

Classic Fare 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.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



All-Day Packages

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

ALL DAY DELICIOUS \$46.29

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 12 guests or more.

DELICIOUS DAWN

Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks 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/3.2 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto V EW	280 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 Cheesecake V	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips V	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$38.39

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 12 guests or more.

MORNING MINI

Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	400-450 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap V PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 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	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips V	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

All-Day Packages

SIMPLE PLEASURES \$30.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta v EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks 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 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$13.39

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$15.69

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

	400 Cal/4.5 oz. serving
Croissants with Butter and Jam v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$26.09 Per Dozen	290-450 Cal each
Assorted Donuts v \$20.89 Per Dozen	240-500 Cal each
Assorted Pastries v \$26.09 Per Dozen	210-530 Cal each
Seasonal Fresh Fruit Platter VG PF \$3.69 Per Person	35 Cal/2.5 oz. serving
Granola Bars v \$2.09 Each	130-250 Cal each
Whole Fruit VG EW PF \$1.29 Each	45-100 Cal each

Breakfast

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SILVER DOLLAR BREAKFAST BUFFET \$12.19

Breakfast Potatoes v	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Silver Dollar Pancakes v	40 Cal each
Maple Syrup VG	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

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Breakfast

BREAKFAST ENHANCEMENTS

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

BELGIAN WAFFLES \$7.09 PER PERSON

Belgian Waffles v	90 Cal each
Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) vg	20 Cal/1 oz. serving
Whipped Cream v	50 Cal/0.5 oz. serving
Maple Syrup vg	70 Cal/1 oz. serving

TRADITIONAL SANDWICHES \$6.89 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v pf	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

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Sandwiches & Salads

CLASSIC COLLECTIONS

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

DELI EXPRESS \$15.49

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

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) VG	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 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

Chicken, Blue Cheese and Pear Salad \$18.59

Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	630 Cal/13.5 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup VG PF	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Mediterranean Chicken and Grain Salad \$18.59

Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette EW PF	340 Cal each/7 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup VG PF	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Steakhouse Chop Salad \$18.59

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup VG PF	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$14.59

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

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$17.69

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	0 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	210-260 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)

Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing v	470 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 12 guests or more.

THE EXECUTIVE LUNCHEON \$20.39

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	0 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	210-260 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 Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	620 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	580 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	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 VG EW PF	50 Cal/3.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing V EW	170 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 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
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

***All packages include necessary accompaniments and condiments.**

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Buffets

THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

POWER BOOST BOWLS \$22.69

Choice of One (1) Grain:	
Lemon Herbed Farro VG EW PF	150 Cal/4 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix VG PF	10 Cal/3 oz. serving
Romaine Arugula Mix VG PF	5 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal each
Hard-Cooked Egg V	80 Cal each
Grilled Sumac Salmon	120 Cal/3 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli VG EW PF	45 Cal/3 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	40 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	110 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing V	80 Cal/1 oz. serving
Pesto Vinaigrette V	140 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	190 Cal/1 oz. serving
Shaved Parmesan V	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

GLOBAL STREET TACOS \$21.59

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Cumin Black Beans VG EW PF	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	200 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco VG EW PF	180 Cal each
Mango Chicken Taco EW	260 Cal each
Roasted Vegetable Taco VG EW PF	200 Cal each
Cinnamon Sugar Cookies V	250 Cal each

ALL-AMERICAN PICNIC \$17.79

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving



Buffets

THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

PASTA TRIO BUFFET \$22.69

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks v	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli EW	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Lemon Cheesecake Bars v	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

ASIAN ACCENTS \$26.29

Peanut Lime Ramen Noodles v	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice vg	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice vg EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

Buffets

THEMED BUFFETS

All prices are per person and available for 24 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET \$24.59

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	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
Fresh Herbed Vegetables vg EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Oreo Blondies v	270 Cal/1.75 oz. serving

LAZY SUMMER BBQ \$23.59

Old-Fashioned Coleslaw v EW	150 Cal/3 oz. serving
Cornbread Fiesta Muffins v	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese v	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Dessert Bars v	300-360 Cal/2.75-3.25 oz. serving

YUCATAN BOWL \$21.59

Romaine Lettuce Salad vg	5 Cal/0.25 oz. serving
Avocado Ranch Dressing v	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice vg EW	140 Cal/3.5 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms vg EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo vg	150 Cal/2 oz. serving
Guacamole vg	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo vg	10 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Salsa Roja vg	20 Cal/1 oz. serving
Dulce De Leche Brownie v	220 Cal/2.25 oz. serving

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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

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Fried Chicken with Buttermilk Hot Sauce \$22.69	470 Cal/5.6 oz. serving
Grilled Lemon Rosemary Chicken EW \$22.69	130 Cal/3 oz. serving
Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce EW \$22.69	460 Cal/5 oz. serving
Moroccan Grilled Salmon \$23.99	130 Cal/2.75 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$26.09	340 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$28.29	200 Cal/3 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$22.19	320 Cal each

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
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice V VG	150 Cal/3.5 oz. serving
Penne with Marinara Sauce VG	100 Cal/3 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Chocolate Cake V	340 Cal/slice
Red Velvet Thumb Cake V	90 Cal each
Glazed Strawberry Bars VG	380 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 \$36.69	40 Cal each
Italian Meatballs \$24.59	90 Cal each
Chicken Empanadas \$27.49	70 Cal each
Pecan Chicken Tenders \$27.49	40 Cal each
Boneless BBQ Wings \$27.49	160 Cal each
Balsamic Fig & Goat Cheese Flatbread \$29.49	80 Cal each
Mac n' Cheese Melts v \$25.59	80 Cal each
Spanakopita v \$25.59	60 Cal each
Vegetable Empanadas v \$36.09	70 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Chocolate-Caramel Mini Cheesecakes v \$26.59	80 Cal each
Italian Pinwheel Skewer \$36.09	90 Cal each
Mediterranean Antipasto Skewers v \$35.19	60 Cal each
Veggie Hummus Cup VG EW PF \$29.49	170 Cal each
Traditional Tomato Bruschetta Crostini v \$18.19	50 Cal each
Pimento Cheese & Bacon Toast Points \$18.19	110 Cal each

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

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





Receptions

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 24 guests or more.

CLASSIC CHEESE TRAY \$5.89 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 \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.69 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$7.89 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

HOUSE-MADE SPINACH DIP \$5.39 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 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.

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 24 guests or more.

HAPPY HOUR \$18.69

Chilled Spinach Dip 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 with Beer Cheese **v** 410 Cal each
Assorted Craveworthy Cookies **v** 210-260 Cal each
Gourmet Dessert Bars **v** 300-370 Cal/2.75-3.25 oz. serving

SPANISH PAELLA \$14.79

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables 310 Cal/10 oz. serving

SUNDAE FUNDAY \$7.29

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:

Vanilla Ice Cream **v** 110 Cal/4 oz. serving
Chocolate Ice Cream **v** 120 Cal/4 oz. serving
Strawberry Ice Cream **v** 150 Cal/4 oz. serving
Non Dairy Sorbet
Calories Vary

Choice of Two (2) Sauces:

Caramel Sauce **v** 80 Cal/1 oz. serving
Chocolate Syrup **vg** 60 Cal/1 oz. serving
Raspberry Sauce **vg** 150 Cal/2 oz. serving
Crushed Pineapple **v** 30 Cal/2 oz. serving

Choice of Three (3) Toppings:

Chocolate Chips **v** 140 Cal/1 oz. serving
Sliced Strawberries **vg** 10 Cal/1 oz. serving
Toasted Pecans **vg** 100 Cal/0.5 oz. serving
Toasted Coconut **vg** 80 Cal/0.5 oz. serving
Mini Marshmallows 90 Cal/1 oz. serving
Oreo® Cookie Crumbs **vg** 70 Cal/0.5 oz. serving
Sprinkles **vg** 30 Cal/0.5 oz. serving
Whipped Cream **v** 50 Cal/0.5 oz. serving

BREAKS

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

ENERGY BREAK \$4.19

Granola Bars **v** 130-250 Cal each
Fruit Filled Bar **v** 130-250 Cal each
Breakfast Bar **v** 130-250 Cal each

THE HEALTHY ALTERNATIVE \$9.79

Apple **vg EW PF** 60 Cal each
Orange **vg ZW PF** 45 Cal each
Banana **vg EW PF** 100 Cal each
Pear **vg** 90 Cal each
Yogurt Cup **v** 80-150 Cal each
Trail Mix **v** 290 Cal each
Granola Bars **v** 130-250 Cal each

SNACK ATTACK \$7.89

Assorted Chips **v** 100-160 Cal each
Roasted Peanuts **v** 180 Cal/1 oz. serving
Trail Mix **v** 290 Cal each
Assorted Craveworthy Cookies **v** 210-260 Cal each
Bakery-Fresh Brownies **v** 250 Cal/2.25 oz. serving

BREADS AND SPREADS \$5.39

Tortilla Chips **v** 260 Cal/3 oz. serving
Pita Chips **v** 130 Cal/2 oz. serving
Crostini **vg EW** 40 Cal each
Choice of Four (4) Spreads:
Korean Roja Guacamole **vg PF** 90 Cal/2 oz. serving
Ginger Verde Guacamole **vg PF** 80 Cal/2 oz. serving
Chilled Spinach Dip **v** 200 Cal/2 oz. serving
Feta and Roasted Garlic Dip **v** 260 Cal/2 oz. serving
Traditional Hummus **vg PF** 320 Cal/4 oz. serving
Artichoke and Olive Dip **v** 140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter **vg PF** 35 Cal/2.5 oz. serving



Beverages & Desserts

BEVERAGES

Includes appropriate accompaniments

Hot Water with Assorted Tea Bags \$1.89 Per Person	0 Cal/8 oz. serving
Starbucks Regular Coffee \$2.79 Per Person	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee \$2.79 Per Person	0 Cal/8 oz. serving
Bottled Water \$2.49 Each	0 Cal each
Assorted Sodas (Can) \$1.89 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Iced Tea \$18.19 Per Gallon	0 Cal/8 oz. serving
Lemonade \$18.19 Per Gallon	90 Cal/8 oz. serving
Iced Water \$1.59 Per Gallon	0 Cal/8 oz. serving
Infused Water \$11.09 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 Crave-worthy Cookies \$18.19 Per Dozen	210-260 Cal each
▼ Bakery-fresh Brownies \$21.99 Per Dozen	250 Cal/2.25 oz. serving
▼ Gourmet Dessert Bars \$21.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$26.59 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
▼ Chocolate Covered Strawberries \$24.99 Per Dozen	40 Cal each

ORDERING INFORMATION

Lead Time

Notice of 72 hours 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

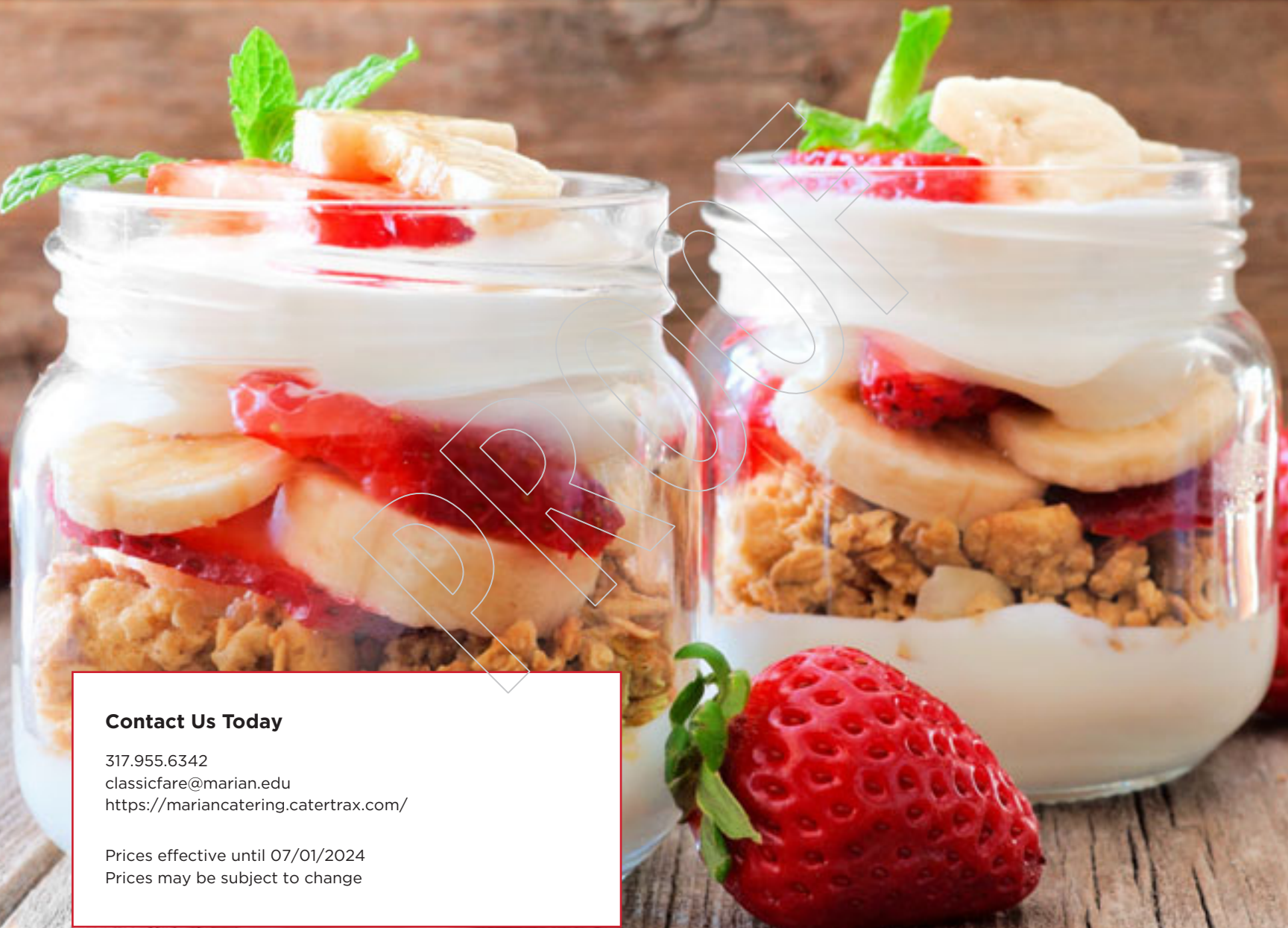
Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely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

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today


317.955.6342

classicfare@marian.edu

<https://mariancatering.catertrax.com/>

Prices effective until 07/01/2024

Prices may be subject to change

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