CATHERING CHANNEL GROWTH PRESENTS

WOOD & STONE

Catering from the Hearth

Indulge in the Season!
Winter Feast Buffet
Choice of 1 main entrée + 1 salad + 2 sides + 1 dessert + 2 beverages $X.XX. Add second entrée for $3.99. Available for 12 or more.

Select 1 Main Entrée
- ROASTED HERBED TURKEY BREAST
  130 Cal/4 oz. serving
  Choice of sauce:
  - Garlic Scallion Gravy 25 Cal/1 oz. serving
  - Peppered Turkey Gravy 70 Cal/2 oz. serving
  - Lemon Sage Gravy 25 Cal/1 oz. serving
- BROWN SUGAR GLAZED HAM
  190 Cal/4.5 oz. serving
  Choice of sauce:
  - Sriracha Honey Mustard 120 Cal/1 oz. serving
  - Orange Horseradish Spread 80 Cal/1 oz. serving
- ROASTED BEEF AU JUS
  160 Cal/6 oz. serving
  Choice of sauce:
  - Pesto Mayo 180 Cal/1 oz. serving
  - Tarragon Horseradish Mayo 180 Cal/1 oz. serving
- MAPLE DIJON SALMON
  200 Cal/3 oz. serving
- SOUTHWEST QUINOA CAKE
  Southwest seasoned quinoa cake served with tomato ginger chutney
  200 Cal/3 oz. serving

Select 2 Salads
- DRIED CHERRY FARRO SALAD
  240 Cal/4 oz. serving
- WINTER WALDORF SALAD
  Grilled chicken, red grapes, apple, celery, quinoa and kale spring mix in creamy onion poppyseed dressing with candied walnuts and bleu cheese
  390 Cal/7 oz. serving
- WINTER COUSCOUS SALAD
  Roasted sweet potatoes, kale, dried cranberries, toasted walnuts & crumbled feta
  190 Cal/3.5 oz. serving
- CAESAR SALAD
  240 Cal/5.5 oz. serving
- GARDEN SALAD
  45 Cal/3.49 oz. serving
- ROASTED VEGETABLE BULGUR SALAD
  Toasted bulgur wheat, roasted zucchini, onion and carrot tossed with Italian dressing and parsley
  140 Cal/3.25 oz. serving

Select 2 Sides
- GREEN BEAN CASSEROLE
  100 Cal/4 oz. serving
- ROASTED ROOT VEGETABLES
  Oven-roasted fresh carrots, turnips and parsnips
  60 Cal/2.08 oz. serving
- ROASTED AUTUMN VEGETABLES
  Roasted butternut squash, Brussels sprouts and cauliflower
  60 Cal/2.5 oz. serving
- ROASTED BEETS & CARROTS
  70 Cal/2.75 oz. serving
- SAUTEED KALE AND SPINACH WITH GARLIC
  60 Cal/3.25 oz. serving
- POTATOES AU GRATIN
  180 Cal/4.23 oz. serving
- ROASTED DIJON RED POTATOES
  120 Cal/3 oz. serving

Select 1 Dessert
Select one dessert from the Merry And Bright Delights package

Select 2 Beverages
Sparkling Pomegranate Ginger Punch / 60 Cal/8 oz. serving
Iced Water / 0 Cal/8 oz. serving
Iced Tea / 5 Cal/9 oz. serving

Merry & Bright Delights
Choice of 2 holiday cookies + 2 seasonal parfaits & 2 beverages $X.XX
Available for 12 or more.

Select 2 Cookies
- PEPPERMINT ICED COOKIE
  250 Cal each
- PUMPKIN SPICE ICED COOKIE
  260 Cal each
- CRANBERRY VANILLA ICED COOKIE
  250 Cal each

Select 2 Beverages
- SPARKLING POMEGRANATE GINGER PUNCH
  370 Cal/8 fl oz serving
- ICED WATER
  0 Cal/8 fl oz serving
- ICED TEA
  5 Cal/8 fl oz serving

Select 2 Parfaits
- MINI PUMPKIN PIE PARFAIT
  180 Cal each
- SPICED APPLE PARFAIT
  200 Cal each
- GINGERBREAD PARFAIT
  150 Cal each
- CHOCOLATE MOUSSE PARFAIT
  150 Cal each

Select 2 Parfaits
- MINI PUMPKIN PIE PARFAIT
  180 Cal each
- SPICED APPLE PARFAIT
  200 Cal each
- GINGERBREAD PARFAIT
  150 Cal each
- CHOCOLATE MOUSSE PARFAIT
  150 Cal each

Select 2 Beverages
- HOT CHOCOLATE BAR
  160 Cal – 400 Cal each
  8 fl oz. serving
  Includes:
  - Hot Cocoa
  - Chocolate Syrup
  - Caramel Topping
  - Whipped Cream
  - Mini Marshmallows
- HOT CIDER BAR
  160 Cal – 344 Cal each
  8 fl oz. serving
  Includes:
  - Mulled Apple Cider
  - Caramel Topping
  - Whipped Cream
  - Grilled Apple Rings
  - Cinnamon Stick
  - Ground Cinnamon

Classic Cheer
Served per gallon $X.XX
Gallon serves 16.
CREATE THE PERFECT HOLIDAY CELEBRATION

LIMITED TIME OFFER
Menu Available November 1 – December 31, 2021

Place Your Order Today!

To order or for more information, contact us today:
lastname-firstname@aramark.com
www.sample.catertrax.com
XXX.XXX.XXXX

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.
The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., 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.

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