

UNIVERSITY OF DELAWARE CATERING



# 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

# ALL-DAY PACKAGES

## 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.

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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.

# 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

# BREAKFAST

### 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

## 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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# SANDWICHES & SALADS

## 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)	25-80 Cal/1 oz. serving
■ Cheese Tray (Cheddar & Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Peppercini)	20 Cal/1 oz. serving
■ Assorted Baked Breads & Rolls	110-160 Cal each
Side Salads	25-330 Cal each
■ 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

### Premium Box Lunches

Asian Chicken Wrap \$14.99	
Teriyaki Chicken Wrap	690 Cal each
Chilled Peanut Lime Noodles	210 Cal/3 oz. serving
■ Fresh Pineapple	30 Cal/2 oz. serving
■ Raspberry Almond Bar	370 Cal/3.25 oz. serving
■ Fortune Cookie	25 Cal each
Turkey Fajita Ciabatta \$15.29	
Smoked Turkey Fajita Ciabatta	350 Cal each
■ Chile Lime Cucumbers	25 Cal/3 oz. serving
■ Corn & Black Bean Salad	120 Cal/4 oz. serving
■ Cinnamon Cookie	180 Cal each
Mediterranean Roast Beef \$15.79	
Mediterranean Roast Beef	410 Cal each
■ Tabbouleh Salad	110 Cal/3.25 oz. serving
■ Greek Dill Cucumbers	60 Cal/3.75 oz. serving
■ Lemon Rice Pudding	200 Cal/4.25 oz. serving
Grilled Chicken Salad \$15.49	
Asian Chicken Salad	420 Cal each
■ Fresh Roll with Butter	90 Cal each
■ Cookie	170-200 Cal each
Ciabatta Muffaletta \$14.79	
Ciabatta Muffaletta	510 Cal each
■ Orzo Pasta	190 Cal/4.25 oz. serving
■ Roasted Vegetables	120 Cal/3.25 oz. serving
■ Chocolate Dipped Biscotti	190 Cal each

### 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 (460 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	150 Cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 Cal each
■ Macaroni and Cheese	260 Cal/4 oz. serving
■ Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### Basic Italian Buffet \$18.99

■ Italian House Salad	50 Cal/3.5 oz. serving
■ Garlic Breadsticks	110 Cal each
Home-style Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
■ Vegetable Alfredo Lasagna	230 Cal/5.5 oz. serving
■ Chocolate Dipped Biscotti	190 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

## BUFFETS

### Northern Italian Buffet \$18.29

■ Mediterranean Salad with a Greek Vinaigrette	120 Cal/3.25 oz. serving
■ Garlic Breadsticks	110 Cal each
■ Roasted Mushrooms	90 Cal/3.5 oz. serving
■ Vermicelli Pasta	150 Cal/3.25 oz. serving
Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
■ Berry Panna Cotta	330 Cal/5 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



# BUFFETS

## 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	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
■ Asian Tofu	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

Sauteed 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	5 Cal/1 oz. serving
■ Lemon Cheesecake Bars	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

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

Contact us at [udcatering@udel.edu](mailto: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	240 Cal/4 oz. serving
■ Fresh Country Coleslaw	170 Cal/3.5 oz. serving
■ House-made Kettle Chips	240 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
■ Garnish Tray (Lettuce, Onions, Pickles, Tomatoes)	0-10 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

## BUFFETS

### Latin Flavors \$20.49

■ Mexican Chopped Salad	40 Cal/ 2.4 oz. serving
■ Grilled Flatbread	110 Cal each
■ Cilantro Lime Rice	120 Cal/3 oz. serving
■ Cumin Black Beans	110 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	440 Cal/6 oz. serving
Carne Asada con Papas Ranchero	180 Cal/6 oz. serving
■ Sopaipillas	70 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 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 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 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

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# RECEPTIONS

### 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)





# RECEPTIONS

## 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)

## 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 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)

# RECEPTIONS

## Reception Stations

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 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 Cream Cheese	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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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.

# 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

 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.

## 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


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Prices effective until 08/01/2019

Prices may be subject to change

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