10.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.29

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Breakfast Potatoes vg	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg & Cheese English Muffin	270 Cal each
Egg & Cheese Croissant	370 Cal each
Sausage, Egg & Cheese Biscuit	490 Cal each
Ham, Egg & Cheese Biscuit	450 Cal each
Bacon, Egg & Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato & Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple	
Sriracha Syrup v pf	450 Cal each
Spicy Southern Chicken Biscuit with Maple	
Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon,	
Cream Cheese, Cucumber and Hard-Boiled Egg on	
a Everything-Spiced Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Hot Honey Salami Bagel: Everything-Spiced with	
Cream Cheese, Genoa Salami and Hot Honey on a Bagel	470 Cal each
Nashville Hot Chicken Biscuit	650 Cal each
Southwestern Breakfast Wrap with Just* Egg Scramble,	
Guacamole, Fajita Vegetables, Roasted Corn, Spinach,	
Corn Chips and Salsa in a Tortilla vg pf	390 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach,	
Salsa, Fajita Vegetables, Roasted Corn and Corn Chips vg pf	480 Cal each
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 10 guests or more.

YOGURT PARFAIT BAR \$9.29 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	70 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving

Diced Pineapple **VG PF** 30 Cal/2 oz. serving

Fresh Strawberries **VG PF** 20 Cal/2 oz. serving

Walnuts **VG** 90 Cal/0.5 oz. serving

Honey **v** 90 Cal/1 oz. serving

Granola **v** 110 Cal/1 oz. serving

GRITS BAR \$11.39 PER PERSON

Traditional Grits served with Bacon,
Cheddar Cheese, Scallions, Butter,
Cinnamon Sugar and Raisins

410 Cal/9.25 oz. serving

GRIDDLE FAVORITES \$7.99 PER PERSON

Choice of One (1) Griddle Favorite:

Belgian Waffles v	90 Cal each
Silver Dollar Pancakes v	40 Cal each
Orange Cinnamon French Toast v	100 Cal each

Fruit Toppings (may include Strawberry, Peach,
Blueberry, Strawberry-Peach, Apple Cinnamon) **VG** 20 Cal/1 oz. serving

Whipped Cream **v** 50 Cal/1 oz. serving

Maple Syrup **VG** 80 Cal/1 oz. serving

Butter **v** 35 Cal each

Powdered Sugar **VG** 55 Cal/ 0.5 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.

Sandwiches & Salads

CLASSIC COLLECTIONS

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

DELI EXPRESS \$19.59

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Choice of: Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham, Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Grilled Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water

Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Assorted Dessert Bars v	240-370 Cal each
Bottled Water	0 Cal each

Traditional Caesar Salad: Romaine, Shredded Parmesan Cheese and Seasoned Croutons served with Caesar Dressing **\$19.89** 430 Cal each

Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette **ew \$21.69** 290 Cal each

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

CLASSIC BOX LUNCH \$16.39

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

Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$21.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Spears vg	5 Cal each
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

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

Roast Beef and Cheddar Sandwich	410 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	500 Cal each
Deli-Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

Sandwiches & Salads

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$23.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Spears VG	5 Cal each
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

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

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with 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	90 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
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Ranch Pasta Salad V	110 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 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

CURRY AND SPICE \$29.49

Kachumber Salad VG EW PF	40 Cal/3.9 oz. serving
Potato Samosa VG	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

CARIBBEAN BREEZE \$20.59

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

SOUP AND SALAD BUFFET \$22.79

Mixed Greens VG	5 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/1 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Roasted Chickpeas VG	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing V	190 Cal/2 oz. serving
Italian Dressing VG	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	100 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	220-240 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.

LAZY SUMMER BBQ \$28.99

Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins V	160 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Chicken	370 Cal/6 oz. serving
BBQ Brisket	350 Cal/5 oz. serving
BBQ Jackfruit VG PF	250 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Assorted Dessert Bars V	240-370 Cal each

TASTY TEX MEX \$25.09

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

Buffets

THEMED BUFFETS

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

NOODLE BAR BASICS \$24.59

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette VG PF	60 Cal/2.25 oz. serving
Garlic Breadsticks V	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Pasta VG	180 Cal/4 oz. serving
Fettuccine Noodles VG	240 Cal/6 oz. serving
Choice of Two (2) Vegetables:	
Broccoli VG PF	10 Cal/1 oz. serving
Onions VG	10 Cal/1 oz. serving
Tomatoes VG	5 Cal/1 oz. serving
Zucchini VG	5 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	230 Cal/2 oz. serving
Shrimp	95 Cal/3 oz. serving
Tofu VG	85 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce VG PF	100 Cal/4 oz. serving
Pesto Primavera Sauce V	120 Cal/4 oz. serving
Alfredo Sauce V	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$24.09

Old Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG EW PF	220 Cal/4.75 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Carolina Pulled Pork	230 Cal/3.5 oz. serving
Anise Herbed Pulled Pork	250 Cal/3.5 oz. serving
Black Bean Slider V	190 Cal each
BBQ Jackfruit VG PF	250 Cal/4 oz. serving
Slider Buns VG	80 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each

BAKED POTATO BAR \$22.49

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Baked Potatoes VG	220 Cal each
Chicken Mushroom Alfredo	100 Cal/2 oz. serving
Chili Con Carne	60 Cal/2 oz. serving
Vegetarian Chili VG EW PF	30 Cal/2 oz. serving
Steamed Broccoli VG PF	20 Cal/2 oz. serving
Bacon Bits	75 Cal/0.5 oz. serving
Shredded Cheddar Cheese V	110 Cal/1 oz. serving
Green Scallions VG PF	5 Cal/0.5 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Butter V	35 Cal each
Choice of One (1) Dessert:	
Apple Cobbler V	360 Cal/4.75 oz. serving
Apple Pie VG	410 Cal/slice
Add on Cheddar Cheese Sauce V	40 Cal/1 oz. serving

*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
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	90 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Add an Extra Buffet Starter? \$4.99	35-170 Cal each

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade EW \$24.39	120 Cal/3 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme EW \$24.39	170 Cal/3 oz. serving
Chicken and Shrimp Creole EW \$24.59	250 Cal/8.75 oz. serving
Honey and Brown Sugar Ham \$20.79	200 Cal/3.5 oz. serving
Maple Dijon Salmon EW \$28.79	270 Cal/3.25 oz. serving
English Style Short Ribs \$32.39	690 Cal/3.5 oz. serving
Vegetable Alfredo Lasagna V \$20.79	470 Cal/11 oz. serving
1910 Fried Chicken \$29.89	470 Cal/5.6 oz. serving
BBQ Chicken \$29.09	140 Cal/3 oz. serving
Traditional Baked Chicken \$28.39	130 Cal/3 oz. serving
Add an Extra Buffet Entrée? \$7.49	80-680 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Chili-Garlic Green Beans VG EW PF	70 Cal/4 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Garlic Roasted Broccoli VG EW PF	80 Cal/3.5 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese	210 Cal/4.25 oz. serving
Southern Collard Greens	200 Cal/3 oz. serving
Add an Extra Buffet Side? \$4.99	40-350 Cal each

BUFFET FINISHES

Apple Pie VG	410 Cal slice
New York-Style Cheesecake V	360 Cal slice
Chocolate Cake V	320 Cal slice
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Assorted Blondies	240-300 Cal each
Banana Pudding VG	500 Cal/4 oz. serving
Gourmet Dessert Bars V	240-370 Cal each
Red Velvet Thimble Cake V	90 Cal each
Spiced Carrot Cake V	350 Cal slice
Add an Extra Buffet Finisher? \$4.79	220-410 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)

BBQ Meatballs	\$22.49	80 Cal each
Black Angus Mini Cheeseburgers (Sliders)	\$64.59	70 Cal each
Chicken Quesadillas	\$28.99	130 Cal each
Chicken Satay	\$29.99	60 Cal each
Boneless BBQ Wings	\$28.69	110 Cal each
Boneless Buffalo Wings	\$28.69	160 Cal each
Coconut Shrimp	\$36.29	75 Cal each
Vegetable Spring Rolls	\$32.49	80 Cal each
1910 Chicken Wings	\$28.69	180 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Caprese Skewer	\$32.19	50 Cal each
Traditional Tomato Bruschetta Crostini	vg \$20.29	50 Cal each
Chicken Cobb Crostini	\$23.79	150 Cal each
Crab Dip Crostini	\$24.49	40 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Chicken Walnut Salad Bites	ew \$23.59	80 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





Receptions

RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$6.29 PER PERSON

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

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$5.59 PER PERSON

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

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$6.19 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

BUFFALO TURKEY DIP \$6.19 PER PERSON

Buffalo Turkey Dip
Tortilla Chips ▼ GF

250 Cal/2.6 oz. serving

280 Cal/2 oz. serving

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

Housemade Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

ASSORTED MINI SANDWICHES \$8.59 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese

270 Cal each

Roast Beef & Brie

260 Cal each

Turkey & Swiss

320 Cal each

Fresh Mozzarella, Tomato and Basil ▼

240 Cal each

*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

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.

TRADITIONAL CARVING - ROASTED BUTTERBALL® TURKEY \$18.29

Slow Roasted Boneless Butterball® Turkey Breast	170 Cal/3 oz. serving
Rubbed with Sage and Thyme EW	60 Cal each
Bakery-Fresh Dinner Roll vg	210 Cal/1 oz. serving
Sun-Dried Tomato Aioli v	60 Cal/1 oz. serving
Cranberry-Mandarin Relish vg	210 Cal/1 oz. serving
Mesquite Mayonnaise v	

TRADITIONAL CARVING - HONEY HAM \$18.29

Carved Honey Ham	120 Cal/3 oz. serving
Bakery-Fresh Dinner Roll vg	60 Cal each
Orange Horseradish Spread vg	75 Cal/1 oz. serving
Sriracha Honey Mustard v	120 Cal/1 oz. serving
Red Onion-Apricot Relish v	70 Cal/1 oz. serving

TRADITIONAL CARVING - SLOW-COOKED BEEF \$18.29

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Roll vg	60 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

HAPPY HOUR \$19.79

Spinach Dip (Warm or Chilled) served with Pita Chips v	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites (10 per person) with Beer Cheese v	390 Cal/6 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Assorted Dessert Bars v	240-370 Cal each

BREAKS

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

POPCORN STATION \$4.09

Choice of Three (3) Popcorn Flavors:	
Classic Popcorn vg EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn EW	170 Cal/1.5 oz. serving
Ranch Popcorn v	170 Cal/1.5 oz. serving
BBQ Popcorn vg	170 Cal/1.5 oz. serving
Southwest Popcorn vg	180 Cal/1.5 oz. serving

SNACK ATTACK \$8.89

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts vg	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

SUGAR AND SPICE \$8.69

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

HOT CHOCOLATE BAR \$6.79

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	160-430 Cal/8 oz. serving
--	---------------------------



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas - Bottle	\$3.29 EACH	0-290 Cal each
Assorted Individual Fruit Juices	\$2.79 EACH	90-160 Cal each
Sparkling Water	\$2.69 EACH	0 Cal each
Starbucks Regular Coffee	\$28.89 PER GALLON	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee	\$28.89 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$15.29 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$20.39 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$19.29 PER GALLON	90 Cal/8 oz. serving
Fruit Punch	\$19.29 PER GALLON	110 Cal/8 oz. serving
Specialty Punch	\$24.09 PER GALLON	110 Cal/8 oz. serving
Iced Water	\$3.09 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$13.19 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		15 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted Blondies	▼ \$26.19 PER DOZEN	240-300 Cal each
Assorted Craveworthy Cookies	▼ \$21.69 PER DOZEN	220-240 Cal each
Bakery-fresh Brownies	▼ \$26.19 PER DOZEN	250 Cal each
Assorted Petit Fours	▼ \$30.79 PER DOZEN	60-100 Cal each
New York Cheesecake (Each)	▼ \$36.59 SERVES 12	360 Cal slice
Banana Pudding	▼ \$32.99 SERVES TWENTY-FOUR	580 Cal/4 oz. serving
Gourmet Dessert Bars	▼ \$26.19 PER DOZEN	200-420 Cal each

ORDERING INFORMATION

Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

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

Calorie & Nutrition

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

Allergen

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

*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.

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today

919.530.6851 / 919.308.1447
cox-wilson-rachel@aramark.com
tisdale-brandon@aramark.com
<https://nccu.catertrax.com>

Prices effective until 07/01/2027
Prices may be subject to change

© 2026 Aramark. All rights reserved. 
26096179_0033018_1