

Catering
and EVENTS



Catering Services

A *unique* DINING EXPERIENCE





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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V+ VEGAN

EW EAT WELL

VG VEGETARIAN

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$48.39

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 12 guests or more.

DELICIOUS DAWN

Assorted Muffins vg	380-490 Cal each
Assorted Scones vg	400-440 Cal each
Seasonal Fresh Fruit Platter v+ pf	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars vg	100-200 Cal each
Assorted Yogurt Cups vg	40-80 Cal each
Iced Tea	0 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 v+	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad vg ew	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter vg	160 Cal each
Green Beans Gremolata v+ ew pf	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto vg ew	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce ew	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips vg	230 Cal/2.25 oz. serving
Grilled Vegetable Tray v+ ew pf	70 Cal/3 oz. serving
Bakery-Fresh Brownies vg	250 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$45.99

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 12 guests or more.

MORNING MINI

Miniature Muffins vg	80-120 Cal each
Miniature Danish vg	100-140 Cal each
Miniature Scones vg	100-110 Cal each
Yogurt Parfait Cups vg	360-410 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes vg	45-70 Cal each
Ripe Bananas v+ ew pf	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap vg pf	620 Cal each
Seasonal Fresh Fruit Salad v+ pf	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch vg ew pf	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad v+	120 Cal/3 oz. serving
Individual Bags of Chips vg	100-160 Cal each
Assorted Craveworthy ®Cookies vg	210-230 Cal each
Bakery-Fresh Brownies vg	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja v+	20 Cal/1 oz. serving
Salsa Verde v+	5 Cal/1 oz. serving
Pico De Gallo v+	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter v+ pf	35 Cal/2.5 oz. serving
Assorted Whole Fruit v+ ew pf	45-100 Cal each
Assorted Craveworthy ®Cookies vg	210-230 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$30.29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts vg	240-540 Cal each
Assorted Bagels vg	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy ®Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips vg	100-160 Cal each
Assorted Craveworthy ®Cookies vg	210-230 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja v+	20 Cal/1 oz. serving
Salsa Verde v+	5 Cal/1 oz. serving
Pico De Gallo v+	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter v+ PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit v+ EW PF	45-100 Cal each
Assorted Craveworthy ®Cookies vg	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.

*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.

EUROPEAN CONTINENTAL \$15.79

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

Buttery Croissants **VG**

370 Cal each

Seasonal Fresh Fruit Platter **V+ PF**

35 Cal/2.5 oz. serving

Choice of One (1) Juice:

100-150 Cal/8 oz. serving

Orange Juice

100 Cal/8 oz. serving

Apple Juice

110 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

QUICK START \$13.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish **VG**

250-420 Cal each

Assorted Muffins **VG**

380-550 Cal each

Assorted Scones **VG**

400-440 Cal each

Assorted Bagels **VG**

290-450 Cal each

Buttery Croissants **VG**

370 Cal each

Seasonal Fresh Fruit Platter **V+ PF**

35 Cal/2.5 oz. serving

Choice of One (1) Juice:

100-150 Cal/8 oz. serving

Orange Juice

100 Cal/8 oz. serving

Apple Juice

110 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

NEW YORKER \$16.09

Assorted Bagels **VG**

290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese

280 Cal/9 oz. serving

Seasonal Fresh Fruit Platter **V+ PF**

35 Cal/2.5 oz. serving

Choice of One (1) Juice:

100-150 Cal/8 oz. serving

Orange Juice

100 Cal/8 oz. serving

Apple Juice

110 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Starbucks Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam **VG \$26.99 PER DOZEN**

290-450 Cal each

Assorted Danish **VG \$26.99 PER DOZEN**

250-420 Cal each

Assorted Greek Yogurt Cups **VG \$3.89**

90-110 Cal each

Whole Fruit **V+ EW PF \$1.59 EACH**

45-100 Cal each

Hard-Boiled Eggs **VG \$1.49 PER PERSON**

80 Cal each

Assorted Breakfast Breads **VG \$15.09 SERVES 12**

200-280 Cal slice

BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish vg	250-420 Cal each
Assorted Muffins vg	380-490 Cal each
Assorted Scones vg	400-440 Cal each
Assorted Bagels vg	290-450 Cal each
Buttery Croissants vg	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs vg	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

LATIN BREAKFAST \$14.89

Strawberry Melon Salad vg ew	40 Cal/3 oz. serving
Spicy Cheddar Grits with Roasted Red Peppers vg	100 Cal/3 oz. serving
Sausage Links	60 Cal each
Choice of One (1) Breakfast Entrée:	
Chilaquiles Rojo with Cage-Free Eggs	320 Cal/6.9 oz. serving
Chorizo Breakfast Quesadilla	660 Cal/10.9 oz. serving
Zesty Salsa	20 Cal/1 oz. serving
Choice of One (1) Juice:	
Orange Juice	100 Cal/8 oz. serving
Apple Juice	110 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$13.79

Seasonal Fresh Fruit Platter v+ pf	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs vg	180 Cal/4 oz. serving
Shredded Cheddar Cheese vg	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	70 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	950 Cal/10.5 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

*All packages include necessary accompaniments and condiments.

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





BREAKFAST

BREAKFAST ENHANCEMENTS

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

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY

\$57.49 PER 12

Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

OATMEAL BAR \$7.89 PER PERSON

Oatmeal v+	140 Cal/8 oz. serving
Honey vg	50 Cal/0.5 oz. serving
Maple Syrup v+	80 Cal/1 oz. serving
Dried Cranberries v+	50 Cal/0.5 oz. serving
Raisins v+	40 Cal/0.5 oz. serving
Brown Sugar v+	50 Cal/0.5 oz. serving
Cinnamon Sugar v+	30 Cal/0.25 oz. serving
Walnuts v+	90 Cal/0.5 oz. serving

BREAKFAST BURRITOS AND TACOS

\$6.69 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo vg	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar vg	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto vg EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) vg	270 Cal each
Vegan Chorizo Breakfast Tacos (2 per guest) v+ EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	360 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	280 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 \$15.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips VG	100-160 Cal each
Assorted Baked Breads and Rolls VG	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) VG	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) V+	10 Cal/1 oz. serving
Assorted Craveworthy [®] Cookies VG	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Salmon Caesar Salad \$19.89

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter VG	160 Cal each
Fresh Fruit Cup V+ PF	35 Cal/2.5 oz. serving
Dessert Bar VG	240-370 Cal each
Bottled Water	0 Cal each

Chef Salad \$18.19

Grilled Chicken, Ham, Cheddar, Swiss Cheese, Tomato and Egg on Greens served with Ranch Dressing	650 Cal/14.5 oz. serving
Bakery-Fresh Roll with Butter VG	160 Cal each
Fresh Fruit Cup V+ PF	35 Cal/2.5 oz. serving
Dessert Bar VG	240-370 Cal each
Bottled Water	0 Cal each

Harvest Chicken Salad \$18.19

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal/13 oz. serving
Bakery-Fresh Roll with Butter VG	160 Cal each
Fresh Fruit Cup V+ PF	35 Cal/2.5 oz. serving
Dessert Bar VG	240-370 Cal each
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$14.29

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy [®]Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips VG	100-160 Cal each
Assorted Craveworthy [®] Cookies VG	210-230 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$16.79

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 (pg 10)	20-240 Cal each
Dill Pickle Slices V+	5 Cal/1 oz. serving
Individual Bags of Chips VG	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy [®] Cookies VG	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 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)

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo V+ EW PF	290 Cal each
Veggie Ciabatta with Chickpeas, Tomato, Spinach, Radish, Carrot, Feta, Dill and White Bean Hummus VG PF	510 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$20.29

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 (pg 10)	30-240 Cal each
Dill Pickle Slices v+	5 Cal/1 oz. serving
Individual Bags of Chips vg	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies vg	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Salmon, Arugula, Jalapeno Slaw and Tomato Lavash	730 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	480 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	430 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta vg	600 Cal each
Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki v+ EW PF	460 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch vg EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato v+ EW PF	90 Cal/3 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning v+ EW	120 Cal/4 oz. serving
Fresh Fruit Salad v+ PF	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives vg	80 Cal/3 oz. serving
Ranch Pasta Salad vg	110 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic v+	120 Cal/4 oz. serving

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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.

BBQ NATION \$21.69

Choice of One (1) Salad:	
Potato Salad VG	240 Cal/4.25 oz. serving
Sweet Potato Salad VG PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw VG EW	150 Cal/3 oz. serving
Lexington Slaw V+ EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin VG	220 Cal each
Southern Biscuits VG	VG 190 Cal each
Texas Toast V+	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese VG	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	220 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	480 Cal each
BBQ Jackfruit V+ PF	120 Cal/3 oz. serving
BBQ Pulled Oats Sandwich V+ PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches VG	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce V+	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce VG	160 Cal/1 oz. serving
Barbecue Sauce V+	170 Cal/1 oz. serving
Assorted Craveworthy [®] Cookies VG	210-230 Cal each

TASTY TEX MEX \$21.59

Tortilla Chips	260 Cal/3 oz. serving
Mexican Rice V+	130 Cal/3 oz. serving
Charro Beans V+ EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions V+	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese VG	440 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo V+	10 Cal/1 oz. serving
Salsa Verde V+	5 Cal/1 oz. serving
Salsa Roja V+	20 Cal/1 oz. serving
Cinnamon Crisps VG	250 Cal/2.75 oz. serving





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.

REPUBLIC OF SPICE \$26.69

Kachumber Side Salad V+ EW PF	40 Cal/3.9 oz. serving
Tikka Chaat Side Salad V+ PF	70 Cal/3 oz. serving
Curry-Spiced Naan V+	450 Cal each
Choice of One (1) Base:	
Brown Rice V+ EW	100 Cal/2.75 oz. serving
Lemon-Ginger Basmati Rice VG	170 Cal/3.25 oz. serving
Choice of One (1) Vegetarian Entrée:	
Sweet Potato Coconut Curry V+ PF	150 Cal/4 oz. serving
Cauliflower Cashew Vindaloo V+ PF	110 Cal/3.5 oz. serving
Yellow Dal V+ EW	110 Cal/4.25 oz. serving
Choice of One (1) Entrée:	
Kadai Jhinga Masala (Shrimp) EW	120 Cal/4.5 oz. serving
Tandoori Chicken EW	140 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Pickled Red Onion V+	10 Cal/0.5 oz. serving
Shredded Carrot V+	5 Cal/0.5 oz. serving
Cilantro V+	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
Mango Chutney V+	45 Cal/1 oz. serving
Cucumber Mint Raita	15 Cal/1 oz. serving
Tomato Chutney V+	140 Cal/2 oz. serving
Honey Lemon Rice Pudding VG	200 Cal/4.25 oz. serving

NOODLE BAR BASICS \$26.89

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette V+ PF	60 Cal/2.25 oz. serving
Garlic Breadsticks VG	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles V+	180 Cal/4 oz. serving
Fettuccine Noodles V+	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli V+ PF	10 Cal/1 oz. serving
Onions V+	5 Cal/1 oz. serving
Tomatoes V+	10 Cal/1 oz. serving
Zucchini V+	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	260 Cal/2 oz. serving
Shrimp	90 Cal/3 oz. serving
Tofu V+	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce V+ PF	100 Cal/4 oz. serving
Pesto Sauce	120 Cal/4 oz. serving
Alfredo Sauce VG	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy [®] Cookies VG	210-230 Cal each
Bakery-Fresh Brownies VG	250 Cal each

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.

CLASSIC PIZZA \$19.79

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	45 Cal/3.5 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices VG	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices VG EW	370 Cal/slice
Assorted Craveworthy ®Cookies VG	210-230 Cal each
Bakery-Fresh Brownies VG	250 Cal each

BASIC ITALIAN BUFFET \$19.79

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	45 Cal/3.5 oz. serving
Garlic Breadsticks VG	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna VG PF	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna VG	470 Cal/11 oz. serving
Chocolate Dipped Biscotti VG	210 Cal each

YUCATAN BOWL \$21.59

Romaine Lettuce Salad V+	5 Cal/0.5 oz. serving
Avocado Ranch Dressing VG	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice V+	120 Cal/3 oz. serving
Cilantro Lime Brown Rice V+ EW	140 Cal/3.5 oz. serving
Mexican Rice V+	130 Cal/3 oz. serving
Charro Beans V+ EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms V+ EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3.5 oz. serving
Vegan Chorizo V+	240 Cal/4 oz. serving
Guacamole V+	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo V+	5 Cal/1 oz. serving
Salsa Verde V+	5 Cal/1 oz. serving
Salsa Roja V+	20 Cal/1 oz. serving
Dulce De Leche Brownie VG	220 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.

SOUP AND SALAD BUFFET \$20.49

Garden Fresh Mixed Greens V+	5 Cal/3 oz. serving
Sliced Red Onions V+	10 Cal/1 oz. serving
Tomatoes V+	5 Cal/1 oz. serving
Cucumbers V+	5 Cal/1 oz. serving
Shredded Carrots V+	10 Cal/1 oz. serving
Shredded Cheese VG	120 Cal/1 oz. serving
Roasted Chickpea V+	260 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Ranch Dressing VG	210 Cal/2 oz. serving
Italian Dressing V+	80 Cal/2 oz. serving
Croutons VG	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter VG	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy ®Cookies VG	210-230 Cal each

Local Vendors



Queen Creek Olive Mill | Queen Creek, AZ:

The olive mill family started with Perry & Brenda Rea, and their five children. With the idea of providing the Arizona community with fresh, local, extra virgin olive oil, we built a farm shed and eventually transformed into the Queen Creek Olive Mill you see today. (<https://www.queencreekolivemill.com/>)



Danzeisen Dairy | Laveen, AZ:

The freshest milk is always kept in our signature glass bottles as the perfect insulator to keep our milk ice-cold. We're a family farm that has been operating for over 50 years. We always take top notch care of our cows, and truly care about the premium quality of our milk – one taste and you'll be able to tell. (<https://danzeisendairy.com/>)



Duncan Family Farms | Goodyear, AZ:

Founded in 1985 by Arnott and Kathleen Duncan, we are one of the largest growers of organic produce, and we're nationally recognized for our environmentally sensitive farming techniques and premium-quality fresh vegetables. (<https://www.duncanorganic.com/>)



Hickman Family Farms | Buckeye, AZ:

Founded in 1944 by Nell Hickman, what began as a few hens for fresh eggs for the family has grown into a local egg icon, with a processing capacity for shell eggs of more than ¾ million eggs per hour. Still family owned and operated, Hickman's Family Farms is the go-to local favorite for the best farm fresh eggs available, as well as being the largest egg company in the Southwest and in the top 20 nationwide. (<https://hickmanseggs.com/>)

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	45 Cal/3.5 oz. serving
Antipasto Salad PF	170 Cal/3 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette V+ EW PF	80 Cal/3 oz. serving
Traditional Hummus with Toasted Pita VG	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo VG PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad V+ PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Grilled Chicken Breast with Cider Marinade EW \$22.19	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$25.49	300 Cal/5 oz. serving
Autumn Potato Crusted Salmon \$24.69	200 Cal/4 oz. serving
Maple Dijon Salmon EW \$24.69	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$29.39	290 Cal/7.65 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce VG EW PF \$18.99	420 Cal/15.75 oz. serving
Vegan Chorizo Stuffed Portobello Cap V+ PF \$22.69	320 Cal each

BUFFET SIDES

Zucchini, Tomato and Squash Blend V+ EW PF	40 Cal/3.5 oz. serving
Mushroom Farro VG PF	170 Cal/4 oz. serving
Maple Glazed Carrots VG EW PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes VG	120 Cal/3.75 oz. serving
Marinated Roasted Red Potatoes VG	120 Cal/2.75 oz. serving
Savory Herbed Rice V+	150 Cal/3.5 oz. serving
Chipotle Macaroni and Cheese VG	240 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce VG	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts VG	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal slice
Dulce De Leche Brownie VG	230 Cal/2.25 oz. serving
Chocolate Cake VG	320 Cal slice
Assorted Craveworthy® Cookies VG	210-230 Cal each

*All packages include necessary accompaniments and condiments.

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ASU PLATED MEALS

Includes choice of salad, Entrée, Dessert, Iced Tea and Water Service.

SALAD (CHOOSE 1)

Baby Greens with Heirloom Tomatoes, Cucumber Curls and Radish; White Balsamic Vinaigrette ▼*	160 cal/6 oz serving
Lola Rosa and Baby Frisse with Roasted Golden Beets, Hickory Smoked Almonds and Pickled Shallots; Champagne Dijon Vinaigrette ▼	230 cal/6 oz serving
Mixed Greens, Crispy Brussel Sprouts, Cider Poached Pear, Dried Cherries; Brown Butter Vinaigrette ▼	250 cal/6 oz serving
Mixed Greens, Strawberries, Pistachio Crusted Goat Cheese; Champagne Vinaigrette ▼	270 cal/6 oz serving
Bibb Lettuce with Pecan Brittle, Dried Fruits, Local Goat Cheese, and Sliced Apples; Apple Cider Vinaigrette ▼	230 cal/6 oz serving

ENTRÉES (SELECT 1)

CHICKEN

Braised Mediterranean Chicken Breast \$32.99

Braised Mediterranean Chicken Breast Medallions	320 Cal/6 oz. serving
Butternut Squash Couscous and Chickpeas	310 Cal/4 oz. serving

Crispy Asiago-Crusted Chicken \$33.99

Deep Fried Boneless Chicken Breast coated with a blend of Bread Crumbs, Asiago and Pepper. Served with Spaghetti and Marinara, Garden Vegetables	
Crispy Asiago-Crusted Chicken	430 Cal/6 oz. serving
Spaghetti and Marinara	170 Cal/3 oz. serving
Garden Vegetables	15 Cal/4 oz. serving

Miso Chicken \$32.99

Boneless Sauteed Chicken Breast, Roasted Carrots and Butternut Squash, Candied Almonds and Miso Ginger Grains Chicken Breast, Vegetables, Grains and Almonds	700 Cal/6 oz. serving
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Bistro Chicken \$32.99

Boneless Chicken Breast topped with Provolone Cheese, Onions, Mushrooms and a Bacon Scallion Crumble.	
Bistro Chicken	380 Cal/6 oz. serving
Vegetable	20 Cal/3 oz. serving

BEEF

Grilled Filet Mignon \$45.99

Grilled Filet Mignon with a Rosemary Currant Sauce	480 Cal/6 oz. serving
Curried Butternut Squash Wild Rice Croquette with Mushroom Ragout	250 Cal/4 oz. serving
Roasted Carrots with Asparagus	70 Cal/4 oz. serving

Braised Beef Short Rib \$37.99

Slow Braised Beef Short Rib	510 Cal/6 oz. serving
Yukon Gold Potato Gratin	210 Cal/4 oz. serving
Fresh Asparagus and Peppers	90 Cal/4 oz. serving

ASU PLATED MEALS

PORK

Bacon Wrapped Pork Tenderloin \$32.99

Bacon-Wrapped Pork Medallions served with Chipotle Orange BBQ, Potatoes Au Gratin and Steamed Broccoli.

Bacon Wrapped Pork Tenderloin with Chipotle Orange BBQ	180 Cal/6 oz. serving
Potato Au Gratin	190 Cal/4 oz. serving
Broccoli	40 Cal/4 oz. serving

SEAFOOD

Grilled Salmon \$34.99

Grilled Salmon with House Made Pesto	330 Cal/6 oz. serving
White Bean Ragout	190 Cal/4 oz. serving
Roasted Broccolini with Lemon Herb Butter	140 Cal/4 oz. serving

Lemon Dill Salmon \$35.99

Grilled Garlic Herb Salmon served with a Creamy Lemon Dill Sauce, Confetti Brown Rice, Orange Ginger Glazed Carrots	
Grilled Garlic Herb Salmon with a Creamy Lemon Dill Sauce	170 Cal/6 oz. serving
Confetti Brown Rice	120 Cal/4 oz. serving
Orange Ginger Carrots	80 Cal/4 oz. serving

VEGETARIAN

Mushroom Bourguignon \$21.99

Fresh Portobello and Cremini Mushrooms, Dry Red Wine, Diced Onions and a variety of Herbs and Spices served over Pureed Parsnips.	315 Cal/6 oz. serving
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Tofu Tikka Bowl \$21.99

Tofu Tikka Masala served with Pickled Red Onions and Basmati Rice	
Tofu Tikka Bowl	540 Cal/10 oz. serving
Naan Bread	150 Cal 2 pieces

Creamy Lemon Pasta \$21.99

Fettucine Pasta with Lemon Cream Sauce, Sauteed Red Peppers, Mushrooms, and Shallots. Served with Salad and Artisan Rolls.	
Pasta	900 Cal/10 oz. serving
Salad	60-100 Cal each

Portobello Stack \$21.89

Creamy Risotto layered with grilled mushroom, pepper, squash, finished with a red pepper coulis	405 Cal each
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DESSERT (SELECT 1)

Raspberry Cheesecake - Served with Berry Medley	620 Cal/slice
Strawberry Shortcake - Served with Fresh Strawberries	280 Cal each
Chocolate Mousse Cake - Served with Chocolate Curls	680 Cal/slice
Carrot Cake - Served with Sweet Cream Cheese Frosting	490 Cal/slice
Mango Cheesecake	420 Cal/slice
Banana Toffee Bourbon Cake	480 Cake/slice
Chocolate Torte with Raspberry Compote	350 Cal/slice





RECEPTIONS

APPETIZERS

Appetizers are priced per dozen. As appropriate appetizers are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

HOT APPETIZERS

Beef Empanadas \$59.89

Blend of Meat and Cheese Hand Folded in a Flaky Dough
Served with Salsa Roja

150 Cal Each

Swedish Meat Balls \$35.99

Ground Beef and Pork rolled into Meatballs finished with a
Nutmeg Cream Sauce

100 Cal Each

Italian Meatball \$34.99

Blend of Beef and Pork with Italian Seasonings finished with
our House Marinara Sauce

90 Cal Each

Chicken Satay \$59.89

Tender Chicken Strips with a Southwestern Chili Lime Seasoning

20 Cal Each

Spicy Corn Fritters \$35.99

Fresh Roasted Field Corn with Egg and Bread Crumb Lightly Fried
finished with Jalapeno VG

45 Cal Each

Sonoran Vegetable Empanada \$57.89

Flaky Dough Hand Folded with Vegetable and Cheese served with
Salsa VG

80 Cal Each

Asian Spring Roll \$35.99

Won Ton Dough rolled with Asian Flare Vegetables served with Soy
Sauce VG

50 Cal Each

Cauliflower Wings \$34.99

Fresh Local Cauliflower Florets Breaded and Fried served with a
Spicy Buffalo Sauce VG

25 Cal/1.75 Oz. Serving

Grilled Vegetable Skewers \$35.99

Seasonal Vegetable Skewered and Seasoned finished with a
Chimichurri Sauce VG

40 Cal Each

Coconut Crusted Shrimp \$35.99

Sweet Coconut and Bread Crumb Deep Fried to perfection served
with a Sweet Thai Chili Sauce

60 Cal Each

Spinach Stuffed Mushroom \$32.99

Crimini Mushrooms Stuffed with Baby Spinach and Cheese and
Baked VG

50 Cal Each

Arancini \$56.99

Arborio Rice mixed with Cheese and Rolled in Panko Fried served
with a Spicy Tomato Sauce VG

80 Cal Each

Samosa Bites \$33.99

Toasted Naan Bread topped with a Spicy Potato Onion and Peas
Mix VG

30 Cal each

RECEPTIONS

APPETIZERS

Appetizers are priced per dozen. As appropriate appetizers are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

COLD APPETIZERS

Italian Pinwheels \$32.49

Local tortilla layered with salami, pepperoni, cheese
Rolled and sliced to your order

900 Cal Each

Ricotta and Fig Flatbread VG \$29.29

Herbed seasoned ricotta piped on to a toast point
Garnished with fig

70 Cal Each

Goat Cheese and Beet Skewers VG \$32.49

Fresh roasted beet rolled in goat cheese
Skewered to order

35 Cal Each

Mediterranean Antipasto Skewers VG \$33.99

Fresh mozzarella ball with grape tomato, olive,
Basil finished with a balsamic drizzle

60 Cal Each

Traditional Tomato Bruschetta Crostini v+ \$27.49

Mix of onion, tomato, basil, olive finished
Extra virgin olive oil on a toasted crostini

50 Cal Each

Pimento Cheese and Bacon Toast Points \$18.49

House made pimento blended with cream cheese
Placed on a toast point finished with applewood bacon

110 Cal Each

Chipotle Chicken Wonton Cone \$47.99

Slow roasted chicken blended with cheese and southwestern
Spice and piped into a wonton cone

180 Cal Each

Black Bean and Corn Tostada v+ \$41.99

Sonoran seasoned beans and roasted corn layered on a bite size
Tortilla finished with Pico de Gallo

160 Cal Each

Beef and Boursin on a Blue Corn Cake \$48.99

Garlicy cheese with aged beef place on a house made blue
Corn cake

230 Cal Each

Roasted Poblano and Chicken Phyllo Cup \$41.99

Fresh local poblano pepper roasted and blended with grilled
Chicken place in a pastry cup

190 Cal Each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.

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RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC SLICED CHEESE TRAY \$67.59 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini **vg**

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$44.79 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip **vg pf**

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$49.99 SERVES 12

Seasonal Fresh Fruit **v+ pf**

35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board

Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$54.49 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips **vg**

230 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired 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.

HAPPY HOUR \$18.49

Chilled Spinach Dip served with Pita Chips vg	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese vg	390 Cal/6 oz. serving
Assorted Craveworthy [®] Cookies vg	210-230 Cal each
Assorted Dessert Bars vg	240-370 Cal each

GROWN UP MAC AND CHEESE \$16.29

Chipotle Macaroni and Cheese vg	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	180 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms v+ EW PF	60 Cal/2 oz. serving
Peas v+ EW PF	25 Cal/1 oz. serving
Broccoli Bits v+ EW PF	40 Cal/1.75 oz. serving
Scallions v+	0 Cal/0.25 oz. serving

LOADED TOTCHOS \$15.69

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	320 Cal/2 oz. serving
Chicken Tinga	110 Cal/2 oz. serving
Vegan Chorizo Crumbles v+	120 Cal/2 oz. serving
Queso Dip	160 Cal/2 oz. serving
Pico de Gallo v+	5 Cal/1 oz. serving
Sour Cream	60 Cal/1 oz. serving
Jalapeno Peppers v+	10 Cal/1 oz. serving
Scallions v+	10 Cal/2 oz. serving

BREAKS

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

ENERGY BREAK \$4.89

Granola Bars vg	100-200 Cal each
Fruit Filled Bar	100-250 Cal each
Breakfast Bar vg	100-250 Cal each

THE HEALTHY ALTERNATIVE \$9.49

Apple v+ EW PF	60 Cal each
Orange v+ EW PF	45 Cal each
Banana v+ EW PF	100 Cal each
Pear v+	90 Cal each
Yogurt Cup vg	40-80 Cal each
Trail Mix vg	280 Cal each
Granola Bars vg	100-200 Cal each

REV'D UP AND READY TO GO \$9.09

Chocolate Orange Power Poppers v+	120 Cal each
Fruit Skewers with Yogurt Honey Dip vg EW	90 Cal each
Carrots and Celery Sticks with Ranch Dip vg PF	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola vg	340 Cal/3 oz. serving

EXECUTIVE COFFEE BREAK \$7.29

Assorted Dessert Bars vg	240-370 Cal each
Bakery-Fresh Brownies vg	250 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$2.69 EACH	0 Cal each
Assorted Sodas (Can)	\$2.39 EACH	0-150 Cal each
Starbucks Regular Coffee	\$32.89 PER GALLON	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee	\$32.89 PER GALLON	0 Cal/8 oz. serving
Hot Water with Tea Bags	\$25.29 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$25.79 PER GALLON	160 Cal/8 oz. serving
Iced Tea	\$19.79 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$19.79 PER GALLON	80 Cal/8 oz. serving
Iced Water	\$5.49 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$11.39 PER GALLON	
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	vg \$22.69 PER DOZEN	240-300 Cal each
Assorted Craveworthy [®] Cookies	vg \$18.69 PER DOZEN	210-280 Cal each
Bakery-fresh Brownies	vg \$22.69 PER DOZEN	250 Cal each
Gourmet Dessert Bars	vg \$22.69 PER DOZEN	240-370 Cal each
Custom Artisan Cupcakes	\$28.79 PER DOZEN	
Chocolate Cupcake with Fudge Icing	v+	480 Cal each
Vanilla Cupcake	vg	380 Cal each
Bananas Foster Cupcake	vg	180 Cal each
Devil's Food Cupcake	vg	380 Cal each

ORDERING INFORMATION

Lead Time

Notice of 3 business days 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

Calorie & Nutrition

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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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Plant Forward

Plant forward selections are consistent with a style of cooking and eating that emphasizes healthy plants at the center of the plate (*they may contain a proportionally small quantity of animal protein*).

Eat Well

All Eat Well selections have great taste, wholesome ingredients AND good nutrition*. They are lower in calories, saturated fat and sodium AND have at least one full serving of nutritionally dense ingredients like vegetables, lean protein, whole grains or fresh greens.

Kosher

Indulge your guests with our exquisite kosher catering options, meticulously crafted to elevate your event to new heights. At ASU, we understand the importance of providing delicious and authentic kosher dishes that adhere to the highest standards of dietary laws. From elegant receptionsto large university gatherings, our Kosher offerings promise to impress even the most discerning palates.

Our Kosher menu features a tantalizing selection of dishes created by Rabbi Shmuel Tiechtel, Director of the Rohr Chabad at ASU. Rest assured that our kosher offerings are prepared under strict supervision to maintain the integrity of kosher dietary laws. We are committed to providing a seamless catering experience, from menu planning to execution, ensuring that your event is a resounding success.

Halal

Halal options are available please contact your catering professional for current offering. The certification process involves the inspection of the entire food production process, from sourcing of ingredients to the final product, to ensure that it complies with the halal standards set out by Islamic dietary guidelines and is permissible for consumption by Muslims.

V+ VEGAN

VG VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today

Tempe

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