Classic Fare Catering

fresh and delicious every day
breakfast collections

All prices are per person and available for 18 guests or more

**basic beginnings** $7.29

- Assorted Danish 200-430 cal each
- Coffee, Decaf 0 cal/8 oz. serving

*Includes appropriate condiments*

**mini continental** $9.79

- Miniature Muffins 80-120 cal each
- Miniature Danish 140-170 cal each
- Miniature Croissants 180 cal each
- Miniature Bagels 110-160 cal each
- Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
- Assorted Juice 110-170 cal each
- Coffee, Decaf 0 cal/8 oz. serving

*Includes appropriate condiments*

**healthy choice breakfast** $8.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

- Individual Cereal Cups 140-260 cal each
- 2% Milk 140 cal/8 oz. serving
- Bananas 110 cal each
- Assorted Individual Yogurt Cups 50-150 cal each
- Coffee, Decaf 0 cal/8 oz. serving

*Includes appropriate condiments*

**à la carte breakfast**

- Assorted Bagels with Butter, Cream Cheese and Preserves 170-360 cal each
- Assorted Bagels $15.99 per dozen

*Includes appropriate condiments*

- Basket of Miniature Muffins, Danish and Scones $15.99 per dozen
- Miniature Muffins 80-120 cal each
- Miniature Danish 140-170 cal each
- Miniature Scones 120-240 cal each

*Includes appropriate condiments*

- Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving) $2.99 per person
- Granola Bars (190 cal each) $1.79 per person

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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.
**HOT BREAKFAST**

*All prices are per person and available for 18 guests or more*

**ultimate breakfast** $14.99

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Coffee, Decaf

- Muffins 190-520 cal each
- Bagels 170-360 cal each
- Croissants 180 cal each
- Scrambled Eggs 180 cal/4 oz. serving
- Cheddar Vegetable Strata 190 cal/4.75 oz. serving
- Hash Browns 130-150 cal/3 oz. serving
- Bacon 40 cal each
- Sausage Links 130 cal each
- Pancakes 50 cal each
- Syrup 110 cal/1 oz. serving
- Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
- Assorted Juice 110-170 cal each
- Coffee, Decaf 0 cal/8 oz. serving

*Includes appropriate condiments*

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**american breakfast** $10.99

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Coffee, Decaf

- Danish 200-430 cal each
- Scrambled Eggs 180 cal/4 oz. serving
- Sliced Hash Browns 140 cal/2 oz. serving
- Diced Hash Browns 130 cal/3 oz. serving
- Shredded Hash Browns 150 cal/3 oz. serving
- Hash Brown Patties 150 cal/2.25 oz. serving
- Bacon 40 cal each
- Sausage Links 130 cal each
- Sausage Patties 200 cal each
- Coffee, Decaf 0 cal/8 oz. serving

*Includes appropriate condiments*

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**sunrise sandwich buffet** $10.99

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Coffee, Decaf

- Egg & Cheese English Muffin 270 cal each
- Sausage, Egg & Cheese on Biscuit 520 cal each
- Bacon, Egg & Cheese on Bagel 370 cal each
- Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
- Sliced Hash Browns 140 cal/2 oz. serving
- Diced Hash Browns 130 cal/3 oz. serving
- Shredded Hash Browns 150 cal/3 oz. serving
- Hash Brown Patties 150 cal/2.25 oz. serving
- Muffins 190-520 cal each
- Danish 200-430 cal each
- Coffee, Decaf 0 cal/8 oz. serving

*Includes appropriate condiments*
**Breakfast Enhancements**

*All prices are per person and available for 18 guests or more*

**yogurt parfaits $6.99**
Choice of two yogurt parfait flavors
- Roasted Banana Yogurt Parfait 440 cal each
- Apple Pie Yogurt Parfait 410 cal each
- Honey Giner Pear Parfait 440 cal each
- Strawberry Yogurt Parfait 370 cal each

**cereal bar $6.99**
- Individual Cereal Cups 140-260 cal each
- 2% Milk 140 cal/8 oz. serving
- Bananas 110 cal each

**just french toast $3.99**
- Orange Cinnamon French Toast 90 cal each
- Maple Syrup 110 cal/1 oz. serving

*Includes appropriate condiments*

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**classic collections**

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**deli express** $10.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

**Deli Platter**
- Sliced Oven Roasted Turkey 60 cal/1 oz. serving
- Sliced Roast Beef 30 cal/1 oz. serving
- Deli Ham 40 cal/1 oz. serving
- Tuna 80 cal/1 oz. serving
- Cheese Tray 60 cal/1 oz. serving
- Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 30 cal/2 oz. serving
- Assorted Baked Breads & Rolls 110-160 cal each
- Side Salads 25-240 cal each
- Assorted Cookies 170-200 cal each

*Includes appropriate condiments*

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**classic selections** $14.99

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

**Classic Selection Sandwiches** 350-750 cal each
- Side Salads 25-240 cal each
- Pickles 0 cal each
- Individual Bags of Chips 150-160 cal each
- Assorted Cookies 170-200 cal each
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

*Includes appropriate condiments*

- Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 cal each)
- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 cal each)
- Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread (370 cal each)
- Roast Beef with Chive Cream Cheese Spread on Ciabatta (450 cal each)
- Buffalo Chicken Lavash (610 cal each)

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**classic box lunch** $8.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

- Turkey and Swiss 490 cal each
- Ham and Swiss 430 cal each
- Garden Vegetable and Cheese 570 cal each
- Individual Bag of Chips 150-160 cal each
- Whole Fruit 80-110 cal each
- Cookie 170-200 cal each

*Additional Premium Box Lunch options available upon request!*

Please contact your catering professional!

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**premium box lunch**

Asian Chicken Wrap with Peanut-Lime Noodles $12.79

- Teriyaki Chicken Wrap 690 cal each
- Chilled Peanut-Lime Noodles 210 cal/3 oz. serving
- Fresh Pineapple 30 cal/2 oz. serving
- Raspberry Almond Bar 370 cal/3.25 oz. serving
- Fortune Cookie 25 cal each

Grilled Chicken Salad with a Fresh Roll $13.99

- Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette 420 cal each
- Bakery Fresh Roll 90 cal each
- Gourmet Cookie 170-200 cal each

*Includes appropriate condiments*

*Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert*
the executive luncheon  $17.29

Your choice of three (3) Sandwiches and two (2) Side Salads
accompanied by Potato Chips, Pickles, Cookies, Iced Tea and
Iced Water

Executive Luncheon Sandwiches  380-760 cal each
Side Salads  25-240 cal each
Pickles  0 cal each
Individual Bags of Chips  150-160 cal each
Assorted Cookies  170-200 cal each
Iced Tea  0 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving

Includes appropriate condiments

Sliced Portobello Mushrooms with Arugula and Olive
Pesto Spread on a French Baguette (560 cal each)
Cashew Chicken Ciabatta with Fresh Romaine and Red
Grapes (560 cal each)
Grilled Vegetable Wrap (570 cal each)
Italian Sub with Fresh Lettuce, Tomato, Onion and
Herbal Honey Dijon Sauce (560 cal each)
Spicy Southwest Chicken Baguette with Monteray Jack
Cheese and Pico De Gallo (600 cal each)
Tuna Salad Ciabatta with Fresh Romaine and Sliced
Tomato (540 cal each)
Turkey & Ham Club Sub with Bacon, Swiss Cheese and
Honey Dijon Dressing (390 cal each)

salad selections

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

Greek Penne Salad tossed with Tomatoes, Cucumbers,
Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese
and Black Olives (90 cal/3 oz. serving)
Chickpea Salad with Fresh Cucumbers, Red Onions,
Green and Red Peppers, Celery and Garlic with a Hot
Pepper Sauce and Lemon Seasoning (130 cal/3.5 oz. serving)
Chilled Dill Cucumber Salad with Onions tossed in
Italian Dressing (60 cal/3.75 oz. serving)
Sweet Chile Cucumber Salad with Red Onion, Fresh
Cilantro and a Sweet and Spicy Chili Sauce
(25 cal/3 oz. serving)
Grilled Vegetable Rotini Pasta Salad with a Balsamic
Dressing (130 cal/3 oz. serving)
Red Skinned Potato Salad with Egg, Celery and
Spanish Onion in a Seasoned Mayonnaise Dressing
(240 cal/4 oz. serving)
Traditional Coleslaw finely shredded with Carrots in a
Mayonnaise and Celery Seed Dressing
(170 cal/3.5 oz. serving)
Traditional Garden Salad (50 cal/3.5 oz. serving)
Spinach Salad with Bacon, Egg, Mushroom and Tomato
(60 cal/2.15 oz. serving)
Ranch Cellentani Pasta Salad (130 cal/3 oz. serving)

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harvest bounty  $18.99
Traditional Mixed Green Salad  50 cal/3.5 oz. serving
Southern Biscuits
Buttermilk Mashed Potatoes  120 cal/3.75 oz. serving
Sauteed Dill Green Beans  30 cal/3 oz. serving
Herb Roasted Turkey  120 cal/3 oz. serving
Baked Ham  110 cal/3 oz. serving
Apple Pie  410 cal/5.5 oz. serving
Iced Tea  0 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving
Includes appropriate condiments

traditional american  $14.99
Baby Spinach Salad  60 cal/2.15 oz. serving
Bakery Fresh Rolls
Roasted New Potatoes  110 cal/2.75 oz. serving
Fresh Herbed Vegetables  100 cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken  130 cal/3 oz. serving
Peach Cobbler  120 cal/3.75 oz. serving
Iced Tea  0 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving
Includes appropriate condiments

basic italian buffet  $15.99
Italian House Salad  50 cal/3.5 oz. serving
Garlic Breadsticks
Baked Pasta  440 cal/12.75 oz. serving
Home-style Lasagna with Parmesan Cheese  320 cal/7.25 oz. serving
Assorted Cookies
Bakery-fresh Brownies
Iced Tea
Iced Water
Includes appropriate condiments

pasta trio buffet  $16.99
Pasta trio buffet offers a variety of pasta dishes: Cheese Manicotti with a Marinara Sauce, Cheese Ravioli with a Spinach Alfredo Sauce, and Rigatoni Pasta with a Rosa Sauce and sides... Add on Grilled Chicken Breast for an additional fee.

Cheese Manicotti with a Marinara Sauce  160 cal/2.66 oz. serving
Garlic Breadsticks
Manicotti Marinara  130 cal/3.25 oz. serving
Cheese Ravioli  110 cal/2.5 oz. serving
Spinach Alfredo Sauce
Rigatoni
Rosa Sauce  30 cal/1 oz. serving
Assorted Cookies
Bakery-fresh Brownies  250 cal/2.25 oz. serving
Iced Tea
Iced Water
Includes appropriate condiments

Add on Grilled Chicken Breast $2.29
(160 cal/3 oz. serving)
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(18 Person Minimum)

**baked potato bar $15.49**

Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert

- **Classic Garden Salad** 50 cal/3.5 oz. serving
- **Top your own Baked Potato**
  - with Chicken Mushroom Alfredo,
  - Chili Con Carne, Steamed Broccoli,
  - Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream 660 cal/12 oz. serving
- **Apple Cobbler** 350 cal/4.75 oz. serving
- **Apple Pie** 410 cal/5.5 oz. serving
- **Iced Tea** 0 cal/8 oz. serving
- **Iced Water** 0 cal/8 oz. serving

*Includes appropriate condiments*

**build your own southern bbq $16.99**

- **Potato Salad** 240 cal/4 oz. serving
- **Baked Sweet Potatoes** 120 cal/4.166 oz. serving
- **Chives** 0 cal/1 oz. serving
- **Sour Cream** 60 cal/1 oz. serving
- **Sautéed Green Beans and Peppers** 90 cal/3.5 oz. serving
- **BBQ Beef Brisket** 340 cal/3 oz. serving
- **Slider Buns** 80 cal each
- **Assorted Cookies** 170-200 cal each
- **Bakery-fresh Brownies** 250 cal/2.25 oz. serving
- **Iced Tea** 0 cal/8 oz. serving
- **Iced Water** 0 cal/8 oz. serving

*Includes appropriate condiments*
Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

**buffet starters**
Seasonal Garden Salad with Balsamic Vinaigrette (50 cal/3.5 oz. serving)
Classic Caesar Salad (160 cal/2.66 oz. serving)
Antipasto Salad (130 cal/3 oz. serving)
Italian Green Salad with Penne and Prosciutto (110 cal/3.25 oz. serving)
Autumn Vegetable Salad with Red Wine Vinaigrette (80 cal/3 oz. serving)
Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)

**buffet entrees**
Fried Chicken with Buttermilk Hot Sauce (540 cal/9 oz. serving) $14.49
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal/4.5 oz. serving) $16.99
Roasted Turkey with Cranberry Relish (150 cal/3.5 oz. serving) $16.99
Cajun Roasted Pork Loin (240 cal/5 oz. serving) $17.79
Grilled Salmon with Sundried Tomato Pesto Sauce (240 cal/6.75 oz. serving) $18.29
Beef Pot Roast with Dijon Shallot Sauce (300 cal/5 oz. serving) $17.29
Farfalle with Sun-dried Tomatoes and Sautéed Broccoli (260 cal/8.75 oz. serving) $14.99

**buffet sides**
Sweet Herbed Corn Pudding (250 cal/4 oz. serving)
Italian Seasoned Green Beans (40 cal/3.25 oz. serving)
Goat Cheese and Roasted Garlic Mashed Potatoes (170 cal/4.25 oz. serving)
Pan Roasted Vegetables (45 cal/3 oz. serving)
Penne with Marinara Sauce (100 cal/3 oz. serving)
Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
Toasted Orzo with Spinach and Cranberries (170 cal/4 oz. serving)

**buffet finishes**
Apple Pie (410 cal/5.5 oz. serving)
Cherry Cheesecake Tarts (180 cal/1.75 oz. serving)
New-York Style Cheesecake (460 cal each)
Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)
Mini Brownie and Cappuccino Mousse Parfaits (230 cal/3 oz. serving)
Spiced Carrot Cake (370 cal/3 oz. serving)

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**RECEPTION ADDITIONS**

**classic cheese tray** $3.29 per person  
Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

**fresh garden crudités** $2.99 per person  
Fresh Garden Crudités with Ranch Dill Dip and Pita Chips  
Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving  
Pita Chips 270 cal/4 oz. serving

**fresh seasonal fruit** $2.99 per person  
Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

**assorted mini sandwiches** $5.99 per person  
An assortment of our most popular Mini Sandwiches  
Ham and American Cheese Mini Sandwiches 260 cal each  
Roast Beef and Cheddar Mini Sandwiches 280 cal each  
Turkey and Swiss Mini Sandwiches 320 cal each  
Mini Caprese Sandwiches 250 cal each

**housemade spinach dip** $2.99 per person  
Housemade Spinach Dip served with Fresh Pita Chips (230 cal/2.25 oz. serving)

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**May we suggest a Served Meal or Reception?**

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (513) 556-3135 to arrange a personal consultation.

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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 18 guests or more.

**happy hour** $14.99

Have a "pub" break with your favorite Happy Hour finger foods

- Chilled Spinach Dip
  - with Pita Chips 230 cal/2.25 oz. serving
- Mini Cheesesteaks 170 cal each
- Buffalo Chicken Tenders
  - served with Celery Sticks and Blue Cheese Dip 680 cal/6.75 oz. serving
- Assorted Cookies and Dessert Bars 170-370 cal each

**chef's pasta** $14.99

Pasta bar cooked to order by our Chef!

- Cellentani Pasta 90 cal/2 oz. serving
- Penne Pasta 90 cal/2.5 oz. serving
- Marinara Sauce 25 cal/1 oz. serving
- Alfredo Sauce 60 cal/1 oz. serving
- Primavera Pesto Sauce 40 cal/1 oz. serving
- Roasted Mushrooms 100 cal/2.25 oz. serving
- Broccoli 10 cal/1 oz. serving
- Spinach 0 cal/0.5 oz. serving
- Onions 10 cal/0.5 oz. serving
- Tomatoes 5 cal/1 oz. serving
- Zucchini 5 cal/1 oz. serving
- Peas 10 cal/0.25 oz. serving
- Green Peppers 10 cal/1 oz. serving

**traditional carving** $14.99

Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

- Bakery Fresh Rolls 90 cal each
- Carved Roasted Turkey 120 cal/3 oz. serving
- Carved Honey Ham 170 cal/3.5 oz. serving
- Carved Slow-cooked Beef 240 cal/3 oz. serving

Includes appropriate condiments

**SNACKS**

All prices are per person and available for 18 guests or more

**chocaholic** $7.49

Become addicted with an assortment of Chocolate-themed treats

- Miniature Chocolate Bars 45-70 cal each
- Chocolate Chip Cookies 170-200 cal each
- Chilled Chocolate Milk 200 cal/8 oz. serving
- Chocolate Dipped Pretzels 110 cal each
- Chocolate Dipped Strawberries 40 cal each

**energy break** $3.49

Raise the bar!

- Granola Bars 90 cal each
- Fruit Filled Bars 160 cal each
- Breakfast Bars 250 cal each

**the healthy alternative** $7.99

Get healthy with our heart-happy break

- Apples 80 cal each
- Oranges 80 cal each
- Bananas 110 cal each
- Pears 100 cal each
- Individual Yogurt Cups 50-150 cal each
- Trail Mix 290 cal each
- Granola Bars 190 cal each

**snack attack** $5.99

The perfect blend of sweet and salty to get you through your day!

- Individual Bags of Chips 150-160 cal each
- Honey Peanuts 160 cal/1 oz. serving
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Trail Mix 290 cal each
- Assorted Cookies 170-200 cal each
BEVERAGES

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving) $17.99 per gallon
Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving) $17.99 per gallon
Includes appropriate condiments

Iced Tea (0 cal/8 oz. serving) $17.99 per gallon
Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) $17.99 per gallon

Fruit Punch (50 cal/8 oz. serving) $17.99 per gallon

Iced Water (0 cal/8 oz. serving) $1.29 per gallon
Includes appropriate condiments

Infused Water $8.99 per gallon
- Lemon Infused Water 0 cal/8 oz. serving
- Orange Infused Water 10 cal/8 oz. serving
- Apple Infused Water 20 cal/8 oz. serving
- Cucumber Infused Water 10 cal/8 oz. serving
- Grapefruit Infused Water 10 cal/8 oz. serving

16.9 oz Bottled Water (0 cal) $1.69 per person

Assorted Sodas (Can) (0-150 cal each) $1.49

Assorted Individual Fruit Juices (110-170 cal each) $2.29

DESSERTS

All prices are per person and available for 18 guests or more

Assorted Gourmet Cookies (170-200 cal each) $11.49 per dozen

Bakery-fresh Brownies (250 cal/2.25 oz. serving) $13.99 per dozen

Gourmet Dessert Bars $15.99 per dozen
- Lemon Cheesecake Bars 310 cal/2.75 oz. each
- Raspberry Coconut Bar 370 cal/3.25 oz. serving

New York Cheesecake Slice (460 cal each) $2.79 per person

Chocolate Covered Strawberries (40 cal each) $19.99 per dozen

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.

CONTACT US TODAY

513.556.3135
classicfareuc@aramark.com
www.uc.edu/food

Prices effective until 08/01/2017

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.