

.....

*catering*  
MENU

.....

EVENT MENU





# ALL-DAY PACKAGES

## *All Day Delicious* \$46.29

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	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓   Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving



### AM PERK UP

✓ Granola Bars	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	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	360 Cal/slice
Iced Tea	0 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
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving

## *Meeting Wrap Up* \$38.39

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	80-120 Cal each
✓ Miniature Danish	140-170 Cal each
✓ Miniature Scones	100-110 Cal each
✓ Yogurt Parfait Cups	400-450 Cal each
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving






### THE ENERGIZER

✓ Donut Holes	45-90 Cal each
✓   Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
✓   Grilled Vegetable Wrap	620 Cal each
✓   Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
✓   Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	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	210-260 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

### MID-DAY MUNCHIES

✓ Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
✓  Salsa Roja	20 Cal/1 oz. serving
✓  Salsa Verde	5 Cal/1 oz. serving
✓  Pico De Gallo	5 Cal/1 oz. serving
✓   Assorted Whole Fruit	45-100 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving



# ALL-DAY PACKAGES

## Simple Pleasures \$30.49

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	240-500 Cal each
Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	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
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Assorted Roasted Pepper and Mozzarella Ciabatta	500 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	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	5 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving

Choose one  
of these 3 packages  
to sustain you  
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.

### BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:

- Assorted Danish 240-420 Cal each
- Assorted Muffins 380-550 Cal each
- Assorted Scones 400-440 Cal each
- Assorted Bagels 290-450 Cal each
- Croissants 370 Cal each

Bottled Water 0 Cal each  
Rooted Grounds Coffee 0 Cal/8 oz. serving

### QUICK START \$11.79

Choice of Three (3) Breakfast Pastries:

- Assorted Danish 250-420 Cal each
- Assorted Muffins 380-550 Cal each
- Assorted Scones 400-440 Cal each
- Assorted Bagels 290-450 Cal each
- Croissants 370 Cal each

Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving  
Assorted Juice 110-170 Cal/8 oz. serving  
Bottled Water 0 Cal each  
Rooted Grounds Coffee 0 Cal/8 oz. serving

### EUROPEAN CONTINENTAL \$15.69

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

- Croissants with Butter and Jam 370 Cal each

Seasonal Fresh Fruit Platter 35 Cal/2.5 oz. serving  
Assorted Juice 110-170 Cal/8 oz. serving  
Bottled Water 0 Cal each  
Rooted Grounds Coffee 0 Cal/8 oz. serving

## À la Carte Breakfast

Assorted Bagels with Butter, Cream Cheese and Jam \$26.09 Per Dozen 290-450 Cal each

Assorted Muffins Served with Butter and Jam \$26.09 Per Dozen 380-550 Cal each

Assorted Danish \$26.09 Per Dozen 250-420 Cal each

Assorted Pastries \$26.09 Per Dozen 210-530 Cal each

Whole Fruit \$1.29 Each 45-100 Cal each

Vegan Blueberry Banana Breakfast Bread \$15.49 Serves 12 250 Cal/3 oz. serving

\*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

## Hot Breakfast

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

### ULTIMATE BREAKFAST \$16.39

Choice of Three (3) Breakfast Pastries:

✓ Assorted Danish	250-420 Cal each
✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Assorted Bagels	290-450 Cal each
✓ Croissants	370 Cal each
✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✓ Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
✓ Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
✓ Cheddar and Onion Frittata	270 Cal each
✓ Pancakes	50 Cal each
✓ Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$14.29

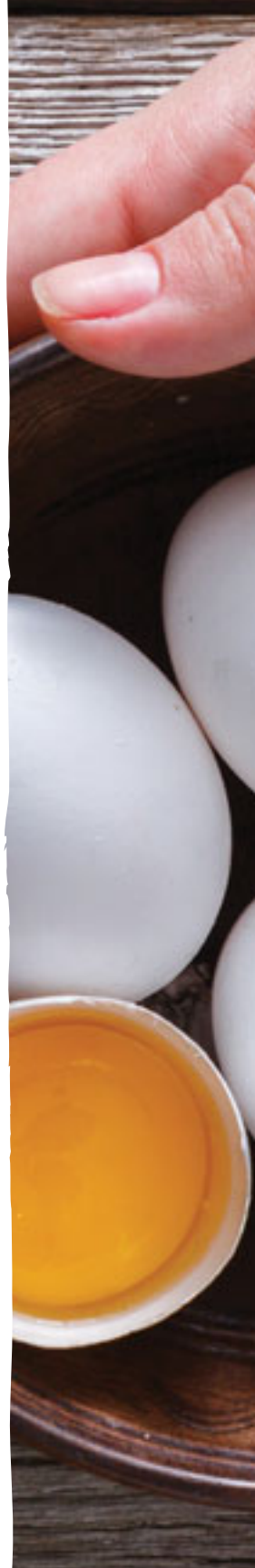
Choice of One (1) Breakfast Pastry:

✓ Assorted Danish	250-420 Cal each
✓ Assorted Muffins	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓ Assorted Bagels	290-450 Cal each
✓ Croissants	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	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.29

✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
✓ Flour Tortilla - 6"	90 Cal each
✓ Corn Tortilla - 6"	35 Cal each
✓ Scrambled Eggs	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
✓ Sauteed Peppers and Onions	40 Cal/2 oz. serving
✓ Shredded Cheddar Cheese	110 Cal/1 oz. serving
✓ Hashbrown Potatoes	120 Cal/3 oz. serving
✓ Guacamole	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Salsa Roja	10 Cal/1 oz. serving
✓ Pico De Gallo	5 Cal/1 oz. serving
Sour Cream	120 Cal/1 oz. serving
Bottled Water	0 Cal each
Rooted Grounds Coffee	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.

### OATMEAL BAR \$5.39 Per Person

vg Oatmeal	140 Cal/8 oz. serving
vg Honey	40 Cal/0.5 oz. serving
vg Maple Syrup	70 Cal/1 oz. serving
vg Dried Cranberries	50 Cal/0.5 oz. serving
vg Raisins	40 Cal/0.5 oz. serving
vg Brown Sugar	50 Cal/0.5 oz. serving
vg Cinnamon Sugar	30 Cal/0.25 oz. serving
vg Walnuts	90 Cal/0.5 oz. serving

### BREAKFAST MEATS \$2.49 Per Person

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

### BISCUITS IN SAUSAGE GRAVY

\$3.89 Per Person	570 Cal/7 oz. serving
-------------------	-----------------------

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

\*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.

# SANDWICHES & SALADS

## Classic Collections

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

### DELI EXPRESS \$15.19

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	100-160 Cal each
✓ Assorted Baked Breads and Rolls	110-230 Cal each

Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 50-160 Cal/2 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	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

Spicy Salmon and Arugula Wrap \$17.69

Grilled Salmon, Jalapeno Coleslaw, Arugula, Tomato and Remoulade in a Lavash Wrap 740 Cal each

✓ ✓ Sweet Chili Cucumber Salad 20 Cal/3 oz. serving

✓ Individual Bag of Chips 100-160 Cal each

✓ Bakery-Fresh Brownie 250 Cal/2.25 oz. serving

Bottled Water 0 Cal each

Asian Grain Bowl with Chicken \$18.59

✓ Chicken, Red Quinoa, Brown Rice, Kale, Garlic Broccoli, Edamame and Almonds with a Carrot Ginger Dressing 350 Cal/7.25 oz. serving

✓ Bakery-Fresh Roll with Butter 160 Cal each

✓ Fresh Fruit Cup 35 Cal/2.5 oz. serving

✓ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

Mediterranean Quinoa Salad \$18.09

✓ Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita 450 Cal/15 oz. serving

✓ Bakery-Fresh Roll with Butter 160 Cal each

✓ Fresh Fruit Cup 35 Cal/2.5 oz. serving

✓ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving

Bottled Water 0 Cal each

### CLASSIC BOX LUNCH \$14.59

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 100-160 Cal each

✓ Assorted Craveworthy Cookies 210-260 Cal each

Bottled Water 0 Cal each

### CLASSIC SELECTION SANDWICH BUFFET \$17.69

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 0 Cal/1 oz. serving

✓ 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 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)

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll 400 Cal each

Bavarian Ham and Swiss on a Pretzel Roll 500 Cal each

Roast Beef and Cheddar Sandwich 430 Cal each

Deli Sliced Turkey and Swiss on Hearty Wheat Bread 520 Cal each

✓ Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint 130 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 \$20.39

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	0 Cal/1 oz. serving
🌱 Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
🌱 Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 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)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	520 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	430 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
🌱 🌱 Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto	540 Cal each
🌱 🌱 🌱 Vegetarian Shawarma with Chickpea and Cauliflower Shawarma, Cucumber, Tomato, Lettuce, Harissa Sauce and Vegan Tzatziki	420 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	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
🌱 Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
🌱 🌱 🌱 Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing	25 Cal/3 oz. serving
🌱 🌱 🌱 Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing	60 Cal/3.75 oz. serving
🌱 🌱 Fresh Fruit Salad	35 Cal/2.5 oz. serving
🌱 Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	80 Cal/3 oz. serving
🌱 🌱 🌱 Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions	190 Cal/3 oz. serving
🌱 Ranch Pasta Salad	110 Cal/3 oz. serving
🌱 🌱 🌱 White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette	80 Cal/3.25 oz. serving

\*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.






# 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.

### MI COMIDA \$21.59

Choice of Two (2) Sides:

 Sweet Plantain	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
 Crispy Yuca Fries	40 Cal each
Pinto Beans	100 Cal/4 oz. serving
 Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens	30 Cal/4 oz. serving

Choice of One (1) Base:

 Chopped Salad	20 Cal/2 oz. serving
 Yellow Rice	120 Cal/4 oz. serving
 Quinoa	130 Cal/4 oz. serving






Choice of One (1) Protein:

Puerto Rican Roasted Pork	280 Cal/3 oz. serving
Cuban Picadillo	400 Cal/4 oz. serving
 Peruvian Chicken	410 Cal each
Mojo Shrimp	120 Cal/4 oz. serving




Choice of Two (2) Salsas/Sauce:

 Salsa Criolla	15 Cal/1 oz. serving
 Salsa Pebre	5 Cal/1 oz. serving
 Mojo Dressing	110 Cal/1 oz. serving
 Peruvian Green Sauce	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

### LAZY SUMMER BBQ \$23.59

 Old-Fashioned Coleslaw	150 Cal/3 oz. serving
 Cornbread Fiesta Muffins	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
 Assorted Craveworthy Cookies	210-260 Cal each
 Gourmet Dessert Bars	300-360 Cal/2.75-3.25 oz. serving

### PASTA TRIO BUFFET \$22.69

Caesar Salad	170 Cal/2.7 oz. serving
 Garlic Breadsticks	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
 Chicken and Broccoli Ravioli	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
 Lemon Cheesecake Bars	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 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.

### ASIAN ACCENTS \$26.29

✓ Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of One (1) Rice:	
✓ White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
✓ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

### HARVEST BOUNTY \$24.59

✓ Traditional Mixed Green Salad	50 Cal/3.5 oz. serving
✓ Southern Biscuits with Butter	190 Cal each
✓ Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
✓ Sautéed Dill Green Beans	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
✓ Apple Pie	410 Cal/slice

*Looking to create your own Themed Buffet  
or Unique Custom Buffet?*

Contact us at [coil-marybeth@aramark.com](mailto:coil-marybeth@aramark.com) / 513.556.3135 or  
[farmer-missy@aramark.com](mailto:farmer-missy@aramark.com) to explore more options and  
personalize your buffet to fit your event.

\*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.

# 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.

### ALL-AMERICAN PICNIC \$17.79

✓ Traditional Potato Salad	240 Cal/4 oz. serving
✓ 🥗 Fresh Country Coleslaw	170 Cal/3.5 oz. serving
✓ Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
✓ 🌱 Vegetarian Burger	170 Cal each
Hot Dogs with Buns	310 Cal each
✓ Garnish Tray (Lettuce, Onions, Pickles and Tomatoes)	0-10 Cal/1 oz. serving
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### TACO DEL SEOUL \$26.29

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	50 Cal/1 oz. serving
✓ Sweet and Sour Sauce	40 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
✓ Corn Tortillas	40 Cal each
✓ Bibb Lettuce Wrap	0 Cal/0.5 oz. serving
✓ Jasmine Rice	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
✓ Korean BBQ Tofu	140 Cal/2 oz. serving
✓ 🥗 🌱 Asian Slaw	20 Cal/1.25 oz. serving
✓ Pickled Cucumbers	10 Cal/1 oz. serving
✓ 🌱 Pickled Carrot and Daikon	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Salsa Verde	5 Cal/1 oz. serving
✓ Mango Salsa	30 Cal/1 oz. serving
✓ Shredded Green Cabbage	0 Cal/0.5 oz. serving
✓ Scallions	0 Cal/0.25 oz. serving
✓ Cilantro	0 Cal/0.125 oz. serving
✓ Toasted Sesame Seeds	20 Cal/0.125 oz. serving
✓ Chopped Peanuts	40 Cal/0.25 oz. serving
✓ 🌱 Coconut Mango Rice Dessert	220 Cal/5.85 oz. serving

### REPUBLIC OF SPICE \$26.29

✓ 🥗 🌱 Kachumber Side Salad	40 Cal/3.9 oz. serving
✓ 🌱 Tikka Chaat Side Salad	70 Cal/3 oz. serving
✓ Curry-Spiced Naan	440 Cal each
Choice of One (1) Base:	
✓ Lemon-Ginger Basmati Rice	170 Cal/3.25 oz. serving
✓ 🥗 Brown Rice	110 Cal/2.75 oz. serving
Choice of One (1) Vegetarian Entrée:	
✓ 🌱 Spinach Sweet Potato Chickpeas Coconut Curry	130 Cal/4 oz. serving
✓ 🌱 Cauliflower Cashew Vindaloo	120 Cal/4 oz. serving
✓ 🥗 Yellow Dal	110 Cal/4 oz. serving
Choice of One (1) Entrée:	
✓ Kadai Jhinga Masala (Shrimp)	120 Cal/4.5 oz. serving
✓ Tandoori Chicken	150 Cal/3 oz. serving
Butter Chicken	220 Cal/4 oz. serving
✓ Pickled Red Onion	10 Cal/0.5 oz. serving
✓ Shredded Carrot	10 Cal/0.5 oz. serving
✓ Cilantro	0 Cal/0.125 oz. serving
Choice of Two (2) Sauces:	
✓ Mango Chutney	45 Cal/1 oz. serving
Cucumber Mint Raita	15 Cal/1 oz. serving
✓ Tomato Chutney	5 Cal/0.5 oz. serving
✓ Honey Lemon Rice Pudding	200 Cal/4.25 oz. serving





# 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

   Classic Garden Salad with Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta	110 Cal/3.25 oz. serving
 Antipasto Salad	170 Cal/3 oz. serving
   Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
  Seasonal Fresh Fruit Salad	35 Cal/2.25 oz. serving






### BUFFET ENTREES

 Grilled Lemon Rosemary Chicken \$22.69	130 Cal/3 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$26.09	260 Cal/4.5 oz. serving
 Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce \$22.69	230 Cal/4.25 oz. serving
 Maple Dijon Salmon \$23.99	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout \$29.99	290 Cal/7.65 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$26.09	340 Cal/5 oz. serving
   Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce \$19.29	420 Cal/15.75 oz. serving

### BUFFET SIDES

  Pan Roasted Vegetables	45 Cal/3 oz. serving
 Balsamic Bacon Brussels	130 Cal/2.6 oz. serving
 Sweet Herbed Corn Pudding	350 Cal/4 oz. serving
  Butternut Squash & Swiss Chard	60 Cal/4.25 oz. serving
 Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
 Roasted Red Potatoes	100 Cal/2.75 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
 Cherry Cheesecake Tarts	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Spiced Carrot Cake	350 Cal/slice
  Dragonfruit Chia Mango Parfait	190 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'oeuvres

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Beef Empanadas \$29.49	80 Cal each
Chicken Empanadas \$27.49	70 Cal each
Chili-Lime Chicken Kabobs \$31.59	40 Cal each
Coconut Chicken \$27.49	40 Cal each
Crab Cakes \$36.69	35 Cal each
Balsamic Fig & Goat Cheese Flatbread \$29.49	80 Cal each
✔ Brie, Pear & Almond Beggar's Purses \$33.39	90 Cal each
✔ Spicy Corn Fritters with Jalapeno Ranch Drizzle \$36.09	45 Cal each
✔ Vegetable Spring Rolls \$45.99	50 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

✔ Assorted Petit Fours \$26.59	60-140 Cal each
✔ Chocolate-Caramel Mini Cheesecakes \$26.59	80 Cal each
✔ Mediterranean Antipasto Skewers \$34.89	60 Cal each
✔ Traditional Tomato Bruschetta Crostini \$18.19	50 Cal each
✔ 🥗 Middle Eastern Chickpea Toast Points \$18.19	70 Cal each
Pimento Cheese & Bacon Toast Points \$18.19	110 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.*







# RECEPTIONS

## Reception Platters and Dips

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

**ASSORTED MINI SANDWICHES** \$81.49 Serves 12  
An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches	280 Cal each
Roast Beef and Cheddar Mini Sandwiches	280 Cal each
Turkey and Swiss Mini Sandwiches	320 Cal each
🍃 Mini Caprese Sandwiches	240 Cal each

**BLACK BEAN, CORN AND PICO GUACAMOLE** \$48.29 Serves 12

🍃🌱 Black Bean, Corn and Pico Guacamole served with Tortilla Chips	320 Cal/6.75 oz. serving
---	--------------------------

**HOUSE-MADE SPINACH DIP** \$48.29 Serves 12

🍃 House-Made Spinach Dip served with Fresh Pita Chips	230 Cal/2.25 oz. serving
---	--------------------------

**FLATBREAD CRISPS** \$63.39 Serves 12

🍃 Flatbread Crisps served with Hummus, Harissa and Tzatziki	400 Cal/6.18 oz. serving
---	--------------------------

**BUFFALO TURKEY DIP** \$48.29 Serves 12

Buffalo Turkey Dip	250 Cal/2.62 oz. serving
🍃 Tortilla Chips	260 Cal/3 oz. serving

## 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.

\*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

## 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 \$18.69

Chilled Spinach Dip served with Pita Chips	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	410 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

### SLIDE INTO HOME \$14.79

Choice of Three (3) Sliders:

Grilled Veggie Sliders	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

### LOADED TOTCHOS \$15.89

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2 oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo	5 Cal/1 oz. serving
Sour Cream	60 Cal/1 oz. serving
Jalapeno Peppers	5 Cal/0.5 oz. serving
Scallions	10 Cal/2 oz. serving

## Breaks

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

### THE HEALTHY ALTERNATIVE \$9.79

Apple	60 Cal each
Orange	45 Cal each
Banana	100 Cal each
Pear	90 Cal each
Yogurt Cup	80-150 Cal each
Trail Mix	290 Cal each
Granola Bars	130-250 Cal each

### SNACK ATTACK \$7.89

Assorted Chips	100-160 Cal each
Roasted Peanuts	180 Cal/1 oz. serving
Trail Mix	290 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

### SUGAR AND SPICE \$7.89

Sugar Craveworthy Cookies	230 Cal each
Gummy Bears	400 Cal/4 oz. serving
Popcorn	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix	430 Cal/3.75 oz. serving

### EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Rooted Grounds Coffee	0 Cal/8 oz. serving

### ALLERGEN INFORMATION

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.



## BEVERAGES & DESSERTS

### *Beverages*

Includes appropriate accompaniments

Bottled Water \$2.49 Each	0 Cal each
Boxed Water \$2.59 Each	0 Cal each
Assorted Sodas (Can) \$1.89 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.49 Each	110-170 Cal each
Sparkling Water \$2.39 Each	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags \$27.79 Per Gallon	0 Cal/8 oz. serving
Iced Tea \$18.19 Per Gallon	0 Cal/8 oz. serving
Lemonade \$18.19 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$22.09 Per Gallon	5 Cal/8 oz. serving
Iced Water \$1.59 Per Gallon	0 Cal/8 oz. serving

### *Desserts*

Assorted Blondies \$21.99 Per Dozen	240-300/1.875-2.38 oz. serving
Assorted Craveworthy Cookies \$18.19 Per Dozen	210-260 Cal each
Bakery-fresh Brownies \$21.99 Per Dozen	250 Cal/2.25 oz. serving
Gourmet Dessert Bars \$21.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$26.59 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 5 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

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.

#### CONTACT US TODAY

513.556.3135  
coil-marybeth@aramark.com  
farmer-missy@aramark.com  
www.uc.edu/food

Prices effective until 07/01/2024  
Prices may be subject to change