

modern recipe

catering

Sharp Prebys Innovation and Education Center

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catering

Whether celebrating achievement or planning future success, in-person gatherings elevate the power of human connectivity. Modern Recipe celebrates this connection and provides a unique approach to the menus and the details that allow for each in-person gathering to be important and impactful. In a world where time is at a premium, these occasions deserve to be special.

Modern Recipe is about more than great food. It's about a team of dedicated professionals who are united by a common passion to exceed expectation. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging catering experiences. We accomplish this by focusing on service, performance, and guest satisfaction throughout the entire Modern Recipe experience.

Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes, including choices featuring organic and/or sustainable selections. The team takes great pride in using the best possible local and seasonal ingredients to create regional favorites and specialty items that will make your event a complete success.

This Modern Recipe guide showcases the wide array of menu formats and options available. The Culinary team is also available to provide innovative suggestions for custom menu design.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Modern Recipe delivers fulfillment, enjoyment, and peace of mind.

 = Mindful  = Vegetarian  = Vegan  = Plant Based

We can also accommodate Gluten Free requests.

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Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, service ware, set up and clean up. The breakfast buffet includes coffee & hot tea service.

Mini Continental Breakfast

12 guest minimum

Seasonal fresh fruit with choice of mini breakfast breads. Includes condiments, coffee and hot tea service.

INCLUDES:

Seasonal Sliced Fresh Fruit 3 oz. | 35 cal

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service 12 oz. | 0-5 cal

CHOICE OF THREE:

Mini Danish each | 130-170 cal

Mini Croissants each | 80-100 cal

Mini Muffins each | 160-230 cal

Sliced Plain Mini Bagel each | 90 cal

Butter and Assorted Jam

Healthy Way Continental Breakfast

12 guest minimum

Seasonal fresh fruit, Greek yogurt, granola bar, oatmeal with toppings and hard-boiled eggs. Includes coffee and hot tea.

INCLUDES:

Seasonal Sliced Fresh Fruit 3 oz. | 35 cal

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service 12 oz. | 0-5 cal

Cage-Free Hard Cooked Eggs each | 80 cal

Chobani Nonfat Vanilla Greek Yogurt 4 oz. | 80 cal

Granola Bar each | 90 cal

Steel Cut Oatmeal 8 oz. | 170 cal

Served with:

2% Milk 1 tbsp. | 10 cal

Unsweetened Almond Milk 1 tbsp. | 0 cal

Cinnamon Brown Sugar Topping 1 tsp. | 20 cal

Mini Chocolate Chips 1 tbsp. | 60 cal

Sweetened Dried Cranberries 1 tbsp. | 30 cal

Pecan Pieces 1 tbsp. | 50 cal

Fresh Whole Strawberries 1 tbsp. | 5 cal

Fresh Blueberries 1 tbsp. | 5 cal

Breakfast: Morning Buffets

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Breakfast: Morning Buffets, continued

Plant Powered Continental Breakfast

12 guest minimum

Seasonal fresh fruit, avocado toast, farmer's market breakfast bowl, breakfast salad, coffee and hot tea.

INCLUDES:

Coffee & Hot Tea Service 12 oz. | 0-5 cal

Seasonal Sliced Fresh Fruit 3 oz. | 35 cal
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Avocado, Hummus & Tomato Toast each | 210 cal
Toasted Italian bread topped with hummus, avocado, cherry tomatoes and red pepper flakes

Farmer's Market Breakfast Bowl each | 320 cal
Hash browns, quinoa, scrambled tofu, kale, avocado and green onions

Grape Tomato Salad each | 150 cal
Fresh grape tomatoes tossed with shallots, garlic, dill and extra virgin olive oil

Bagel Continental Breakfast

12 guest minimum

Seasonal fresh fruit with choice of bagel flavors. Includes condiments, coffee and hot tea service.

INCLUDES:

Seasonal Sliced Fresh Fruit 3 oz. | 35 cal
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Tea Service 12 oz. | 0-5 cal

CHOICE OF THREE:

Plain Bagel 4 oz. | 290 cal
Sesame Bagel 4 oz. | 300 cal
Cinnamon Raisin Bagel 4 oz. | 290 cal
Whole Wheat Bagel 4 oz. | 280 cal
Blueberry Bagel 4 oz. | 290 cal
Everything Bagel 4 oz. | 300 cal

Cream Cheese 1 oz. | 70 cal, Light Cream Cheese 1 oz. | 60 cal, Strawberry Cream Cheese 1 oz. | 70 cal and Vegetable Cream Cheese 1 oz. | 60 cal



Breakfast Buffet

12 guest minimum

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes condiments, coffee and hot tea.

INCLUDES:

Seasonal Sliced Fresh Fruit 3 oz. | 35 cal
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service 12 oz. | 0-5 cal
Seasoned Scrambled Eggs 1/2 cup | 180 cal

BREAKFAST BREADS AND BAGELS - CHOOSE 3:

Sliced Plain Mini Bagel each | 90 cal
Mini Butter Croissant each | 80 cal
Mini Danish each | 130-170 cal
Mini Muffins each | 160-230 cal
Southern Style Biscuits each | 170 cal

Cream Cheese 1 oz. | 70 cal, Light Cream Cheese 1 oz. | 60 cal and Strawberry Cream Cheese 1 oz. | 70 cal

Grape Jelly 2 pc. | 35 cal

CHOICE OF ONE:

Home Fried Potatoes 1/2 cup | 90 cal
Simply Roasted Fingerling Potatoes 5 oz. | 190 cal
Mexican Breakfast Potatoes 5 oz. | 130 cal
Sautéed Hash Browns 5 oz. | 200 cal

CHOICE OF TWO:

Bacon Slices 1 slice | 50 cal
Sausage Links 1 link | 110 cal
Turkey Sausage Link 1 link | 45 cal
Cage Free Hard Cooked Eggs 1 egg | 80 cal

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Breakfast boxes are the perfect solution for casual morning gatherings. Boxes are available for pick up or delivery with set up. Each package has a curated selection of the most popular breakfast items such as fresh fruit and house-baked pastries all packaged for an easy-to-serve individually boxed meal. Packaging includes eco-friendly service ware and cutlery.

Classic Breakfast Box 1

12 guest minimum

Seasonal fresh fruit, choice of breakfast bread, granola bar, hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup 1 cup | 35 cal

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST BREAD:

Mini Butter Croissant each | 80 cal

Mini Chocolate Croissant each | 100 cal

Classic Blueberry Muffin each | 170 cal

CHOICE OF ONE GRANOLA BAR:

Granola Bar each | 90 cal

Peanut Butter Granola Bar each | 100 cal

Oats & Honey Granola Bar each | 90 cal

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt 4 oz. | 80 cal

Cage Free Hard Cooked Egg 2 eggs | 160 cal

Classic Breakfast Box 2

12 guest minimum

Seasonal fresh fruit, choice of danish, granola bar and hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup 1 cup | 35 cal

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST DANISH:

Apple Mini Danish each | 130 cal

Cheese Mini Danish each | 140 cal

Raspberry Mini Danish each | 130 cal

Mini Maple Pecan Danish each | 170 cal

CHOICE OF ONE GRANOLA BAR:

Granola Bar each | 90 cal

Peanut Butter Granola Bar each | 100 cal

Oats & Honey Granola Bar each | 90 cal

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt 4 oz. | 80 cal

Cage Free Hard Cooked Egg 2 eggs | 160 cal

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Breakfast: Boxes





Breakfast: Boxes, continued

Signature Breakfast Box 1

12 guest minimum

Additional service charge for pick up and/or delivery may be added.

Seasonal fresh fruit, blueberry muffin, choice of breakfast sandwich & hardboiled eggs or yogurt.
Includes condiments.

INCLUDES:

Mixed Fruit Cup    1 cup | 35 cal
A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin  each | 170 cal

CHOICE OF ONE BREAKFAST SANDWICH:

Smoked Salmon and Cucumber on a Mini Bagel  each | 140 cal

Ham and Gruyere on a Mini Croissant each | 240 cal
BLT with Avocado on a Bagel each | 310 cal

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt  4 oz. | 80 cal
Cage Free Hard Cooked Egg  2 eggs | 160 cal

Signature Breakfast Box 2

12 guest minimum



Seasonal fresh fruit, blueberry muffin, choice of Mini Yogurt Mini Parfait & hard boiled eggs or yogurt.
Includes condiments.

INCLUDES:

Mixed Fruit Cup    1 cup | 35 cal
A mixture of cantaloupe, honeydew melon, pineapple and red grapes







Classic Blueberry Muffin  each | 170 cal
Cage Free Hard Cooked Egg  2 eggs | 160 cal

CHOICE OF ONE:

Chocolate Covered Cherry Parfait   parfait | 170 cal
Lemon Rosemary Parfait   parfait | 150 cal
Apple Sweet Potato Parfait   parfait | 250 cal
Hawaiian Sunset Parfait   parfait | 120 cal
Tropical Yogurt Parfait parfait | 200 cal
Strawberry Yogurt Parfait parfait | 130 cal
Blueberry Yogurt Parfait parfait | 140 cal
Raspberry Chocolate Yogurt Parfait parfait | 190 cal

Add On Beverages

12 guest minimum

Spring Water  \$2.19 per guest 20 oz. | 0 cal
Purified Water  \$2.19 per guest 20 oz. | 0 cal
Natural Purified Water, 20 Fl oz Bottles \$2.19 per guest 20 oz. | 0 cal
Minute Maid Orange Juice   \$3.09 per guest 12 oz. | 150 cal
Minute Maid Apple Juice   \$3.09 per guest 12 oz. | 160 cal
Tropicana Orange Juice 12 oz. | 150 cal
Tropicana Apple Orchard 12 oz. | 160 cal
Starbucks Coffee Mocha Frappuccino \$3.29 per guest 13.7 oz. | 260 cal
Starbucks Coffee Almond Milk Vanilla Frappuccino \$3.29 per guest 13.7 oz. | 170 cal
Dunkin' Donuts Iced Mocha \$3.29 per guest 13.7 oz. | 250 cal
Dunkin' Donuts Iced French Vanilla \$3.29 per guest 13.7 oz. | 250 cal



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






Breakfast: A La Carte

Upgrade your breakfast with la carte selections such as house-baked pastries & fruit.

Breakfast Bakery

A variety of mini and regular baked goods sold by the dozen.



Sliced Plain Mini Bagels  	1 each 90 cal
Mini Butter Croissants 	1 each 80-100 cal
Assorted Muffins 	1 each 160-230 cal
Coffee Cakes 	1 each 110-450 cal
Breakfast Breads 	1 each 110-450 cal
Apple Mini Danish	1 each 130 cal
Southern Style Biscuits	1 each 260 cal

Fruit

12 guest minimum

An array of fresh fruit options.

INCLUDES:

Seasonal Fresh Fruit Platter  	3 oz. 35 cal
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Platter of fresh sliced cantaloupe, honeydew melon, pineapple & blueberries

CHOICE OF THREE:




Mixed Fruit Cup   	1 cup 35 cal
Fresh Whole Strawberries   	3 oz. 25 cal
Apples   	1 each 90 cal
Banana   	3 oz. 140 cal
Orange   	1 each 70 cal
Red and Green Grapes   	3 oz. 60 cal

Breakfast Proteins

12 guest minimum

Bacon Slices	1 slice 35 cal
Sausage Link	1 link 110 cal
Turkey Sausage Link	1 link 45 cal
Cage Free Hard Cooked Eggs 	1 egg 80 cal

Yogurt



















Chobani Nonfat Blueberry Greek Yogurt 	1 each 90 cal
Chobani Nonfat Vanilla Greek Yogurt 	1 each 80 cal
Chobani Nonfat Strawberry Greek Yogurt 	1 each 90 cal
Strawberry Banana Non Fat Lite Yogurt	1 each 90 cal

Oatmeal Bar

12 guest minimum

Warm oatmeal served with a variety of toppings and milk.

INCLUDES:




Steel Cut Oatmeal   	8 oz. 170 cal
Brown Sugar  	1 tbsp. 45 cal
Cinnamon 	1 tsp. 5 cal
Toasted Almonds  	1 tbsp. 40 cal
Pumpkin Seeds  	1 tbsp. 60 cal
Sweetened Dried Cranberries   	1 tbsp. 30 cal
Fresh Blueberries   	1 tbsp. 5 cal
Creamy Peanut Butter  	1 tbsp. 90 cal
2% Milk 	1 tbsp. 10 cal

Greek Yogurt Bar

12 guest minimum

Includes choice of yogurts and fruits with granola, raisins, cranberries, almonds, pumpkin seeds and walnuts.

CHOICE OF TWO YOGURTS:

Chobani Nonfat Blueberry Greek Yogurt 	4 oz. 90 cal
Chobani Nonfat Strawberry Greek Yogurt 	4 oz. 90 cal
Chobani Nonfat Vanilla Greek Yogurt 	4 oz. 80 cal

CHOICE OF FIVE TOPPINGS:

Fresh Whole Strawberries  	1 tbsp. 5 cal
Fresh Blueberries   	1 tbsp. 5 cal
Low-Fat Granola 	1 tbsp. 25 cal
Sweetened Dried Cranberries   	1 tbsp. 30 cal
Toasted Almonds  	1 tbsp. 40 cal

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Breakfast: A La Carte, continued

Seasonal Mini Greek Yogurt Parfaits

12 guest minimum

Banana, Nutella, & Granola Yogurt Parfait
1 mini parfait | 100 cal

Tropical Fruit & Granola Yogurt Parfait
1 mini parfait | 70 cal

Omelet Station

12 guest minimum

Create your own omelet from a selection of ingredients.

Fresh Green Onions <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	1 tbsp. 0 cal
Fresh White Mushrooms <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	1 tbsp. 0 cal
Baby Spinach <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	1 tbsp. 0 cal
Fresh Tomatoes <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	1 tbsp. 5 cal
Fresh Green Onions <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	1 tbsp. 0 cal
Bacon Slices	1 tbsp. 15 cal
Smoked Ham <input type="checkbox"/>	1 tbsp. 10 cal
Cheddar Cheese	1 tbsp. 60 cal
Part Skim Shredded Mozzarella Cheese	1 tbsp. 15 cal
Seasoned Shrimp	2 tbsp. 35 cal

CHOICE OF TWO EGGS:

Cage Free Liquid Eggs <input type="checkbox"/>	4 oz. 180 cal
Cage Free Egg Whites <input type="checkbox"/> <input type="checkbox"/>	4 oz. 60 cal
Cage Free Pasteurized Egg Substitute <input type="checkbox"/> <input type="checkbox"/>	4 oz. 60 cal

Breakfast Sides

12 guest minimum

Add a breakfast side or two to complement your
breakfast selections.

Sausage Gravy & Biscuit	1 biscuit + gravy 250 cal
Home Fried Potatoes	5 oz. 90 cal
Simply Roasted Fingerling Potatoes	5 oz. 190 cal
Mexican Breakfast Potatoes	5 oz. 130 cal
Idaho Potato Hash Browns	5 oz. 470 cal

Chef Select Egg Dishes

12 guest minimum

Seasoned Scrambled Eggs <input type="checkbox"/>	1/2 cup 180 cal
Seasoned Scrambled Egg Whites <input type="checkbox"/>	1/2 cup 90 cal
Shakshuka <input type="checkbox"/>	1 egg + 4 oz. sauce 220 cal
Chilaquiles with Salsa Roja <input type="checkbox"/>	3/4 cup 280 cal
Scrambled Eggs with Cheddar <input type="checkbox"/>	4 oz. 240 cal
Spinach & Pesto Scrambled Eggs <input type="checkbox"/>	4 oz. 180 cal
Hash Brown, Mushroom & Spinach Quiche <input type="checkbox"/>	1 wedge 210 cal

Hot Breakfast Sandwiches

12 guest minimum

Egg & Cheese Bagel <input type="checkbox"/>	each 200 cal
Ham, Egg & Cheese Bagel	each 230 cal
Egg & Cheese Biscuit <input type="checkbox"/>	each 280 cal
Sausage, Egg & Cheese Biscuit	each 610 cal

Signature Hot Breakfast Sandwiches

12 guest minimum

Egg & Cheese Croissant <input type="checkbox"/>	each 190 cal
Egg, Ham & Cheese Croissant	each 220 cal

Signature Cold Breakfast Sandwiches

12 guest minimum

Smoked Salmon & Cucumber on a Bagel <input type="checkbox"/>	each 140 cal
BLT with Avocado Bagel	each 310 cal

Breakfast Galettes and Frittatas

12 guest minimum

GALETTES:

Bacon, Egg and Caramelized Onion Galette	1 Galette 410 cal
Spinach, Egg and Feta Galette <input type="checkbox"/>	1 Galette 330 cal
Egg, Cheddar and Chive Savory Galette <input type="checkbox"/>	1 Galette 340 cal
Chorizo, Potato and Egg Galette	1 Galette 380 cal

FRITTATAS:

Egg White, Zucchini and Bacon Frittata	1 Frittata 120 cal
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Breakfast: A La Carte, continued

Bagels & Schmears

12 guest minimum

Select two bagel flavors along with your choice of three chef-prepared schmears.

CHOICE OF TWO BAGELS:

Plain Bagel <input type="checkbox"/> <input type="checkbox"/>	each 290 cal
Sesame Bagel <input type="checkbox"/> <input type="checkbox"/>	each 300 cal
Cinnamon Raisin Bagel <input type="checkbox"/> <input type="checkbox"/>	each 290 cal
Blueberry Bagel <input type="checkbox"/> <input type="checkbox"/>	each 290 cal
Everything Bagel <input type="checkbox"/> <input type="checkbox"/>	each 300 cal

INCLUDED:

Whipped Cream Cheese <input type="checkbox"/>	2 tbsp. 80 cal
Cream Cheese <input type="checkbox"/>	2 tbsp. 70 cal

CHOICE OF TWO SPECIALTY SCHMEAR CHEESES:

Everything Schmeer <input type="checkbox"/>	2 tbsp. 70 cal
Honey Walnut Schmeer <input type="checkbox"/>	2 tbsp. 80 cal
Blueberry Schmeer <input type="checkbox"/>	2 tbsp. 60 cal
Furikake Schmeer <input type="checkbox"/>	2 tbsp. 60 cal

Smoothies

12 guest minimum

Smooth and creamy blends of yogurt and fresh fruit.

Strawberry Banana Smoothie	8 oz. 120 cal
Mixed Berry Smoothie	8 oz. 100 cal
Orange Strawberry Smoothie <input type="checkbox"/>	8 oz. 90 cal

Breakfast Stratas

12 guest minimum

Sweet & savory bread puddings and stratas.

Bacon & Cheddar Breakfast Strata	1 square 490 cal
Asparagus Feta Egg Lite Breakfast Strata <input type="checkbox"/>	1 square 250 cal
Apple Raisin French Toast Strata <input type="checkbox"/>	1 square 200 cal

Overnight Oats

12 guest minimum

Maple Oats with Spiced Apples Parfait <input type="checkbox"/> <input type="checkbox"/>	each 100 cal
Coconut Oats with Strawberry Parfait <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	each 60 cal
PB & J Overnight Oats <input type="checkbox"/> <input type="checkbox"/>	each 110 cal

Mini Chia Puddings

12 guest minimum

Vanilla Orange Chia Pudding & Blueberry <input type="checkbox"/> <input type="checkbox"/>	each 30 cal
Chocolate Chia Pudding with Bananas <input type="checkbox"/>	each 50 cal

Oatmeal Bowls

12 guest minimum

Strawberry Pecan Steel Cut Oatmeal <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	each 220 cal
Cinnamon Brown Sugar Steel Cut Oatmeal <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	each 370 cal

Granola & Protein Bars

12 guest minimum

A selection of granola bars.

Granola Bar <input type="checkbox"/>	each 90 cal
Oats & Honey Granola Bar <input type="checkbox"/> <input type="checkbox"/>	each 90 cal
KIND Dark Chocolate Nut Protein Bar <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	each 240 cal
KIND Crunchy Peanut Butter Protein Bar <input type="checkbox"/>	each 250 cal





Breakfast: Boxes

Breakfast boxes are the perfect solution for casual morning gatherings. Boxes are available for pick up or delivery with set up. Each package has a curated selection of the most popular breakfast items such as fresh fruit and house-baked pastries all packaged for an easy-to-serve individually boxed meal. Packaging includes eco-friendly service ware and cutlery.

CLASSIC BREAKFAST BOX 1

12 guest minimum

Seasonal fresh fruit, choice of breakfast bread, granola bar, hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup 1 cup | 35 cal

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST BREAD:

Mini Butter Croissant each | 80 cal Mini Chocolate Croissant each | 100 cal
Classic Blueberry Muffin each | 170 cal

CHOICE OF ONE GRANOLA BAR:

Granola Bar each | 90 cal Peanut Butter Granola Bar each | 100 cal
Oats & Honey Granola Bar each | 90 cal

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt 4 oz. | 80 cal Cage Free Hard Cooked Egg 2 eggs | 160 cal

CLASSIC BREAKFAST BOX 2

12 guest minimum

Seasonal fresh fruit, choice of danish, granola bar and hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup 1 cup | 35 cal

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST DANISH:

Mini Apple Danish (each | 130 cal) Mini Cheese Danish (each | 140 cal)
Mini Raspberry Danish (each | 130 cal) Mini Maple Pecan Danish (each | 170 cal)

CHOICE OF ONE GRANOLA BAR:

Granola Bar (each | 90 cal) Peanut Butter Granola Bar (each | 100 cal)
Oats & Honey Granola Bar (each | 90 cal)

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt (4 oz. | 80 cal) Cage Free Hard Cooked Egg (2 eggs | 160 cal)



SIGNATURE BREAKFAST BOX 1

12 guest minimum

Seasonal fresh fruit, blueberry muffin, choice of breakfast sandwich & hardboiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup 1 cup | 35 cal

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin each | 170 cal

CHOICE OF ONE BREAKFAST SANDWICH:

Smoked Salmon and Cucumber on a Bagel each | 140 cal Ham and Gruyere on a Croissant each | 240 cal
BLT with Avocado on a Bagel each | 310 cal

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt 4 oz. | 80 cal Cage Free Hard Cooked Egg 2 eggs | 160 cal

SIGNATURE BREAKFAST BOX 2

12 guest minimum

Seasonal fresh fruit, blueberry muffin, choice of Mini Yogurt Mini Parfait & hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup 1 cup | 35 cal

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin each | 170 cal

CHOICE OF ONE:

Tropical Yogurt Parfait parfait | 200 cal Strawberry Yogurt Parfait parfait | 130 cal
Blueberry Yogurt Parfait parfait | 140 cal

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt 4 oz. | 80 cal Cage Free Hard Cooked Egg 2 eggs | 160 cal

ADD ON BEVERAGES

12 guest minimum

Bottled Water 20 oz. | 0 cal
Purified Water 20 oz. | 0 cal
Orange Juice 12 oz. | 150 cal
Apple Juice 12 oz. | 160 cal
Starbucks Coffee Mocha Frappuccino 13.7 oz. | 260 cal

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Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up & clean up.

Breakfast: Morning Breaks

Morning Moxy

12 guest minimum

Power through your morning with fresh fruit, yogurt and/or overnight oats along with a selection of freshly-baked goods. Includes coffee & hot tea service. Includes condiments.

INCLUDES:

Fresh Fruit Catering Tray

3 oz. | 35 cal

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Tea Hot Service

12 oz. | 0-5 cal

CHOICE OF TWO MINI PARFAITS:

Maple Oats with Spiced Apples 1 mini parfait | 100 cal

Coconut Oats with Strawberry 1 mini parfait | 60 cal

Carrot Cake Oats 1 mini parfait | 80 cal

PB&J Overnight Oats 1 mini parfait | 110 cal

CHOICE OF THREE BAKED GOODS:

Mini Butter Croissant each | 80 cal

Apple Mini Danish each | 130 cal

Apple Cinnamon Muffin each | 180 cal

Banana Streusel Muffin each | 230 cal

Classic Blueberry Muffin each | 180 cal

Glazed Donut Holes 3 donut holes | 140 cal

Cinnamon Sugar Donut Holes 3 donut holes | 150 cal

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Breaks: Afternoon Breaks



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

Endurance

12 guest minimum

Milk and cookies, popcorn and power bites.

CHOICE OF TWO COOKIES:

Chocolate Chip Cookie <input type="checkbox"/>	1 cookie 150 cal
Peanut Butter Cookie <input type="checkbox"/>	1 cookie 150 cal
Oatmeal Raisin Cookie <input type="checkbox"/>	1 cookie 150 cal
Butter Sugar Cookies <input type="checkbox"/>	1 cookie 160 cal

CHOICE OF TWO MILKS:

Whole Milk <input type="checkbox"/>	4 oz. 35 cal
2% Milk <input type="checkbox"/>	4 oz. 30 cal
Vanilla Almond Milk <input type="checkbox"/>	4 oz. 20 cal

CHOICE OF TWO POPCORN FLAVORS:

Ranch Popcorn <input type="checkbox"/>	1 cup 35 cal
Popcorn <input type="checkbox"/>	1 cup 35 cal
Cajun Popcorn <input type="checkbox"/>	1 cup 45 cal

CHOICE OF TWO POWER/BLISS BITES:

Coconut Date Power Bites <input type="checkbox"/>	4 bites 250 cal
Lemon Poppy Seed Power Bites <input type="checkbox"/>	4 bites 230 cal
PB&C Power Bites <input type="checkbox"/>	4 bites 240 cal
Cashew and Coconut Bliss Ball <input type="checkbox"/>	4 balls 90 cal

Snack Pack

12 guest minimum

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.

CHOICE OF TWO:

Apple <input type="checkbox"/>	each 90 cal
Banana <input type="checkbox"/>	each 140 cal
Orange <input type="checkbox"/>	each 70 cal

CHOICE OF SIX:

Almonds <input type="checkbox"/>	1.5 oz. 250 cal
Rold Gold Tiny Twist Pretzels <input type="checkbox"/>	1 oz. 110 cal
Potato Chips <input type="checkbox"/>	1.5 oz. 220 cal
Cheeze-It Original <input type="checkbox"/>	1.5 oz. 210 cal
Sunburst Trail Mix <input type="checkbox"/>	1.5 oz. 220 cal
Grandma's Big Chocolate Chip Cookies <input type="checkbox"/>	2.5 oz. 340 cal

CHOICE OF TWO:

Granola Bar <input type="checkbox"/>	1 bar 90 cal
Peanut Butter Granola Bar <input type="checkbox"/>	1 bar 100 cal
Oats & Honey Granola Bar <input type="checkbox"/>	1 bar 90 cal

Assorted Soft Drinks, Regular and Diet

12 oz. | 5-260 cal

Dips And Chips

12 guest minimum

Start with a crudité platter and add your choice of deli chips and three dips.

INCLUDES:

Crudité Platter 3 oz. | 20 cal

CHOICE OF THREE CHIPS:

House made Tortilla Chips <input type="checkbox"/>	12 chips 90 cal
Pita Chips <input type="checkbox"/>	2 oz. 150 cal
Sea Salt Dusted Deli Chips <input type="checkbox"/>	2 oz. 90 cal
Chipotle Dusted Deli Chips <input type="checkbox"/>	2 oz. 90 cal

CHOICE OF THREE DIPS

Dijon Ranch Dip <input type="checkbox"/>	2 tbsp. 190 cal
Onion Cheese Dip	2 tbsp. 70 cal
Roasted Red Pepper Hummus <input type="checkbox"/>	2 tbsp. 60 cal
Baba Ghanoush <input type="checkbox"/>	2 tbsp. 15 cal
Buffalo Chicken Blue Cheese Dip	2 tbsp. 50 cal

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Boxed Meals

Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery & set up. Each option features a curated selection of the most popular salads or sandwich items all packaged into one easy-to-use boxed solution. Packaging includes eco-friendly service ware and cutlery.

- CHOICE OF ONE:**
- Chocolate Brownie each | 220 cal
 - Peanut Butter Chocolate Oreo Brownie each | 310 cal
 - Chocolate Chip Cookie each | 310 cal
 - Peanut Butter Cookie each | 310 cal
 - Butter Sugar Cookies each | 320 cal
 - Rice Krispie Bar each | 280 cal

- CHOICE OF ONE:**
- Spring Water 20 oz. | 0 cal
 - Assorted Canned Soft Drinks, Regular and Diet 12 oz. | 0-150 cal

- UPGRADE TO A SIGNATURE SIDE:**
- Quinoa Cucumber Salad 1/2 cup | 140 cal
 - Black Bean & Corn Salad 1/2 cup | 90 cal
 - Country-Style Potato Salad 1/2 cup | 180 cal
 - Carolina Slaw 1/2 cup | 30 cal
 - Traditional Side Garden Salad 1/2 cup | 20 cal
 - Traditional Caesar Side Salad 1/2 cup | 90 cal

Signature Sandwich Lunch Box

12 guest minimum

The Signature Lunch Box includes a sandwich or wrap, baked or regular potato chips 1 bag | 140-220 cal, an apple 1 piece | 70 cal, dessert 126-230 and drink 0-250 cal.

SELECT UP TO THREE:
PEPPERED BEEF & ROAST TOMATO SANDWICH
 each | 570 cal
 Peppered beef tenderloin with roasted tomatoes, basil aioli and baby arugula on sourdough bread

CLASSIC TUNA MELT
 each | 710 cal
 Tuna salad and melted cheddar cheese on griddled panini bread

DELUXE GRILLED CHEESE WITH BACON
 each | 600 cal
 Grilled corned beef, sauerkraut, and Swiss cheese on marble rye with 1,000 island dressing

CLASSIC REUBEN PANINI
 each | 580 cal
 Smoked pit ham with fresh grilled asparagus, Swiss cheese and Dijonnaise on griddled panini bread

ASPARAGUS, HAM AND SWISS PANINI
 each | 600 cal
 Genoa salami, ham, provolone and roasted red peppers with Dijonnaise on a grilled artisan baguette

EGGPLANT PARMESAN PANINI
 each | 450 cal
 Roast turkey, melted Swiss cheese, fresh spinach and honey mustard on griddled panini bread

TURKEY FLORENTINE PANINI
 each | 430 cal
 Panini grilled pita stuffed with grilled zucchini, yellow squash and eggplant, fresh mozzarella, tomatoes and basil pine nut pesto

GRILLED CHICKEN AND MOZZARELLA BAGUETTE
 each | 750 cal
 Roast pork, provolone, baby arugula and tomato on a grilled multigrain ciabatta

MARGHERITA PANINI
 each | 520 cal
 Shaved ham, genoa salami, provolone, green olive tapenade and roma tomato on griddled panini bread

FRENCH QUARTER MUFFULETTA
 each | 450 cal
 Pulled pork with fresh mozzarella, lemon zest, red pepper, arugula and fresh herbs on grilled ciabatta

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Classic Sandwich Lunch Box

12 guest minimum

The Classic Lunch Box includes a sandwich or wrap, baked or regular potato chips 1 bag | 140-220 cal, an apple 1 piece | 80 cal, dessert 126-230 cal and drink 0-250 cal.



SELECT UP TO THREE:

ITALIAN TUNA AND PROVOLONE WRAP

each | 540 cal

Tuna salad with provolone, pickle chips, banana pepper rings, red onion and Italian dressing

SMOKED TURKEY BLT

each | 620 cal

Ciabatta piled with hickory smoked turkey, crisp bacon, leaf lettuce and tomatoes with garlic aioli

BASIL AIOLI TUNA SALAD SANDWICH

each | 790 cal

Tuna salad, lettuce, tomato, provolone cheese & basil aioli on sourdough bread

TURKEY, HAM AND SWISS

each | 420 cal

Smoked ham, turkey breast, Swiss cheese, tomatoes piled in a Ciabatta roll with a yellow mustard spread

MULTI GRAIN TURKEY AVOCADO CLUB

each | 700 cal

Roasted turkey, ripe avocado, crisp bacon, lettuce, tomato and mayonnaise on wheat berry bread

SMOKED HAM AND SWISS CROISSANT

each | 490 cal

Smoked ham, Swiss cheese, fresh spinach and honey mustard on a croissant

PROVENÇAL ROASTED VEGETABLE BAGUETTE

each | 410 cal

Roasted eggplant, zucchini, squash and red peppers layered on a baguette with olive, mushroom and artichoke tapenade

MISO CHICKEN, BROWN RICE AND GINGER WRAP

each | 480 cal

Tortilla wrapped with grilled miso chicken, Fresno chile, cabbage slaw, brown rice, cilantro and ginger.

Boxed Meals,
continued



Signature Salad Lunch Box

12 guest minimum

The Signature Salad Lunch Box includes choice of salad, dinner roll 1 piece | 110 cal, an apple 1 piece | 70 cal, dessert 126-230 cal and drink 0-250 cal. Includes condiments.

SELECT UP TO THREE:

CAESAR SALAD WITH GRILLED SHRIMP

each | 650 cal

Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD WITH GRILLED SHRIMP

each | 190 cal

Romaine lettuce & spring mix topped with grilled shrimp, grape tomatoes, cucumbers & shredded carrots

ASIAN RICE NOODLE SALAD

each | 450 cal

Rice noodles tossed with carrots, red peppers & green onions with sesame oil & soy sauce

BLT SALAD WITH GREEN GODDESS DRESSING

each | 290 cal

Iceberg lettuce topped with crispy bacon & grape tomatoes, served with green goddess dressing

SALAD DRESSING - CHOOSE 3

Newman's Own Ranch Dressing each | 220 cal

Newman's Own Golden Italian Dressing each | 110 cal

Newman's Own Caesar Dressing each | 230 cal

Newman's Own Balsamic Vinaigrette each | 140 cal

Boxed Meals, continued



Classic Salad Lunch Boxes

12 guest minimum

The Salad Lunch Box includes choice of salad, dinner roll 1 piece | 110 cal, an apple 1 piece | 70 cal, dessert 126-230 cal and drink 0-250 cal. Includes condiments.

SELECT UP TO THREE:

CAESAR SALAD each | 510 cal

Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED CHICKEN

each | 670 cal

Romaine lettuce topped with grilled chicken, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD

each | 35 cal

Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED CHICKEN

each | 200 cal

Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

GREEK SALAD

each | 100 cal

Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

MANDARIN ORANGE SPINACH SALAD

each | 150 cal

Spinach, romaine and red leaf lettuce layered with mandarin oranges, red onion and toasted pepitas

SALAD DRESSING - CHOOSE 3

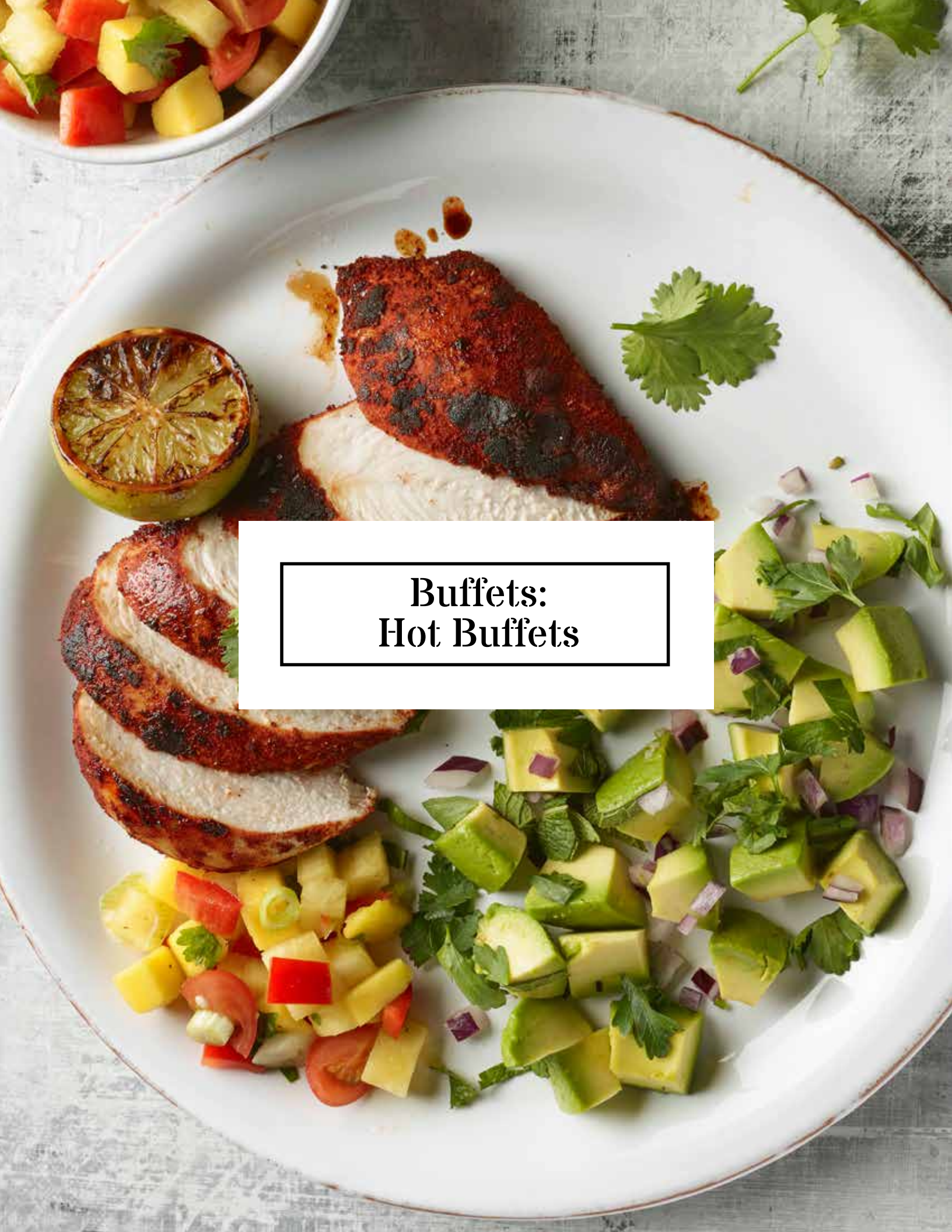
Newman's Own Ranch Dressing each | 220 cal

Newman's Own Golden Italian Dressing each | 110 cal

Newman's Own Caesar Dressing each | 230 cal

Newman's Own Balsamic Vinaigrette each | 140 cal

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**Buffets:
Hot Buffets**



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

Hot Buffet

12 guest minimum

Design the perfect buffet with your choice of salad, entrée, side dishes, dessert, rolls and beverages. Includes condiments.

INCLUDES:

Assorted House Baked Dinner Rolls with Butter  1 roll | 110 cal

CHOICE OF ONE ENTRÉE:

POULTRY

Coq au vin 1 thigh + sauce | 280 cal
 Lemon & Thyme Seared Chicken Breast 1 breast | 260 cal
 Lebanese Airline Chicken Breast 1 breast | 270 cal
 Lebanese Airline Chicken Breast 1 breast | 270 cal
 Piri Piri Chicken 4 oz. | 250 cal

VEGETARIAN & VEGAN

Almond Butter, Spelt & Mushroom Risotto   1 bowl | 260 cal
 Roasted Root Vegetable Tagine   1/2 cup | 90 cal
 Mushroom & Okra Stew   4 oz. | 45 cal
 Cauliflower Rice Stir Fry   1/2 cup | 50 cal

PORK

Honey & Five Spice Pork Loin 4 oz. | 280 cal
 Spring Herb & Dijon Pork Tenderloin  4 oz. | 160 cal
 Cuban Mojo Pork 4 oz. | 280 cal

BEEF / LAMB

Roast Za'atar Leg of Lamb 4 oz. | 240 cal
 BBQ Beef Brisket 4 oz. | 240 cal
 Braised Beef Short Ribs 4 oz. | 330 cal
 Simply Grilled Flank Steak 4 oz. | 240 cal

SEAFOOD

Olive Oil & Thyme Poached Cod  1 fillet | 100 cal
 Parmesan Tilapia with Red Pepper Sauce 1 fillet | 230 cal
 Citrus & Herb Crusted Wild Salmon 1 fillet | 170 cal
 Charleston Crab Cakes 1 cake | 210 cal

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Buffets: Hot Buffets continued



CHOICE OF ONE SALAD:

Classic Caesar Salad	1 cup 180 cal
Garden Salad	1 cup 10 cal
Greek Salad	1 cup 20 cal
Asian Rice Noodle Salad	1 cup 450 cal
BLT Green Goddess Salad	1 cup 130 cal
Mandarin Orange Spinach Salad	1 cup 80 cal
Quinoa Cucumber Salad	1 cup 190 cal
Azifa Green Lentil Salad	1 cup 130 cal
Lemony Chickpea Salad	1 cup 100 cal
Black Bean, Corn & Jicama Salad	1 cup 80 cal

ADD A PROTEIN TO YOUR SALAD:

Grilled Chicken Breast	1/4 cup 80 cal
Grilled Shrimp	4 shrimp 60 cal
Grilled Flank Steak	1/4 cup 100 cal
Balsamic Marinated Portobello Mushrooms	1/4 cup 80 cal

CHOICE OF ONE SIDE:

Creamy Parmesan Grits	4 oz. 100 cal
Simply Steamed Brown Rice	1/2 cup 180 cal
Coconut Jasmine Rice	1/2 cup 190 cal
Steamed Basmati Rice	1/2 cup 120 cal
Simply Roasted Red Bliss Potatoes	4 oz. 130 cal
Whipped Sweet Potatoes	1/2 cup 120 cal
Parsnip Whipped Potatoes	1/2 cup 120 cal
Whipped Fresh Potatoes with Butter	1/2 cup 150 cal
Roast Yukon Gold Potatoes MR	1/2 cup 120 cal
Simply Roasted Sweet Potatoes	1/2 cup 120 cal

CHOICE OF ONE VEGETABLE:

Grilled Zucchini with Coriander	4 oz. 20 cal
Simply Sautéed Kale	1/2 cup 60 cal
Sautéed Haricots Vert	4 oz. 70 cal
Grilled Broccolini	4 oz. 110 cal
Charred Broccoli Rabe	4 oz. 80 cal
Charred Tri Color Baby Carrots	1/2 cup 70 cal
Grilled Fresh Asparagus	5 spears 20 cal
Braised Collard Greens	1/2 cup 90 cal
Sesame Bok Choy	1/2 cup 40 cal
Charred Brussels Sprouts	1/2 cup 25 cal
Sautéed Green Beans	4 oz. 60 cal
Roasted Sweet and Spicy Root Vegetables	1/2 cup 200 cal

CHOICE OF THREE DESSERTS:

Seasonal Sliced Fresh Fruit Platter	3 oz. 35 cal
Pecan Pie	1 slice 540 cal
Pumpkin Pie	1 slice 370 cal
Double Chocolate Layer Cake	1 slice 410 cal
Strawberry Brioche Bread Pudding	1 pudding 150 cal
Maple, Cinnamon, Chocolate Bread Pudding	1 pudding 360 cal
Peanut Butter Cookie	1 cookie 150 cal
Oatmeal Raisin Cookie	1 cookie 150 cal
Chocolate Brownie	1 piece 60 cal
Mexican Chocolate Chile Cookie	1 cookie 190 cal
Carrot Cake	1 piece 230 cal
Red Velvet Cake	1 piece 90 cal
Lemon Bar	1 piece 80 cal
Yogurt Honey Mousse with Berries Tartlet	1 canape 60 cal
Rice Krispie Bar	1 piece 70 cal
Chocolate on Chocolate Cupcakes	1 cupcake 250 cal
Fabulous Chocolate Chunk Brownie	1 piece 120 cal
Luscious Lemon Bar	1 piece 90 cal
Totally Oreo Brownie	1 piece 110 cal

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea	8 oz. 0 cal
Sweet Tea	8 oz. 20 cal
Lemonade	8 oz. 70 cal
Orange Infused Water	8 oz. 0 cal
Cucumber Mint Infused Water	8 oz. 0 cal
Honeydew Cucumber Mint Infused Water	8 oz. 0 cal

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Buffets: Themed Buffets

Take a culinary journey around the world with Modern Recipe themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

The Themed Buffets are also available as Tasting Stations if you are having an evening reception.

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea	8 oz. 0 cal
Sweet Tea	8 oz. 15 cal
Lemonade	8 oz. 15 cal
Orange Infused Water	8 oz. 0 cal
Cucumber Mint Infused Water	8 oz. 0 cal
Honeydew Cucumber Mint Infused Water	8 oz. 0 cal

North Africa

12 guest minimum

Explore the flavors of North Africa with authentic sides, salads, entrée, dessert and condiments.

Roasted Root Vegetable Tagine	1 cup 190 cal
Roast Za'atar Leg of Lamb	4 oz. 240 cal
Fruited Couscous Salad	1/2 cup 170 cal
North African Chopped Cauliflower Salad	1/2 cup 60 cal
Carrot, Orange & Mint Salad	4 oz. 130 cal
Greek Style White Pita Bread	1/2 pita 100 cal
Harissa Tomato Sauce	2 tbsp. 30 cal
Coffee and Tea Service	12 oz. 0-5 cal

South East Asia

12 guest minimum

The flavors of southeast Asia come alive with Thai sides, salads, entrée, dessert and condiments.

Tofu Pad Thai	4 oz. 130 cal
Asian Beef Satay Canape	3 skewers 130 cal
Ginger Chicken Satay	3 skewer + 3 oz. sauce 340 cal
Jasmine Steamed Rice	1/2 cup 100 cal
Green Papaya Salad	1/2 cup 80 cal
Asian Rice Noodle Salad	1 cup 450 cal
Tropical Rice Pudding	4 oz. 530 cal

Indian

12 guest minimum

Authentic Indian buffet with sides, entrée, dessert and condiments.

Chicken Tikka Masala	1 cup 390 cal
Madras Cabbage & Peas	1 cup 140 cal
Alu Gobi Matar	1/2 cup 100 cal
Dal Tarka	1/2 cup 130 cal
Pulao Rice	1/2 cup 130 cal
Vegetable Pakora	1 pakora 50 cal
Naan Dippers	2 dippers 60 cal
Cilantro Chutney	1 tbsp. 35 cal
Mango & Passion Fruit Fool	
Sweet Shot	each 60 cal

Southern BBQ

12 guest minimum

Celebrate the south with BBQ, comforting sides, salad, entree, dessert and condiments.

Pulled BBQ Chicken	3 oz. 140 cal
Cattleman's BBQ Sauce	2 tbsp. 50 cal
Baked Beans	1/2 cup 160 cal
Carolina Slaw	1/2 cup 30 cal
Country-Style Potato Salad	1/2 cup 190 cal
Cornbread	1 piece 200 cal
Chocolate Brownie	1 piece 60 cal
Whipped Butter Cups	1 cup 35 cal
Foil Wrapped Butter Chips	2 chips 70 cal
Chocolate Brownie	1 piece 60 cal

Tex-Mex

12 guest minimum

Tex Mex tacos with sides, condiments, dessert and condiments.

6" Pressed Flour Tortillas	2 tortillas 180 cal
6" White Corn Table Tortillas	2 tortillas 110 cal
Beef Taco Meat	3 oz. 160 cal
Cumin Grilled Chicken	3 oz. 150 cal
Spanish Rice	1/4 cup 90 cal
Tex Mex Veggies	1/2 cup 80 cal
Shredded Lettuce	1/4 cup 0 cal
Fresh White Onions	1 tbsp. 15 cal
Pico De Gallo	2 tbsp. 5 cal
Sour Cream	2 tbsp. 60 cal
Shredded Cheddar Cheese	2 tbsp. 60 cal
Western Style Guacamole	2 tbsp. 50 cal
Sliced Jalapeno Peppers	2 tbsp. 0 cal
Mexican Chocolate Chile Cookie	2 cookies 220 cal

Plant-Based Mexican

12 guest minimum

Take a trip south of the border with plant-based salads, sides, entrée, dessert and condiments.

Vegetable & Black Bean Quesadilla	1 quesadilla 500 cal
Roasted Chili & Sweet Corn Tamale	2 tamale 90 cal
Spanish Rice	1/2 cup 90 cal
Baja Black Beans	1/2 cup 100 cal
Tri-Color Corn Tortilla Chips	1/2 cup 80 cal
Pico De Gallo	2 tbsp. 0 cal
Western Style Guacamole	2 tbsp. 50 cal
Mexican Chocolate Chile Cookie	1 cookie 220 cal

Asian

12 guest minimum

Selection of Asian sides, entrée, dessert, condiments and beverages.

Sweet & Sour Chicken	(8 oz. 470 cal)
Cantonese Stir-Fry with Snow Peas	(8 oz. 110 cal)
Jasmine Steamed Rice	(1/2 cup 100 cal)
Tangy Asian Slaw	(1/2 cup 250 cal)
Sesame Ginger Green Beans	(1/2 cup 70 cal)
Vegetable Egg Roll	(1 egg roll 180 cal)
Soy Sauce	(2 tbsp. 20 cal)
Sweet Thai Chili Sauce	(2 tbsp. 80 cal)
Chinese Hot Mustard	(2 tsp. 15 cal)
Mango Mint Mousse Sweet Shot	(each 220 cal)

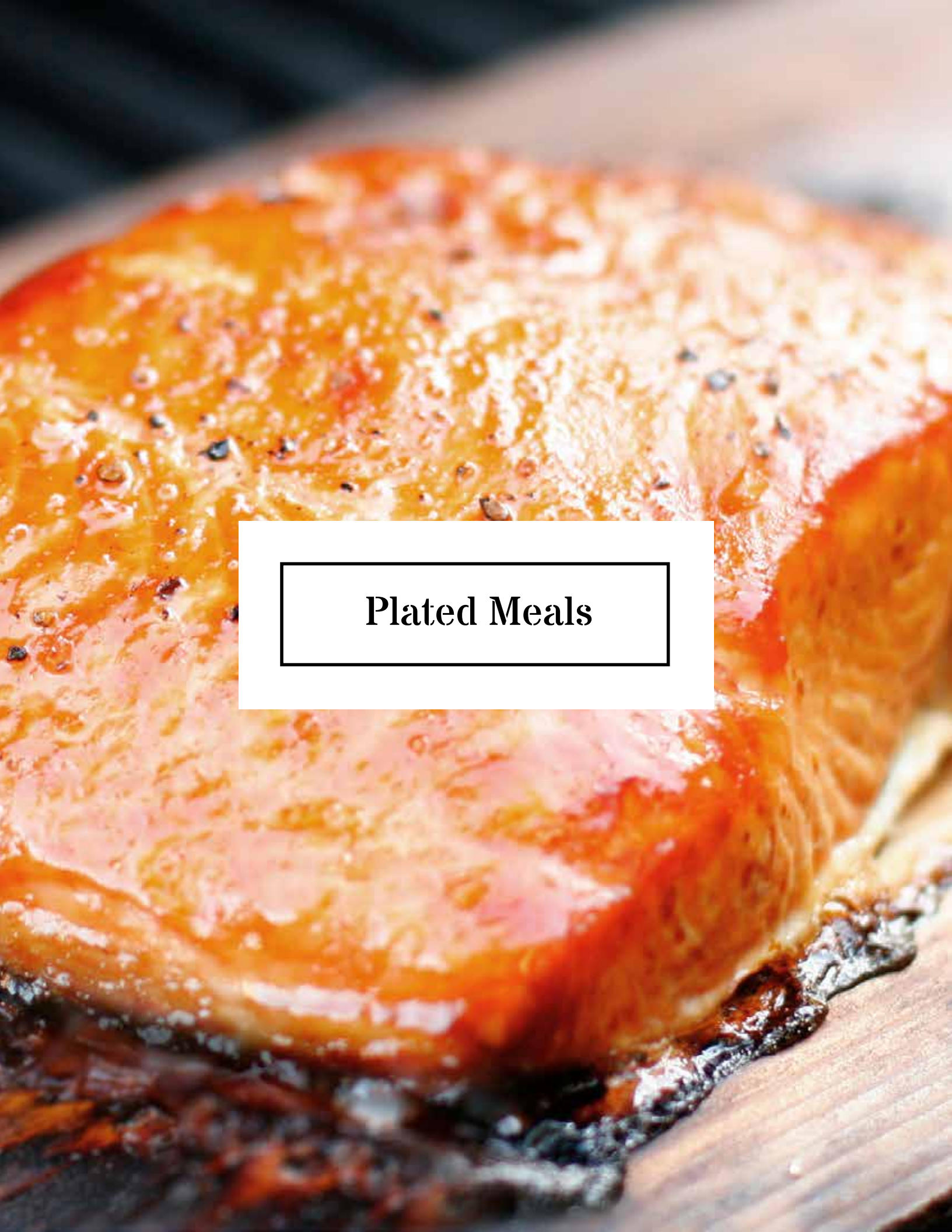
Dim Sum

12 guest minimum

Dim Sum Buffet includes Asian appetizer, salad and dessert favorites. Buffet includes condiments and beverages.

Lemongrass Chicken Potsticker	(3 potstickers 140 cal)
Pork Pot stickers	(3 potstickers 190 cal)
Fried Spring Rolls	(2 rolls 110 cal)
Asian Rice Noodle Salad	(1/2 cup 450 cal)
Asian Cucumber & Carrot Salad	(1/2 cup 30 cal)
Vegetable Fried Rice	(1/2 cup 160 cal)
Machta Donut Holes	(3 donut holes 150 cal)

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



Plated Meals


Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides, chef-selected sauces and beverages. Select the perfect soup or salad and dessert for your guests. Selections are presented on china and pricing includes linens cloths and napkins for guest seating and trained service staff. Includes condiments.

CHOICE OF ONE SOUP OR SALAD:


INCLUDES

- Assorted House Baked Dinner Rolls with Butter  1 roll | 110 cal
- Coffee & Hot Tea Service  12 oz. | 0-5 cal




CHOICE OF



- Brewed Iced Tea  8 oz. | 0 cal
- Sweet Tea  8 oz. | 15 cal

SOUP










- Creamy Turkey and Wild Rice Soup 8 oz. | 200 cal
- New England Clam Chowder 8 oz. | 130 cal
- Old Fashioned Chicken Noodle Soup  8 oz. | 100 cal
- Chicken Posole 8 oz. | 160 cal
- Butternut Squash and Sweet Potato Soup 8 oz. | 110 cal
- Cream of Mushroom and Wild Rice Soup 8 oz. | 230 cal
- Chicken Tortilla Soup 8 oz. | 160 cal

SALAD SERVED WITH A CHOICE OF DRESSING

- Traditional Caesar Salad 1 salad | 350 cal
- Traditional Garden Salad   1 salad | 25 cal
- Green Goddess BLT Salad 1 salad | 150 cal
- Baby Kale, Red Onion & Fennel Salad  1 salad | 160 cal
- Orange, Strawberry and Pecan Salad 1 salad | 410 cal

- Greek Grilled Chicken and Grain Salad 1 salad | 680 cal
- Autumn 'Harvest Grain Salad'  1 salad | 530 cal
- Maple Bacon Shrimp and Grain Salad 1 salad | 450 cal
- Kale Chicken Caesar Salad 1 salad | 570 cal
- Harissa, Cauliflower and Goat Cheese Salad  1 salad | 450 cal
- Mexican Chicken Cobb Salad 1 salad | 640 cal
- Teriyaki Salmon Salad 1 salad | 270 cal

CHOICE OF ONE DESSERT:

- Lemon Meringue Pie  1 slice | 340 cal
- Southern Pecan Pie  1 slice | 520 cal
- Dutch Apple Pie  1 slice | 410 cal
- Iced Carrot Layer Cake  1 slice | 460 cal
- Double Chocolate Layer Cake  1 slice | 410 cal
- Crème Brûlée  1 slice | 590 cal
- Fresh Fruit Tart  1 slice | 280 cal
- Molten Choc Cake with Bittersweet Ganache  1 cake | 630 cal
- Tiramisu  1 slice | 540 cal

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Plated Meals, continued

Poultry

ADOBO ROASTED TURKEY BREAST

1 entrée | 90 cal

Oven roasted turkey breast basted with chipotle garlic honey cider rub served with grilled zucchini with coriander, saffron rice pilaf

CLASSIC ROASTED TURKEY BREAST

1 entrée | 120 cal

Lean and juicy breast of turkey, roasted with garlic, pepper and salt served with sautéed haricot verts, smashed sweet potatoes

HOISIN GLAZED CHICKEN

1 entrée | 370 cal

Seared airline chicken breast coated with a spicy hoisin and soy sauce, ginger glaze

LEBANESE AIRLINE CHICKEN BREAST

1 entrée | 270 cal

Grilled airline chicken breast marinated with lemon, olive oil and garlic

Pork

HONEY & FIVE SPICE PORK LOIN

1 entrée | 280 cal

Roasted pork loin coated with honey, soy sauce, sesame oil, fresh garlic, ginger and five spice powder served with sesame shiitake bok choy and jasmine steamed rice

APPLE CIDER GLAZED PORK TENDERLOIN

1 entrée | 220 cal

Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes

CITRUS SOY PORK BELLY

1 entrée | 560 cal

Sake & soy sauce braised pork belly baked with a citrus soy glaze

COFFEE CRUSTED PORK LOIN

1 entrée | 290 cal

Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes. Served with choice of sauce

Beef/Lamb

LIME MARINATED FLANK STEAK

1 entrée | 250 cal

Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro served with coconut jasmine rice and grilled corn succotash

DIJON HERB ROASTED LEG OF LAMB

1 entrée | 260 cal

Boneless leg of lamb roasted with Dijon Mustard, garlic, oregano, rosemary and mint served with Provençal roasted vegetables and parsnip whipped potatoes

BRAISED BEEF SHORT RIBS

1 entrée | 330 cal

Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and roasted sweet and spicy root vegetables

PEPPERY BEEF TENDERLOIN

1 entrée | 330 cal

Beef tenderloin oven roasted with a coating of cracked black pepper served with parsnip whipped potatoes and grilled broccolini.

Seafood

CITRUS & HERB CRUSTED WILD SALMON

1 entrée | 170 cal

Salmon marinated in orange and lemon juice, roasted in a crust of citrus zest, fresh oregano, rosemary and thyme served with parsnip whipped potatoes and grilled asparagus

SIMPLY PAN-SEARED FRESH SCALLOPS

1 entrée | 130 cal

Fresh scallops, extra virgin olive oil, kosher salt and black pepper served with sautéed spinach and creamy cauliflower puree

SIMPLY GRILLED FRESH SALMON

1 entrée | 270 cal

Fresh salmon grilled with only extra virgin olive oil, kosher salt and black pepper served with sesame lemongrass jasmine rice and shitake bok choy

PARMESAN PANKO CRUSTED TILAPIA

1 entrée | 170 cal

Tilapia baked with a parmesan and chili powder panko breadcrumb topping served with sautéed kale and oven-roasted Greek fries

SHRIMP ETOUFFEE & GRITS BOWL

1 entrée | 620 cal

Cheddar grits topped with etouffee sauce, Cajun seasoned shrimp, andouille sausage, bacon and green onions

GRILLED MAHI MAHI

1 entrée | 100 cal

Grilled mahi mahi seasoned with kosher salt, black pepper and parsley

Vegetarian/Vegan

PENNE PASTA WITH ASPARAGUS & FONTINA

1 entrée | 630 cal

Penne pasta with asparagus, fresh basil and oregano in a fontina cheese cream sauce

PEA CAKES, FETA & PEA SHOOTS

1 entrée | 250 cal

Spring pea cakes with feta and pea shoots

ALMOND BUTTER, SPELT & MUSHROOM

RISOTTO  

1 entrée | 260 cal

Wild mushrooms, creamy almond butter and spelt risotto

GINGER MISO TOFU

1 entrée | 310 cal

Tofu seared with ginger, miso, mirin, green onions and red chile served with sesame lemongrass jasmine rice and Napa cabbage with kale and garlic

CAULIFLOWER MANCHURIAN

1 entrée | 270 cal

Crispy fried cauliflower, Sautéed in hot and spicy sauce

CRABLESS CRAB CAKE

1 entrée | 350 cal

Hearts of palm, red pepper, onion, eggless mayo, vegan Worcestershire, Old Bay and Tabasco

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

Platters, Desserts & Snacks

A wide variety of platters from seasonal fruit trays to artisanal cheese platters with domestic & imported cheeses. A perfect addition to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up & clean up.

Platters

SEASONAL FRESH FRUIT PLATTER 3 oz. | 35 cal

A seasonal array of sweet melon, pineapple, oranges, grapes and berries

FRESH VEGETABLE CRUDITÉ PLATTER

3 oz. | 20-160 cal

A rainbow of crunchy fresh vegetables served with dip

CRUDITÉ PLATTER 3 oz. | 20-160 cal

Seasonal vegetable crudité served with dip

ITALIAN ANTIPASTO PLATTER 3 oz. | 110-140 cal

Antipasto platter with roasted red peppers, capicola, prosciutto, mozzarella, artichokes, banana peppers and olives

FRUIT & CHEESE PLATTER

3 oz. fruit + 1 oz. cheese | 140-190 cal

Platter heaped with cubed cheeses, cheddar, swiss and provolone, & an arrangement of fresh melon, berries, and grapes. Served with crisp bread

MEZZE 1 serving | 0-40 cal

A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, stuffed grape leaves, olives, feta cheese and pickled red onions. Served with pita bread

ARTISANAL CHEESE PLATTER 1 serving | 5-180 cal

Artisan cheese display with slices of imported and domestic cheeses with cornichon pickles, olives, whole grain mustard, fig spread, grissini and crostini

CHEESE & CHARCUTERIE PLATTER

1 serving | 5-180 cal

Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini

Desserts





COOKIES

Choice of Three:

Peanut Butter Cookie 	1 cookie 150 cal
Butter Sugar Cookies 	1 cookie 160 cal
Mexican Chocolate Chile Cookie	1 cookie 190 cal

BROWNIES AND BARS 12 guest minimum

Choice of Three:

Blondie Bar 	1 piece 60 cal
Chocolate Brownie 	1 piece 60 cal
Rice Krispie Bar	1 piece 70 cal
Lemon Bar 	1 piece 80 cal
Totally Oreo Brownie 	1 piece 110 cal

Snacks



TRAIL MIX  1 oz. | 150 cal

MIXED NUTS   1 oz. | 170 cal

MIXED NUTS, BULK NO PEANUTS   1 oz. | 170 cal

GRANOLA BARS

Granola Bar 	1 bar 90 cal
Peanut Butter Granola Bar  	1 bar 100 cal
Oats & Honey Granola Bar  	1 bar 90 cal

FRUIT 12 minimum

Mixed Fruit Cup   	each 35 cal
Seasonal Sliced Fresh Fruit Platter  	3 oz. 35 cal

CHIPS & PRETZELS

Assorted Bagged Chips 	1 bag 190-230 cal
Rold Gold Tiny Twist Pretzels  	1 bag 110 cal
Baked Potato Chips  	1 bag 140 cal
Assorted Sunchips  	1 bag 210 cal

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**Chef Attended
Carving Stations**

The perfect addition to a buffet or plated meal. A Chef Attended carving stations give your guests something special to enjoy at your event. These stations require an attendant and our team will reach out to you to discuss.

The Carvery: Beef Carving Station

Beef carved to order by one of our chefs. Accompanied by roasted potatoes, green beans almandine, Caesar salad and dinner rolls with butter. Includes horseradish mayonnaise and whole grain mustard.

Roasted Strip Loin	3 oz. 220 cal
Roasted Rosemary Red Bliss Potatoes <input type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	4 oz. 120 cal
Fresh Green Beans Almandine <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	5 oz. 60 cal
Classic Caesar Salad	1/2 cup 90 cal
White Dinner Rolls <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1 roll 80 cal
Au Jus	2 tbsp. 0 cal
Horseradish Mayonnaise	1 tbsp. 80 cal
Whole Grain Mustard <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1 tbsp. 10 cal

The Carvery: Pork Carving Station

BBQ Pork Loin with Texas Smokehouse BBQ sauce, carved to order by one of our chefs. Accompanied by baked beans, country-style potato salad, classic Carolina slaw, Greek salad and dinner rolls with butter.

BBQ Pork Loin	3 oz. 230 cal
Texas Smokehouse BBQ Sauce <input checked="" type="checkbox"/>	2 tbsp. 20 cal
Baked Beans	1/2 cup 160 cal
Country-Style Potato Salad <input checked="" type="checkbox"/>	1/2 cup 190 cal
Classic Carolina Cole Slaw <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1/2 cup 160 cal
Greek Salad <input checked="" type="checkbox"/>	1/2 cup 10 cal
White Dinner Rolls <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1 roll 80 cal
White Balsamic Vinaigrette	1 oz. 130 cal

The Carvery: Turkey Carving Station

BBQ Pork Loin with Texas Smokehouse BBQ sauce, carved to order by one of our chefs. Accompanied by baked beans, country-style potato salad, classic Carolina slaw, Greek salad and dinner rolls with butter.

Roasted Turkey Breast <input checked="" type="checkbox"/>	3 oz. 90 cal
Turkey Gravy	2 tbsp. 10 cal
Whipped Sweet Potatoes <input checked="" type="checkbox"/>	1/2 cup 150 cal
Braised Collard Greens <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1/2 cup 90 cal
Cranberry Chutney	1 tbsp. 20 cal
White Dinner Rolls <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1 roll 80 cal
Whole Grain Mustard <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1 tbsp. 10 cal

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**Chef Attended
Specialty Stations**



The perfect addition to a buffet or plated meal, Chef Attended stations give your guests something extra special to enjoy. These stations require an attendant & our team will reach out to you to discuss.

Bao

12 guest minimum

Bao, or buns, are made from steamed bread known as lotus leaf and layered with traditional ingredients such as pork belly.

CHOICE OF ONE:

- Soba Noodle Salad   1/2 cup | 130 cal
- Tangy Asian Slaw  1/2 cup | 250 cal

CHOICE OF TWO BAO:

- KOREAN PORK BELLY BAO** 1 bao | 330 cal
Korean pork belly bao bun with kimchi, ponzu pickled red onions & Korean BBQ sauce

LACQUERED BEEF BAO 

- 1 bao | 330 cal
Steamed bao bun stuffed with honey lacquered BBQ beef, tangy Asian slaw & ponzu pickled red onions & jalapenos

LEMONGRASS TOFU BAO  

- 1 bao | 280 cal
Lemongrass marinated tofu in a steamed bao bun with Thai coleslaw, ponzu pickled cucumbers & sriracha mayonnaise

THAI SHRIMP CAKE 

- 1 bao | 290 cal
Thai seasoned shrimp cake stuffed in steamed bao bun with Thai coleslaw & sweet chili mayonnaise






Chef-Made Caesar

12 guest minimum

Embrace the origins of the Caesar salad with a tossed to order presentation.

- Chopped Romaine Lettuce   2 cups | 15 cal
- Fresh Baby Kale   2 cups | 15 cal
- Caesar Salad Dressing 1 oz. | 130 cal
- Shredded Parmesan Cheese  1/2 tbsp. | 10 cal
- Fried Capers & Lemon Zest 1/2 tbsp. | 40 cal
- Topping  
- Hardboiled Eggs  1/2 tbsp. | 10 cal
- Seasoned Homestyle Croutons  1/2 oz. | 60 cal

















CHOICE OF ONE PROTEIN:

- Grilled Chicken Breast  1/4 cup | 80 cal
- Balsamic Marinated Portobello  1/4 up | 80 cal
- Mushrooms   1/4 up | 80 cal
- Grilled Shrimp  +\$1.00 per guest 2 shrimp | 60 cal
- Grilled Flank Steak +\$2.00 per guest 1/4 cup | 100 cal

Ramen

12 guest minimum

Japanese noodle soup made with wheat noodles, broth, and a variety of toppings.

- Amoy Ramen Noodles   3 oz. | 110 cal
- Char Siu Marinated Egg  1/2 egg | 40 cal
- Steamed Fresh Spinach   1 tbsp. | 0 cal
- Corn   1 tbsp. | 10 cal
- Pickled Button Mushrooms   1 tbsp. | 0 cal
- Fresh Chinese Napa Cabbage   1 tbsp. | 0 cal
- Roasted Black Seaweed 1 tsp. | 15 cal
- Nori Furikake 
- Fresh Green Onions   1 tsp. | 0 cal
- Toasted Sesame Seeds   1 tsp. | 15 cal

CHOICE OF ONE BROTH:

- Tonkotsu Shoyu Broth 6 oz. | 50 cal
- Tonkotsu Miso Broth 6 oz. | 70 cal

CHOICE OF TWO RAMEN CHAR SIU:

- Chicken Char Siu  1 oz. | 45 cal
- Pork Char Siu 1 oz. | 80 cal
- Tofu Char Siu   1 oz. | 30 cal

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Chef Attended Specialty Stations, continued

Tacos

12 guest minimum

Build your own taco bar with seasoned meat, sour cream, cheddar cheese, roasted tomatillo sauce and more wrapped in your choice of tortilla.

Shredded Lettuce	1/4 cup 0 cal
Fresh White Onions	2 tbsp. 10 cal
Pico De Gallo	2 tbsp. 0 cal
Roasted Tomatillo Salsa	2 tbsp. 10 cal
Sour Cream	2 tbsp. 60 cal
Shredded Cheddar Cheese	2 tbsp. 60 cal
Original Mild Guacamole	2 tbsp. 50 cal
Sliced Jalapeno Peppers	2 tbsp. 0 cal

CHOICE OF TWO FILLINGS:

Beef Taco Meat	3 oz. 160 cal
Cumin Grilled Chicken	3 oz. 150 cal
Tex Mex Veggies	1/4 cup 80 cal

CHOICE OF TWO TORTILLAS:

6" Pressed Flour Tortillas	2 tortillas 180 cal
6" White Corn Table Tortillas	2 tortillas 110 cal
Yellow Taco Shell	2 shells 90 cal

Dabha

12 guest minimum

Highlighting traditional dishes from the Indian continent, with sweet and tangy chutneys, naan bread, vegetables and choice of main dish.

INCLUDED:

Madras Cabbage & Peas	1/2 cup 140 cal
Madras Alu	1/2 cup 150 cal
Naan Bread	2 quarters 150 cal

CHOICE OF ONE MAIN DISH:

Chicken Tikka Masala	1 cup 390 cal
Madras Vegetable Curry	1 cup 160 cal
Chicken Korma	1 cup 580 cal
Pulao Rice	1/2 cup 130 cal

CHOICE OF ONE CHUTNEY:

Tamarind Chutney	2 tbsp. 70 cal
Cilantro Chutney	2 tbsp. 35 cal
Tomato Chutney	2 tbsp. 30 cal
Cucumber Raita	1/4 cup 40 cal

Stir-Fry

12 guest minimum

Traditional Chinese cooking technique where fresh ingredients & proteins are tossed in a wok.

CHOICE OF TWO:

Szechuan Shrimp	1 entrée 430 cal
House Special Tofu	1 entrée 490 cal
Mongolian Wok Mongolian Beef	1 entrée 550 cal
Mongolian Wok Kung Pao Chicken	1 entrée 390 cal

CHOICE OF ONE BASE:

Jasmine Steamed Rice	1/2 cup 100 cal
Lo Mein Noodles	4 oz. 200 cal

Pho

12 guest minimum

A Vietnamese soup with fresh herbs, rich broth, noodles herbs & choice of protein.

Rice Noodles	3/4 cup 150 cal
Fresh Broccoli Florets	2 tbsp. 0 cal
Baby Bok Choy	3 wedges 5 cal
Straw Mushrooms	2 tbsp. 10 cal
Fresh Cilantro Leaves	1 sprig 0 cal
Fresh Jalapeno Peppers	2 tsp. 0 cal
Lime Wedge	1 slice 0 cal
Sriracha Hot Chili Sauce	1 tsp. 5 cal
Fish Sauce	1 tsp. 0 cal
Hoisin Sauce	1 tsp. 15 cal

Pho Broth	6 oz. 15 cal
Vegetable Pho Broth	7 oz. 30 cal

CHOICE OF TWO PROTEINS:

Shaved Top Sirloin	1/4 cup 35 cal
Grilled Chicken Thigh	1/4 cup 60 cal
Pho Beef Brisket	3 slices 80 cal
Extra Firm Tofu	1/4 cup 40 cal

Stuffed Pastas

12 guest minimum

Combining stuffed pastas with fresh ingredients and choice of sauce.

INCLUDED:

Roasted Wild Mushrooms	1 oz. 10 cal
Grissini	1 breadstick 45 cal
Baby Spinach	1/4 cup 0 cal
Fresh Tomatoes	2 tbsp. 0 cal
Parmesan Toasted Bread Crumbs	1 tbsp. 35 cal
Parmesan Cheese	1 tbsp. 10 cal

CHOICE OF ONE PASTA:

Cheese Tortellini	1/2 cup 150 cal
Cheese Ravioli	3 ravioli 90 cal

CHOICE OF ONE PASTA SAUCE:

Parmesan Cream Sauce	1 oz. 120 cal
Basil Marinara Sauce	2 oz. 10 cal
Basil Pesto Sauce	1 tbsp. 80 cal

Omelet Station

12 guest minimum

Fresh Green Onions
Fresh White Mushrooms
Baby Spinach
Fresh Tomatoes
Fresh Green Onions
Bacon Slices
Smoked Ham
Cheddar Cheese
Part Skim Shredded Mozzarella Cheese

CHOICE OF EGGS - CHOOSE 2

Cage Free Liquid Eggs
Cage Free Egg Whites
Cage Free Pasteurized Egg Substitute

BBQ Nation

12 guest minimum

Choose your favorite BBQ meat and sauce and enjoy a selection of sides including mac & cheese, baked sweet potatoes, green bean salad and tomato and red onion salad.

INCLUDED:

Macaroni & Cheese	1/2 cup 140 cal
Baked Sweet Potatoes	1 potato 190 cal
Green Bean Salad	4 oz. 70 cal
Tomato & Red Onion Salad	4 oz. 50 cal
Corn Muffin	1 muffin 340 cal

CHOICE OF ONE:

Pulled BBQ Pork	3 oz. 160 cal
Sliced BBQ Beef Brisket	3 oz. 200 cal
Shredded BBQ Chicken	3 oz. 190 cal

CHOICE OF TWO BBQ SAUCES:

North Carolina BBQ Sauce	1 oz. 50 cal
Smoky Chipotle BBQ Sauce	1 oz. 60 cal
Honey BBQ Sauce	1 oz. 90 cal

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Hors D'Oeuvres: A La Carte

A selection of Hors D'oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate.

Poultry

- SANTA FE CHICKEN EGG ROLL** 1/2 egg roll | 100 cal
- LEMONGRASS CHICKEN DUMPLING** 1 dumpling | 40 cal
- LEMONGRASS CHICKEN POTSTICKER** 1 skewer + sauce | 50 cal
- TERIYAKI CHICKEN POTSTICKER** 1 skewer + sauce | 90 cal
- COCONUT CHICKEN SATAY** each | 30 cal
- LEMON PEPPER CHICKEN SKEWER** 1 skewer + sauce | 50 cal
- CHICKEN DIABLO EMPANADAS** 1 empanada + sauce | 240 cal
- LEMONGRASS TURKEY LOLLIPOP** 1 canape | 50 cal
- GREEK TURKEY MEATBALL** 1 canape | 50 cal
- CORDON BLEU BITES** 1 bite | 80 cal

Pork And Lamb

- BACON WRAPPED DATE** 1 canape | 45 cal
- BACON FIG & SMOKED GOUDA TARTLET** 1 canape | 60 cal
- SERRANO HAM & MANCHEGO CHEESE CROQUETTE** 1 canape | 80 cal
- MINIATURE CUBAN SANDWICH** 1 canape | 90 cal
- BBQ PORK SLIDER** 1 canape | 200 cal
- PROSCIUTTO WRAPPED ASPARAGUS** 1 canape | 50 cal
- SPICY LAMB MEATBALL** 1 canape | 70 cal
- ASIAN STYLE PORK MEATBALL** 1 canape | 45 cal

Beef

- CENTER CUT FILET OF BEEF CANAPE** 1 canape | 50 cal
- ASIAN BEEF SATAY CANAPE** 1 canape | 130 cal
- CHEESEBURGER SLIDERS** 1 canape | 190 cal
- BURGER SLIDER** 1 canape | 180 cal
- BARBEQUE MEATBALLS** 1 meatball + sauce | 70 cal
- PASTRAMI ON RYE PANINI** 1 canape | 50 cal
- CHURRASCO BEEF SATAY CANAPE** 1 canape | 50 cal
- BEEF SHORT RIB PANINI** 1 canape | 70 cal

Seafood

- CRISPY COCONUT SHRIMP** 1 canape | 80 cal
- MINI TUNA TACO** 1 canape | 50 cal
- CRAB, ARTICHOKE & SPINACH TARTLET** 1 canape | 50 cal
- FRIED LOBSTER MAC & CHEESE** 1 canape | 70 cal

Vegetarian/Vegan

- SICILIAN ARANCINI** each | 90 cal
- VEGETABLE SAMOSAS** 1 samosa | 130 cal
- CRISPY FALAFELS** 1 falafel | 60 cal
- VEGETABLE EGG ROLL** 1/2 egg roll | 180 cal
- BATTERED MACARONI & CHEESE BITES** 1 bite | 110 cal
- FRIED RAVIOLI** 1 ravioli | 90 cal
- SPICY JALAPENO & CORN NUGGET** 1 nugget | 60 cal
- TOMATO, VIDALIA ONION & GOAT CHEESE TART** 1 tart | 100 cal

Premium Selections

- JUMBO LUMP CRAB CAKE** each | 70 cal
- MINI BEEF WELLINGTON** each | 70 cal
- SEAFOOD STUFFED MUSHROOM CAPS** each | 15 cal
- ROSEMARY GRILLED LAMB CHOP** each | 300 cal
- SMOKED SALMON BUCKWHEAT BLINI** each | 30 cal
- SHRIMP COCKTAIL WITH CAJUN REMOULADE** shrimp + sauce | 190 cal
- CURRIED CHICKEN & GOLDEN RAISIN** 1 phyllo cup | 140 cal
- GOAT CHEESE & HONEY PHYLLO CUPS** (1 phyllo cup | 90 cal)
- MINI BEEF WELLINGTON** (each | 70 cal)
- ROSEMARY GRILLED LAMB CHOP** (each | 310 cal)

Cold Hors D'oeuvres

- PROSCIUTTO WRAPPED CANTALOUPE** 1 wedge + 1 sauce | 110 cal
- COOL SALMON CANAPES** 1 canapé | 60 cal
- CUCUMBER ROUNDS WITH FETA & TOMATO** 1 piece | 40 cal
- CARAMELIZED ONION & WHITE BEAN CROSTINI** 1 slice | 120 cal
- GOAT CHEESE & HONEY PHYLLO CUPS** 1 phyllo cup | 90 cal
- BLACK CURRANT & BRIE CROSTINI** 1 slice | 90 cal

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











Beverages

Selection of cold and hot beverages including tea, coffee, water, iced tea, juices, sodas and waters.

HOT BEVERAGES - PER GUEST









Served with appropriate condiments.

Coffee and Hot Tea Service  	12 oz. 0-5 cal
Brewed Regular Coffee  	12 oz. 0-5 cal
Brewed Decaffeinated Coffee  	12 oz. 0-5 cal
Tea Bags with Hot Water  	12 oz. 0-5 cal
Hot Cocoa Mix with Hot Water	1 pack 80 cal
Chilled Apple Cider -per gallon	8 oz. 110 cal
Hot Apple Cider  	8 oz. 120 cal















HOT BEVERAGES by gallon

Served in a 96 oz. to go container.

Served with appropriate condiments.

Brewed Regular Coffee  	8 oz. 0-5 cal
Brewed Decaffeinated Coffee  	8 oz. 0-5 cal
Tea Bags with Hot Water  	8 oz. 0-5 cal
Hot Cocoa Mix with Hot Water	1 pack 80 cal
Hot Apple Cider  	8 oz. 120 cal











JUICE by the gallon

Orange Juice  	8 oz. 15 cal
Apple Juice  	8 oz. 110 cal
Cranberry Juice  	8 oz. 25 cal
Cranberry Juice Cocktail  	8 oz. 100 cal
Fresh Orange Juice  	8 oz. 110 cal
100% Apple Juice with Vitamin C  	(8 oz. 100 cal)
Ruby Red Grapefruit Juice  	(8 oz. 110 cal)

PUNCH









Orange Blossom Punch  	8 oz. 170 cal
White Sparkling Punch  	8 oz. 100 cal
Sunshine Swizzle Punch  	8 oz. 130 cal

TEA & LEMONADE









Brewed Iced Tea  	8 oz. 0 cal
Sweet Iced Tea  	8 oz. 15 cal
Country Time Lemonade  	8 oz. 5 cal
Homemade Lemonade  	8 oz. 240 cal
Strawberry Lemonade  	8 oz. 90 cal

WATER STATION by gallon



Ice Water with Lemons, Limes & Oranges  	8 oz. 0 cal
Orange Infused Water  	8 oz. 0 cal
Cucumber Mint Infused Water  	8 oz. 0 cal
Honeydew Cucumber Mint Infused Water  	8 oz. 0 cal

INDIVIDUAL BEVERAGES

Assorted Juice 	each 80-170 cal
Assorted Bottled Water  	each 0 cal
Assorted Spring & Sparkling Water  	each 0 cal
Assorted Canned Soda  	each 5-160 cal
Assorted Bottled Coffee 	each 180-280 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

modern recipe

catering