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

### ALL DAY DELICIOUS $46.99
Relax. We’ll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

#### DELICIOUS DAWN
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

#### AM PERK UP
- Granola Bars 130-220 Cal each
- Assorted Yogurt Cups 80-150 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks 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 with Butter 160 Cal each
- Green Beans Gremolata 70 Cal/3 oz. serving
- Three Pepper Cavatappi with Pesto 280 Cal/7.5 oz. serving
- Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce 210 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
- Bakery-Fresh Brownies 250 Cal/2.25 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
MEETING WRAP UP $41.69
Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 guests or more.

MORNING MINI
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 100-110 Cal each
- Yogurt Parfait Cups 360-400 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea

THE ENERGIZER
- Donut Holes 45-90 Cal each
- Ripe Bananas 110 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea

IT’S A WRAP
- Chicken Caesar Wrap 640 Cal each
- Pepper Jack Tuna Wrap 610 Cal each
- Cran-Apple Turkey Wrap 650 Cal each
- Grilled Vegetable Wrap 620 Cal each
- Seasonal Fresh Fruit Salad 40 Cal/2.5 oz. serving
- Traditional Garden Salad 50 Cal/3.5 oz. serving
- Grilled Vegetable Pasta Salad 120 Cal/3 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies
- Bakery-Fresh Brownies
- Iced Tea
- Iced Water

SIMPLE PLEASURES $27.79
Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

SIMPLE CONTINENTAL
- Assorted Donuts 190-490 Cal each
- Assorted Bagels 290-450 Cal each
- Orange Juice 120 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea

BOX LUNCH
Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water
Choice of One (1) Sandwich:
- Tuna Salad Ciabatta 540 Cal each
- Ham and Swiss Sub 380 Cal each
- Turkey and Swiss Sandwich 490 Cal each
- Roasted Pepper and Mozzarella Ciabatta 530 Cal each
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 210-260 Cal each
- Bottled Water 0 Cal each

MID-DAY MUNCHIES
- Tortilla Chips 90 Cal/1 oz. serving
- Choice of Two (2) Salsas:
  - Salsa Roja 20 Cal/1 oz. serving
  - Salsa Verde 20 Cal/1 oz. serving
  - Pico De Gallo 10 Cal/1 oz. serving
  - Assorted Whole Fruit 50-100 Cal each
  - Assorted Craveworthy Cookies 210-260 Cal each
- Iced Tea
- Iced Water
- Starbucks Coffee, Decaf and Hot Tea

*All packages include necessary accompaniments and condiments
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
BREAKFAST

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

QUICK START $13.09
Choice of Three (3) Breakfast Pastries:
- Assorted Danish 210-530 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 400-440 Cal each
- Assorted Bagels 290-450 Cal each
Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
Assorted Juice 110-170 Cal each
Iced Water 0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST $10.89
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day
- Individual Cereal Cups 120-230 Cal each
- Milk 120 Cal each
- Bananas 110 Cal each
- Assorted Yogurt Cups 80-150 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

NEW YORKER $15.49
Bagels 290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese 120 Cal/3.25 oz. serving
Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
Assorted Juice 110-170 Cal each
Iced Water 0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À LA CARTE BREAKFAST
Assorted Bagels Served with Butter, Cream Cheese and Jam $25.99 Per Person 290-450 Cal each
Assorted Muffins Served with Butter and Jam $21.79 Per Dozen 400-510 Cal each
Cinnamon Rolls $28.79 Per Dozen 350 Cal each
Assorted Donuts $28.79 Per Dozen 190-490 Cal each
Assorted Breakfast Breads $25.39 Serves 12 200-280 Cal each

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

AMERICAN BREAKFAST $13.89
Choice of One (1) Breakfast Pastry:
- Assorted Danish 210-530 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 400-440 Cal each
- Assorted Bagels 290-450 Cal each
- Breakfast Potatoes 120-140 Cal/3 oz. serving
- Bacon 60 Cal each
- Breakfast Sausage 60-180 Cal each
- Cage-Free Scrambled Eggs 180 Cal/4 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET $13.99
- Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
- Blueberry Orange Yogurt Parfait 390 Cal each
- Apple, Raisin and Cranberry Yogurt Parfait 400 Cal each
- Honey Ginger Pear Yogurt Parfait 450 Cal each
- Strawberry Yogurt Parfait 370 Cal each

Choice of Two (2) Yogurt Parfaits:
- Garden Vegetables and Egg on Wheat English Muffin 230 Cal each
- Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin 220 Cal each
- Turkey Sausage, Swiss and Egg on Wheat English Muffin 260 Cal each
- Spinach and Feta Flatbread Sandwich 240 Cal each
- Turkey Sausage and Egg White Flatbread 310 Cal each
- Mexican Turkey Bacon Flatbread 290 Cal each
- Chicken and Spinach English Muffin 390 Cal each
- Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle 250 Cal each
- Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha 200 Cal each

Choice of Two (2) Sensible Breakfast Sandwiches:
- Chilaquiles Rojo with Cage-Free Eggs 340 Cal/6.875 oz. serving
- Chorizo Breakfast Quesadilla 700 Cal/10.875 oz. serving
- Zesty Salsa 20 Cal/1 oz. serving

Choice of One (1) Breakfast Entrée:
- Assorted Juices 0 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

LATIN BREAKFAST $13.79
- Strawberry Melon Salad 40 Cal/3 oz. serving
- Spicy Cheddar Grits with Roasted Red Peppers 100 Cal/3 oz. serving
- Sausage Links 120 Cal each

Choice of One (1) Breakfast Entrée:
- Chilaquiles Rojo with Cage-Free Eggs 340 Cal/6.875 oz. serving
- Chorizo Breakfast Quesadilla 700 Cal/10.875 oz. serving
- Zesty Salsa 20 Cal/1 oz. serving

Assorted Juices 0 Cal/8 oz. serving
Iced Water 0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

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

### BREAKFAST ENHANCEMENTS

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

**LOX AND BAGELS** $11.19
- Bagels 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving

**JUST FRENCH TOAST** $5.39
- Orange Cinnamon French Toast 100 Cal each
- Maple Syrup 70 Cal/1 oz. serving

**HAND WRAPPED BREAKFAST BURRITOS** $5.69

Choice of Two (2) Breakfast Burritos:
- Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham 820 Cal each
- Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo 440 Cal each
- Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar 580 Cal each
- Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto 540 Cal each

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.

DELI EXPRESS  $14.19
Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.
Choice of Two (2) Side Salads  30-240 Cal each
Individual Bags of Chips  100-160 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)  25-80 Cal/1 oz. serving
Cheese Tray (Cheddar and Swiss)  110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)  10 Cal/1 oz. serving
Assorted Craveworthy Cookies  210-260 Cal each
Choice of Two (2) Beverages:
Lemonade  90 Cal/8 oz. serving
Iced Tea  5 Cal/8 oz. serving
Iced Water  0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Harvest Chicken Salad  $14.89
Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette  640 Cal each
Bakery-Fresh Roll with Butter  160 Cal each
Lemon Cheesecake Bar  300 Cal/2.75 oz. serving
Bottled Water  0 Cal each

Salmon Caesar Salad  $14.89
Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons  590 Cal each
Bakery-Fresh Roll with Butter  160 Cal each
Lemon Cheesecake Bar  300 Cal/2.75 oz. serving
Bottled Water  0 Cal each

Sesame Tofu Garden Salad  $14.89
Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette  330 Cal each
Bakery-Fresh Roll with Butter  160 Cal each
Lemon Cheesecake Bar  300 Cal/2.75 oz. serving
Bottled Water  0 Cal each

CLASSIC BOX LUNCH  $12.99
Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water
Choice of One (1) Classic Sandwich  130-790 Cal each
Individual Bag of Chips  100-160 Cal each
Assorted Craveworthy Cookies  210-260 Cal each
Bottled Water  0 Cal each

CLASSIC SELECTIONS BUFFET  $16.49
Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages
Choice of Two (2) Side Salads  30-240 Cal each
Individual Bags of Chips  100-160 Cal each
Choice of Three (3) Classic Sandwiches  130-790 Cal each
Assorted Craveworthy Cookies  210-260 Cal each
Choice of Two (2) Beverages:
Lemonade  90 Cal/8 oz. serving
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)
Ham and Cranberry-Fig Jam on Artisan Multigrain Bread  410 Cal each
Thai Beef Wrap with Roast Beef, Cucumber, Cabbage and Carrot topped with a Thai-inspired Soy Sauce with Basil, Cilantro, Mint and Crushed Red Pepper  260 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise  790 Cal each
Chicken Tinga Roll with Jalapenos and Guacamole  520 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta  520 Cal each

ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!
Please contact your catering professional!
**CLASSIC COLLECTIONS**
All prices are per person and available for 12 guests or more.

**THE EXECUTIVE LUNCHEON** $19.69
Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads
- Dill Pickle Slices 0 Cal/1 oz. serving
- Individual Bags of Chips 100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches
- Assorted Craveworthy Cookies 210-260 Cal each
Choice of Two (2) Beverages:
- Lemonade 90 Cal/8 oz. serving
- 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)

- Ham and Swiss Ciabatta with a Red Onion Apricot Relish 580 Cal each
- Salmon, Arugula, Jalapeno Slaw and Tomato Lavash 690 Cal each
- Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette 660 Cal each
- Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta 530 Cal each
- Turkey Cobb Lavash with Bacon, Blue Cheese Crumbles and Avocado Mayo 700 Cal each
- Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto 590 Cal each
- Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta 550 Cal each

**SIDE SALAD SELECTIONS**
(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

- Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette 110 Cal/3.75 oz. serving
- Mixed Lettuces, Chickpea, Cucumber and Tomato 90 Cal/3 oz. serving
- Arugula Salad with Cauliflower and Beets 140 Cal/2.5 oz. serving
- Chimichurri Potato Salad 130 Cal/3.5 oz. serving
- Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce 25 Cal/3 oz. serving
- Fresh Fruit Salad 40 Cal/2.5 oz. serving
- Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts 200 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
- Roasted Vegetable Pasta Salad 210 Cal/3.75 oz. serving
- Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic 120 Cal/4 oz. serving

*All packages include necessary accompaniments and condiments

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THEMED BUFFETS
All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages: Iced Water, Lemonade and Iced Tea.

SUNDAY BBQ  $19.19
Apple Bacon Coleslaw
- Baked Sweet Potatoes
- Sautéed Green Beans and Peppers
BBQ Beef Brisket
- Slider Buns
- Assorted Craveworthy Cookies
- Bakery-Fresh Brownies

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Portion</th>
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<tr>
<td>Apple Bacon Coleslaw</td>
<td>140 Cal/3.25 oz.</td>
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<tr>
<td>Baked Sweet Potatoes</td>
<td>120 Cal/4.2 oz.</td>
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<tr>
<td>Sautéed Green Beans and Peppers</td>
<td>90 Cal/3.5 oz.</td>
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<tr>
<td>BBQ Beef Brisket</td>
<td>140 Cal/3 oz.</td>
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<tr>
<td>Slider Buns</td>
<td>80 Cal each</td>
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<tr>
<td>Assorted Craveworthy Cookies</td>
<td>210-260 Cal each</td>
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<tr>
<td>Bakery-Fresh Brownies</td>
<td>250 Cal/2.25 oz.</td>
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TAVOLINO BUFFET  $19.19
Caesar Salad
- Garlic Breadsticks
- Eggplant Parmesan
- Rigatoni Marinara
Italian Sausage and Peppers
- Miniature Cheesecake Tarts
Add on Grilled Chicken Breast for an Additional Fee

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<th>Item</th>
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<tr>
<td>Caesar Salad</td>
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<td>Garlic Breadsticks</td>
<td>110 Cal each</td>
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<td>Eggplant Parmesan</td>
<td>400 Cal/7.7 oz.</td>
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<td>Rigatoni Marinara</td>
<td>120 Cal/4.5 oz.</td>
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<td>Italian Sausage and Peppers</td>
<td>580 Cal/4.74 oz.</td>
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<tr>
<td>Miniature Cheesecake Tarts</td>
<td>170 Cal/1.75 oz.</td>
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<tr>
<td>Add on Grilled Chicken Breast</td>
<td>160 Cal/3 oz.</td>
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YUCATAN BOWL  $19.19
Romaine Lettuce Salad
- Avocado Ranch Dressing
Choice of One (1) Rice:
- Cilantro Lime White Rice
- Cilantro Lime Brown Rice
- Charro Beans
Braised Chicken
Braised Beef
- Roasted Portobello Mushrooms
- Guacamole
Choice of Two (2) Salsas:
- Pico De Gallo
- Salsa Verde
- Salsa Roja
- Dulce De Leche Brownie

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<th>Calories/Portion</th>
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<tr>
<td>Romaine Lettuce Salad</td>
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<tr>
<td>Avocado Ranch Dressing</td>
<td>80 Cal/1 oz.</td>
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<tr>
<td>Cilantro Lime White Rice</td>
<td>120 Cal/3 oz.</td>
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<tr>
<td>Cilantro Lime Brown Rice</td>
<td>140 Cal/3.5 oz.</td>
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<tr>
<td>Charro Beans</td>
<td>90 Cal/3 oz.</td>
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<tr>
<td>Braised Chicken</td>
<td>180 Cal/3 oz.</td>
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<tr>
<td>Braised Beef</td>
<td>160 Cal/3 oz.</td>
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<tr>
<td>Roasted Portobello Mushrooms</td>
<td>20 Cal/2.25 oz.</td>
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<tr>
<td>Guacamole</td>
<td>40 Cal/1.33 oz.</td>
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<tr>
<td>Pico De Gallo</td>
<td>10 Cal/1 oz.</td>
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<tr>
<td>Salsa Verde</td>
<td>10 Cal/1 oz.</td>
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<tr>
<td>Salsa Roja</td>
<td>20 Cal/1 oz.</td>
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<tr>
<td>Dulce De Leche Brownie</td>
<td>220 Cal/2.25 oz.</td>
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BUFFETS

THEMED BUFFETS
All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TACO DEL SEOUL  $19.19
Egg Rolls
Choice of Two (2) Dipping Sauces:
- Sweet Soy Sauce
- Sweet and Sour Sauce
- Chili Garlic Sauce
- Corn Tortillas
- Bibb Lettuce Wrap
- Jasmine Rice
Choice of Two (2) Proteins:
- Korean BBQ Chicken
- Korean BBQ Pork
- Korean BBQ Tofu
- Asian Slaw
- Pickled Cucumbers
- Pickled Carrot and Daikon
Choice of Two (2) Salsas:
- Salsa Roja
- Salsa Verde
- Mango Salsa
- Shredded Green Cabbage
- Scallions
- Cilantro
- Toasted Sesame Seeds
- Chopped Peanuts
- Coconut Mango Rice Dessert

HEARTLAND BUFFET  $19.19
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette
- Bakery-Fresh Rolls with Butter
- Roasted New Potatoes
- Fresh Herbed Vegetables
- Grilled Lemon Rosemary Chicken
- Oreo Blondies

180 Cal/3.75 oz. serving
160 Cal each
110 Cal/2.75 oz. serving
100 Cal/3.5 oz. serving
270 Cal/1.75 oz. serving

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LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?
Contact your ASU Campus Catering Office to explore more options and personalize your buffet to fit your event.

*All packages include necessary accompaniments and condiments
# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages: Iced Water, Lemonade and Iced Tea.

### POWER LUNCH $19.19

- Grilled Flatbread  
  110 Cal each
- Seasonal Fresh Fruit Platter  
  40 Cal/2.25 oz. serving

Choice of Three (3) Salad Platters:
- Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend  
  470 Cal/13.9 oz. serving
- Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa  
  590 Cal/16.5 oz. serving
- Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad  
  530 Cal/11.15 oz. serving
- Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing  
  520 Cal/11.88 oz. serving
- Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette  
  310 Cal/6 oz. serving
- Vegan Aquafaba Chocolate Mousse  
  230 Cal/2.75 oz. serving

### TASTE OF SPAIN $19.19

- Mesclun Salad  
  15 Cal/3 oz. serving
- Shallot Sherry Vinaigrette  
  80 Cal/1 oz. serving
- Rosemary Sea Salt Flatbread  
  220 Cal/2.25 oz. serving
- Spanish Rice  
  110 Cal/3.5 oz. serving
- Steamed Asparagus  
  20 Cal/3 oz. serving
- Paprika Chicken  
  200 Cal/5 oz. serving
- Braised Pork  
  360 Cal/3.5 oz. serving
- Lemon Cheesecake Bars  
  300 Cal/2.75 oz. serving

### LATIN FLAVORS $19.19

- Citrus Tex- Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch  
  40 Cal/2.4 oz. serving
- Grilled Flatbread  
  110 Cal each
- Cilantro Lime Rice  
  120 Cal/3 oz. serving
- Cumin Black Beans  
  90 Cal/3 oz. serving
- Chipotle Orange Roasted Chicken  
  390 Cal/6 oz. serving
- Carne Asada con Papas Ranchero  
  250 Cal/6 oz. serving
- Sopaipillas  
  70 Cal each
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 (2) Beverages; Iced Water, Lemonade and Iced Tea.

**BUFFET STARTERS**
- Seasonal Garden Salad with Balsamic Vinaigrette
  - 50 Cal/3.5 oz. serving
- Classic Caesar Salad
  - 170 Cal/2.7 oz. serving
- Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette
  - 180 Cal/3.75 oz. serving
- Autumn Vegetable Salad with Red Wine Vinaigrette
  - 80 Cal/3 oz. serving
- Traditional Hummus with Toasted Pita
  - 150 Cal/1.75 oz. serving
- Roasted Vegetable Platter with Chimichurri Mayo
  - 210 Cal/4 oz. serving

**BUFFET ENTREES**
- Lemon Artichoke Chicken Breast
  - $20.29
- Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce
  - $20.29
- Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans
  - $19.19
- Chipotle Pork Loin Topped with a Pineapple Salsa
  - $20.29
- Grilled Salmon in a Moroccan Herb Sauce
  - $22.39
- Beef Pot Roast with Dijon Shallot Sauce
  - $22.39
- Cavatappi A La Toscana
  - $19.19

**BUFFET SIDES**
- Pan Roasted Vegetables
  - 45 Cal/3 oz. serving
- Roasted Root Vegetables
  - 100 Cal/2.75 oz. serving
- Garlic Roasted Broccoli
  - 40 Cal/1.76 oz. serving
- Mushroom Farro
  - 190 Cal/4 oz. serving
- Maple Mashed Sweet Potatoes
  - 120 Cal/4 oz. serving
- Oven-Roasted Fingerling Potatoes
  - 130 Cal/3.5 oz. serving
- Savory Herbed Rice
  - 140 Cal/4 oz. serving

**BUFFET FINISHES**
- Apple Pie
  - 410 Cal/slice
- Bread Pudding with Caramel Apple Sauce
  - 360 Cal/6.75 oz. serving
- New York-Style Cheesecake
  - 440 Cal/slice
- Dulce De Leche Brownie
  - 220 Cal/2.25 oz. serving
- Individual Chocolate Ganache Bundt Cake
  - 320 Cal each
- Assorted Craveworthy Cookies
  - 250-310 Cal each

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
RECEPTIONS

HORS D’ŒUVRES
Hors d’œuvres are priced per dozen. As appropriate hors d’œuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D’ŒUVRES (HOT)

- Beef Empanadas $28.79 70 Cal each
- Italian Meatballs $28.79 100 Cal each
- Chicken Quesadillas $26.69 50 Cal each
- Chili-Lime Chicken Kabobs $31.99 40 Cal each
- Coconut Shrimp $36.29 45 Cal each
- Crispy Asiago Asparagus $26.99 50 Cal each
- Tandoori Chicken $25.99 30 Cal each
- Vegetable Spring Rolls $32.99 15 Cal each

RECEPTION HORS D’ŒUVRES (COLD)

- Mediterranean Antipasto Skewers $31.89 70 Cal each
- 🍅 🍒 Veggie Hummus Cup $28.29 190 Cal each
- 🍅 🍒 Gazpacho Shooter $23.99 30 Cal/2 oz. serving
- Bruschetta Crostini $26.69 50 Cal each
- 🇵🇸 Middle Eastern Chickpea Toast Points $17.99 70 Cal each
- 🍓 Strawberry Ricotta Toast Points $17.99 60 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?
Contact your ASU Campus Catering Office to discuss the proper amounts needed for a reception.
RECEPTIONS

RECEPTION PLATTERS AND DIPS
All prices are per person and available for 12 guests or more.

CLASSIC SLICED CHEESE TRAY $48.99 Serves 12
Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini 290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS $40.69 Serves 12
Fresh Garden Crudités with Ranch Dill Dip 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER $47.79 Serves 12
40 Cal/2.5 oz. serving

BLACK BEAN, CORN AND PICO GUACAMOLE $31.99 Serves 12
Black Bean, Corn and Pico Guacamole served with Tortilla Chips 330 Cal/6.75 oz. serving

HUMMUS WITH PITA CHIPS $31.49 Serves 12
Hummus with Pita Chips 250 Cal/4.5 oz. serving

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?
All offerings listed require 72 business day hours advanced notice for preparation $250 minimum on all deliveries. No fees for pick up service at $250 and below. Please contact your ASU Campus Catering Office for details.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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 12 guests or more.

MEZZE DELIGHT $11.49
- Pita Chips
- Hummus
- Baba Ghanoush
- Tabbouleh Salad
- Marinated Olives
- Seasonal Vegetables
- Falafel

DIM SUM $13.89
- Egg Rolls
- Pot Stickers
- Choice of Two (2) Dipping Sauces:
  - Sweet Soy Sauce
  - Sweet and Sour Sauce
  - Chili Garlic Sauce
- Sweet and Spicy Boneless Chicken Wings
- Gourmet Dessert Bars

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

ENERGY BREAK $4.69
- Granola Bars
- Fruit Filled Bars
- Breakfast Bars

SNACK ATTACK $6.39
- Individual Bags of Chips
- Roasted Peanuts
- Trail Mix
- Assorted Craveworthy Cookies
- Bakery-Fresh Brownies

COFFEE BREAK $7.39
- Assorted Craveworthy Cookies
- Starbucks Coffee, Decaf and Hot Tea

HAPPY HOUR $14.89
- Chilled Spinach Dip served with Pita Chips
- Mini Cheesesteaks
- Buffalo Chicken Tenders served with Blue Cheese Dip
- Pretzels Bites with Beer Cheese
- Assorted Craveworthy Cookies
- Gourmet Dessert Bars
BEVERAGES & DESSERTS

BEVERAGES
Includes appropriate accompaniments

- Bottled Water $2.29 Each 0 Cal each
- Assorted Sodas (Can) $2.29 Each 0-150 Cal each
- Hot Water with Assorted Tea Bags $24.59 Per Gallon 0 Cal/8 oz. serving
- Starbucks Regular Coffee $3.00 Per Gallon 0 Cal/8 oz. serving
- Starbucks Decaffeinated Coffee $3.00 Per Gallon 0 Cal/8 oz. serving
- Iced Tea $19.19 Per Gallon 5 Cal/8 oz. serving
- Lemonade $19.19 Per Gallon 90 Cal/8 oz. serving
- Fruit Punch $19.19 Per Gallon 5 Cal/8 oz. serving
- Iced Water $5.29 Per Gallon 0 Cal/8 oz. serving
- Infused Water $9.09 Per Gallon 0 Cal/8 oz. serving

Choice of One (1) Fruit Infused Water:
- Lemon Infused Water 0 Cal/8 oz. serving
- Orange Infused Water 10 Cal/8 oz. serving
- Apple Infused Water 20 Cal/8 oz. serving
- Cucumber Infused Water 10 Cal/8 oz. serving
- Grapefruit Infused Water 10 Cal/8 oz. serving

DESSERTS

- Assorted Blondies $20.89 Per Dozen 240-300/1.875-2.38 oz. serving
- Assorted Craveworthy Cookies $14.49 Per Dozen 210-260 Cal each
- Bakery-Fresh Brownies $15.79 Per Dozen 250 Cal/2.25 oz. serving
- Gourmet Dessert Bars $21.29 Per Dozen 300-360 Cal/2.75-3.25 oz. serving
- Custom Artisan Cupcakes $24.29 Per Dozen
- Chocolate Cupcake with Fudge Icing 480 Cal each
- Vanilla Cupcake 380 Cal each
- Bananas Foster Cupcake 180 Cal each
- Devil’s Food Cupcake 380 Cal each

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 Your ASU Campus Catering Office

ASU Tempe Campus
480.965.6508 - AsuCatering@gmail.com

ASU Polytechnic Campus
480.727.3874 - ASUCateringPolytechnic@aramark.com

ASU Downtown Phoenix Campus
602.496.6707 - ASUCateringDowntown@aramark.com

ASU West Campus
602.543.3662 - ASUCateringWest@aramark.com

ASUCATERING.COM

Prices effective until 07/01/2023
Prices may be subject to change

Vegetarian  Vegan  Eat Well  Plant Forward

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.