

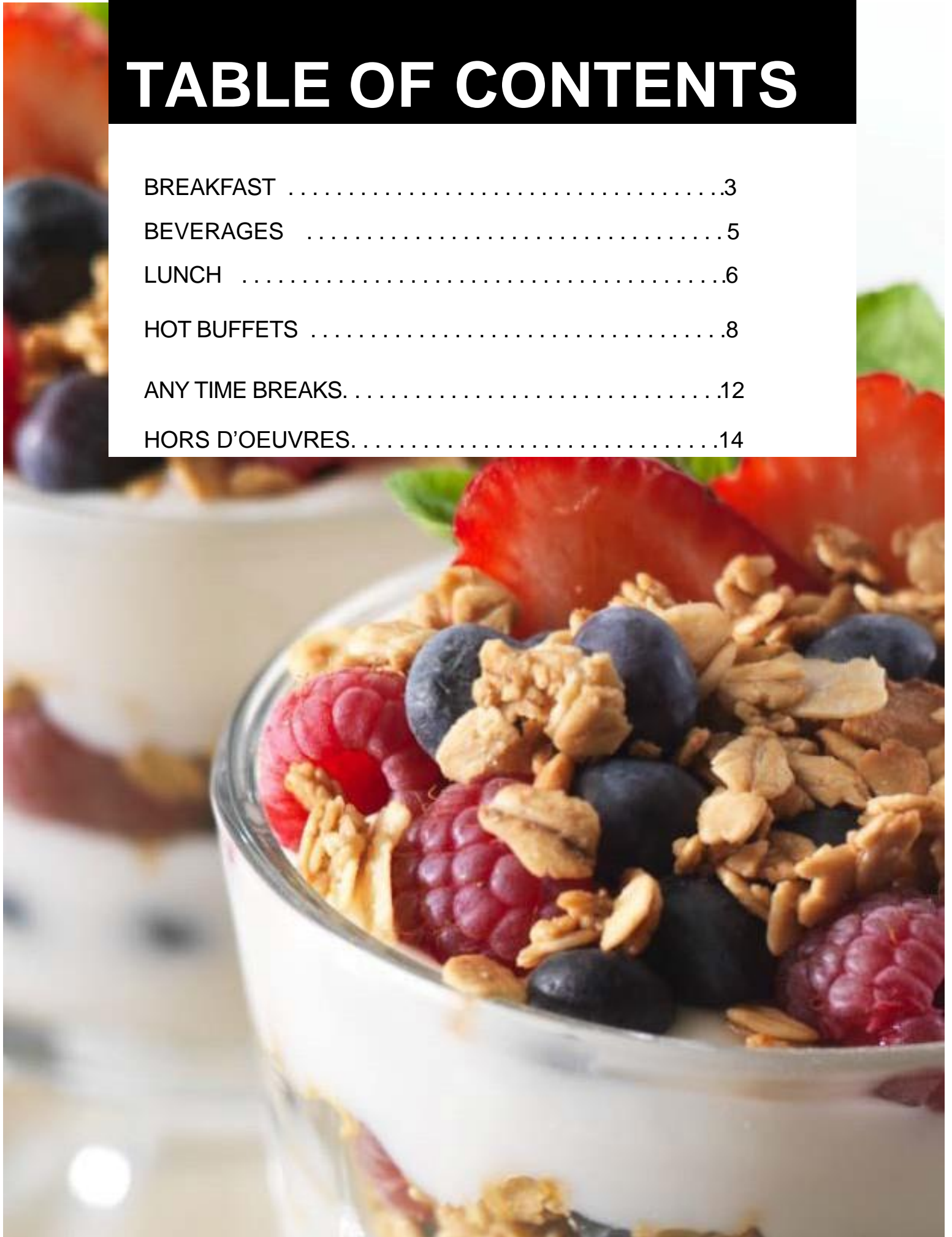


**CATERING**

**GUIDE**

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# BREAKFAST

## COLD PACKAGES

*Minimum 6 guests*

### SWEET STARTS

Assortment of Pastries (220-530 cal.)

**\$6.15pp**

### CONTINENTAL SAMPLER

Muffins (400-510 cal.), Scones (200-430 cal.), Danishes (220-530 cal.), Fresh Seasonal Fruit (40 cal. per 3oz serving)

**\$8.19pp**

### YOGURT AND CEREAL STARTER

Fresh Whole Fruit (80-110 cal.), Low-Fat Yogurt Cups (50-80 cal.), Individual Cereal Cups (140-260 cal.), 2% Milk (140 cal. per 8oz serving)

**\$9.49pp**

### QUICK STARTER

Assortment of Pastries (230-530 cal.) Low-Fat Yogurt Cups (50-80 cal.), Fresh Fruit Salad (40 cal. per 8oz serving), Orange Juice (80 cal. per 8oz serving)

**\$5.29pp**

## COLD ENHANCEMENTS

### LOCAL FRESH BAGELS

Assorted flavors (170-290 cal.)

**\$3.39 pp**



### BAKERY TRAY

Muffins (400-510 cal.) Pastries (220-530 cal.), Scones (200-430 cal.)

**\$3.39 pp**

### BERRY YOGURT PARFAITS

Creamy low-fat yogurt layered with ripe berries and granola (370 cal.)

**\$3.99 pp**

### SEASONAL SLICED FRUIT

(40 cal. per 3oz serving)

**\$2.75 pp**

### GRANOLA BARS

Assortment (160-250 cal.)

**\$2.15 pp**



v – vegetarian gf\* – gluten free df – dairy free n – contains nuts vg – vegan (no animal products including dairy)

\*Ingredients are Gluten Free but made in a non-gluten free facility. Inform Catering Department of severe allergies

\*\*Per JPMorgan Standards fire guards are required for the use of any open flames

## HOT PACKAGES

*Minimum 10 guests*

*All Hot Orders Require 48-hour Notice*

### CLASSIC BREAKFAST

Scrambled Eggs (180 cal. per 4oz serving), Applewood Smoked Bacon (40 cal.), Pork Breakfast Sausage (200 cal.), Hash Browns with Peppers and Onions (140 cal. per 2oz serving), Fresh Seasonal Sliced Fruit (40 cal. per 3oz serving) and Fresh Baked Biscuits (170 cal.)

**\$10.45pp**

### RISE AND SHINE

Scrambled Eggs (180 cal. per 4oz serving), Pork Breakfast Sausage (200 cal.), Fresh Baked Biscuits (170 cal.) and Orange Juice (80 cal. per 6oz serving)

**\$5.85pp**

### BREAKFAST SANDWICH TRIO

Sausage, Egg and Cheese on Biscuit (520 cal.), Bacon, Eggs and Cheese on Croissant (370 cal.) and Egg and Cheese on English Muffin (270 cal.)

**\$6.35pp**

### TACO BREAKFAST

Bacon and Scrambled Egg Taco (230 cal.), Potato, Onion, Bell Pepper and Scrambled Egg Taco (230 cal.), Salsa Roja (10 cal. per 1oz serving), Shredded Cheddar Cheese (110 cal. per 1oz serving) and Fresh Fruit (40 cal. per 3oz serving), Orange Juice (80 cal. per 6oz serving)

**\$5.85pp**

## HOT ENHANCEMENTS

### ASSORTMENT OF INDIVIDUAL QUICHE

Bacon and Swiss Quiche (370 cal.), Roasted Mushroom, Tomato and Provolone Quiche (350 cal.) v-, Smoked Ham, Broccoli, Caramelized Onion Quiche and Cheddar (370 cal.)

**\$5.15pp**

### SCRAMBLED EGGS

**\$4.09pp** 180 cal. per 4oz serving

### SCRAMBLED EGG WHITES

**\$4.09pp** 60 cal. per 4oz serving

### BREAKFAST SAUSAGE OR BACON

**\$1.09pp** 40-45cal.

### HOT OATMEAL BAR

Oatmeal (150 cal. per 8oz serving), Dried Cranberries (90 cal. per 1oz serving), Sliced Almonds (170 cal. per 1oz serving), Raisins (85 cal. per 1oz serving), Chia Seeds (10 cal. per 1oz serving), Brown Sugar (110 cal. per 1oz serving), Agave (80 cal. per 1oz serving), and Milk (30 cal. per 1oz serving)

**\$6.15pp**

### TEXAS FRENCH TOAST

Texas Toast (166 cal. per slice), topped with Caramel Sauce (90 cal. per 1oz serving) & Texas Pecans (195 cal. per 1oz serving) v-

**\$7.15pp**

**Add Fresh Berries - \$2.00pp Additional  
30 cal. per 4oz serving**

# BEVERAGES

## SUSTAINABLE BEVERAGE\*

Minimum 6 guests  
 Required for all internal meetings

Seasonal Infused Water (0 cal.), Lemonade (50 cal. per 8oz serving), Freshly Brewed Iced Tea (0 cal.), served in Beverage Dispensers

\$2.50pp

## HOT BEVERAGES

(Minimum 6 guests)

All Coffee Service Includes Half & Half and Natural Sweeteners

### KATZ COFFEE – LOCAL

\$1.85pp 0 cal.



### STARBUCKS COFFEE

\$1.85pp 0 cal.

### TAZO TEA

\$1.65pp 0 cal.

## MILK

Small Carafe (Maximum 6 People)  
 Large Carafe (Maximum 20 People)

### ALMOND 60 cal.

Small - \$4.99 per carafe  
 Large - \$7.99 per carafe

### LACTOSE FREE 90 cal.

Small - \$4.99 per carafe  
 Large - \$7.99 per carafe

### SOY 130 cal.

Small - \$3.99 per carafe  
 Large - \$7.99 per carafe

## BOTTLED BEVERAGES

(Minimum 6 guests)

### BOTTLED WATER

\$1.85 each 0 cal.

### ASSORTED BOTTLED SODA

\$1.85 each 0-290 cal.

### SPARKLING WATER

\$1.85 each 0 cal.

### ASSORTED BOTTLED JUICES

Apple, Orange, Cranberry-Grape

\$ 2.35 each 80-240 cal.

## SEASONAL

Minimum 6 guests

### INFUSED WATER

\$0.75pp 0 cal.

### AUTUMN APPLE CIDER

\$4.10pp 160 cal.

### HOT CHOCOLATE AND FIXINGS

\$4.10pp 90-180 cal.

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## SANDWICH & SALAD PLATTERS

Create a Sandwich and Salad Buffet from our Premium or Classic Package

### ALL SALAD PACKAGE

(Minimum 6 guests)

**\$16.39pp**

SELECT THREE SENTREE SALADS

Includes Fresh Seasonal Fruit, Fresh Baked Rolls and Cookies

### SANDWICH BOARD PACKAGE

(Minimum 6 guests)

**\$14.95pp**

SELECT THREE SANDWICHES AND TWO SIDE SALADS

Includes House made Potato Chips and Fresh Baked Cookies

#### ENTRÉE SALAD OPTIONS

- Chicken Cobb Salad - grilled chicken breast, bacon, avocado, egg and blue cheese on salad greens served with Italian Vinaigrette 650 cal.
- Garden Salad - tomato, cucumber, green bell pepper and crispy salad greens with Balsamic Vinaigrette 160 cal. v-
- Santa Fe Chicken Ceasar Salad - grilled chile-garlic marinated chicken breast on romaine tossed with shredded parmesan and Cilantro-Ranch Dressing 360 cal.
- Chicken, Apple and Feta Salad – grilled chicken breast, granny smith apple, bacon bits and feta cheese on spinach served with Dijon Mustard Vinaigrette 510 cal.

#### SIDE SALAD OPTIONS

- Balsamic Garden Salad 60 cal.
- Creamy Coleslaw 190 cal.
- Red-Skinned Potato Salad 240 cal.
- Vegetable and Pasta Salad 130 cal.
- Roasted Corn and Black Bean Salad 120 cal.
- Marinated Cucumber Salad 60 cal.

#### SANDWICH OPTIONS

- BBQ Grilled Chicken Sandwich - grilled chicken breast with cheddar cheese, bacon, lettuce, tomato, onion and BBQ sauce on toasted roll 450 cal.
- Roast Beef & Horseradish Sandwich - deli-style roast beef and crispy onions with cheddar-horseradish spread on ciabatta 595 cal.
- Turkey & Cilantro Slaw Sandwich – sliced turkey breast, cucumber-cilantro slaw and sriracha mayo on rustic roll 440 cal.
- Ham & Provolone Sandwich - sliced deli ham, provolone cheese, lettuce and tomato on whole wheat bread 325 cal.
- Cobb Salad Wrap – sliced turkey breast, bacon, egg, lettuce, tomato, blue cheese and avocado mayo in a spinach tortilla wrap 650 cal.
- Roasted Veggie Sandwich - roasted zucchini, cauliflower and red peppers with provolone and sun-dried tomato spread on Italian bread 450 cal. v-



# BOXED LUNCHES

Create the perfect Boxed Lunch with choice of Sandwich or Salad

## SALAD BOX

(Minimum 6 guests)

**\$12.29pp**

SELECT ONE ENTREE SALAD

Includes Whole Fruit, Fresh Baked Rolls and Cookie and Bottled Water or Soda

### ENTRÉE SALAD OPTIONS

- Chicken Cobb Salad - grilled chicken breast, bacon, avocado, egg and blue cheese on salad greens served with Italian Vinaigrette 650 cal.
- Garden Salad - tomato, cucumber, green bell pepper and crispy salad greens with Balsamic Vinaigrette 160 cal. v-
- Santa Fe Chicken Ceasar Salad - grilled chile-garlic marinated chicken breast on romaine tossed with shredded parmesan and Cilantro-Ranch Dressing 360 cal.
- Chicken, Apple and Feta Salad – grilled chicken breast, granny smith apple, bacon bits and feta cheese on spinach served with Dijon Mustard Vinaigrette 510 cal.

## DELI YOUR WAY

(Minimum 6 guests)

**\$10.25pp**

- Assorted meats - Sliced Turkey Breast 60 cal. per 1oz serving, Deli Ham 40 cal. per 1oz serving, Sliced Roast Beef 30 cal. per 1oz serving, Tuna Salad 80 cal. per 1oz serving,
- Sliced Cheese Tray 60 cal. per 2oz serving
- Relish Tray - lettuce, tomato, onion, pickels, pepperoncini peppers 30 cal. per 2oz serving
- Fresh Sliced Bread and Rolls
- Choice of one Side Salad Option
- Fresh Baked Cookies 240-290 cal.

## SANDWICH BOX

(Minimum 6 guests)

**\$11.25pp**

SELECT ONE SANDWICHE

Includes Whole Fruit, Bagged Potato Chips Fresh Baked Cookie and Bottled Water or Soda

### SANDWICH OPTIONS

- BBQ Grilled Chicken Sandwich - grilled chicken breast with cheddar cheese, bacon, lettuce, tomato, onion and BBQ sauce on toasted roll 450 cal.
- Roast Beef & Horseradish Sandwich - deli-style roast beef and crispy onions with cheddar-horseradish spread on ciabatta 595 cal.
- Turkey & Cilantro Slaw Sandwich – sliced turkey breast, cucumber-cilantro slaw and sriracha mayo on rustic roll 440 cal.
- Ham & Provolone Sandwich - sliced deli ham, provolone cheese, lettuce and tomato on whole wheat bread 325 cal.
- Cobb Salad Wrap – sliced turkey breast, bacon, egg, lettuce, tomato, blue cheese and avocado mayo in a spinach tortilla wrap 650 cal.
- Roasted Veggie Sandwich - roasted zucchini, cauliflower and red peppers with provolone and sun-dried tomato spread on Italian bread 450 cal. v-

### SIDE SALAD OPTIONS

- Balsamic Garden Salad 60 cal.
- Creamy Coleslaw 190 cal.
- Red-Skinned Potato Salad 240 cal.
- Vegetable and Pasta Salad 130 cal.
- Roasted Corn and Black Bean Salad 120 cal.
- Marinated Cucumber Salad 60 cal.

# HOT BUFFET PACKAGES

All Orders Require 48-hour Notice

Minimum 10 guests

## BAKED PASTA LUNCH

\$6.65pp

- Penne Pasta 100 cal. per 4oz serving
- Marinara Sauce 30 cal. per 1oz serving
- Garlic Bread Stick 110 cal.
- Caesar Salad 150 cal. per 6oz serving
- Lemonade 50 cal. per 8oz serving

## ENCHILADA LUNCH

\$6.65pp

- Vegetable Enchiladas 160 cal. each
- Beef or Chicken Enchiladas 190-220 cal. each
- Charro Beans 100 cal. per 4oz serving
- Spanish Rice 120 cal. per 4oz serving
- Lemonade 50 cal. per 8oz serving

## CHICKEN LUNCH

\$7.15pp

- Herb Roasted Chicken Breast 130 cal. per 4oz serving
- Garlic Mashed Potatos 120 cal. per 4oz serving
- Mixed Vegetable 50 cal. per 4oz serving
- Fresh Baked Dinner Roll (white/wheat) 90-110 cal. Each
- Unsweetened Iced Tea 0 cal. per 8oz serving

## LOADED BAKER BAR

\$9.19pp

- Baked Potato 130 cal. Each
- Beef Brisket 160 cal. per 3oz serving
- BBQ Sauce 50 cal. per 1oz serving
- Shredded Cheddar Cheese 110 cal. per 2oz serving
- Whipped Butter 70 cal. per 0.5oz serving
- Sour Cream 60 cal. per 1oz serving
- Green Onions 10 cal. per 2oz serving

# APPETIZER PACKAGES

All Orders Require 48-hour Notice

Minimum 10 guests

## ROASTED CHICKEN WINGS

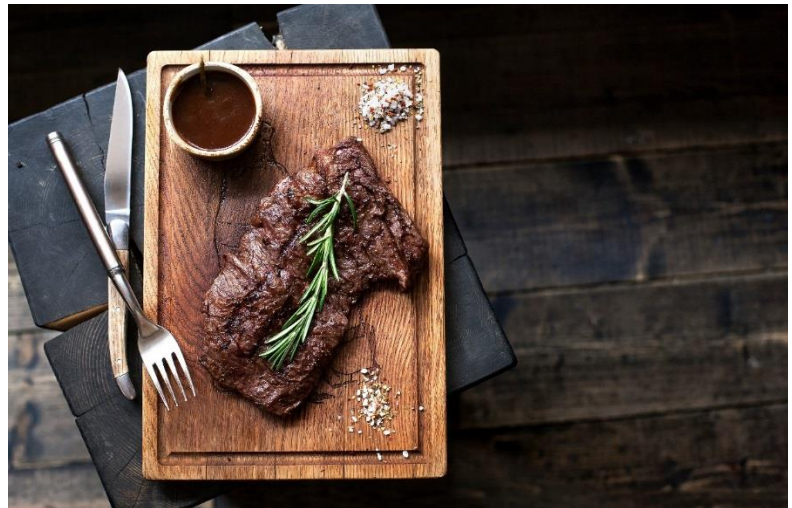
\$3.59pp

- BBQ Wings 390 cal. per 12oz serving
- Buffalo Wings 350 cal. per 12oz serving
- Buttermilk Herb Dressing 30 cal. per 1oz serving
- Celery Sticks 10 cal. per 2oz serving

## MINI MEATBALLS

\$3.59pp

- Beef Meatballs 90 cal. per 1oz serving
- Beef Gravy 20 cal. per 1oz serving



## NACHO BAR

\$3.79pp

- Tortilla Chips 310 cal. per 3oz serving
- Queso - Cheese Sauce 70 cal. per 1oz serving
- Salsa Roja 10 cal. per 1oz serving
- Sour Cream 60 cal. per 1oz serving
- Guacamole 40 cal. per 1oz serving
- **Add Chicken Breast \$1.30 pp – 100 cal. per 2oz serving**
- **Add Ground Beer \$1.30 pp – 160 cal. per 2oz serving**



# ANY TIME BREAKS

Minimum 6 guests

## SEASONAL FRUIT PLATTER

Freshly Sliced Season Fruit with Fresh Berries and Vanilla Bean Honey Yogurt  
**\$3.79pp** 40 cal.

## TRIO SALSA & CHIPS

Salsa Verde (10 cal.), Salsa Roja (10 cal.), Habanero Salsa (10 cal.). Served with warm tortilla chips  
**\$5.09pp** 23 cal.

## FARMERS CRUDITÉS DISPLAY

Assortment of Celery (73 cal./lb), Carrots (186 cal./lb), Broccoli (145 cal./lb), Cauliflower (103 cal./lb), Cucumbers (68 cal./lb), Squash (116 cal./lb)

<b>RANCH</b>	<b>HUMMUS</b>	<b>RANCH &amp; HUMMUS</b>
<b>\$4.09pp</b>	<b>\$5.09pp</b>	<b>\$6.15pp</b>
40 cal.	300 cal.	
Per 1oz serving	Per 4oz serving	

## HUMMUS PLATTER

Roasted Garlic Hummus (300 cal.), Red Pepper Hummus (190 cal.), Pita Chips (140 cal.), Pretzels (140 cal.), Celery (10 cal.) & Carrots (10 cal.)  
**\$3.35pp**

## FRUIT AND CHEESE BOARD

Domestic Cheese (60 cal.), Assorted Crackers (140 cal.) and Fresh Fruit (40 cal.)  
**\$4.49pp**

**FRESH POPPED POPCORN**  
**\$3.05pp** 120 Cal.

**INDIVIDUAL BAGS OF PLANTERS TRAIL MIX**  
**\$2.05pp** 130-150 cal.

**COOKIE PLATTER**  
 Assorted All Butter Cookies  
**\$2.55pp** 240-290 cal.

**BROWNIE PLATTER**  
 Fudge Brownies  
**\$4.09pp** 250-300 cal.

**ASSORTED DESSERT BARS**  
 Assorted bars, pecan, lemon, 7-Layer  
**\$3.59pp** 250-310 cal.

**ENERGY BARS**  
 Assortment of Protein and Power Bars  
**\$3.59pp** 160-220 cal.

**BREAKFAST BARS**  
 Assortment of Cereal and Multigrain Bars  
**\$2.55pp** 160-220 cal.

**ASSORTED BAGGED CHIPS**  
**\$2.55pp** 140-260 cal.

**ASSORTED CANDY BARS**  
**\$2.55pp** 210-250 cal.

**ICE CREAM BARS**  
 Assorted Ice Cream Bars  
**\$ - Call For Pricing & Availability**  
**Pre-order needed**

