



S

EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



Breakfast & Brunch

Graze

Priced per person, minimum 6 guests. Includes individual water.

BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

BUILD YOUR OWN PARFAIT

Greek vanilla yogurt, seasonal fruit, granola, honey and dried cranberries.

Make it Plant Forward! Swap to coconut yogurt

GRAZE BOARD

Dried fruit, cheeses, cage-free hard-boiled eggs, candied bacon, shaved turkey, roasted tomatoes, grapes, berries, mini muffins and croissants with fruit preserves.

BUILD YOUR OWN TOAST

Grilled bread, biscuits, avocado hummus, lemon rosemary ricotta, peanut butter and preserves with sliced hard-boiled egg, assorted sweet and savory toppings and choice of protein.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or crumbled plant-based chorizo

A La Carte

Priced per person, minimum 6 guests.

BRUNCH BOXES

8.5

10.

Lox Box: Smoked salmon, cucumbers, spiced pepitas, cream cheese and toppings.

9.

Protein Box: Cheddar and provolone cheese, hard-boiled eggs, grapes and energy bites.

HOUSE-MADE PARFAITS

5.

Choice of one: Berry yogurt parfait, apple spiced overnight oats parfait or pineapple coconut chia pudding parfait.

12.

FRESH FRUIT PLATTER

4.

ASSORTED GREEK YOGURT CUPS

3.5

PETITE PASTRIES

3.

14.

CRAN-APPLE SUNFLOWER BREAKFAST COOKIES

3.

BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

INDIVIDUALLY PACKAGED GLUTEN-FREE BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

INDIVIDUALLY PACKAGED GLUTEN-FREE MUFFINS WITH BUTTER

3.5

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS +1.5

SMOKED SALMON PLATTER +8.

CHOCOLATE CROISSANTS +4.



Breakfast & Brunch

Hot Breakfast

Priced per person, minimum 10 guests. Includes individual water.

CLASSIC 14.5

Cage-free scrambled eggs, seasoned potatoes, fresh sliced fruit and choice of protein.

Choice of one: Applewood smoked bacon, pork sausage links or plant-based sausage patties

Chicken apple sausage +1.

BREAKFAST TACOS 14.

Cage-free scrambled eggs with peppers, tomatoes and onions, with corn and flour tortillas, cheddar cheese, pickled red onions and jalapeños, salsa roja, salsa verde and choice of protein served with seasoned potatoes.

Choice of one: Chopped applewood smoked bacon, crumbled sausage or plant-based chorizo.

ADD GUACAMOLE +2.5

HANDHELDS 13.5

Individual egg strata bites, wraps and sandwiches served with seasoned potatoes.

Select up to three types:

- Spinach and parmesan strata
- Caramelized onion and ham strata
- Southwestern veggie and plant-based chorizo wrap
- Egg white, spinach and feta wrap
- Bacon, egg and cheese croissant
- Ham and brie-stuffed croissant
- Egg and cheese on wheat muffin
- Smoked salmon and dill cream cheese stuffed croissant +2.

Elevate your breakfast:

- DECKED OUT HARD-BOILED EGGS +1.5
- SALMON PLATTER +8.
- CHOCOLATE CROISSANTS +4.



Lunch

Boxes

Priced per person, minimum 6 guests. Includes individual water.

BISTRO BOX

14.

Choice of sandwich or salad, chips and classic chocolate chunk cookie with condiments served on the side.

Sandwich Selections:

Classic turkey, ham, roast beef, or roasted vegetables with lettuce, cheese and tomato on brioche.

Salad Selections:

Classic cobb, chicken Caesar or garden grilled vegetable salad.

ARTISAN BOX

16.

Choice of artisan sandwich or salad, premium chips and double chocolate brownie.

Sandwich Selections:

Garden vegetable hummus wrap, caprese focaccia, classic chicken salad croissant, Dijon ham and Swiss croissant, chipotle turkey pepper jack focaccia or Italian sub.

Salad Selections:

Sesame soy ginger salmon, blackened shrimp or chicken Caesar or lemon oregano Greek farro.

GRAZE BOX

15.

Choice of box served with whole fruit, granola bar and individual water.

Box Selections:

Plant Power Roasted chickpeas, vegetable crudité, marinated mushrooms, whole wheat pita.

Protein Packed Smoked ham, cheddar cheese, peanut butter, pretzels and grapes.

Mezze Herb grilled chicken, hummus, cucumber tomato salad, feta, olives and whole wheat pita.

Platters

Priced per person, minimum 6 guests. Includes individual water.

SANDWICHES & WRAPS

11.5

Choice of three mini sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

Sandwich Selections:

Caprese, chipotle turkey pepper jack, classic chicken salad, fad-free tuna salad, Italian, Dijon ham and Swiss, garden vegetable hummus wrap, or blackened chicken Caesar wrap.

Side Salad Selections:

Lemon oregano farro salad with feta and olives, pesto pasta salad with roasted tomatoes and onions or garden greens with balsamic and ranch dressing.

BYO DELI & GREENS

15.

A selection of deli meats, herb grilled chicken, cheeses, roasted vegetables, garden greens, complementary toppings, condiments and artisan breads, served with lemon oregano farro salad, premium chips and classic chocolate chunk cookies.

ADD-ON:

- Ginger sesame tofu +4.
- Lemon pepper salmon +7.
- Rosemary grilled shrimp skewers +6.5

Individually packaged gluten-free bread and dessert options can be included upon request.

Elevate your lunch:

- SOUP OF THE DAY** +6.
- FRESH FRUIT PLATTER** +4.

Lunch

Crafted Greens

Priced per person, minimum 6 guests, served deconstructed with assorted dessert bars. Includes individual water.

VIVA LOS TACOS 15.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja frita, spiced cheese blend, green onions and cilantro, pollo asado, tex-mex zucchini and peppers, crispy tortilla strips, avocado ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Carne asada +7.
- Chips and queso or guacamole +5.

CHOPPED SESAME 15.

Chopped salad blend, red bell peppers, edamame, shredded carrots and cabbage, cucumbers, grilled chicken, sesame soy grilled tofu, green onions and cilantro, sesame seeds, crispy wonton strips, orange sesame vinaigrette and creamy wasabi dressing.

Elevate your salad:

- Sesame soy grilled salmon +8.
- Vegetable spring rolls with dipping sauce +5.

MODERN CAESAR 13.5

Romaine, grape tomatoes, lemon, roasted chickpeas, quinoa, parmesan, focaccia croutons, everything spice, hard-boiled eggs, herb grilled chicken, green goddess Caesar dressing and balsamic Dijon vinaigrette.

Elevate your salad:

- Blackened shrimp +6.5
- Rosemary focaccia +2.5

KICKIN' BUFFALO 13.

Mixed greens, grape tomatoes, shredded carrots and cabbage, celery, pickled red onions and jalapenos, cheddar cheese, green onions and cilantro, crispy tortilla strips, buffalo grilled chicken and roasted cauliflower, classic ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Blackened shrimp +6.5
- Chips and queso or guacamole +5.





Lunch

Create

Priced per person, minimum 10 guests. Includes individual water.

MAD SPICE

Indo-Chinese cuisine of vegetable and chicken Manchurian, Schezwan fried rice and garlic green beans.

SMOKEHOUSE BARBEQUE

Choice of two proteins with southern-style bacon green beans, macaroni and cheese, creamy coleslaw, cornbread and BBQ sauces.

Protein selections (choice of two):

- Smoked BBQ tofu
- Pulled pork or chicken
- Smoked beef brisket

MACHU PERU

Pollo a la brasa (peruvian roasted chicken quarters), roasted potatoes, solterito (corn salad), grilled asparagus and traditional dipping sauces.

PICCOLO ITALIA

Chicken piccata, baked ziti with plant-based sausage and goat cheese, grilled vegetable platter, rosemary focaccia and garden greens.

REVOLUTION NOODLE BOWL

Rice noodles, mushrooms, red bell peppers, carrots, scallions, tofu and chicken, topped with lemon grass coconut Thai broth and complementing garnishes.

14.

15.

+2.

16.

18.

18.

MEZZE BOWL

Pita bowl with choice of two proteins, grilled pita, classic hummus, kalamata olives, grape tomatoes, cucumbers, red onion, feta cheese, tzatziki, Greek salad and tabbouleh.

Protein selections (choice of two):

- Falafel
- Lamb and beef shawarma
- Chicken souvlaki
- Beef and mushroom kofta

LITTLE LIME FAJITAS

Build your own fajita bar with choice of two proteins, flour tortillas, sauteed onions and bell peppers, spiced cheese blend, shredded lettuce, roasted jalapenos, limes, red rice, jalapeno refried beans, pico de gallo and sour cream.

Protein selections (choice of two):

- Fajita zucchini and corn
- Fajita shrimp
- Fajita chicken
- Fajita flank steak

17.

16.

+2.

MARKET

15.

Chef's daily selection of proteins, fresh seasonal roasted vegetables, salad and dessert. Reach out to your catering director to inquire.

**Market price may vary



Lunch

Comfort

Priced per person, minimum 10 guests. Includes individual water.

- BUILD YOUR OWN PASTA** 13.
Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.
- HOMETOWN GRILL** 14.
BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.
- CLASSIC MEATLOAF** 14.5
Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.
- GROWN-UP MAC AND CHEESE** 13.5
White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces.
- SPUD BAR** 13.
Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.
- COOL CHIX PLATTER** 15.5
Crispy and grilled chicken nugget bites with buttermilk biscuits, coleslaw, hot honey mustard BBQ and lemon pepper ranch dipping sauces.



Snack Break

Desserts

Priced per ½ dozen and dozen.

ASSORTED COOKIES	14./20.
Chocolate chip, classic oatmeal raisin and seasonal	
DOUBLE CHOCOLATE BROWNIES	15./22.
COOKIES AND BROWNIES	15./22.
ASSORTED DESSERT BARS	14./20.
CUPCAKES	12./16.

Priced per person, minimum 6 guests.

FRESH FRUIT PLATTER	4.
CHOCOLATE CHIP CANNOLI DIP	4.5
BANANA PUDDING	3.5
CINNAMON CHURROS	2.5
CHOCOLATE MOUSSE PARFAITS	3.5
CHEESECAKE WITH FRESH BERRIES	6.
INDIVIDUALLY PACKAGED GLUTEN-FREE DESSERTS	4.

Snack Packages

ALL DAY SNACK PACKAGE **18.**
Includes morning, lunch and afternoon refresh of assorted snacks, appropriate per time of set. These packages are designed to keep the meeting energized.

HALF DAY SNACK PACKAGE **14.**
Includes mid-morning set and mid-afternoon refresh of assorted snacks, appropriate for time of day and designed to keep the meeting energized.

Please indicate times in special requests.

ADD A SWEET SURPRISE

Specialty desserts, pies and cakes are also available. Contact a catering team member to elevate your event!



Celebrate

Priced per person, minimum 10 guests.

TOP YOUR GUAC **10.**

Customize your guacamole with a variety of fresh toppings served with tortilla ships and crudite.

-Add queso blanco **+4.**

-Add made in house salsa **+2.**

CHIPS AND DIPS FLIGHT **8.**

Choice of three: creamy caramelized onion, roasted red pepper hummus, lemon pepper ranch dip, tomato bruschetta or spinach artichoke dip served with pita chips and crudite.

SOFT PRETZELS **6.5**

Served with mustard and cheese dipping sauces.

FRUIT AND BERRY FONDUE BOARD **6.5**

Fresh fruit with honey yogurt dip and hazelnut chocolate spread.

CHARCUTERIE BOARD **10.**

Italian meats and assorted cheeses, seasonal spreads, dried fruit, marinated vegetables, olives, and crostini.

MEZZE HUMMUS AND VEGETABLE BOARD **6.5**

Roasted red pepper and classic hummus, pita chips, cucumbers, bell peppers and kalamata olives.

CLASSIC FRUIT AND CHEESE **7.5**

Seasonal fruit, assorted cheeses and crostini.

SHRIMP COCKTAIL PLATTER **8.**

Chilled shrimp with cocktail sauce and lemons.

BYO TRAIL MIX **7.5**

Assorted nuts, dried fruit and chocolates.

WARM COOKIES AND MILK **6.**

Freshly baked chocolate chip cookies with milk.

ADD-ON **4.**

Individually packaged gluten-free dessert.



Beverages

Beverage Bundles

Priced per person.

Essential A.M. 3.5
Includes sparkling water and a selection of classic juices, everything you need to complete your morning.

Essential P.M. 3.5
Includes sparkling water and a selection of classic sodas, everything you need to complete lunch.

Elevated 5.
Features premium sparkling water and enhanced beverages including energy and seasonal for a modern twist.

Better For You 6.
Offers wellness-focused drinks, including individual nutrient-rich waters and functional beverages, perfect for health-conscious events.

Half Day Coffee and Tea Service 10.
Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes two service times that fit your meeting schedule.

Full Day Coffee and Tea Service 14.
Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes three service times that fit your meeting schedule.

A La Carte

Make It Hot

Priced per person unless noted by servings.

FRESH BREWED COFFEE AND TEA SERVICE 5.
Regular, decaf, hot tea, lemons, honey, sugars and creamer

REGULAR COFFEE AIRPOT (serves 10) 20.

DECAF COFFEE AIRPOT (serves 10) 20.

HOT TEA AIRPOT (serves 10) 20.

Make It Cool

Individual beverages.

COLD BREW COFFEE 5.

STARBUCKS FRAPPUCCINO 4.5

ICED TEA Sweet or unsweetened 3.

BAI BEVERAGE (premium option) 3.75

LEMONADE 2.5

ASSORTED JUICE 3.

SODA 2.5

Energize Your Day

Canned beverages.

MONSTER 4.5

RED BULL 4.5

Hydrate

Individual beverages.

SMARTWATER (premium option) 3.

LIFEWTR (premium option) 2.5

SPARKLING WATER (premium option) 2.75

Topo Chico | Pellegrino

SPARKLING WATER 2.

BUBLY 2.