

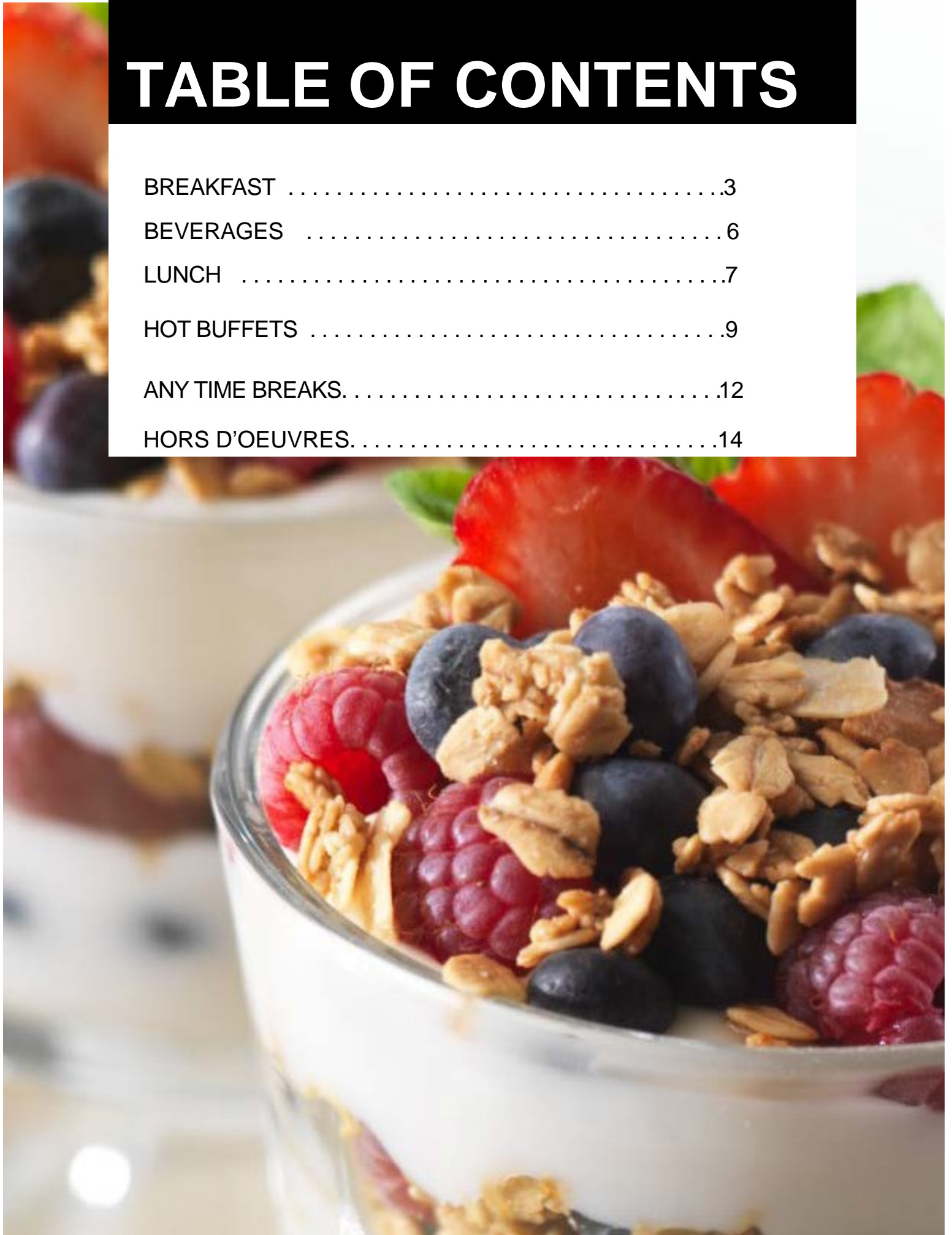


CATERING

GUIDE

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BREAKFAST

COLD PACKAGES

Minimum 6 guests

All packages include Starbucks Coffee, Half & Half, 2% & Skim Milk, Lipton Teas, Assorted Juices and Seasonal Fresh Fruit Platter

CLASSIC CONTINENTAL

A Variety of Freshly Baked Pastries including Mini Muffins, Cinnamon Rolls, Danish, Bagels, Spreads and Preserves
\$9.99pp

MORNING MEDLEY

A Variety of Freshly Baked Pastries, including Mini Muffins, Mini Croissants, Mini Scones, Mini Danish Bagels & Spreads.
\$11.25pp

ENERGIZE BREAKFAST

Variety of Individual Greek and Light Yogurts, Granola Bars and Nutri Grain Bars, Mini Muffins and Mini Naked Juices
\$12.99pp

HEALTHY START

Low-Fat Yogurt Parfaits, Mini Muffins, Mini Scones, Mini Danish and Mini Croissants with a Fresh Fruit Platter.
\$13.29pp

FAST BREAK

Freshly Baked Assorted Mini Danish, Mini Scones and Mini Muffins, Individual Cereal Cups & Oatmeal Cups
\$10.25pp

INDIVIDUAL YOGURT PARFAITS

Vanilla Yogurt, Local Gristmills Granola and Seasonal Berry Topping
\$3.49pp
\$4.35pp | Greek Yogurt

ASSORTED BAGELS

Served with Assorted Cream Cheese, Butter and Preserves
\$22.99 per dozen

BAGEL BREAKFAST

Assorted Bagels with Spreads and Preserves
\$4.09pp

INDIVIDUAL COLD CEREAL CUPS

Served with Skim and 2% Milk
\$2.39pp

SEASONAL FRESH FRUIT PLATTER

\$4.29pp

BREAKFAST BARS

Assortment of Cereal and Multigrain Bars
\$2.49pp



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 12 guests

All Hot Orders Require 48-hour Notice

All packages include Starbucks Coffee, Half & Half, 2%, Skim Milk, Lipton Teas, assorted juices, and seasonal fresh fruit platter

RISE & SHINE

Mini Muffins, Mini Fruit Danish, Croissants, Scrambled Eggs, Applewood Smoked Bacon, Chicken Sausage, and Hash Browns with Peppers and Onions.

\$13.28pp

SOUTHWESTERN

Southern Scramble, Spanish Rice, Beans, Smoke Kielbasa Sausage, Ranchero Salsa and House made Tortillas

\$13.99pp

BREAKFAST SANDWICH TRIO

Turkey Sausage, Egg and Cheese on a English Muffin, Bacon, Eggs and Cheese on a Croissant and Chicken Sausage, Egg, Potato and Cheese Biscuit.

\$12.59pp

CUBAN BREAKFAST

Scrambled Eggs, Grilled Ham, Tostones or Plantains, Cuban Toast,

\$9.99pp

HOT ENHANCEMENTS

BREAKFAST SANDWICHES

Turkey Sausage, Egg, Cheese, Muffin
\$3.99 each

Bacon, Egg, Cheese, Croissant
\$3.99 each

Sausage, Egg, Cheese Biscuit
\$3.99 each

Cuban Sandwich
\$3.99 each

Egg Whites - Additional \$1.00

*Request No Cheese for Dairy Free & No Meat For Vegetarian

BEVERAGES

SUSTAINABLE BEVERAGE*

Minimum 6 guests
Required for all internal meetings

Seasonal Infused Water, Lemonade, Freshly Brewed Iced Tea, served in Beverage Dispensers

\$2.50pp

HOT BEVERAGES

(Minimum 6 guests)

All Coffee Service Includes Half & Half, 2% and Skim Milks and Natural Sweeteners

JOFFERYS COFFEE

\$2.99pp

STARBUCKS COFFEE

\$3.05pp

TAZO TEA

\$1.79pp

LIPTON TEAS

\$1.49pp

COLD BEVERAGES

Served in Pitchers
(Minimum 6 guests)

LEMONADE

\$1.59pp

ICED TEA

\$1.59pp

ASSORTED FRESH JUICES

\$2.05pp

MILK

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

ALMOND

Small - \$4.99 per carafe

Large - \$7.99 per carafe

LACTAID

Small - \$4.99 per carafe

Large - \$7.99 per carafe

SOY

Small - \$4.99 per carafe

Large - \$7.99 per carafe

SEASONAL

Minimum 6 guests

INFUSED WATER

\$0.50pp

AUTUMN APPLE CIDER

\$3.99pp

HOT CHOCOLATE AND FIXINGS

\$3.99pp

SANDWICH & SALAD PLATTERS

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

PREMIUM PACKAGE

(Minimum 6 guests)

\$15.99pp

SELECT UP TO THREE SANDWICHES AND TWO SALADS
Includes House made Chips and mini Petit Fours

CLASSIC PACKAGE

(Minimum 6 guests)

\$10.99pp

SELECT UP TO THREE SANDWICHES AND TWO SALADS
Includes House made Chips, Cookies and Brownies

PREMIUM SANDWICHES

- Roast Beef—Gruyere, Lettuce, Tomato, Chipotle Mayo, Onion Roll
- Ham, Brie—Jam, lettuce, tomato French Baguette
- Albacore Tuna Mediterranean—Capers, Kalamata Olives, lettuce Tomato, red onion Wheat hoagie
- Buffalo Grilled Chicken Wrap—Crumbled Bleu Cheese, chopped Romaine, tomato, carrot & celery salad
- Grilled Chicken—Sun-dried Tomato Pesto, Artichokes, lettuce, tomato
- Sweet Chili Chicken Wrap—Asian Slaw
- Turkey and Avocado—Roasted Peppers, Lettuce, tomato, avocado spread Multigrain Roll
- Turkey, Brie, Pear—Cranberry aioli, field greens on a buttery croissant
- Italian Hero—Pepperoni, Salami, Ham, Provolone, Lettuce, Tomato, Oil and Vinegar Dressing

CLASSIC SANDWICHES

- Ham and Swiss—Lettuce, Tomato, Honey Mustard Whole Wheat Ciabatta.
- Roasted Turkey and Cheddar—Lettuce, tomato on focaccia roll
- Turkey BLT—Applewood Smoked Bacon, Heirloom Tomato, Lettuce, Chipotle Mayo
- Light Tuna Salad—Lettuce, tomato Sliced Whole Wheat Pullman
- Grilled Chicken Caesar Wrap – Chopped romaine, parmesan cheese, Caesar dressing in a spinach wrap
- Roast Beef and Pepper jack Cheese—Lettuce, Tomato on sun-dried tomato baguette
- Chicken Salad—Celery, Lettuce, tomato Brioche bun
- Grilled Chicken—Lettuce, Tomato, Chipotle Mayo, jalapeno cheddar Pullman

VEGETARIAN SANDWICHES

- Hummus Wrap—Alfalfa Sprouts, Shredded Carrot, Cucumber, tomato, feta, roasted pepper, field greens Spinach Wrap – v
- Falafel Wrap—Garlic Spread, Chopped Romaine, Tomato, pickled red onion sun-dried tomato wrap – v
- Grilled Vegetables—Feta spread, field greens Roasted Red Pepper aioli, on Whole Grain Ciabatta – v
- Grilled Balsamic Portobello – lettuce, tomato, red onion, Boursin cheese on Rosemary roll – v
- Tomato & Mozzarella—Basil Pesto, field greens, balsamic reduction on Ficelle bread – v.



SALADS FOR PREMIUM AND CLASSIC PACKAGES

- Baby Spinach—Shaved Radish, Fennel, grape tomato, parmesan and Red Wine Vinaigrette – v, gf
- Arcadian Greens—Chevre Cheese, Dried Cranberries, candied pecans, red onion and Raspberry Vinaigrette – v, gf, n
- Mixed Greens—Tomato, Cucumber, Shredded Carrots, Radish, and Balsamic Vinaigrette – v, gf, vg
- Southwestern chop – charred corn, black beans, cheddar cheese, Pico, tortilla strips and chipotle vinaigrette – v
- Classic Caesar Salad—Shaved Parmesan, and Herb Croutons
- Toasted Ciabatta “Panzanella” Salad—Cured Tomatoes, cucumbers, peppers, Kalamata Olives, and Basil vinaigrette – v
- Quinoa—Roasted Vegetables, Lemon Feta Vinaigrette - v
- Orzo Pasta—Sun-dried Tomato Basil Pesto – v
- Corn, Black Bean, Jicama Salad Cilantro Vinaigrette – v, gf, vg
- Toasted Barley – Cucumber, Tomato, Red Onion, Charred Lemon Vinaigrette – v, vg

ENTRÉE SALADS

Upgrade your Sandwich & Salad Package with an Entrée Salad, or Order a la Carte

COBB SALAD

Romaine Lettuce, Crispy Applewood Bacon, Bleu Cheese, Avocado, Heirloom Tomatoes, Chopped Egg.

Dressings include Bleu Cheese, Balsamic Vinaigrette, Red Wine Vinegar & Oil – gf

Choose One Protein: Herbed Grilled Chicken, Roasted Shrimp, Roasted Salmon or Flank Steak

A la Carte \$11.99

HARVEST SALAD

Baby Mixed Greens, Chopped Romaine, Crumbled Blue Cheese, Sliced Strawberries, Dried Cranberries, Sliced Pears, Sliced Apples and Candied Walnuts Dressings include Raspberry Vinaigrette, Poppy seed Vinaigrette, Red Wine Vinegar & Oil – gf, n

Choose One Protein: Herbed Grilled Chicken, Roasted Shrimp, Roasted Salmon or Flank Steak

A la Carte \$11.99

ASIAN SALAD

Baby Mixed Greens, Bean Sprouts, Napa Cabbage, Crispy Noodles, Mandarin Oranges, Shredded Carrots, Snow Peas, Sliced Almonds

Dressings include Ginger Carrot Dressing and Balsamic Vinaigrette – v, n

Choose One Protein: Crispy Sesame Chicken), Sweet Chili Glaze Shrimp, Teriyaki Salmon or Teriyaki Beef

A la Carte \$11.99

BOXED LUNCHES

Create Your Perfect Box Lunch from our Premium or Classic Sandwiches

PREMIUM SANDWICHES

Minimum 6 guests

\$12.89pp

CLASSIC SANDWICH OR CLASSIC SALAD

Minimum 6 guests

\$11.89pp

All Box Lunches served with a Side Salad, Whole Fruit, a Freshly Baked Cookie, Bagged Chips and Bottled Water

PREMIUM SANDWICHES

- Roast Beef—Gruyere, Lettuce, Tomato, Chipotle Mayo, Onion Roll
- Ham, Brie—Jam, Lettuce, Tomato French Baguette
- Albacore Tuna Mediterranean—Capers, Kalamata Olives, Lettuce, Tomato, Red Onion on Wheat Hoagie
- Salmon BLT—Lemon Chive Aioli, Field Greens, Heirloom Tomato, Peppered Bacon on 9 grain ciabatta
- Buffalo Grilled Chicken Wrap—Crumbled Bleu Cheese, chopped Romaine, tomato carrot & celery salad.
- Grilled Chicken—Sun-dried Tomato Pesto, Artichokes, Lettuce, Tomato, Olive Bread
- Sweet Chili Chicken Wrap—Asian Slaw
- Turkey and Avocado—Roasted Peppers, Lettuce, tomato avocado spread, Multigrain Roll
- Turkey, Brie, Pear—Cranberry Aioli, Field Greens Buttery Croissant
- Italian Hero—Pepperoni, Salami, Ham, Provolone, Lettuce, Tomato, Oil and Vinegar Dressing

CLASSIC SANDWICHES

- Ham and Swiss—Lettuce, Tomato, Honey Mustard Whole Wheat Ciabatta
- Roasted Turkey and Cheddar, Lettuce, Tomato Focaccia Roll
- Turkey BLT—Applewood Smoked Bacon, Heirloom Tomato, Lettuce, Chipotle Mayo, Sour Dough Pullman
- Light Tuna Salad—Lettuce, Sliced Whole Wheat Pullman
- Roast Beef and Pepperjack Cheese—Lettuce, Tomato Sun-Dried Tomato Baguette.
- Chicken Salad—Celery, Lettuce, Tomato Sliced Brioche Bun
- Grilled Chicken—Lettuce, Tomato, Chipotle Mayo, Jalapeno Cheddar Pullman
- Grilled Chicken Caesar Wrap—Chopped Romaine, Parmesan Cheese, Caesar Dressing in a Spinach Wrap

SIDE SALADS

Choose one.

- Vegetable Orzo Pasta Salad – v
- Quinoa Salad – v, gf.
- Black bean & Corn Salad – v, gf
- Chipotle Macaroni salad

VEGETARIAN SANDWICHES

- Hummus Wrap—Alfalfa Sprouts, Shredded Carrot, Cucumber, Tomato, Feta, Roasted Peppers, Field Greens Spinach Wrap - v
- Falafel Wrap—Garlic Spread, Chopped Romaine, Tomato, Pickled Red Onion, Sun-Dried Tomato Wrap – v
- Grilled Vegetables—Feta Spread, Roasted Red Pepper Aioli, Field Greens, Whole Grain Ciabatta - v.
- Tomato and Mozzarella—Basil Pesto, Field Greens, Balsamic Reduction on Ficelle Bread – v

CLASSIC SALADS

- Cobb Salad – Romaine Lettuce, Crispy Applewood Bacon, Bleu Cheese, Heirloom Tomatoes, Avocado, Chopped Egg Dressing Includes Bleu Cheese, balsamic Vinaigrette or Oil & Vinegar. – gf
- Harvest Salad - Baby Mixed Greens, Chopped Romaine, Crumbled Blue Cheese, Sliced Strawberries, Dried Cranberries, Sliced Pears, Sliced Apples and Candied Walnuts Dressings include Raspberry Vinaigrette, Poppy seed Vinaigrette, Red Wine Vinegar & Oil – gf, n

HOT BUFFETS

All Orders Require 48-hour Notice

Minimum 12 guests

TEX-MEX CLASSIC

- Chicken, Cheese Enchiladas, Tomatillo Sauce
- Spanish Rice – v, gf
- Fiesta Corn, Cilantro Butter – v, gf
- Southwest Chop Salad, Salsa Ranch – v
- House Made Flour Tortillas
- Assorted Cookies & Brownies

\$18.45pp

ASIAN EMPEROR

- Five Spice Roasted Salmon, Napa Sweet Chili Slaw – gf
- Ginger, Miso, Glazed Grilled Chicken
- Stir Fry Vegetables – v, vg
- Kimchi Fried Rice – v
- Assorted Cookies, Brownies

\$16.99pp

PIZZA SOCIAL

- Assorted Pizza with Toppings
- Caesar Salad
- Bagged Potato Chips
- Assorted Cookies, Brownies
- Beverage Package

\$13.65pp

SOUTHERN COMFORT

- Bacon Wrapped Smoked Meatloaf, Sweet & Spicy Tomato Glaze
- Garlic Smashed Yukon Potatoes – v, gf
- Simmered Green Beans, Bacon & Onions – gf.
- Assorted Cookies & Brownies

\$18.45pp

TOSCANA

- Chicken Parmesan, Pomodoro Sauce
- Cavatappi Alfredo
- Toasted Ciabatta “Panzanella” Salad—Cured Tomatoes, Cucumbers, Sweet Peppers, Kalamata Olives and Basil Vinaigrette – v
- Assorted Cookies & Brownies

\$20.49pp

TOUR OF ITALY

- Chicken Marsala
- Grilled Italian Sausage, sweet & Hot Peppers, onions
- Penne Pasta A La Vodka – v
- Ratatouille – v, gf
- Caesar Salad
- Cookies & Brownies

\$20.49pp



ANY TIME BREAKS

Minimum 6 guests

SEASONAL FRUIT PLATTER

Freshly Sliced Season Fruit with Fresh Berries

\$4.29pp

TRIO SALSA & CHIPS

Salsa Verde, Salsa Roja, Mango, Pineapple Habanero Salsa. Served with warm tortillas

\$4.99pp

HUMMUS PLATTER

Roasted Garlic Hummus, Red Pepper Hummus, Pita Chips, Pretzels, Celery & Carrots

\$3.05pp

FARMERS CRUDITÉS DISPLAY

Assortment of Celery, Carrots, Broccoli, Cauliflower, Radish, Cucumbers, Squash Ranch & Hummus

\$4.99pp

ANTIPASTO BOARD

Marinated Vegetables, Italian Meats, Cheese, Olives and Crostini

\$6.99pp

TRIO OF TRAIL MIX

Sunburst Mix, Check Mate and Mexicali Fire

\$4.99pp

FRUIT AND CHEESE BOARD

International and Domestic Cheese, Assorted Crackers and Berries

\$5.09pp

FRESH POPPED POPCORN

\$2.99pp

INDIVIDUAL BAGS OF PLANTERS TRAIL MIX

\$1.99pp

COOKIE PLATTER

Assorted All Butter Cookies

\$2.95pp

BROWNIE PLATTER

Fudge Brownies

\$2.95pp

ASSORTED DESSERT BARS

Assorted bars, pecan, lemon, 7-Layer

\$3.79pp

CUPCAKES

Assortment of Cupcakes

\$2.65pp

ASSORTED BAGGED CHIPS

\$2.35pp

ASSORTED CANDY BARS

\$2.49pp

MINI PETIT FOURS

Assorted Pastries, Tarts, Cakes

\$4.49pp

ICE CREAM SOCIAL

\$5.09pp

BREAK PACKAGES

Minimum 6 guests

MORNING STARTER

Mini Yogurt Parfaits, Muesli, Banana Bread, Seasonal Fruit Display, Skim & 2% Milk

\$11.99pp

COWBOYS' TAILGATER

Mini pretzel bites, honey mustard dip, Tortilla Chips & Queso w/ Jalapenos, Bbq Kettle Chips w/ Chipotle Ranch . Served with Lemonade

\$8.99pp

CHOCOHOLIC

Chocolate Cover Pretzels, Peanuts, Raisins, Chocolate Drizzled Potato Chips, Chocolate Milk & Infused Water

\$8.99pp

THE ENERGIZER

Starbucks Energy Drinks, Coconut Water, Whole Bananas, Whole Almonds, Dried Apple Slices and Dried Mango

\$12.99pp

SUSTANIABLE BEVERAGES

Seasonal Infused Water, Lemonade, Freshly Brewed Iced Tea. Served in Beverage Dispensers

\$2.50pp

CAKES

Half Sheet | \$81.00

Full Sheet | \$163.00

MEZE SNACK

Freshly Made Hummus, Tzatziki, Garlic Spread, Feta Spread, Marinated Olives, Grilled Pita, Carrot and Celery Sticks

\$7.99pp

MID-DAY CRAVER

Silver Dollar Sandwiches, Crudité, Ranch Dip , Kettle Chips & Infused Water & Tea

\$8.99pp

SOUTHWESTERN SNACK

Fresh Tortilla Chips, Salsa Verde, Salsa Roja, Mini Beef & Chicken Empanadas w/ Guacamole Creama, Mini Cinnamon Churros

\$9.99pp

DESSERT RECEPTION

- Mini Petit Fours
- Mini Cupcakes
- Traditional and Chocolate Mini Cannoli
- Macaroons
- Italian Butter Cookies

\$13.30pp



RECEPTIONS

*Includes Seasonal Fruit & Domestic Cheese Platter, Trip of Dips, Crostini & Pita Chips
All Events After 5PM will be Charged for Labor Cost***

3 HORS D'OEUVRES \$23.55pp

VEGETARIAN

- Roasted Tomato Mozzarella Skewers, Balsamic Reduction & Micro Basil – v, gf
- Antipasto Skewers, Pesto Oil – v, gf
- Caponata Crostini – v
- Puff Pastry Goat Cheese, Fig Jam Pin Wheels – v

POULTRY

- Southwestern Smoked Chicken Salad Tartlets

BEEF / PORK

- Seared Beef Tenderloin Crostini, Horseradish Aioli Bourbon Onions
- Prosciutto Melon Skewers, Lavender Honey, Peppercorn Mélange – gf

SEAFOOD

- Ahi Tuna Poke on Wonton Crisp
- Smoked Salmon Canape
- Toasted Blini, Crème Fresh, Wasabi Tobiko

6 HORS D'OEUVRES \$27.65pp

VEGETARIAN

- Brie, Pear, Walnut Beggars Purse – v
- Spanakopita, Tzatziki Sauce – v
- Assorted Mini Quiche – v
- Vegetable Samosa, Cilantro Chutney – v
- Fiesta Cheese Quesadillas, Chipotle Cream – v
- Mini Vegetable Spring Rolls, Teriyaki Ginger Sauce – v

POULTRY

- Tandoori Chicken Satay, Mint Chutney – gf
- Chicken Samosa, Cilantro Chutney
- Poblano Chicken Quesadillas, Chipotle Cream
- Sesame Chicken Tenders, Sweet Chili Sauce – n .
- Southwest Chicken Spring Roll, Avocado Ranch

BEEF/PORK

- Mini Beef Empanada, Chimichurri Sauce
- Mini Kalua Pork Empanada, Guava BBQ sauce
- Mini Beef Slider, Red Onion Marmalade
- Bbq Pulled Pork Slider, Texas BBQ Sauce
- Beef Taquito, Salsa Crema
- Korean Beef Spring Roll, Gochujang Dipping Sauce



