**ALL-DAY PACKAGES**

**All Day Delicious** $36.99

Relax. We’ll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments.

**Delicious Dawn**
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**AM Perk Up**
- Granola Bars 190 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Power Up Lunch**
- Tomato and Cucumber Couscous Salad 120 Cal/3.75 oz. serving
- Orange Fennel Spinach Salad 210 Cal/3.2 oz. serving
- Bakery Fresh Rolls 160 Cal each
- Green Beans Gremolata 70 Cal/3 oz. serving
- Three Pepper Cavatappi with Pesto 310 Cal/7.5 oz. serving
- Grilled Chicken with a Lemon Tarragon White Wine Sauce 200 Cal/5.75 oz. serving
- New York Cheesecake 440 Cal/slice
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

**PM Pick Me Up**
- Chilled Spinach Dip with Tortilla Chips 230 Cal/2.25 oz. serving
- Grilled Vegetable Tray 70 Cal/3 oz. serving
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Meeting Wrap Up** $31.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

**Morning Mini**
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each
- Yogurt Parfait cups 370-400 Cal each
- Iced Water 0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**The Energizer**
- Donut Holes 45-90 Cal each
- Ripe Bananas 110 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**It’s a Wrap**
Includes choice of salad.
- Chicken Caesar Wrap 540 Cal each
- Pepper Jack Tuna Wrap 590 Cal each
- Cran-Apple Turkey Wrap 650 Cal each
- Grilled Vegetable Wrap 620 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Traditional Garden Salad 50 Cal/3.5 oz. serving
- Grilled Vegetable Pasta Salad 130 Cal/3 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

**Mid-Day Munchies**
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

- Tortilla Chips 90 Cal/2 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Assorted Fruit 50-110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
Simple Pleasures  $23.99
Easy does it—Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

Simple Continental
- Assorted Donuts  190-490 Cal each
- Assorted Bagels  170-360 Cal each
- Orange Juice  120 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Box Lunch
Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water
- Tuna Salad Ciabatta  540 Cal each
- Ham & Swiss Sub  380 Cal each
- Turkey & Swiss Sandwich  490 Cal each
- Roasted Pepper & Mozzarella Ciabatta  530 Cal each
- Individual Bag of Chips  100-160 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Bottled Water  0 Cal each

Mid-Day Munchies
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages
- Tortilla Chips  90 Cal/2 oz. serving
- Salsa Roja  20 Cal/1 oz. serving
- Salsa Verde  20 Cal/1 oz. serving
- Pico De Gallo  10 Cal/1 oz. serving
- Assorted Fruit  50-110 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Bottled Water  0 Cal each
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

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

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 24 guests or more. Includes appropriate condiments.

**Mini Continental**  $12.99
- Miniature Muffins  80-120 Cal each
- Miniature Danish  140-170 Cal each
- Miniature Bagels  110-160 Cal each
- Fresh Seasonal Sliced Fruit  40 Cal/2.5 oz. serving
- Iced Water  0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

**Healthy Choice Breakfast**  $8.99
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.
- Individual Cereal Cups  140-260 Cal each
- Milk  120 Cal each
- Bananas  110 Cal each
- Assorted Individual Yogurt Cups  50-150 Cal each
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

**Morning Glory**  $13.79
Assorted Danish, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Seasonal Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea
- Assorted Danish  140-170 Cal each
- Individual Cereal Cups  140-260 Cal each
- Milk  140 Cal/8 oz. serving
- Bananas  110 Cal each
- Granola  230 Cal/5 oz. serving
- Assorted Individual Yogurt Cups  50-150 Cal each
- Seasonal Fruit Platter  35 Cal/2.5 oz. serving
- Assorted Juice  110-170 Cal each
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

À la Carte Breakfast
Includes appropriate condiments
- Assorted Bagels (170-360 Cal each)  $18.29 Per Dozen
- Assorted Muffins (400-510 Cal each)  $15.99 Per Dozen
- Assorted Danish (200-430 Cal each)  $15.99 Per Dozen
- Assorted Scones (430-470 Cal each)  $15.99 Per Dozen
- Assorted Miniature Pastries  $15.79 Serves 12
- Miniature Muffins  80-120 Cal each
- Miniature Danish  140-170 Cal each
- Miniature Scones  110-120 Cal each
- Fresh Seasonal Sliced Fruit (40 Cal/2.5 oz. serving)  $4.99 Per Person

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Hot Breakfast
All prices are per person and available for 24 guests or more. Includes appropriate condiments.

Ultimate Breakfast $13.29
Choice of three (3) Breakfast Pastries, Scrambled Eggs, Cheddar and Onion Frittata, Crisp Bacon, Breakfast Sausage, Pancakes and Syrup, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Assorted Juices and Bottled Water, Gourmet Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Scrambled Eggs 180 Cal/4 oz. serving
- Cheddar and Onion Frittata 270 Cal each
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Breakfast Sausage 130-220 Cal each
- Pancakes 50 Cal each
- Maple Syrup 70 Cal/1 oz. serving
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juices 110-170 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

American Breakfast $13.29
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, Gourmet Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Scrambled Eggs 180 Cal/4 oz. serving
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Breakfast Sausage 130-220 Cal each
- Iced Water 0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Sunrise Sandwich Buffet $14.49
Choice of two (2) Breakfast Sandwiches served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Iced Water, Gourmet Coffee, Decaf and Hot Tea

- Egg & Cheese English Muffin 260 Cal each
- Egg & Cheese Croissant 370 Cal each
- Sausage, Egg & Cheese Biscuit 520 Cal each
- Ham, Egg & Cheese Biscuit 450 Cal each
- Bacon, Egg & Cheese Bagel 370 Cal each
- Spicy Bacon, Egg, Potato & Cheese Burrito 590 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Hometown Buffet $15.79
Scrambled Eggs, choice of Crisp Bacon or Sausage, Breakfast Potatoes, Pancakes, Biscuits, Oatmeal, Fresh Seasonal Sliced Fruit, Assorted Juices, Iced Water, Gourmet Coffee, Decaf and Hot Tea

- Scrambled Eggs 260 Cal each
- Crisp Bacon 520 Cal each
- Breakfast Sausage 450 Cal each
- Home Fried Potatoes 130-150 Cal/3 oz. serving
- Buttermilk Pancakes 90 Cal each
- Maple Syrup 70 Cal/1 oz. serving
- Buttermilk Biscuits 100 Cal each
- Oatmeal 120 Cal/1 oz. serving
- Raisins 21 Cal/.25 oz. serving
- Brown Sugar 25 Cal/.25 oz. serving
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juices 110-170 Cal each
- Iced Water 0 Cal/8 oz. serving
- 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
Breakfast Enhancements
All prices are per person and available for 24 guests or more. Includes appropriate condiments.

**Just French Toast** $5.29
- Orange Cinnamon French Toast 90 Cal each
- Maple Syrup 70 Cal/1 oz. serving

**Hand Wrapped Breakfast Burritos** $4.79
Choose from the following Hand-wrapped Breakfast Burritos!
- Meat Lover’s Breakfast Burrito with Bacon, Sausage and Ham 810 Cal each
- Potato, Cheese and Pico de Gallo Breakfast Burrito 440 Cal each
- Florentine Breakfast Burrito 580 Cal each

**Strata** $5.29
Choose from one of the following "egg-licious" strata selections
- Strata with Feta & Spinach 140 Cal/5 oz. serving
- Vegetable Cheese Strata 190 Cal/4.75 oz. serving
- Bacon, Onion and Swiss Strata 470 Cal/7 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply

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**Classic Collections**

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

**Deli Express** $14.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies and Beverages

Deli Platter
- Turkey, Roast Beef, Ham, Tuna
- Cheese Tray (Cheddar & Swiss)
- Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)
- Assorted Baked Breads & Rolls

Side Salads
- Assorted Bag of Chips
- Assorted Craveworthy Cookies
- Iced Tea
- Iced Water

Nutritional Information:
- 25-80 Cal/1 oz. serving
- 110 Cal/1 oz. serving
- 20 Cal/1 oz. serving
- 110-160 Cal each
- 25-330 Cal each
- 205-310 Cal each
- 5 Cal/8 oz. serving
- 0 Cal/8 oz. serving

**Premium Box Lunches**

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<tr>
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<tr>
<td>Teriyaki Chicken Wrap</td>
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<td>Chilled Peanut Lime Noodles</td>
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<td>Fresh Pineapple</td>
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<td>Raspberry Almond Bar</td>
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<td>Fortune Cookie</td>
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<tr>
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<tr>
<td>Tabbouleh Salad</td>
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<td>Greek Dill Cucumbers</td>
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<td>Fresh Roll with Butter</td>
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<td>Cookie</td>
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<tr>
<td>Orzo Pasta</td>
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<td>Roasted Vegetables</td>
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<tr>
<td>Chocolate Dipped Biscotti</td>
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</tbody>
</table>

**Classic Box Lunch** $12.99

Your choice of Classic Sandwich - served with Potato Chips, Craveworthy Cookies and Bottled Water

- Classic Selection Sandwich: 140-750 Cal each
- Individual Bag of Chips: 100-160 Cal each
- Assorted Craveworthy Cookies: 250-310 Cal each
- Bottled Water: 0 Cal each

**Classic Selections Buffet** $20.49

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

- Classic Selection Sandwiches: 140-750 Cal each
- Side Salads: 25-330 Cal each
- Dill Pickle Slices: 0 Cal/1 oz. serving
- Individual Bags of Chips: 100-160 Cal each
- Assorted Craveworthy Cookies: 250-310 Cal each
- 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)

- Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing ($4.60 Cal each)
- Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll ($380 Cal each)
- Chicken Caesar Wrap ($630 Cal each)
- Turkey, Bacon and Garlic Aioli Ciabatta ($400 Cal each)

Over 3 sandwich selections will be an additional $1.50 per person per additional sandwich

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. Includes appropriate condiments.

The Executive Luncheon $18.29
Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

| Executive Luncheon Sandwiches | 370-760 Cal each |
| Side Salads | 25-330 Cal each |
| Dill Pickle Slices | 0 Cal/1 oz. serving |
| Individual Bags of Chips | 100-160 Cal each |
| Assorted Craveworthy Cookies | 250-310 Cal each |
| 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)

- Salmon, Cucumber and Cilantro Coleslaw Ciabatta (650 Cal each)
- Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette (760 Cal each)
- Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo (500 Cal each)
- Turkey, Ham & Ranch Club with Bacon, Lettuce, and Tomato (580 Cal each)
- Deli style Turkey, Ham, and Mozzarella with Pesto Mayo on a Baguette (640 Cal each)
- Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub (490 Cal each)
- Roast Beef, Swiss and Mushroom Sub (440 Cal each)

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

- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)
- Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeno Chile-Lime Cream (150 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)
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 Cal/4 oz. serving)
- Chilled Dill Cucumber Salad with Onions tossed in Italian Dressing (60 Cal/3.75 oz. serving)
- Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 Cal/2.15 oz. serving)
- Mixed Lettuces, Chickpea, Cucumber and Tomato (90 Cal/3 oz. serving)

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## Themed Buffets

24 Person Minimum. Includes appropriate condiments and choice of beverages.

### Lazy Summer BBQ $18.49

- Old-fashioned Coleslaw
- Cornbread Fiesta Muffins
- Macaroni and Cheese
- Baked Beans
- BBQ Chicken
- Sliced Brisket
- Assorted Craveworthy Cookies
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving
- Iced Tea
- Lemonade
- Iced Water

### Basic Italian Buffet $18.99

- Italian House Salad
- Garlic Breadsticks
- Home-style Lasagna with Parmesan Cheese
- Vegetable Alfredo Lasagna
- Chocolate Dipped Biscotti
- Iced Tea
- Lemonade
- Iced Water

### Northern Italian Buffet $18.29

- Mediterranean Salad with a Greek Vinaigrette
- Garlic Breadsticks
- Roasted Mushrooms
- Vermicelli Pasta
- Lemon Rosemary Chicken
- Shrimp Scampi
- Berry Panna Cotta
- Iced Tea
- Lemonade
- Iced Water

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<tr>
<th>Item</th>
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<tr>
<td>Old-fashioned Coleslaw</td>
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<td>BBQ Chicken</td>
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<td>Assorted Craveworthy Cookies</td>
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<td>Home-style Lasagna with Parmesan Cheese</td>
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<td>Lemon Rosemary Chicken</td>
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<tr>
<td>Shrimp Scampi</td>
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<td>Berry Panna Cotta</td>
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<td>Iced Water</td>
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</table>
Themed Buffets
24 Person Minimum. Includes appropriate condiments and choice of beverages.

**East Asian Eats**  $18.29
Jasmine Rice, LoMein Noodles, Lemongrass Chicken, Asian Tofu with Teriyaki Sauce and sides with two (2) dipping sauces

Egg rolls 190 Cal each
Crispy Wontons 25 Cal each
Soy Sauce 50 Cal/1 oz. serving
Sweet & Sour Sauce 40 Cal/1 oz. serving
Chili Garlic Sauce 45 Cal/1 oz. serving
LoMein Noodles Yakisoba 120 Cal/2.5 oz. serving
Jasmine Rice 190 Cal/3 oz. serving
Lemongrass Chicken 120 Cal/3 oz. serving
Teriyaki Sauce 25 Cal/0.5 oz. serving
Raspberry Coconut Bars 370 Cal/3.25 oz. serving
Iced Tea 5 Cal/8 oz. serving
Lemonade 90 Cal/8 oz. serving
Iced Water 0 Cal/8 oz. serving

**Blue Hen Buffet**  $19.59
Sautéed Chicken in a Lemon Butter Sauce, Sweet Chili Salmon, Roasted Potatoes or Baked Ziti, Roasted Seasonal Vegetables, Tossed Salad with Tomatoes and Cucumbers with a House Vinaigrette Dressing, Fresh Fruit Salad and Assorted Dessert Bars

Sautéed Chicken 160 Cal/3 oz. serving
Sweet Chili Salmon 60 Cal/2 oz. serving
Roasted New Potatoes 210 Cal/2 oz. serving
Baked Ziti 10 Cal/1 oz. serving
Pan Roasted Vegetables 60 Cal/0.5 oz. serving
Traditional Garden Salad 5 Cal/1 oz. serving
Fresh Fruit Salad 250-310 Cal each
Lemon Cheesecake Bars 5 Cal/8 oz. serving
Iced Tea 90 Cal/8 oz. serving
Lemonade 0 Cal/8 oz. serving
Iced Water

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**LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?**

Contact us at udcatering@udel.edu or 302.831.2891 to explore more options and personalize your buffet to fit your event.
Themed Buffets
24 Person Minimum. Includes appropriate condiments and choice of beverages.

**All-American Picnic** $14.99
- Home-style Potato Salad
- Fresh Country Coleslaw
- House-made Kettle Chips
- Grilled Hamburgers with Buns
- Hot Dogs with Buns
- Garnish Tray (Lettuce, Onions, Pickles, Tomatoes)
- Assorted Craveworthy Cookies
- Bakery-fresh Brownies
- Iced Tea
- Lemonade
- Iced Water

240 Cal/4 oz. serving
170 Cal/3.5 oz. serving
240 Cal/1.25 oz. serving
330 Cal each
310 Cal each
0-10 Cal/1 oz. serving
250-310 Cal each
250 Cal/2.25 oz. serving
5 Cal/8 oz. serving
90 Cal/8 oz. serving
0 Cal/8 oz. serving

**Latin Flavors** $20.49
- Mexican Chopped Salad
- Grilled Flatbread
- Cilantro Lime Rice
- Cumin Black Beans
- Chipotle Orange Roasted Chicken
- Carne Asada con Papas Ranchero
- Sopaipillas
- Iced Tea
- Lemonade
- Iced Water

40 Cal/ 2.4 oz. serving
110 Cal each
120 Cal/3 oz. serving
110 Cal/3 oz. serving
440 Cal/6 oz. serving
180 Cal/6 oz. serving
70 Cal each
5 Cal/8 oz. serving
90 Cal/8 oz. serving
0 Cal/8 oz. serving

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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.
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 Beverages. Includes appropriate condiments.

Buffet Starters

- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.7 oz. serving)
- Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
- Antipasto Salad (130 Cal/3 oz. serving)
- Traditional Hummus with Toasted Pita (130 Cal/1.75 oz. serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

Buffet Entrees

- Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. serving) $24.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) $24.99
- Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers & Beans (770 Cal/18 oz. serving) $24.99
- Bruschetta Tilapia (200 Cal/5.5 oz. serving) $20.49
- Asian Marinated Steak (160 Cal/3 oz. serving) $21.99
- Cavatappi a la Toscana (430 Cal/15.75 oz. serving) $19.49
- Chicken Cacciatore with Fresh Herbs and Vegetables (180 Cal/5 oz. serving) $23.99
- Cavatappi with Sautéed Shrimp, Roasted Red Peppers and Charred Tomatoes (550 Cal/14 oz. serving) $23.99
- Pan-Seared Tilapia with Mango Salsa and Sofrito Vinaigrette (350 Cal/8.5 oz. serving) $19.29
- Grilled Flank Steak with Black Bean and Garlic Soy Marinade (190 Cal/4 oz. serving) $21.29
- Farfalle with Sun-Dried Tomatoes and Sautéed Broccoli (260 Cal/8.75 oz. serving) $18.99

Buffet Sides

- Barley Orange Cranberry Salad (120 Cal/3.5 oz. serving)
- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 Cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Toasted Orzo with Spinach and Cranberries (170 Cal/4 oz. serving)
- Quinoa and Wild Rice Blend (110 Cal/2.6 oz. serving)
- Zucchini, Tomato and Squash Blend (40 Cal/3.5 oz. serving)

Buffet Finishes

- Apple Pie (410 Cal/slice)
- Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)
- New York-Style Cheesecake (440 Cal/slice)
- Spiced Carrot Cake (370 Cal/slice)
- Chocolate Cake (270 Cal/slice)
- Vegan Zucchini Cake with Raisins and Walnuts (270 Cal/3 oz. serving)
Your own Plated Meal

First Course
- Traditional Mixed Greens Salad with your Coice of dressing (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.66 oz. serving)
- Lime and Ahi Tuna Salad with Sesame Dressing (220 Cal each)
- Traditional Antipasto Plate (130 Cal/3 oz. serving)
- Seared Sea Scallops with Prosciutto Salad and Champagne Beurre Blanc (210 Cal/4 oz. serving)
- Tofu, Sesame and Cucumber Salad with Mango Sauce (180 Cal/4 oz. serving)

Main Course
- Rosemary Lamb with Autumn Vegetables and Cranberry Demi-Glace (890 Cal/14 oz. serving) $30.49
- Chimichurri Flank Steak with Jasmine Rice (910 Cal/16 oz. serving) $22.49
- Roasted Vegetable Parmesan Quiche (560 Cal/8 oz. serving) $17.49
- Red Pepper Tapenade Chicken with Green Beans and Fingerling Potatoes (690 Cal/16 oz. serving) $19.79
- Farfalle with Shrimp and Rapini (570 Cal/12 oz. serving) $17.29
- Spice-rubbed Duck Breast with Black Bean Rice and Salsa Verde (870 Cal/12 oz. serving) $22.49

Dessert
- Chocolate Cabernet Cake with Grilled Peaches (410 Cal/6 oz. serving)
- Fig Reduction Cheesecake (560 Cal each)
- Orange Plum Panna Cotta (370 Cal each)
- Chocolate Coconut Mousse with Mango Cream (500 Cal each)
- Fresh Berry Cream Puffs with Vanilla Sauce (440 Cal/6 oz. serving)
- Traditional Apple Pie (410 Cal each)
- Multi-Layer Chocolate Cake (270 Cal each)

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.
Hors d'oeuvres
We take pride in providing you with innovative and seasonal options. This list is just a small sampling of the many hors d'oeuvres options that we offer. Please contact your catering team for the full seasonal and expanded list.

Choose 6 Stationary Hors D'oeuvres $14.99
Choose 8 Stationary Hors D'oeuvres $17.29
Choose 6 Passed Hors D'oeuvres $14.49
Choose 8 Passed Hors D'oeuvres $16.69

Reception Hors d'oeuvres (Hot)
Bacon Wrapped Scallops (20 Cal each)
Vegetable Spring Rolls (30 Cal each)
Chicken Quesadillas (50 Cal each)
Coconut Shrimp with Tropical Salsa (50 Cal each)
Mini Crab Cakes with Remoulade (50 Cal each)
Brie, Pear and Almond Beggar's Purses (90 Cal each)
Spanakopita (70 Cal each)

Reception Hors d'oeuvres (Cold)
Assorted Petit Fours (60-140 Cal each)
Asian Shrimp wrapped in Snow Pea with Hoisin Drizzle (70 Cal each)
Sesame Crusted Ahi Tuna on a bed of Seaweed served on a Wonton (110 Cal each)
Goat Cheese and Pine Nut Crostini with Honey Drizzle (120 Cal each)
Balsamic, Mozzarella & Prosciutto Skewer (80 Cal each)

Reception Platters and Dips

Classic Sliced Cheese Tray $4.59 Per Person
- Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini
(290 Cal/2.75 oz. serving)

Fresh Garden Crudités $4.99 Per Person
- Fresh Garden Crudités with Ranch Dill Dip
(120 Cal/5 oz. serving)

Fresh Seasonal Fruit $4.99 Per Person
- Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

Antipasto Platter $5.29 Per Person
Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese (250 Cal/5 oz. serving)

Assorted Sushi Tray $64.99 (serves 10)
Assorted Sushi (230 Cal/5.5 oz. serving)

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.
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 24 guests or more. Includes appropriate condiments.

**Dim Sum** $12.29
A little afternoon Dim Sum to spice up your afternoon meeting or evening reception served with two (2) dipping sauces
- Egg rolls 190 Cal each
- Pot Stickers 45 Cal each
- Sweet Soy Sauce 50 Cal/1 oz. serving
- Sweet & Sour Sauce 40 Cal/1 oz. serving
- Chili Garlic Sauce 45 Cal/1 oz. serving
- Sweet & 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

**American Tea** $11.29
The perfect selection of sweet and savory snacks
- Fresh Mozzarella Tea Sandwiches 250 Cal each
- Grilled Chicken and Apple Tea Sandwiches 230 Cal each
- Roast Beef and Brie Tea Sandwiches 270 Cal each
- Scones with Jam and Honey 380 Cal/3 oz. serving
- Assorted Petit Fours 60-140 Cal each
- Shortbread Cookies 20 Cal each
- Hot Water with Assorted Tea Bags 0 Cal/8 oz. serving

**Spanish Paella** $13.29
A little taste of Spain…
- Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables 300 Cal/10 oz. serving

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

**Chocoholic** $9.29
Become addicted with an assortment of Chocolate-themed treats
- Miniature Chocolate Bars 45-70 Cal each
- Chunky Chocolate Craveworthy Cookies 280 Cal each
- Chilled Chocolate Milk 160 Cal each
- Chocolate Dipped Pretzels 110 Cal each
- Chocolate Dipped Strawberries 40 Cal each

**Energy Break** $3.49
Raise the bar!
- Granola Bars 190 Cal each
- Fruit Filled Bars 160 Cal each
- Breakfast Bars 250 Cal each

**The Healthy Alternative** $8.79
Get healthy with our heart-happy break
- Apples 60 Cal each
- Oranges 50 Cal each
- Bananas 110 Cal each
- Pears 100 Cal each
- Individual Yogurt Cups 50-150 Cal each
- Trail Mix 290 Cal each
- Granola Bars 190 Cal each

**Snack Attack** $6.99
The perfect blend of sweet and salty to get you through your day!
- Individual Bags of Chips 100-160 Cal each
- Roasted Peanuts 190 Cal/1 oz. serving
- Trail Mix 290 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-fresh Brownies 250 Cal/2.25 oz. serving

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BEVERAGES & DESSERTS

Beverages
Includes appropriate accompaniments
Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) $1.79 Per Person
Bottled Water (0 Cal each) $2.15 Each
Assorted Sodas (Can) (0-150 Cal each) $2.79 Each
Regular Coffee (0 Cal/8 oz. serving) $20.79 Per Gallon
Decaf Coffee (0 Cal/8 oz. serving) $20.79 Per Gallon
Hot Apple Cider (160 Cal/8 oz. serving) $17.99 Per Gallon
Hot Chocolate (160 Cal/8 oz. serving) $20.29 Per Gallon
Iced Tea (5 Cal/8 oz. serving) $16.79 Per Gallon
Iced Water (0 Cal/8 oz. serving) $1.99 Per Gallon
Infused Water $9.99 Per Gallon
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
Assorted Bottled Fruit Juices (110-170 Cal each) $2.79 Each

Desserts
Available for 12 guests or more
- Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving) $3.10 Per Person
- Assorted Craveworthy Cookies (250-310 Cal each) $12.49 Per Dozen
- Chocolate Covered Strawberries (40 Cal each) $3.79 Per Person
- Multi-Layer Chocolate Cake (270 Cal/slice) $18.99 Serves 8
Mini Brownies and Blondies (Per Dozen) $25.79
- Brownies 130 Cal each
- Blondies 120 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

CONTACT US TODAY
302.831.2891
udcatering@udel.edu
www.udel.edu/catering
Prices effective until 08/01/2019
Prices may be subject to change

Vegetarian  Vegan

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.