

FLAVOURS

TASTE : SUCCESS

CENTRAL MAINE
COMMUNITY COLLEGE



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PLANNING YOUR EVENT



Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. Use this information to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event. Our experienced event planning specialists are very consultative and are happy to answer your questions and assist you in planning every detail. We look forward to serving you!

HOW TO CONTACT US

When you have a event on campus, please contact us as soon as possible so that we can provide you with the best service to ensure your event is a success. Even if you are not sure of all details such as exact date, location and number of guests, planning early ensures a smooth process.

Event Spaces: CMCC has many spaces to accommodate many different types of events. Availability of space is dependent upon class schedules and other College events and take priority over room rentals from external customers.

Contact: Alyson Daniels, Event Coordinator
Phone Number: 207-755-5233
Email Address: adaniels@cmcc.edu

Give us a Call: You may speak with an event planning specialist by calling 207-755-5233.

Schedule a Consultation: An event consultation is recommended for complex events or events with complex logistics. Contact our event coordinator to schedule a virtual meeting or an on-campus site visit to determine if the space will work for you!

MENU PLANNING AND PRICING

Our menus feature offerings to meet a wide range of preferences and dietary needs including Sodexo's healthy, award-winning Mindful menus. Please advise the catering coordinator of all dietary restrictions that require accommodation.

Note: *Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary issues while maintaining seamless service.*

List pricing includes eco-friendly serviceware; a quote can be provided for alternate serviceware. Prices are subject to change based on meeting guest minimums and product availability. Prices reflect services available during normal business days in accordance with the university calendar. Please contact the event coordinator for pricing for events held outside of the College's operational hours.

We are proud of our stewardship in providing fresh sustainable offerings and purchasing seasonal regionally sourced ingredients whenever possible. Please discuss your menu preferences with our event coordinator; a quote can be provided upon request for a chef-designed menu focusing on local, seasonal ingredients.

CONFIRMATIONS, REVISIONS & CANCELLATIONS

Confirmations: A catering confirmation is provided upon placing an order. Please review the confirmation for accuracy including the date, times, menu selections, guest attendance and additional details.

Revisions: Please request any revisions to your catering order immediately to update needed information. Final revisions and headcounts are due 5 business days prior to the event.

Cancellations: Cancellations are due a minimum of 96 business hours prior to the event. Cancellation of custom items may be billed should the expense be incurred.

Weather Cancellations: Please be in touch if a weather event may impact a planned event. If the College closes or delays due to inclement weather, all impacted catering events are automatically canceled. Weather impacted cancellation of custom items may be billed for expenses incurred.

GUEST COUNTS & GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 5 business days prior to the event. If no guarantee or final guest count is provided, your estimated attendance becomes your guarantee. Final billing is based on your guarantee or actual guest attendance, whichever is greater.

Last minute event needs are inevitable, and we make every effort to accommodate your requests. Menus and list pricing are based on minimum guest counts and meeting our planning deadlines. Your final event confirmation will include requested revisions and pricing may be updated to accommodate your needs.

EVENT PAYMENT

An invoice for your event will be email to the contact person no later than 24 hours after the event takes place.

- An administrative fee 20% will be added to your final catering bill.
- Sales tax of 8% will be added to your bill.

Accepted forms of payment include Visa/Master Card, check and cash. Credit card payments can be made by calling the Business Office at 207-755-5219.

If you are a tax-exempt organization:

You must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

BREAKFAST:
MORNING BUFFETS




Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up. All breakfasts include coffee and hot tea service.

CLASSIC CONTINENTAL BREAKFAST

12 guest minimum | \$10.49 per guest


Seasonal fresh fruit with choice of breakfast breads. Includes condiments, coffee and hot tea service.

INCLUDES:

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF TWO:

Muffins  (each | 160-230 cal) Mini Croissants  (each | 200 cal)
Coffee Cakes  (each | 110-430 cal) Mini Scones  (each | 190-200 cal)
Breakfast Breads  (each | 250 cal)


Butter and Assorted Jam

HEALTHY WAY CONTINENTAL BREAKFAST

20 guest minimum | \$13.69 per guest

Seasonal fresh fruit, Greek yogurt, granola bars, hard-boiled eggs and oatmeal with toppings Includes coffee and hot tea service.

INCLUDES:

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)


Cage-Free Hard-Boiled Eggs  (each | 80 cal)

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Granola Bars  (each | 90 cal)

Classic Oatmeal  (8 oz. | 170 cal)

Served with:

2% Milk  (1 tbsp. | 10 cal)
Unsweetened Almond Milk  (1 tbsp. | 0 cal)
Cinnamon Brown Sugar Topping  (1 tsp. | 15 cal)
Mini Chocolate Chips  (1 tbsp. | 60 cal)
Sweetened Dried Cranberries  (1 tbsp. | 30 cal)
Pecan Pieces  (1 tbsp. | 50 cal)
Fresh Whole Strawberries  (1 tbsp. | 5 cal)
Fresh Blueberries  (1 tbsp. | 5 cal)

PLANT POWERED CONTINENTAL BREAKFAST

20 guest minimum | \$15.79 per guest

Seasonal fresh fruit, avocado toast, farmer's market breakfast bowl, breakfast salad, coffee and hot tea.

INCLUDES:

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Avocado, Hummus and Tomato Toast  (each | 210 cal)

Toasted Italian bread topped with hummus, avocado, cherry tomatoes and red pepper flakes

Farmer's Market Breakfast Bowl  (each | 320 cal)

Hash browns, quinoa, scrambled tofu, kale, avocado and green onions

Grape Tomato Salad  (each | 150 cal)

Fresh grape tomatoes tossed with shallots, garlic, dill and extra virgin olive oil

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BREAKFAST:
MORNING BUFFETS,
continued

BAGEL CONTINENTAL BREAKFAST

12 guest minimum | \$10.49 per guest

Seasonal fresh fruit with a choice of 3 bagel flavors. Includes cream cheese, additional condiments, coffee and tea service.

INCLUDES:

Sliced Fresh Fruit Platter	(3 oz. 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries	
Coffee and Hot Tea Service	(12 oz. 0-5 cal)
Cream Cheese	(1 oz. 70 cal)
Light Cream Cheese	(1 oz. 60 cal)
Strawberry Cream Cheese	(1 oz. 70 cal)

CHOICE OF TWO:

Plain Bagle	(4 oz. 290 cal)	Sesame Bagle	(4 oz. 300 cal)
Whole Wheat Bagle	(4 oz. 280 cal)	Cinnamon Raisin Bagle	(4 oz. 290 cal)

BREAKFAST BUFFET

20 guest minimum | \$17.89 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish.

Includes coffee, hot tea and condiments.

INCLUDES:

Sliced Fresh Fruit Platter	(3 oz. 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries	
Coffee and Hot Tea Service	(12 oz. 0-5 cal)

CHOICE OF TWO:

Mini Butter Croissants	(each 80 cal)	Mini Danish	(each 130-170 cal)
Mini Scones	(each 190-200 cal)	Muffins	(each 160-230 cal)
Southern Style Biscuits	(each 170 cal)		

CHOICE OF ONE:

Sweet Potato Hash with Shallots & Kale	(1/2 cup 110 cal)
Hash Browned Potato	(1/2 cup 90 cal)
Home Fried Potatoes	(1/2 cup 90 cal)
Root Vegetable Hash	(1/2 cup 80 cal)

CHOICE OF TWO:

Bacon Slices	(1 slice 35 cal)	Sausage Links	(1 link 110 cal)
Turkey Sausage Link	(1 link 45 cal)	Cage-Free Hard-Boiled Egg	(each 80 cal)

CHOICE OF ONE:

Seasoned Cage-Free Scrambled Egg Whites	(1/2 cup 90 cal)
Seasoned Cage-Free Scrambled Eggs	(1/2 cup 180 cal)
Scrambled Tofu	(1/2 cup 130 cal)

ADD A SECOND EGG DISH (OPTIONAL):

Seasoned Cage-Free Scrambled Egg Whites \$2.49 per guest	(1/2 cup 90 cal)
Seasoned Cage-Free Scrambled Eggs \$2.49 per guest	(1/2 cup 180 cal)
Scrambled Tofu \$2.49 per guest	(1/2 cup 130 cal))

BREAKFAST BOXES





Breakfast boxes are the perfect solution for casual morning gatherings. Boxes are available for pick up or delivery with set up. Each package has a curated selection of the most popular breakfast items such as fresh fruit and house-baked pastries all packaged into one easy-to-use boxed solution. Packaging includes eco-friendly service ware, plates and cutlery.

BAKERY BREAKFAST BOX

12 guest minimum | \$9.49 per guest

Each box includes selection of bakery items, granola bar and choice of yogurt or cage-free hard-boiled egg.


INCLUDES:

Mixed Fruit Cup   (1 cup | 35 cal)
A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST BREAD:

Mini Butter Croissant  (each | 80 cal)
Mini Chocolate Croissant  (each | 100 cal)
Classic Blueberry Muffin  (each | 170 cal)

CHOICE OF ONE GRANOLA BAR:

Granola Bar   (each | 90 cal)
Peanut Butter Granola Bar   (each | 100 cal)
Oats and Honey Granola Bar   (each | 90 cal)

CHOICE OF ONE:


Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)
Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

DANISH BREAKFAST BOX

12 guest minimum | \$9.19 per guest

Each box includes selection of danish pastry, granola bar and choice of yogurt or cage-free hard-boiled egg.

INCLUDES:


Mixed Fruit Cup   (1 cup | 35 cal)
A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Whipped Butter Cups  (1 cup | 35 cal)
Foil Wrapped Butter Chips  (2 chips | 70 cal)
Strawberry Jam  (1 pc | 35 cal)

CHOICE OF ONE BREAKFAST DANISH:

Mini Apple Danish  (each | 130 cal)
Mini Cheese Danish  (each | 140 cal)
Mini Raspberry Danish  (each | 130 cal)

CHOICE OF ONE GRANOLA BAR:

Granola Bar   (each | 90 cal)
Peanut Butter Granola Bar   (each | 100 cal)
Oats & Honey Granola Bar   (each | 90 cal)

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt  (4 oz. | 80 cal)
Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

BREAKFAST YOGURT PARFAIT BOX

12 guest minimum | \$11.59 per guest

Includes seasonal fresh fruit, blueberry muffin, choice of mini yogurt parfait and cage-free hard-boiled eggs.

INCLUDES:


Mixed Fruit Cup   (1 cup | 35 cal)
A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin  (each | 170 cal)
Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

CHOICE OF ONE:

Lemon Rosemary Parfait   (parfait | 150 cal)
Hawaiian Sunset Parfait   (parfait | 120 cal)

ADD ON BEVERAGES

Bottled Water  \$2.39 each (20 oz. | 0 cal)
Orange Juice   \$2.99 each (12 oz. | 150 cal)
Apple Juice   \$2.99 each (12 oz. | 160 cal)

BREAKFAST: A LA CARTE



Breakfast a la carte has many options for you to create your own combination of breakfast items for your event or add items to breakfast packages.



BREAKFAST BAKERY

A variety of mini and regular baked goods sold by the dozen.

Muffins 	\$17.89 per dozen	(1 each 160-230 cal)
Mini Danish 	\$20.49 per dozen	(1 each 130-170 cal)
Mini Croissants 	\$20.49 per dozen	(1 each 80-100 cal)
Mini Scones 	\$17.89 per dozen	(1 each 190-200 cal)
Breakfast Breads 	\$20.49 per dozen	(1 each 250 cal)
Glazed Cinnamon Roll 	\$20.49 per dozen	(1 each 130 cal)

FRUIT

An array of fresh fruit options.


Sliced Fresh Fruit Platter 	\$5.69 per guest	(3 oz. 35 cal)
Platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries		
Whole Fruit 	\$1.19 per guest	(1 each 90 cal)

YOGURT 6 guest minimum | \$2.19 each

Chobani Non-Fat Blueberry Greek Yogurt 	(1 each 90 cal)
Chobani Non-Fat Vanilla Greek Yogurt 	(1 each 80 cal)
Chobani Non-Fat Strawberry Greek Yogurt 	(1 each 90 cal)
Blueberry Non-Fat Lite Yogurt	(1 each 90 cal)
Vanilla Non-Fat Lite Yogurt	(1 each 90 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

SEASONAL MINI GREEK YOGURT PARFAITS 12 guest minimum | \$3.59 each

Banana, Nutella, and Granola Yogurt Parfait 	(1 mini parfait 100 cal)
Tropical Fruit and Granola Yogurt Parfait 	(1 mini parfait 70 cal)
Blueberry, Lemon and Granola Yogurt Parfait 	(1 mini parfait 60 cal)

BREAKFAST PROTEINS

20 guest minimum

Bacon Slices \$2.49 each	(1 slice 35 cal)
Sausage Link \$2.49 each	(1 link 110 cal)
Turkey Sausage Link \$2.49 each	(1 link 45 cal)
Cage-Free Hard-Boiled Egg  \$2.19 each	(each 80 cal)

PLANT-BASED PROTEINS

12 guest minimum

Vegetarian Sausage Patty  \$3.99 each	(1 patty 70 cal)
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OATMEAL BAR 12 guest minimum | \$7.39 per guest

Warm oatmeal served with a variety of toppings and milk.

INCLUDES:

Classic Oatmeal 	(8 oz. 170 cal)
Brown Sugar 	(1 tbsp. 45 cal)
Cinnamon 	(1 tsp. 5 cal)

CHOICE OF SIX:


Toasted Almonds 	(1 tbsp. 40 cal)
Walnut Pieces 	(1 tbsp. 50 cal)
Pumpkin Seeds 	(1 tbsp. 60 cal)
Sweetened Dried Cranberries 	(1 tbsp. 30 cal)
Seedless Raisins 	(1 tbsp. 25 cal)
Fresh Blueberries 	(1 tbsp. 5 cal)
Creamy Peanut Butter 	(1 tbsp. 90 cal)
Shredded Coconut 	(1 tbsp. 25 cal)

CHOICE OF TWO:

2% Milk 	(1 tbsp. 10 cal)
Whole Milk 	(1 tbsp. 10 cal)
Unsweetened Almond Milk 	(1 tbsp. 0 cal)

BREAD PUDDINGS 20 guest minimum | \$5.29 each

Sweet & savory bread puddings.

Biscuit, Sausage & Cheddar Bread Pudding	(each 370 cal)
Ham, Rosemary & Gruyere Bread Pudding	(each 290 cal)
Maple, Pecan, Brown Butter Bread Pudding 	(each 400 cal)
Strawberry Brioche Bread Pudding 	(each 150 cal)
Banana, Nutella Croissant Bread Pudding 	(each 350 cal)
Maple, Cinnamon, Chocolate Bread Pudding 	(each 360 cal)

BREAKFAST STRATAS 20 guest minimum | \$5.69 each

Sweet & savory stratas.

Bacon & Cheddar Breakfast Strata	(1 square 490 cal)
Garden Veggie Egg Lite Breakfast Strata 	(1 square 200 cal)

BREAKFAST:
A LA CARTE,
continued



CHEF SELECT EGG DISHES

20 guest minimum

A selection of chef-created egg dishes.

Vegan Shakshuka \$3.49 per guest

Cage-Free Scrambled Eggs with Cheddar V \$3.19 per guest

Kale, Bacon and Ricotta Frittata \$3.19 per guest

Grilled Zucchini, Bacon, Swiss Frittata \$3.19 per guest

Hash Brown, Mushroom and Spinach Quiche V \$5.29 per guest

Scrambled Tofu VGV \$3.19 per guest

(1 slice | 220 cal)

(4 oz. | 240 cal)

(1 slice | 310 cal)

(1 slice | 290 cal)

(1 wedge | 210 cal)

(1/2 cup | 130 cal)

HOT BREAKFAST SANDWICHES

20 guest minimum

Cage-Free Egg and Cheese Bagel V \$4.19 each

Bacon, Cage-Free Egg and Cheese Bagel \$5.29 each

Ham, Cage-Free Egg and Cheese Bagel \$5.29 each

Sausage, Cage-Free Egg and Cheese Bagel \$5.29 each

Cage-Free Egg and Cheese Biscuit V \$4.19 each

Bacon, Cage-Free Egg and Cheese Biscuit \$5.29 each

Ham, Cage-Free Egg and Cheese Biscuit \$5.29 each

Sausage, Cage-Free Egg and Cheese Biscuit \$5.29 each

(each | 200 cal)

(each | 240 cal)

(each | 230 cal)

(each | 390 cal)

(each | 280 cal)

(each | 310 cal)

(each | 310 cal)

(each | 470 cal)

POWER BITES & BLISS BALLS

12 guest minimum | \$3.89 per guest

Cherry Pie Power Bites VGV

Coconut Date Power Bites VGV

Lemon Poppy Seed Power Bites VGV

Cranberry Pistachio Power Bites V

Cashew & Coconut Bliss Ball VGV

(4 bites | 210 cal)

(4 bites | 250 cal)

(4 bites | 240 cal)

(4 bites | 240 cal)

(4 bites | 90 cal)

BAGELS AND SCHMEARS

20 guest minimum | \$3.49 per guest

Select two bagel flavors along with your choice of chef-prepared schmears.

CHOICE OF TWO BAGELS:

Plain Bagel VGV

Sesame Bagel VGV

Cinnamon Raisin Bagel VGV

(each | 290 cal)

(each | 300 cal)

(each | 290 cal)

INCLUDED:

Cream Cheese V

(2 tbsp. | 70 cal)

CHOICE OF TWO SPECIALTY SCHMEAR CHEESES:

Everything Schmear V

Lemon Dill Schmear V

Honey Walnut Schmear V

Blueberry Schmear V

Smoked Salmon and Caper Schmear

(2 tbsp. | 70 cal)

(2 tbsp. | 50 cal)

(2 tbsp. | 80 cal)

(2 tbsp. | 60 cal)

(2 tbsp. | 70 cal)



BREAKS: AFTERNOON BREAKS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

DIPS AND CHIPS





20 guest minimum | \$6.29 per guest

Start with a crudité platter and add your choice of house-made chips and three dips.




INCLUDES:

Fresh Vegetable Crudité Platter  (3 oz. | 20 cal)

CHOICE OF THREE CHIPS:

House-made Tortilla Chips  (12 chips | 90 cal)
Pita Chips  (2 oz. | 150 cal)
Sea Salt Dusted Deli Chips  (2 oz. | 90 cal)
Ranch Dusted Deli Chips  (2 oz. | 100 cal)
Chipotle Dusted Deli Chips  (2 oz. | 90 cal)

INCLUDES:

Dijon Ranch Dip  (2 tbsp. | 190 cal)
Roasted Red Pepper Hummus  (2 tbsp. | 60 cal)
Baba Ghanoush  (2 tbsp. | 30 cal)
Buffalo Chicken Blue Cheese Dip (2 tbsp. | 50 cal)

SNACK PACK






20 guest minimum | \$9.49 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.

CHOICE OF ONE:

Apple  (each | 90 cal)
Banana  (each | 140 cal)
Orange  (each | 70 cal)

CHOICE OF TWO:

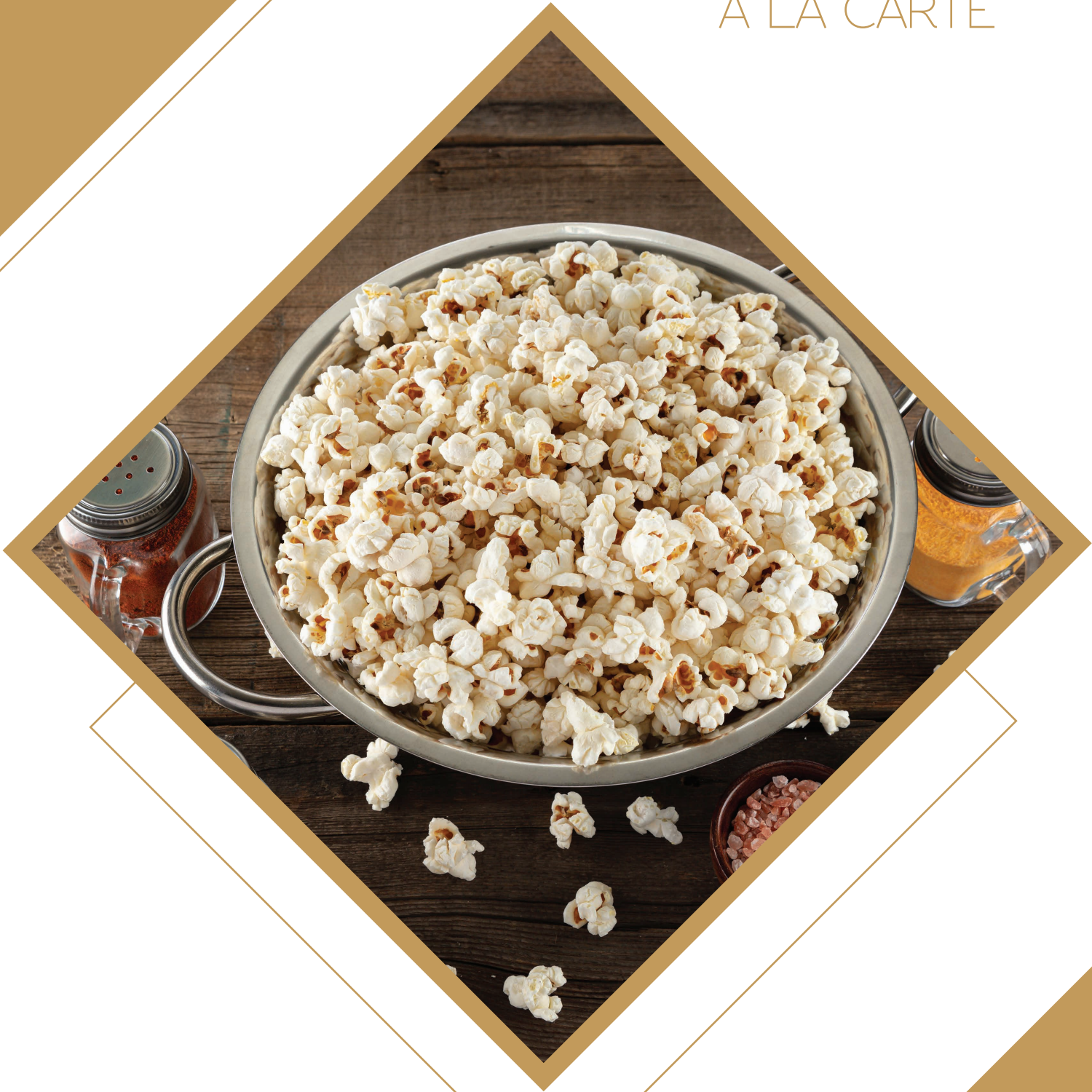
Almonds  (1.5 oz. | 250 cal)
Rold Gold Tiny Twist Pretzels  (1 oz. | 110 cal)
Potato Chips  (1.5 oz. | 240 cal)
Cheez-Its Original  (1.5 oz. | 220 cal)
Grandma's Big Chocolate
Chip Cookies  (2.5 oz. | 340 cal)

CHOICE OF ONE:

Granola Bar  (1 bar | 90 cal)
Peanut Butter Granola Bar  (1 bar | 100 cal)
Oats and Honey Granola Bar  (1 bar | 90 cal)

Assorted Canned Soft Drinks,
Regular and Diet (12 oz. | 0-180 cal)









BREAKS:
A LA CARTE



Perfect as an add on to an afternoon break package. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.







TOP YOUR OWN POPCORN STATION
20 guest minimum | \$3.59 per guest

Popcorn popped with olive oil; topped with your choice of sweet and savory seasonings.

- INCLUDES:**
Popcorn  (2 cups | 70 cal)
Olive Oil  (1 tsp. | 40 cal)
- CHOICE OF FOUR:**
Smoked Paprika  (1/8 tsp. | 0 cal)
Cajun Seasoning  (1/8 tsp. | 0 cal)
Caribbean Jerk Seasoning  (1/8 tsp. | 0 cal)
Creamy Buttermilk & Herb Dressing Mix  (1/8 tsp. | 0 cal)
Grated Parmesan Cheese  (1/8 tsp. | 0 cal)
Cinnamon & Powdered Sugar Topping  (1/8 tsp. | 0 cal)

ROASTED FINGERLING POTATO BAR
20 guest minimum | \$7.39 per guest

Roasted fingerling potatoes dressed in your choice of ingredients such as butter, bacon bits and sour cream.

- INCLUDES:**
Roasted Fingerling Potatoes  (4 oz. | 140 cal)
Fresh Broccoli Florets  (2 tbsp. | 0 cal)
Fresh Green Onions  (1 tbsp. | 0 cal)
Grilled Corn Salsa  (1 tbsp. | 10 cal)
Sour Cream  (1 tbsp. | 30 cal)
Shredded Cheddar Cheese  (1 tbsp. | 60 cal)
Real Bacon Bits (1 tbsp. | 50 cal)
Butter  (1 tbsp. | 100 cal)
Pico De Gallo  (1 tbsp. | 5 cal)
Creamy Cheddar Cheese Sauce  (1 tbsp. | 25 cal)

Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery and set up. Each option features a curated selection of the most popular salads or sandwich items all packaged into one easy-to-use boxed solution. Packaging includes eco-friendly service ware and cutlery.

SIGNATURE SANDWICH LUNCH BOX 12 guest minimum | \$17.89 per guest
Includes choice of sandwiches or wraps, apple 🍏🥬🥦, baked or regular potato chips 🍟🥬 (1 bag | 140-220 cal), dessert (126-230 cal) and beverage (0-250 cal).

SELECT UP TO THREE:

HAM AND GRUYERE ON SOURDOUGH (each | 620 cal)
Smoked ham with gruyere cheese, lettuce, tomato and Dijonnaise on sourdough bread

TUSCAN PORK SANDWICH (each | 730 cal)
Roast pork and provolone cheese with baby arugula, tomato and garlic aioli on sourdough bread

SZECHUAN SALMON WRAP 🥗 (each | 400 cal)
A healthy grain tortilla covered with Szechuan garlic butter filled with flaked salmon and Thai broccoli slaw

PROSCIUTTO AND MANCHEGO CHEESE SANDWICH (each | 680 cal)
Prosciutto with manchego cheese, fig jam and baby arugula on sourdough bread

CHOICE OF ONE:

Chocolate Brownie 🍫	(each 60 cal)
Blondie Bar 🍫	(each 60 cal)
Two Cookies 🍪	(2 cookies 310-330 cal)
Rice Krispie Bar	(each 280 cal)
Vegan Chocolate Chip Cookies 🥬	(each 190 cal)
Vegan Oatmeal Raisin Cookies 🥬	(each 110 cal)

CHOICE OF ONE:

Bottled Water	(each 0 cal)
Assorted Canned Soft Drinks, Regular and Diet	(12 oz. 0-150 cal)

UPGRADE TO A SIGNATURE SIDE:

Quinoa Cucumber Salad 🥬🥦 \$2.39 per guest	(1/2 cup 140 cal)
Chickpea Chaat Salad 🥬🥦🥬 \$2.39 per guest	(1/2 cup 60 cal)
Country-Style Potato Salad 🍟 \$2.39 per guest	(1/2 cup 180 cal)
Carolina Slaw 🥬🍟 \$2.39 per guest	(1/2 cup 30 cal)
Traditional Side Garden Salad 🥬🥬 \$2.39 per guest	(1/2 cup 20 cal)
Traditional Caesar Side Salad 🥬🍟 \$2.39 per guest	(1/2 cup 90 cal)

ROAST BEEF AND WATERCRESS SANDWICH (each | 420 cal)
Roast beef and cheddar cheese with horseradish, tomato and watercress on sourdough bread

FLANK STEAK, CHEDDAR AND CHIPOTLE MAYO SANDWICH (each | 630 cal)
Grilled beef flank steak, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

ROAST BEEF, GRUYERE AND ARUGULA SANDWICH (each | 600 cal)
Roast beef with gruyere, baby arugula, tomato and roasted pepper garlic aioli on wheat berry bread

MEDITERRANEAN BAGUETTE 🥬 (each | 360 cal)
Roasted eggplant rings with hummus and roasted red peppers on a baguette

BOXED MEALS



CLASSIC SANDWICH LUNCH BOX 12 guest minimum | \$15.79 per guest
The Classic Lunch Box includes a sandwich or wrap, baked or regular potato chips 🍟🥬 (1 bag | 140-220 cal), an apple 🍏🥬🥦 (1 piece | 70 cal), dessert (126-230 cal) and beverage (0-250 cal).

SELECT UP TO THREE:

CLASSIC TURKEY CLUB (each | 550 cal)
Smoked turkey with Swiss cheese, bacon, lettuce, tomato and mayonnaise on sourdough bread

GRILLED CHICKEN CAESAR WRAP (each | 560 cal)
Grilled chicken with romaine, parmesan, Caesar dressing and croutons in a hearty grain tortilla

TURKEY, PROVOLONE AND GIARDINIERA SANDWICH (each | 560 cal)
Smoked turkey, provolone, giardiniera, lettuce, tomato and mayonnaise on sourdough bread

TURKEY, CHEDDAR AND CHIPOTLE MAYO SANDWICH (each | 550 cal)
Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

HULI HULI CHICKEN CIABATTA SANDWICH (each | 560 cal)
Grilled huli huli chicken with lemon scallion mayonnaise, lettuce and tomato on a ciabatta roll

CURRIED CHICKEN SALAD AND ALMOND SANDWICH (each | 510 cal)
Oven-roasted diced chicken with curry, apples, almonds, celery, grapes, mayonnaise and lettuce on wheat berry bread

BACON, LETTUCE AND TOMATO SANDWICH (each | 480 cal)
Bacon, lettuce, tomato and mayonnaise on sourdough bread

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH (each | 520 cal)
Smoked ham with brie cheese, Granny Smith apple, baby arugula and Dijonnaise on sourdough bread

LEMON BASIL ROASTED VEGETABLE SANDWICH 🍫 (each | 580 cal)
Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread

FALAFEL, TZATZIKI AND HUMMUS WRAP 🍫 (each | 540 cal)
Falafels with hummus, roasted red peppers, greens and lemon vinaigrette in a flour tortilla

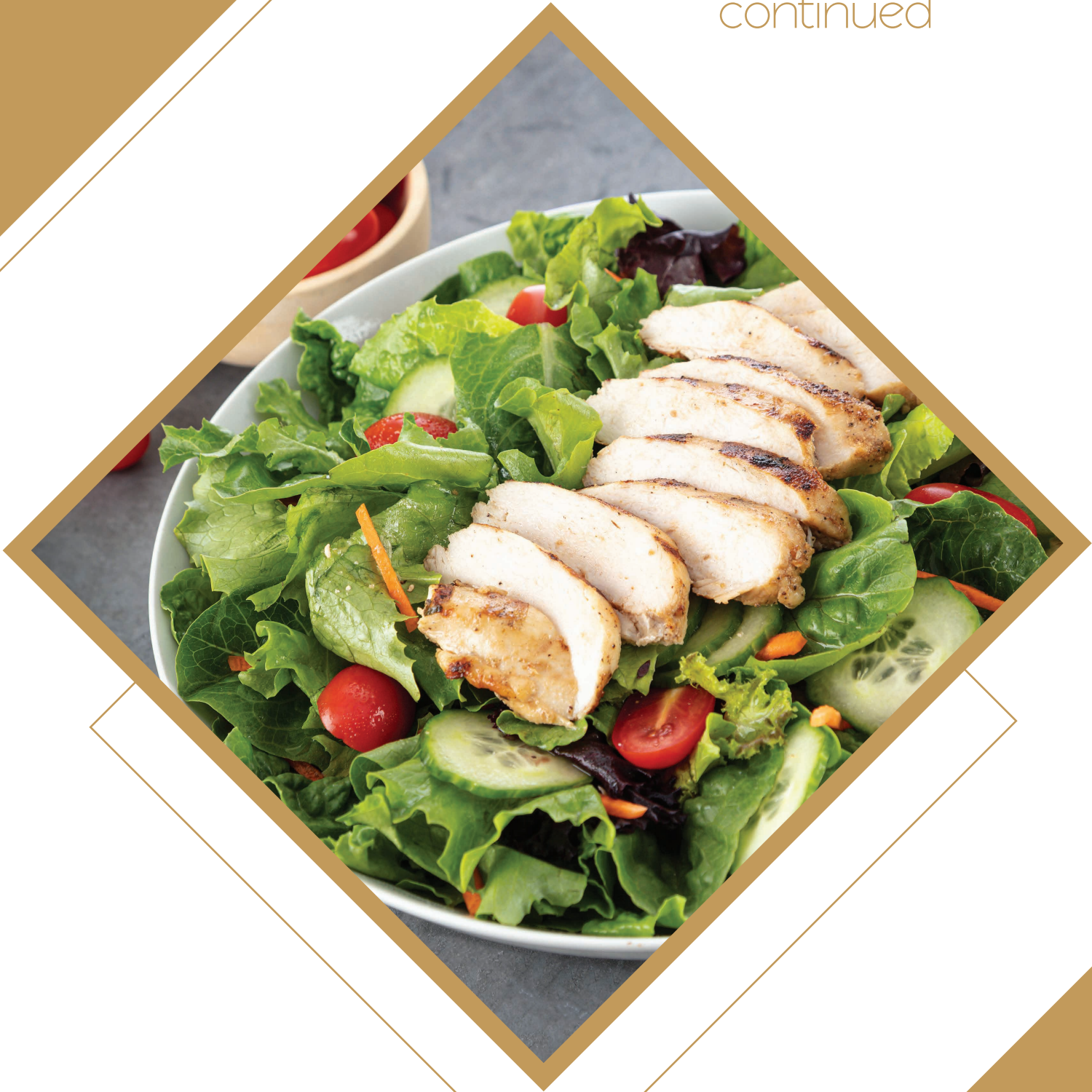
TANDOORI CAULIFLOWER AND PEPPER WRAP 🥬🥬 (each | 300 cal)
Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla

AVOCADO, GOAT CHEESE AND CARROT SANDWICH (each | 530 cal)
Cucumber, carrots, avocado and goat cheese with honey lime aioli on wheat berry bread

HUMMUS, OLIVE AND FETA SANDWICH 🍫 (each | 450 cal)
Hummus and roasted red peppers, spring mix, olives, feta cheese with garlic oregano vinaigrette on sourdough bread

VEGETABLE TARRAGON WRAP 🍫 (each | 400 cal)
Grilled zucchini, provolone, baby spinach and roasted red peppers with herb mayonnaise in a hearty grain tortilla

BOXED MEALS,
continued



SIGNATURE SALAD LUNCH BOX 12 guest minimum | \$17.89 per guest
The Signature Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 110 cal), an apple 🍏🥬🥦 (1 piece | 80 cal), dessert (126-230 cal) and beverage (0-250 cal). Includes condiments and salad dressings.

CAESAR SALAD WITH GRILLED STEAK (each | 710 cal)
Romaine lettuce topped with grilled steak, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED SHRIMP (each | 650 cal)
Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD WITH GRILLED STEAK (each | 240 cal)
Romaine lettuce and spring mix topped with grilled steak, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED SHRIMP (each | 190 cal)
Romaine lettuce and spring mix topped with grilled shrimp, grape tomatoes, cucumbers and shredded carrots

ASIAN RICE NOODLE SALAD 🥬🥦 (each | 450 cal)
Rice noodles tossed with carrots, red peppers and green onions with sesame oil and soy sauce

BLT SALAD (each | 290 cal)
Iceberg lettuce topped with crispy bacon and grape tomatoes, served with green goddess dressing

CLASSIC SALAD LUNCH BOXES 12 guest minimum | \$15.79 per guest
The Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 70 cal), an apple 🍏🥬🥦 (1 piece | 70 cal), dessert (126-230 cal) and beverage (0-250 cal). Includes condiments and salad dressings.

CAESAR SALAD (each | 510 cal)
Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED CHICKEN +\$1.09 (each | 670 cal)
Romaine lettuce topped with grilled chicken, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH PORTOBELLO +\$1.09 (each | 660 cal)
Romaine lettuce topped with portobello, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD 🥬🥦 (each | 35 cal)
Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED CHICKEN 🍏 +\$1.09 (each | 200 cal)
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH PORTOBELLO 🥬🥦 +\$1.09 (each | 190 cal)
Romaine lettuce and spring mix topped with portobello, grape tomatoes, cucumbers and shredded carrots

GREEK SALAD (each | 100 cal)
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

MANDARIN ORANGE SPINACH SALAD 🍏🍊 (each | 150 cal)
Spinach, romaine and red leaf lettuce layered with mandarin oranges, red onion and toasted pepitas

MINDFUL QUINOA SALAD 🥬🥦 (each 190 cal)
Quinoa with tomato, red pepper, hominy, cilantro and sherry vinaigrette over mixed greens



BUFFETS: COLD BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.



JR. EXECUTIVE BUFFET

20 guest minimum | \$18.89 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, side salad, dinner roll with butter, sliced fresh fruit platter, dessert, condiments and selection of cold beverages. Includes condiments and salad dressings.

CHOICE OF THREE:

- Classic Turkey Club Slider

(each | 270 cal)
- Turkey, Cheddar and Chipotle Mayo Slider

(each | 260 cal)
- Curried Chicken, Apple and Almond Slider

(each | 210 cal)
- Grilled Chicken Caesar Wrap

(each | 280 cal)
- Grilled Chicken and Gruyere Slider

(each | 260 cal)
- Bacon, Lettuce and Tomato Slider

(each | 250 cal)
- Smoked Ham, Brie and Apple Slider

(each | 300 cal)
- Ham and Gruyere Slider

(each | 270 cal)
- Lemon Basil Roasted Vegetable Slider

(each | 290 cal)
- Tandoori Cauliflower and Pepper Wrap

(each | 150 cal)
- Hummus Wrap with Zucchini and Dukkah

(1/2 wrap | 170 cal)

UPGRADE YOUR SANDWICH:

\$1.79 per guest

- Beef, Cheddar and Slaw Slider

(each | 290 cal)
- Flank, Cheddar and Chipotle Mayo Slider

(each | 300 cal)
- Lemon Chive Shrimp Salad Slider

(each | 190 cal)
- Italian Tuna and Provolone Wrap

(each | 540 cal)

CHOICE OF ONE SALAD:

- Classic Caesar Salad

(1 cup | 180 cal)
- Garden Salad

(1 cup | 10 cal)
- Greek Salad

(1 cup | 20 cal)

CHOICE OF TWO DESSERTS:

- Rice Krispie Bars

(each | 70 cal)
- Two Cookies

(2 cookies | 150-160 cal)
- Chocolate Brownie

(each | 60 cal)
- Blondie Bar

(each | 60 cal)
- Lemon Bar

(1 piece | 80 cal)

CHOICE OF TWO BEVERAGES:

- Brewed Iced Tea

(8 oz. | 0 cal)
- Sweet Iced Tea

(8 oz. | 15 cal)
- Lemonade

(8 oz. | 15 cal)
- Orange Infused Water

(8 oz. | 0 cal)
- Cucumber Mint Infused Water

(8 oz. | 0 cal)
- IcedWater

(8 oz. | 0 cal)

EXECUTIVE BUFFET

20 guest minimum | \$19.99 per guest

Our Executive Buffet includes choice of mini sandwiches, side salad, dinner rolls with butter, sliced fresh fruit platter, bean and grain bean salad, ambient vegetable platter, condiments and selection of cold beverages. Includes condiments.

CHOICE OF THREE:

- Classic Turkey Club Slider

(each | 270 cal)
- Turkey, Provolone and Giardiniera Slider

(each | 300 cal)
- Turkey, Cheddar and Chipotle Mayo Slider

(each | 260 cal)
- Curried Chicken, Apple and Almond Slider

(each | 210 cal)
- Grilled Chicken Caesar Wrap

(each | 280 cal)
- Huli Huli Chicken Slider

(each | 320 cal)
- Grilled Chicken and Gruyere Slider

(each | 260 cal)
- Bacon, Lettuce and Tomato Slider

(each | 250 cal)
- Smoked Ham, Brie and Apple Slider

(each | 300 cal)
- Prosciutto and Manchego Cheese Slider

(each | 360 cal)
- Lemon Basil Roasted Vegetable Slider

(each | 290 cal)
- Falafel, Tzatziki and Hummus Wrap

(each | 270 cal)
- Tandoori Cauliflower and Pepper Wrap

(each | 150 cal)
- Avocado, Goat Cheese and Carrot Slider

(each | 190 cal)
- Hummus, Olive and Feta Wrap

(each | 220 cal)
- Vegetable Tarragon Slider

(each | 210 cal)

UPGRADE YOUR SANDWICH:

\$1.79 per guest

- Beef, Cheddar and Slaw Slider

(each | 290 cal)
- Flank, Cheddar and Chipotle Mayo Slider

(each | 300 cal)
- Roast Beef, Gruyere and Arugula Slider

(each | 230 cal)

CHOICE OF ONE SALAD:

- Classic Caesar Salad

(1 cup | 180 cal)
- Garden Salad

(1 cup | 10 cal)
- Greek Salad

(1 cup | 20 cal)
- Asian Rice Noodle Salad

(1 cup | 220 cal)
- Mandarin Orange Spinach Salad

(1 cup | 70 cal)

ADD A PROTEIN TO YOUR SALAD:

- Grilled Chicken Breast

(1/4 cup | 80 cal)
- Grilled Shrimp

(4 shrimp | 120 cal)
- Grilled Flank Steak

(1/4 cup | 100 cal)
- Balsamic Marinated Portobello Mushrooms

(1/4 cup | 80 cal)

CHOICE OF ONE BEAN AND GRAIN SALAD:

- Quinoa Cucumber Salad

(1/2 cup | 140 cal)
- Azifa (Green Lentil Salad)

(1/2 cup | 120 cal)
- Southwestern Wheat Berry Salad

(1/2 cup | 90 cal)
- Lemony Chickpea Salad

(1/2 cup | 100 cal)
- Chickpea Chaat Salad

(1/2 cup | 60 cal)
- Super Bean Salad Mix

(1/2 cup | 80 cal)

CHOICE OF ONE VEGETABLE:

- Grilled Fresh Asparagus

(4 spears | 15 cal)
- Zucchini, Hazelnuts and Parmesan Salad

(4 oz. | 140 cal)
- Marinated Roasted Red Peppers

(4 oz. | 150 cal)
- Roasted Red Potatoes with Cider Vinaigrette

(4 oz. | 170 cal)

CHOICE OF TWO DESSERTS:

- Rice Krispie Bars

(each | 70 cal)
- Two Cookies

(2 cookies | 150-160 cal)
- Fabulous Chocolate Chunk Brownie

(each | 60 cal)
- Blondie Bar

(each | 60 cal)
- Lemon Bar

(1 piece | 80 cal)

CHOICE OF TWO BEVERAGES:

- Brewed Iced Tea

(8 oz. | 0 cal)
- Sweet Iced Tea

(8 oz. | 15 cal)
- Lemonade

(8 oz. | 15 cal)
- Orange Infused Water

(8 oz. | 0 cal)
- Cucumber Mint Infused Water

(8 oz. | 0 cal)
- IcedWater

(8 oz. | 0 cal)

COLD BUFFETS,
continued



BUFFET ADD ONS

Give your guests something extra special to enjoy with their cold buffet selection by adding one or more Buffet Add Ons. Pricing is based on a minimum of 20 guests per menu selection.

JR. EXECUTIVE BUFFET ADD ONS

SOUP AND CRACKERS \$4.49 per guest

Chili Con Carne	(8 oz. 190 cal)
Southwest Vegetarian Chili	(8 oz. 140 cal)
Loaded Baked Potato Cheddar Soup	(8 oz. 310 cal)
Broccoli Cheese Soup	(8 oz. 200 cal)
Creamy Tomato Basil Bisque Soup	(8 oz. 110 cal)
Chicken Noodle Soup	(8 oz. 80 cal)

MAC & CHEESE \$5.69 per guest

Buffalo Chicken Mac & Cheese	(1 entrée 510 cal)
Grilled Chicken Mac & Cheese	(1 entrée 800 cal)
Four Cheese Bacon Mac & Cheese	(1 entrée 680 cal)
Roasted Veggie Mac & Cheese	(1 entrée 670 cal)
Four Cheese Mac & Cheese	(1 entrée 590 cal)

PROTEIN BOWLS \$8.99 per guest

Super Food Grain Bowl	(entree bowl 120 cal)
Indian Grain Bowl	(entree bowl 400 cal)
Green Grain Bowl	(entree bowl 700 cal)
Summer Grain Bowl	(entree bowl 740 cal)
Avocado Grain Bowl	(entree bowl 260 cal)

HOT BEVERAGES \$3.79 per guest

Coffee and Hot Tea Service	(12 oz. 0-5 cal)
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EXECUTIVE BUFFET ADD ONS

SOUP AND CRACKERS \$4.49 per guest

Chili Con Carne	(8 oz. 190 cal)
Southwest Vegetarian Chili	(8 oz. 140 cal)
Loaded Baked Potato Cheddar Soup	(8 oz. 310 cal)
Broccoli Cheese Soup	(8 oz. 200 cal)
Creamy Tomato Basil Bisque Soup	(8 oz. 110 cal)
Chicken Noodle Soup	(8 oz. 80 cal)

MAC & CHEESE \$5.69 per guest

Buffalo Chicken Mac & Cheese	(1 entrée 510 cal)
Grilled Chicken Mac & Cheese	(1 entrée 800 cal)
Four Cheese Bacon Mac & Cheese	(1 entrée 680 cal)
Roasted Veggie Mac & Cheese	(1 entrée 670 cal)
Four Cheese Mac & Cheese	(1 entrée 590 cal)

BREAD \$1.49 per guest

Assorted House Baked Dinner Rolls	(each 110 cal)
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PROTEIN BOWLS \$8.99 per guest

Super Food Grain Bowl	(entree bowl 120 cal)
Indian Grain Bowl	(entree bowl 400 cal)
Green Grain Bowl	(entree bowl 700 cal)
Summer Grain Bowl	(entree bowl 740 cal)
Avocado Grain Bowl	(entree bowl 260 cal)

HOT BEVERAGES \$3.79 per guest

Coffee and Hot Tea Service	(12 oz. 0-5 cal)
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HOT BUFFET

30 guest minimum | \$27.29 per guest

Design the perfect buffet with your choice of salad, entrée, side dishes, dessert, rolls and cold beverages. Includes condiments.

Selections are presented on china and pricing includes linens cloths and napkins for guest seating and trained service staff.

INCLUDES:

Assorted House Baked Dinner Rolls with Butter 🍞 (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY

Coq au vin (1 thigh + sauce | 280 cal)
Calabrian Chile Roasted Chicken (1 breast | 380 cal)
Cajun Chicken Breast 🍽️ (1 breast | 230 cal)
Lemon & Thyme Seared Chicken Breast (1 breast | 260 cal)
Piri Piri Chicken (4 oz. | 250 cal)

VEGETARIAN AND VEGAN

Roasted Root Vegetable Tagine 🌱🥬 (1/2 cup | 90 cal)
Almond Butter, Spelt and Mushroom Risotto 🍽️🌱 (1 bowl | 260 cal)
Pea Cakes, Feta and Pea Shoots 🍽️🌱 (1 cake | 130 cal)
Cauliflower Rice Stir Fry 🍽️ (1/2 cup | 50 cal)
Crabless Crab Cake 🌱 (1 cake | 350 cal)

PORK

Honey and Five Spice Pork Loin (4 oz. | 280 cal)
Spring Herb and Dijon Pork Tenderloin 🍽️ (4 oz. | 160 cal)
Cuban Mojo Pork (4 oz. | 280 cal)

BEEF +\$6.29 per guest

Roast Za’atar Leg of Lamb (4 oz. | 240 cal)
BBQ Rubbed Eye of Round (4 oz. | 240 cal)
BBQ Beef Brisket (4 oz. | 240 cal)
Braised Beef Short Ribs (4 oz. | 330 cal)
Grilled Steak (4 oz. | 260 cal)
Simply Grilled Flank Steak (4 oz. | 240 cal)

SEAFOOD +\$6.29 per guest

Olive Oil and Thyme Poached Codd (1 fillet | 100 cal)
Citrus and Herb Crusted Wild Salmon (1 fillet | 170 cal)
Charleston Crab Cake (1 cake | 250 cal)
Shrimp and Grits (1 entrée | 590 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens 🌱🥬 (1 cup | 10 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad 🍽️🌱🥬 (1 cup | 10 cal)
Greek Salad 🍽️🌱 (1 cup | 20 cal)
Mandarin Orange Spinach Salad 🌱 (1 cup | 70 cal)

CHOICE OF ONE SIDE:

Creamy Parmesan Grits 🌱 (4 oz. | 100 cal)
Simply Steamed Brown Rice 🍽️🌱🥬 (1/2 cup | 180 cal)
Coconut Jasmine Rice 🌱 (1/2 cup | 190 cal)
Steamed Basmati Rice 🍽️🌱🥬 (1/2 cup | 120 cal)
Oven Roasted Fingerling Potatoes 🍽️🌱🥬 (4 oz. | 140 cal)
Herbed Roasted Potato Wedges 🍽️🌱🥬 (4 oz. | 100 cal)
Simply Roasted Red Bliss Potatoes 🍽️🌱🥬 (1/2 cup | 130 cal)

Sweet Potato Hash with Shallots and Kale 🌱🥬 (1/2 cup | 110 cal)
Whipped Sweet Potatoes 🌱 (1/2 cup | 150 cal)
Parsnip Whipped Potatoes 🌱 (1/2 cup | 90 cal)
Whipped Fresh Potatoes with Butter 🌱 (1/2 cup | 80 cal)

CHOICE OF ONE VEGETABLE:

Grilled Zucchini with Coriander 🍽️🌱🥬 (4 oz. | 20 cal)
Roasted Sweet and Spicy Root Vegetables 🌱 (1/2 cup | 200 cal)
Simply Sautéed Kale 🍽️🌱🥬 (1/2 cup | 60 cal)
Grilled Ratatouille 🍽️🌱 (1/2 cup | 80 cal)
Roasted Beets and Radishes 🍽️🌱🥬 (1/2 cup | 70 cal)
Grilled Broccolini Rabe 🌱 (4 oz. | 80 cal)
Charred Broccolini 🌱🥬 (4 oz. | 110 cal)
Charred Tri Color Baby Carrots 🍽️🌱 (1/2 cup | 70 cal)
Grilled Fresh Asparagus 🍽️🌱 (5 spears | 20 cal)
Braised Collard Greens 🍽️🌱 (1/2 cup | 90 cal)
Charred Brussels Sprouts 🍽️🌱 (1/2 cup | 25 cal)
Sautéed Green Beans 🌱 (4 oz. | 60 cal)

BUFFETS:
HOT BUFFETS

Selections from these menus are presented buffet style. Selections are presented on china and pricing includes linens cloths and napkins for guest seating and trained service staff.

CHOICE OF TWO DESSERTS:

Pecan Pie (1 slice | 540 cal)
Chocolate Cream Pie 🌱 (1 slice | 300 cal)
Double Chocolate Layer Cake (1 slice | 410 cal)
Carrot Cupcake 🌱 (1 cupcake | 260 cal)
Belgian Style Chocolate Cupcake 🌱 (1 cupcake | 250 cal)
Red Velvet and Oreo Cupcake 🌱 (1 cupcake | 290 cal)
Strawberry Brioche Bread Pudding 🌱 (1 pudding | 150 cal)
Maple, Cinnamon, Chocolate Bread Pudding 🌱 (1 pudding | 360 cal)
Red Velvet Cake 🌱 (1 piece | 90 cal)
Yogurt Honey Mousse with Berries Tartlet (1 canape | 60 cal)
Pumpkin Pie Tartlet 🌱 (1 canape | 170 cal)
Vegan Oatmeal Raisin Cookies 🌱 (each | 110 cal)
Vegan Chocolate Chip Cookies 🌱 (each | 190 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea 🌱🥬 (8 oz. | 0 cal)
Lemonade 🌱🥬 (8 oz. | 70 cal)
Orange Infused Water 🌱🥬 (8 oz. | 0 cal)
Cucumber Mint Infused Water 🌱🥬 (8 oz. | 0 cal)
IcedWater 🌱🥬 (8 oz. | 0 cal)

BUFFET ADD ONS

Give your guests something extra special to enjoy with their cold buffet selection by adding on one or more of our add ons.

BEAN AND GRAIN SALAD:

30 guest minimum | \$2.09 per guest

Quinoa Cucumber Salad 🌱🥬 (1/2 cup | 190 cal)
Lemony Chickpea Salad 🍽️🌱🥬 (1/2 cup | 100 cal)
Chickpea Chaat Salad 🍽️🌱🥬 (1/2 cup | 60 cal)
Black Bean, Corn and Jicama Salad 🍽️🌱🥬 (1/2 cup | cal 90)

AMBIENT VEGETABLES:

30 guest minimum | \$2.49 per guest

Zucchini, Hazelnuts and Parmesan Salad 🌱 (4 oz. | 140 cal)
Marinated Roasted Red Peppers 🌱🌱 (1/2 cup | 130 cal)
Dijon Roasted Red Potato Salad 🌱 (1/2 cup | 150 cal)
Grilled Eggplant, Tahini and Pomegranate 🌱 (4 oz. | 250 cal)

ADDITIONAL ENTRÉE (per guest attendance)

Poultry Entrée \$6.79 per guest
Vegetarian Entrée \$6.79 per guest
Pork Entrée \$6.79 per guest
Beef/Lamb Entrée \$11.29 per guest
Seafood Entrée \$11.29 per guest



BUFFETS: TRADITIONS



Traditions buffet features comfort-style entrée paired with your choice of vegetable, side dish, salad and dessert. Includes dinner rolls with butter, cold beverages and appropriate condiments. Selections are presented on china and pricing includes linens cloths and napkins for guest seating and trained service staff.

30 guest minimum | \$23.09 per guest

INCLUDES:

Assorted House Baked Dinner Rolls with Butter 🍞 (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY

Balsamic Grilled Chicken 🍷 (each | 180 cal)
Kansas City BBQ Chicken Quarter (each | 430 cal)
Grilled Jerk Chicken Breast 🍷 (each | 170 cal)
Teriyaki Chicken 🍷 (each | 180 cal)
Buttermilk Fried Chicken Thigh (each | 610 cal)
Rotisserie Style Chicken with Gravy (each | 600 cal)

BEEF

Beef Meatloaf (4 oz. | 280 cal)
Braised Pot Roast (4 oz. | 450 cal)
Balsamic Grilled Flank Steak (4 oz. | 230 cal)
Homestyle Meat Lasagna (each | 350 cal)

PORK

Baked Ziti with Italian Sausage (entrée | 650 cal)
Chicken and Andouille Sausage Gumbo (4 oz. | 170 cal)
Herb Roasted Pork Loin with Pan Gravy (serving | 310 cal)
Tuscan Roast Pork (4 oz. | 320 cal)

SEAFOOD

Beer Battered Fresh Pollock (1 fillet | 290 cal)
Grilled Salmon (1 fillet | 180 cal)
Flounder Piccata (1 entrée | 250 cal)

VEGETARIAN/VEGAN

Eggplant Parmesan 🍷 (serving | 280 cal)
Spelt and Almond-Stuffed Red Bell Pepper 🥬 (half pepper | 380 cal)
Vegetarian Lentil Shepherd’s Pie 🍷🍷 (serving | 300 cal)

Add an additional entrée for \$5.49 per guest.

CHOICE OF ONE VEGETABLE:

Sliced Roasted Carrots 🍷🥬 (4 oz. | 70 cal)
Sautéed Broccoli and Garlic 🍷🥬 (4 oz. | 45 cal)
Roasted Cauliflower 🍷🥬 (4 oz. | 70 cal)
Charred Brussels Sprouts 🍷🥬 (4 oz. | 25 cal)
Roasted Garlic Green Beans 🍷🥬 (4 oz. | 60 cal)
Oven Roasted Butternut Squash 🍷🥬 (4 oz. | 70 cal)
Grilled Balsamic Zucchini 🍷🥬 (4 oz. | 25 cal)

CHOICE OF ONE SIDE:

Roasted Rosemary Red Bliss Potatoes 🍷🥬 (4 oz. | 120 cal)
Garlic Mashed Potatoes 🍷 (4 oz. | 170 cal)
Macaroni and Cheese 🍷 (4 oz. | 140 cal)
Whipped Sweet Potatoes 🍷 (4 oz. | 150 cal)
Au Gratin Potato 🍷 (4 oz. | 200 cal)
Roasted Greek Fries 🍷🥬 (4 oz. | 110 cal)
Grits with Cheese 🍷 (4 oz. | 200 cal)
Steamed Brown Rice 🍷🥬 (4 oz. | 100 cal)
Wild Rice Pilaf 🍷 (4 oz. | 170 cal)

CHOICE OF ONE SALAD:

Mandarin Orange Spinach Salad 🍷🥬 (1 cup | 70 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad 🍷🥬 (1 cup | 10 cal)
Greek Salad 🍷🥬 (1 cup | 20 cal)

CHOICE OF ONE COLD SIDE:

German Potato Salad 🍷 (4 oz. | 140 cal)
Country Potato Salad 🍷 (4 oz. | 180 cal)
Classic Carolina Cole Slaw 🍷🥬 (4 oz. | 160 cal)
Classic Macaroni Salad 🍷 (4 oz. | 280 cal)
Balsamic Broccoli Pasta Salad 🍷🍷 (4 oz. | 120 cal)
Black Bean, Corn and Jicama Salad (4 oz. | 90 cal)
Brussels Sprout Slaw with Almonds 🍷 (4 oz. | 190 cal)

CHOICE OF ONE DESSERT:

Dutch Apple Pie 🍷 (1 slice | 430 cal)
Pecan Pie (1 slice | 540 cal)
Chocolate Cream Pie 🍷 (1 slice | 300 cal)
Lemon Meringue Pie 🍷 (1 slice | 340 cal)
Double Chocolate Layer Cake (1 slice | 410 cal)
Carrot Cupcake 🍷🍷 (1 cupcake | 260 cal)
Maple, Cinnamon, Chocolate Bread Pudding 🍷 (1 pudding | 360 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea 🥬🥬 (8 oz. | 0 cal)
Lemonade 🍷🥬 (8 oz. | 15 cal)
Orange Infused Water 🥬🥬 (8 oz. | 0 cal)
Cucumber Mint Infused Water 🥬🥬 (8 oz. | 0 cal)



Take a culinary journey around the world with Flavours` themed buffets. Selections from these menus are presented buffet style. Selections are presented on china and pricing includes linens cloths and napkins for guest seating and trained service staff.

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea 

Sweet Iced Tea 

Lemonade 

Orange Infused Water 

Cucumber Mint Infused Water 

(8 oz. | 0 cal)

(8 oz. | 15 cal)

(8 oz. | 15 cal)






(8 oz. | 0 cal)

(8 oz. | 0 cal)

SOUTHEAST ASIAN

30 guest minimum | \$23.99 per guest






The flavors of southeast Asia come alive with Thai sides, salads, entrée, dessert and condiments.

Tofu Pad Thai 	(4 oz. 130 cal)
Asian Beef Satay	(3 skewers 130 cal)
Ginger Chicken Satay	(3 skewer + 3 oz. sauce 340 cal)
Jasmine Steamed Rice 	(1/2 cup 100 cal)
Green Papaya Salad 	(1/2 cup 80 cal)
Asian Rice Noodle Salad 	(1 cup 450 cal)
Tropical Rice Pudding 	(4 oz. 530 cal)

INDIAN

30 guest minimum | \$23.09 per guest







Traditional Indian buffet with sides, entrée, dessert and condiments.

Chicken Tikka Masala	(1 cup 390 cal)
Madras Cabbage & Peas 	(1 cup 140 cal)
Alu Gobi Matar 	(1/2 cup 100 cal)
Dal Tarka 	(1/2 cup 130 cal)
Pulao Rice 	(1/2 cup 130 cal)
Vegetable Pakora 	(1 pakora 50 cal)
Naan Dippers 	(2 dippers 60 cal)
Cilantro Chutney 	(1 tbsp. 35 cal)
Mango & Passion Fruit Fool Sweet Shot 	(each 60 cal)

SOUTHERN BBQ

30 guest minimum | \$23.09 per guest

Celebrate the south with BBQ, comforting sides, salad, entree, dessert and condiments.

Pulled BBQ Chicken 	(3 oz. 140 cal)
Cattleman's BBQ Sauce 	(2 tbsp. 50 cal)
Baked Beans	(1/2 cup 160 cal)
Carolina Slaw 	(1/2 cup 30 cal)
Country-Style Potato Salad 	(1/2 cup 190 cal)
Cornbread 	(1 piece 200 cal)
Chocolate Brownie 	(1 piece 60 cal)

TEX MEX

30 guest minimum | \$23.09 per guest

Tex Mex tacos with sides, dessert and condiments.

6" Pressed Flour Tortillas 	(2 tortillas 180 cal)
6" White Corn Table Tortillas 	(2 tortillas 110 cal)
Beef Taco Meat	(3 oz. 160 cal)
Cumin Grilled Chicken 	(3 oz. 150 cal)
Spanish Rice 	(1/4 cup 90 cal)
Tex Mex Veggies 	(1/2 cup 80 cal)
Shredded Lettuce 	(1/4 cup 0 cal)
Fresh White Onions 	(1 tbsp. 15 cal)
Pico De Gallo 	(2 tbsp. 5 cal)
Sour Cream 	(2 tbsp. 60 cal)
Shredded Cheddar Cheese 	(2 tbsp. 60 cal)
Western Style Guacamole 	(2 tbsp. 50 cal)
Sliced Jalapeno Peppers 	(2 tbsp. 0 cal)
Mexican Chocolate Chile Cookie 	(2 cookies 220 cal)

BUFFETS:
THEMED BUFFETS



PLANT-BASED MEXICAN

30 guest minimum | \$23.09 per guest








Take a trip south of the border with plant-based salads, sides, entrée, dessert and condiments.

Vegetable & Black Bean Quesadilla 	(1 quesadilla 500 cal)
Roasted Chili & Sweet Corn Tamale 	(2 tamale 90 cal)
Spanish Rice 	(1/2 cup 90 cal)
Baja Black Beans 	(1/2 cup 100 cal)
Tri-Color Corn Tortilla Chips 	(1/2 cup 80 cal)
Pico De Gallo 	(2 tbsp. 0 cal)
Western Style Guacamole 	(2 tbsp. 50 cal)
Mexican Chocolate Chile Cookie 	(1 cookie 220 cal)

SOUTHERN ITALIAN

30 guest minimum | \$23.09 per guest

Buon appetito of Southern Italian sides, salads, entrée, dessert and condiments.

Orecchiette Puttanesca 	(1 cup 200 cal)
Calabrian Chile Roasted Chicken 	(4 oz. 170 cal)
Caponata 	(3 oz. 60 cal)
Cannellini Beans w/Tomato & Rosemary 	(1/2 cup 80 cal)
Fennel, Arugula & Ricotta Salad 	(3 oz. 120 cal)
Herb Focaccia Bread 	(1 piece 240 cal)
Tiramisu Sweet Shot 	(each 240 cal)

PLATED MEALS



Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides and beverages. Choose the perfect appetizer soup or salad and dessert for your guests. Selections are presented on china and pricing includes linens cloths and napkins for guest seating and trained service staff.

20 guest minimum

INCLUDES

- Assorted House Baked Dinner Rolls with Butter 🍞 (1 roll | 150 cal)
- Coffee and Hot Tea Service 🍵🍶 (12 oz. | 0-5 cal)

CHOICE OF

- Brewed Iced Tea 🍵🍶 (8 oz. | 0 cal)
- Sweet Iced Tea 🍷🍶 (8 oz. | 15 cal)

CHOICE OF ONE SOUP OR SALAD:

SOUP

- Amaranth and Chickpea Soup with Pesto 🍷🍶 (6 oz. | 300 cal)
- Tuscan Chickpea and Tomato Stew 🍷🍶🍵 (6 oz. | 70 cal)
- Curry Cauliflower Soup 🍵🍶 (6 oz. | 45 cal)
- New England Clam Chowder (6 oz. | 170 cal)
- Chicken Posole (6 oz. | 130 cal)
- Spanish Chorizo & White Bean Soup (6 oz. | 120 cal)

SALAD SERVED WITH A CHOICE OF DRESSING

- Traditional Caesar Salad (1 salad | 350 cal)
- Traditional Garden Salad 🍵🍶 (1 salad | 25 cal)
- Romaine Wedge Salad 🍷 (1 salad | 270 cal)
- Green Goddess BLT Salad (1 salad | 150 cal)
- Mixed Italian Salad 🍵🍶 (1 salad | 300 cal)
- Baby Kale, Red Onion & Fennel Salad 🍷 (1 salad | 160 cal)
- Kale Caesar with Cage-Free Egg (1 salad | 400 cal)
- Orange, Strawberry & Pecan Salad (1 salad | 410 cal)
- Arugula, Plum & Blue Cheese Salad 🍷 (1 salad | 350 cal)
- Baby Kale Salad 🍵🍶 (1 cup | 70 cal)

CHOICE OF ONE DESSERT:

- Iced Carrot Layer Cake 🍷 (1 slice | 460 cal)
- Double Chocolate Layer Cake 🍷 (1 slice | 410 cal)
- Crème Brûlée 🍷 (1 slice | 590 cal)
- Fresh Fruit Tart 🍷 (1 slice | 280 cal)
- Molten Choc Cake with Bittersweet Ganache 🍷 (1 cake | 630 cal)
- Tiramisu 🍷 (1 slice | 540 cal)
- Blackberry Clafoutis 🍷 (1 skillet | 390 cal)
- Strawberry Rhubarb Cobbler 🍷 (1 cobbler | 390 cal)
- Mango & Passion Fruit Fool Parfait 🍷🍷 (1 mini parfait | 110 cal)
- Toasted Angel Food Cake with Strawberries 🍷🍷 (1 dessert cup | 350 cal)
- Tropical Mojito Fruit Salad 🍷🍷 (each | 70 cal)

PLATED MEALS,
continued



POULTRY

BUTTERMILK FRIED CHICKEN THIGH 🍴 \$24.19 per guest Smoked paprika and ancho chili buttermilk fried chicken thigh served with braised kale and whipped sweet potatoes	(1 entrée 610 cal)
ADOBO ROASTED TURKEY BREAST 🍴 \$24.19 per guest Oven roasted turkey breast basted with chipotle garlic honey cider rub served with grilled zucchini with coriander, saffron rice pilaf	(1 entrée 90 cal)
CLASSIC ROASTED TURKEY BREAST 🍴 \$24.19 per guest Lean and juicy breast of turkey, roasted with garlic, pepper and salt and topped with creamy mushroom sauce, served with sautéed haricot verts and smashed sweet potatoes	(1 entrée 120 cal)
CALABRIAN CHILE ROASTED CHICKEN \$29.39 per guest Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette served with charred broccoli rabe and creamy polenta seasoned with garlic and parmesan	(1 entrée 380 cal)
HOISIN GLAZED CHICKEN \$29.39 per guest Seared chicken breast coated with a spicy hoisin and soy sauce, ginger glaze served with sauteed haricot verts and sesame lemongrass jasmine rice	(1 entrée 370 cal)
LEBANESE CHICKEN BREAST \$29.39 per guest Grilled chicken breast marinated with lemon, olive oil and garlic served with grilled eggplant, tahini and pomegranate	(1 entrée 270 cal)

BEEF/LAMB

LIME MARINATED FLANK STEAK \$30.49 per guest Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro served with coconut jasmine rice and grilled corn succotash	(1 entrée 250 cal)
DIJON HERB ROASTED LEG OF LAMB \$37.79 per guest Boneless leg of lamb roasted with Dijon Mustard, garlic, oregano, rosemary and mint served with Provençal roasted vegetables and parsnip whipped potatoes	(1 entrée 260 cal)
BRAISED BEEF SHORT RIBS \$37.79 per guest Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and roasted sweet and spicy root vegetables	(1 entrée 330 cal)
PEPPERY BEEF TENDERLOIN \$45.19 per guest Beef tenderloin oven roasted with a coating of cracked black pepper served with grilled broccolini and parsnip whipped potatoes	(1 entrée 330 cal)

PORK

HONEY AND FIVE SPICE PORK LOIN \$24.19 per guest Roasted pork loin coated with honey, soy sauce, sesame oil, fresh garlic, ginger and five spice powder served with sesame shiitake bok choy and jasmine steamed rice	(1 entrée 280 cal)
APPLE CIDER GLAZED PORK TENDERLOIN 🍴 \$30.49 per guest Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes	(1 entrée 220 cal)
CITRUS SOY PORK BELLY \$30.49 per guest Sake and soy sauce braised pork belly baked with a citrus soy glaze served with snow pea and radish salad and steamed jasmine rice	(1 entrée 560 cal)
PANKO CRUSTED PORK CHOP \$24.19 per guest Crispy golden brown pork medallion coated with crunchy Japanese breadcrumbs served with baby kale, fennel and red onion salad	(1 entrée 420 cal)
BAKED HERBED PORK CHOP \$24.19 per guest Pork chop basted and seasoned with a savory herb vegetable glaze erved with horseradish yukon gold mashed potatoes and grilled asparagus	(1 entrée 150 cal)
COFFEE CRUSTED PORK LOIN \$30.49 per guest Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes Served with choice of sauce	(1 entrée 290 cal)

SEAFOOD

PAN-SEARED FRESH SCALLOPS Market Price Fresh scallops, extra virgin olive oil, kosher salt and black pepper served with sautéed spinach and creamy cauliflower puree	(1 entrée 130 cal)
SIMPLY GRILLED SALMON \$33.59 per guest Fresh salmon grilled with only extra virgin olive oil, kosher salt and black pepper served with sesame lemongrass jasmine rice and shitake bok choy	(1 entrée 270 cal)
PARMESAN PANKO CRUSTED TILAPIA \$29.39 per guest Tilapia baked with a parmesan and chili powder panko breadcrumb topping served with sautéed kale and oven-roasted Greek fries	(1 entrée 170 cal)

VEGETARIAN/VEGAN

ALMOND BUTTER, SPELT AND MUSHROOM RISOTTO 🍴🌱🌱 \$24.19 per guest Wild mushrooms, creamy almond butter and spelt risotto	(1 entrée 260 cal)
GINGER MISO TOFU 🌱 \$24.19 per guest Tofu seared with ginger, miso, mirin, green onions and red chile served with sesame lemongrass jasmine rice and grilled broccolini	(1 entrée 310 cal)
CAULIFLOWER MANCHURIAN 🌱 \$24.19 per guest Crispy fried cauliflower, Sautéed in hot and spicy sauce sauce served with jasmine steamed rice	(1 entrée 270 cal)
CRABLESS CRAB CAKE 🌱 \$24.19 per guest Hearts of palm, red pepper, onion, eggless mayo, vegan Worcestershire, Old Bay and Tabasco served with grilled corn succotash	(1 entrée 350 cal)

PLATTERS, DESSERTS AND SNACKS

A perfect option to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

PLATTERS

SLICED FRESH FRUIT PLATTER (3 oz. | 35 cal)

12 guest minimum | \$5.69 per guest

A seasonal array of sweet melon, pineapple, oranges, grapes and berries

FRESH VEGETABLE CRUDITÉ PLATTER (3 oz. | 20-160 cal)

12 guest minimum | \$5.69 per guest

A rainbow of crunchy fresh vegetables. Served with ranch dip.

ITALIAN ANTIPASTO PLATTER (3 oz. | 110-140 cal)

20 guest minimum | \$6.99 per guest

Antipasto platter with roasted red peppers, capicola, prosciutto, mozzarella, artichokes, banana peppers and olives

FRUIT AND CHEESE PLATTER

(3 oz. fruit + 1 oz. cheese | 140-190 cal)

12 guest minimum | \$6.99 per guest

Platter heaped with cubed cheeses, cheddar, swiss and provolone, and an arrangement of fresh sliced melon, berries, and grapes. Served with crisp bread

IMPORTED AND DOMESTIC CHEESE PLATTER

(3 oz. | 280 cal)

20 guest minimum | \$6.99 per guest

Wedges of imported and domestic cheeses with clusters of grapes and whole wheat crackers

MEZZE (1 serving | 0-40 cal)

20 guest minimum | \$7.39 per guest

A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, stuffed grape leaves, olives, feta cheese and pickled red onions. Served with pita bread

CHEESE AND CHARCUTERIE PLATTER (1 serving | 5-180 cal)

20 guest minimum | \$12.99 per guest




Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread and crostini

DESSERTS




COOKIES \$12.59 per dozen

Assorted Cookie 	(1 cookie 150-180 cal)
Oatmeal Raisin Cookie 	(1 cookie 150 cal)
Butter Sugar Cookie 	(1 cookie 160 cal)
Chocolate Chip Cookie 	(1 cookie 160 cal)
Butter Sugar Cookie 	(1 cookie 160 cal)
Carnival Cookie 	(1 cookie 170 cal)
Double Chocolate Chip Cookie 	(1 cookie 160 cal)

PETITE BROWNIES AND BARS

Blondie Bars  \$10.49 per dozen	(1 piece 60 cal)
Chocolate Brownie Bars  \$10.49 per dozen	(1 piece 60 cal)
Rice Krispie Bars \$10.49 per dozen	(1 piece 70 cal)
Lemon Bars  \$11.99 per dozen	(1 piece 80 cal)
Totally Oreo Brownies \$11.99 per dozen	(1 piece 110 cal)

CUPCAKES \$24.19 per dozen

Carrot Cupcakes 	(1 cupcake 260 cal)
Yellow Cupcakes with Fudge Icing 	(1 cupcake 300 cal)
Red Velvet Cupcakes 	(1 cupcake 310 cal)
Rocky Road Cupcakes	(1 cupcake 280 cal)

SHEET CAKE

Your choice of half or whole single-layer sheet cake. If required, enter desired cake message in Special Instructions.

\$36.79 per single layer, half sheet (serves 32 guests)
\$72.49 per single layer, whole sheet cake (serves 64 guests)

Choice of One Cake:

Devil’s Food Cake 	(1 piece 150 cal)
Yellow Cake 	(1 piece 130 cal)
White Cake 	(1 piece 130 cal)

Choice of One Icing:

Fudge Icing  	(2 tbsp. 130 cal)
Chocolate Fudge Icing 	(2 tbsp. 120 cal)
White Buttercream Icing 	(2 tbsp. 130 cal)
Buttercream Icing 	(2 tbsp. 120 cal)

PETIT FOUR

3 dozen minimum

Petit Fours \$33.39 per dozen	(1 petit four 110 cal)
Almond Cookies  \$16.99 per dozen	(1 cookie 200 cal)
Butter Sugar Cookie Bites  \$16.99 per dozen	(1 bite 40 cal)
Chocolate Chip Cookie Bite  \$16.99 per dozen	(1 bite 40 cal)
Oatmeal Raisin Cookie Bite  \$16.99 per dozen	(1 bite 40 cal)

SNACKS

TRAIL MIX

\$17.89 per pound (1 oz. | 150 cal)

MIXED NUTS (No Peanuts)

\$20.49 per pound (1 oz. | 170 cal)

CANDIED CINNAMON PECANS

\$17.89 per pound (1 oz. | 160 cal)

SPICED WALNUTS

\$17.89 per pound (1 oz. | 170 cal)

MIXED NUTS

\$20.49 per pound (1 oz. | 170 cal)

GRANOLA BARS \$13.69 per dozen

Granola Bar  	(1 bar 90 cal)
Peanut Butter Granola Bar  	(1 bar 100 cal)
Oats and Honey Granola Bar  	(1 bar 90 cal)



FRUIT 12 guest minimum

Mixed Fruit Cup   \$5.69 per guest (each | 35 cal)

Sliced Fresh Fruit Platter  

\$5.69 per guest (3 oz. | 35 cal)

Apples   \$1.29 each (each | 90 cal)

Bananas   \$1.29 each (each | 140 cal)

Oranges   \$1.29 each (each | 70 cal)

CHIPS AND PRETZELS \$21.29 per dozen

Assorted Bagged Chips  (1 bag | 190-230 cal)

Rold Gold Tiny Twist Pretzels   (1 bag | 110 cal)

Baked Potato Chips   (1 bag | 140 cal)

Assorted SunChips   (1 bag | 210 cal)













CHEF ATTENDED CARVING STATIONS



Chef Attended stations give your guests something extra special to enjoy at your event. These stations require a station chef; our team will reach out to you to discuss.

THE CARVERY: BEEF CARVING STATION 30 guest minimum | Market Price

Beef carved to order by one of our chefs. Accompanied by roasted potatoes, green beans almandine, Caesar salad and dinner rolls with butter. Includes horseradish mayonnaise and whole grain mustard.



Roasted Rosemary Red Bliss Potatoes	  	(4 oz. 120 cal)
Fresh Green Beans Almandine	 	(5 oz. 60 cal)
Classic Caesar Salad		(1/2 cup 90 cal)
Assorted Dinner Rolls and Butter	  	(1 roll 80 cal)
Au Jus		(2 tbsp. 0 cal)
Horseradish Mayonnaise		(1 tbsp. 80 cal)
Whole Grain Mustard	 	(1 tbsp. 20 cal)

Choice of One Beef Selection:

Beef Tenderloin with Herb Crust	(3 oz. 240 cal)	Market Price
Roasted Strip Loin	(3 oz. 220 cal)	Market Price


THE CARVERY: PORK CARVING STATION 30 guest minimum | Market Price

BBQ Pork Loin with Texas Smokehouse BBQ sauce, carved to order by one of our chefs. Accompanied by baked beans, country-style potato salad, classic Carolina slaw, Greek salad and assorted dinner rolls with butter.

BBQ Pork Loin	(3 oz. 230 cal)
Baked Beans	(1/2 cup 160 cal)
Country-Style Potato Salad	 (1/2 cup 190 cal)
Classic Carolina Cole Slaw	  (1/2 cup 160 cal)
Greek Salad	 (1/2 cup 10 cal)
Assorted Dinner Rolls and Butter	   (1 roll 80 cal)
Texas Smokehouse BBQ Sauce	(2 tbsp. 20 cal)

THE CARVERY: TURKEY CARVING STATION 30 guest minimum | Market Price

Roasted turkey breast, carved to order by one of our chefs. Served with gravy, chutney, whipped sweet potatoes, braised collard greens and dinner rolls with butter.

Roasted Turkey Breast		(3 oz. 90 cal)
Whipped Sweet Potatoes		(1/2 cup 150 cal)
Braised Collard Greens	  	(1/2 cup 90 cal)
Cranberry Chutney		(1 tbsp. 20 cal)
Assorted Dinner Rolls and Butter	  	(1 roll 80 cal)
Whole Grain Mustard	 	(1 tbsp. 20 cal)
Turkey Gravy		(2 tbsp. 10 cal)



A selection of hors d'oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate.
3 dozen minimum per menu selection

POULTRY

SANTA FE CHICKEN EGG ROLL \$27.59 per dozen	(1/2 egg roll 100 cal)
TERIYAKI CHICKEN POTSTICKER \$27.59 per dozen	(1 each 90 cal)
COCONUT CHICKEN SATAY \$26.29 per dozen	(each 30 cal)
LEMON PEPPER CHICKEN SKEWER \$22.89 per dozen	(each 50 cal)
CHICKEN DIABLO EMPANADA \$26.29 per dozen	(1 each 240 cal)
GREEK TURKEY MEATBALL \$20.69 per dozen	(1 canape 50 cal)
CORDON BLEU BITES \$24.79 per dozen	(1 bite 80 cal)

PORK

BACON, FIG AND SMOKED GOUDA TARTLET \$20.69 per dozen	(each 60 cal)
MINIATURE CUBAN SANDWICH \$20.69 per dozen	(each 90 cal)
PROSCIUTTO WRAPPED ASPARAGUS \$27.69 per dozen	(1 canape 50 cal)
ASIAN STYLE PORK MEATBALL \$17.19 per dozen	(1 canape 45 cal)

BEEF

CENTER CUT FILET OF BEEF CANAPE \$26.29 per dozen	(1 canape 50 cal)
ASIAN BEEF SATAY \$22.89 per dozen	(1 satay 45 cal)
CHEESEBURGER SLIDERS \$27.59 per dozen	(each 190 cal)
BURGER SLIDER \$27.59 per dozen	(each 180 cal)
BARBEQUE MEATBALLS \$17.29 per dozen	(1 meatball + sauce 70 cal)
PASTRAMI ON RYE PANINI \$27.59 per dozen	(each 50 cal)
CHURRASCO BEEF SATAY \$26.29 per dozen	(each 50 cal)

SEAFOOD

CRISPY COCONUT SHRIMP \$26.29 per dozen	(each 80 cal)
GOCHUJANG TEMPURA SHRIMP \$22.89 per dozen	(each 60 cal)
CRAB, ARTICHOKE AND SPINACH TARTLET \$22.89 per dozen	(each 50 cal)
FRIED LOBSTER MAC AND CHEESE \$26.29 per dozen	(each 70 cal)

HORS
D'OEUVRES:
A LA CARTE



VEGETARIAN/VEGAN

SICILIAN ARANCINI \$22.89 per dozen	(each 90 cal)
CRISPY FALAFELS \$22.89 per dozen	(1 falafel 130 cal)
VEGETABLE EGG ROLL \$22.89 per dozen	(1/2 egg roll 180 cal)
FRIED RAVIOLI \$17.59 per dozen	(1 ravioli 90 cal)
TOMATO, VIDALIA ONION AND GOAT CHEESE TART \$20.69 per dozen	(1 tart 100 cal)
ALOO TIKKI WITH PEAS \$19.69 per dozen	(each 160)

PREMIUM
SELECTIONS

JUMBO LUMP CRAB CAKE \$41.29 per dozen	(each 70 cal)
MINI BEEF WELLINGTON \$63.19 per dozen	(each 15 cal)
SEAFOOD STUFFED MUSHROOM CAP \$41.99 per dozen	

COLD HORS D'OEUVRES

COOL SALMON CANAPES \$22.89 per dozen	(1 canapé 60 cal)
CURRIED CHICKEN AND GOLDEN RAISIN TARTLETS \$27.59 per dozen	(1 phyllo cup 140 cal)
CUCUMBER ROUNDS WITH FETA AND TOMATO \$22.89 per dozen	(1 piece 40 cal)
CARAMELIZED ONION AND WHITE BEAN CROSTINI \$20.69 per dozen	(1 slice 120 cal)
GOAT CHEESE AND HONEY PHYLLO CUPS \$26.29 per dozen	(1 phyllo cup 90 cal)
BLACK CURRANT AND BRIE CROSTINI \$20.69 per dozen	(1 slice 90 cal)









BEVERAGES

Selection of cold and hot beverages including tea, coffee, iced tea, lemonade, juices, sodas and waters.




HOT BEVERAGES - PER GUEST

Served with appropriate condiments.

Coffee and Hot Tea Service 	(12 oz. 0-5 cal)
\$3.79 per guest	
Brewed Regular Coffee 	(12 oz. 0-5 cal)
\$3.49 per guest	
Brewed Decaffeinated Coffee 	(12 oz. 0-5 cal)
\$3.49 per guest	
Tea Bags with Hot Water 	(12 oz. 0-5 cal)
\$3.49 per guest	
Hot Cocoa Mix with Hot Water	(1 pack 80 cal)
\$3.49 per guest	

HOT BEVERAGES - PER GALLON




Served with appropriate condiments.

Brewed Regular Coffee 	(12 oz. 0-5 cal)
\$24.19 per gallon	
Brewed Decaffeinated Coffee 	(12 oz. 0-5 cal)
\$24.19 per gallon	
Tea Bags with Hot Water 	(12 oz. 0-5 cal)
\$24.19 per gallon	
Hot Cocoa Mix with Hot Water	(1 pack 80 cal)
\$24.19 per gallon	





JUICE

Orange Juice 	(8 oz. 15 cal)
\$24.19 per gallon	
Apple Juice 	(8 oz. 110 cal)
\$24.19 per gallon	
Cranberry Juice Cocktail 	(8 oz. 100 cal)
\$24.19 per gallon	
Chilled Apple Cider 	(8 oz. 110 cal)
\$24.19 per gallon	





PUNCH

Orange Blossom Punch 	(8 oz. 170 cal)
\$26.29 per gallon	
White Sparkling Punch 	(8 oz. 100 cal)
\$26.29 per gallon	
Sangria Punch 	(8 oz. 120 cal)
\$26.29 per gallon	

TEA AND LEMONADE

Brewed Iced Tea 	(8 oz. 0 cal)
\$23.19 per gallon	
Sweet Iced Tea 	(8 oz. 15 cal)
\$23.19 per gallon	
Country Time Lemonade 	(8 oz. 5 cal)
\$23.19 per gallon	
Strawberry Lemonade 	(8 oz. 90 cal)
\$24.19 per gallon	

WATER STATION

Ice Water 	(8 oz. 0 cal)
\$3.19 per gallon	
Ice Water with Lemons, Limes and Oranges 	(8 oz. 0 cal)
\$10.49 per gallon	
Orange Infused Water 	(8 oz. 0 cal)
\$10.49 per gallon	
Cucumber Mint Infused Water 	(8 oz. 0 cal)
\$10.49 per gallon	

INDIVIDUAL BEVERAGES

Assorted Juice	(each 80-170 cal)
\$2.99 each	
Bottled Water	(each 0 cal)
\$2.29 each	
Sparkling Water	(each 0 cal)
\$2.79 each	
Assorted Canned Soft Drinks, Regular and Diet	(each 5-160 cal)
\$1.89 each	



FLAVOURS

TASTE : SUCCESS