



Classic Fare Catering

breakfast



breakfast collections

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

MINI CONTINENTAL \$8.49

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Croissants	180 cal each
Miniature Bagels	110-160 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

QUICK START \$7.99

Assorted Muffins	190-520 cal each
Assorted Danish	200-430 cal each
Scones	230-490 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

HEALTHY CHOICE BREAKFAST \$7.49

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each
Assorted Individual Yogurt Cups	50-150 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves
\$17.99 per person

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Basket of Miniature Muffins, Danish and Scones \$17.99 per person

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Scones	120-240 cal each

Includes appropriate condiments

Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving)
\$2.49 per person

Granola Bars (190 cal each) \$1.49 per person

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



breakfast

hot breakfast

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

ULTIMATE BREAKFAST \$13.99

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
Scrambled Eggs	180 cal/4 oz. serving
Cheddar Vegetable Strata	190 cal/4.75 oz. serving
Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

AMERICAN BREAKFAST \$9.99

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

Danish	200-430 cal each
Scrambled Eggs	180 cal/4 oz. serving
Sliced Hash Browns	140 cal/2 oz. serving
Diced Hash Browns	130 cal/3 oz. serving
Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

SUNRISE SANDWICH BUFFET \$9.49

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Gourmet Coffee, Decaf and Hot Tea

Egg & Cheese English Muffin	270 cal each
Sausage, Egg & Cheese on Biscuit	520 cal each
Bacon, Egg & Cheese on Bagel	370 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Sliced Hash Browns	140 cal/2 oz. serving
Diced Hash Browns	130 cal/3 oz. serving
Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Muffins	190-520 cal each
Danish	200-430 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

breakfast



breakfast enhancements

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

YOGURT PARFAITS \$5.99

Choice of two yogurt parfait flavors

Roasted Banana Yogurt Parfait	440 cal each
Apple Pie Yogurt Parfait	410 cal each
Honey Ginger Pear Parfait	440 cal each
Strawberry Yogurt Parfait	370 cal each

TRADITIONAL SANDWICHES \$4.49

Choose from the following Traditional Sandwich selections!

Egg & Cheese English Muffin	270 cal each
Sausage, Egg & Cheese on Biscuit	520 cal each
Bacon, Egg & Cheese on Bagel	370 cal each
Ham, Egg & Cheese on a Croissant	450 cal each

HAND WRAPPED BREAKFAST BURRITOS \$3.99

Choose from the following Hand-wrapped Breakfast Burritos!

Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham	810 cal each
Potato, Cheddar and Pico de Gallo Breakfast Burrito	440 cal each
Florentine Breakfast Burrito	580 cal each

Egg Whites available on request - nominal fee may apply



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lunch & buffet

classic collections

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DELI EXPRESS \$10.29

Create your own Deli Sandwich creation accompanied by your choice of two (2) Sides, Chips, Cookies, Iced Tea and Iced Water

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	30 cal/2 oz. serving
Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
Assorted Cookies	170-200 cal each

Includes appropriate condiments

CLASSIC BOX LUNCH \$9.29

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, a Cookie and 20 oz. Pepsi Product

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
Cookie	170-200 cal each
Pepsi Product	0-135 cal/20 oz. serving

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

CLASSIC SELECTIONS \$13.49

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Chicken Caesar And Asiago Bruschetta Baguette (740 cal each)

Turkey, Bacon And Cheddar Baguette With A Mesquite Mayonnaise (730 cal each)

Honey Mustard Ham And Swiss Ciabatta (480 cal each)

Portobello Ciabatta (410 cal each)

Buffalo Chicken Lavash (610 cal each)

PREMIUM BOX LUNCH

Asian Chicken Wrap with Peanut-Lime Noodles \$10.79

Teriyaki Chicken Wrap	690 cal each
Chilled Peanut-Lime Noodles	210 cal/3 oz. serving
Fresh Pineapple	30 cal/2 oz. serving
Raspberry Almond Bar	370 cal/3.25 oz. serving
Fortune Cookie	25 cal each
Pepsi Product	0-135 cal/20 oz. serving

Turkey Fajita Ciabatta with Black Bean Salad \$10.99

Smoked Turkey Fajita Ciabatta	350 cal each
Chile Lime Cucumbers	25 cal/3 oz. serving
Corn and Black Bean Salad	120 cal/4 oz. serving
Cinnamon Cookies	180 cal each
Pepsi Product	0-135 cal/20 oz. serving

Includes Individual Chips, Whole Fruit, Gourmet Dessert, and a 20 oz. Pepsi Product

lunch & buffet

classic collections



THE EXECUTIVE LUNCHEON \$16.49

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	390-620 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Assorted Frito Lay Chips	150-160 cal each
Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Sliced Portobello Mushrooms with Arugula and Olive Pesto Spread on a French Baguette (560 cal each)

Turkey Feta Ciabatta with Spinach and Sundried Tomato Aioli (620 cal each)

Chicken Teriyaki Ciabatta with Pineapple Salsa (510 cal each)

Grilled Vegetable Wrap (570 cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 cal each)

Turkey & Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing (390 cal each)

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic (120 cal/4 oz. serving)

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 cal/4 oz. serving)

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing (140 cal/3 oz. serving)

Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

Traditional Garden Salad (50 cal/3.5 oz. serving)

Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 cal/2.15 oz. serving)

Herbed Quinoa Side Salad (110 cal/3.5 oz. serving)

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lunch & buffet

buffets

*All prices are per person and available for 12 guests or more
Served with Iced Water and Iced Tea*

NOODLE BAR BASICS \$16.99

Make your own Pasta creation featuring choice of LoMein or Fettuccine Noodles, two (2) of the following: Grilled Chicken, Italian Sausage, Shrimp or Tofu, Marinara or Pesto Sauce and a medley of veggies and accompaniments

Mesclun Salad with Sliced Oranges, Kalamata Olives & Red Onion	70 cal/2.25 oz. serving
Garlic Breadsticks	110 cal each
LoMein Noodles	120 cal/2.5 oz. serving
Fettuccine Noodles	120 cal/2.75 oz. serving
Grilled Chicken	160 cal/3 oz. serving
Italian Sausage	330 cal/2 oz. serving
Shrimp	60 cal/2 oz. serving
Tofu	40 cal/2 oz. serving
Marinara Sauce	25 cal/1 oz. serving
Pesto Sauce	40 cal/1 oz. serving
Broccoli	10 cal/1 oz. serving
Spinach	0 cal/0.5 oz. serving
Onions	10 cal/0.5 oz. serving
Tomatoes	5 cal/1 oz. serving
Zucchini	5 cal/1 oz. serving
Peas	10 cal/0.25 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

TASTE OF SPAIN \$14.99

Mesclun Salad	10 cal/3 oz. serving
Shallot Sherry Vinaigrette	80 cal/1 oz. serving
Rosemary Sea Salt Flatbread	220 cal/2.25 oz. serving
Spanish Rice	110 cal/3.5 oz. serving
Steamed Asparagus	20 cal/3 oz. serving
Paprika Chicken	200 cal/5 oz. serving
Braised Pork	250 cal/3 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

TACO DEL SEOUL \$13.99

Create your own tacos or Rice bowls with choice of two: Korean BBQ Chicken, Pork or Tofu served in Tortillas & Lettuce Wraps or over Rice accompanied by our trio of Slaws and Salsas, garnishes bar and sides

Veggie Eggrolls with a trio of Dipping Sauces	240 cal/7 oz. serving
Corn Tortillas	30 cal each
Bibb Lettuce Cups	0 cal each
Jasmine Rice	130 cal/3 oz. serving
Korean BBQ Chicken	140 cal/2 oz. serving
Korean BBQ Pork	110 cal/2 oz. serving
Korean BBQ Tofu	90 cal/2 oz. serving
Asian Slaw	20 cal/1.25 oz. serving
Pickled Cucumbers	10 cal/1 oz. serving
Pickled Carrot and Daikon	15 cal/1 oz. serving
Salsa Roja	25 cal/1 oz. serving
Salsa Verde	10 cal/1 oz. serving
Mango Salsa	30 cal/1 oz. serving
Shredded Green Cabbage	0 cal/0.5 oz. serving
Scallions	0 cal/0.25 oz. serving
Cilantro	0 cal/0.125 oz. serving
Toasted Sesame Seeds	30 cal/0.125 oz. serving
Chopped Peanuts	40 cal/0.25 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BUILD YOUR OWN BITE SIZED BBQ \$14.49

Fresh Country Coleslaw	170 cal/3.5 oz. serving
Vegetarian Baked Beans	150 cal/4 oz. serving
Collard Greens	90 cal/3 oz. serving
Macaroni and Cheese	260 cal/4 oz. serving
Hush Puppies	70 cal each
Pulled Chicken	190 cal/3 oz. serving
Pulled Pork	300 cal/3 oz. serving
Slider Buns	80 cal each
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

NORTHERN ITALIAN BUFFET \$17.99

Mediterranean Salad with a Greek Vinaigrette	120 cal/3.25 oz. serving
Garlic Breadsticks	110 cal each
Roasted Mushrooms	100 cal/2.25 oz. serving
Vermicelli Pasta	150 cal/3.25 oz. serving
Lemon Rosemary Chicken	130 cal/3 oz. serving
Shrimp Scampi	100 cal/3 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

lunch & buffet

buffets *(continued)*

Served Iced Water and Iced Tea

PASTA TRIO BUFFET \$14.99

Cheese Manicotti with a Marinara Sauce, Cheese Ravioli with a Spinach Alfredo Sauce, Rigatoni Pasta with a Rosa Sauce and sides...add on Grilled Chicken Breast for an additional \$2.49 per person

Caesar Salad	160 cal/2.66 oz. serving
Garlic Breadsticks	110 cal each
Manicotti Marinara	130 cal/3.25 oz. serving
Cheese Ravioli	110 cal/2.5 oz. serving
Spinach Alfredo Sauce	50 cal/1 oz. serving
Rigatoni	80 cal/2 oz. serving
Rosa Sauce	30 cal/1 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Grilled Chicken Breast (160 cal/3 oz. serving)



plated dinners

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

Includes Starter, Entrée, Dessert, Fresh Rolls and Butter, Iced Tea and Coffee Service

Chipotle Salmon with Green Chili Polenta Cake and Spiced Succotash \$20.99

• Chipotle Salmon	220 cal/5 oz. serving
• Green Chili Polenta Cake	310 cal each
• Spiced Succotash	50 cal/4 oz. serving

Chicken Margherita with Roasted Potatoes and Parmesan Beans \$18.99

• Chicken Margherita	310 cal/6 oz. serving
• Roasted Potatoes	100 cal/4 oz. serving
• Parmesan Green Beans	118 cal/4 oz. serving

Filet Mignon with Wild Mushrooms, Fingerling Hash and Asparagus \$22.99

• Filet Mignon with Wild Mushrooms	550 cal/5 oz. serving
• Fingerling Hash	140 cal each
• Asparagus	20 cal/4 oz. serving

Brandy Glazed Pork Tenderloin, Sweet Potato Hash, and Asparagus \$19.99

• Brandy Glazed Pork Tenderloin	200 cal/5 oz. serving
• Sweet Potato Hash	120 cal/6 oz. serving
• Bacon Spinach	40 cal/4 oz. serving

Wild Mushroom and Spinach Pappardelle (650 cal/10 oz. serving) \$20.99

Moroccan Roast Vegetables with Sun-Dried Tomato Quinoa \$16.99

• Moroccan Roast Vegetables	200 cal/8 oz. serving
• Sun-Dried Tomato Quinoa	80 cal/8 oz. serving

Chicken De Parma with Wild Rice and Fresh Broccoli \$18.99

• Chicken De Parma	530 cal/6 oz. serving
• Wild Rice	300 cal/4 oz. serving
• Fresh Broccoli	40 cal/4 oz. serving

STARTER SELECTIONS

Polenta, Mushroom, and Goat Cheese Cake	470 each
Garden Salad	280 each
Spinach, Strawberry, Goat Cheese Salad With Honey Vinaigrette	80 cal each
Iceberg, Bacon, Bleu Cheese Salad	250 cal each
Melon Prosciutto Salad with Balsamic Honey Dressing	140 cal each

DESSERT SELECTIONS

Fresh Berry Cream Puffs with Vanilla Sauce	490 cal each
Chocolate Flourless Cake with Balsamic Raspberries	360 cal each
Grilled Pound Cake with Fresh Berries	360 cal each
Chocolate Later Cake with Raspberry Sauce	550 cal each
Creme Brulee Cheesecake	360 cal each

dinner buffets

buffets

All prices are per person and available for 12 guests or more.
 All buffets include your selected entrees, two (2) Salads, one (1) Starch, one (1) Vegetable,
 Fresh Rolls and Butter. Full beverage service includes Coffee, Decaf, Assorted Hot Tea,
 Iced Tea, Lemonade and Iced Water

One Entree buffet: \$18.95 Two Entree Buffet: \$22.95
 Three Entree Buffet: \$25.95 Additional Side/Starch: \$1.99

SALAD CHOICES

Garden Salad Buffet	15-350 cal/portion
Caesar Salad Buffet	15-190 Cal/portion
Spinach, Strawberry, Goat Cheese Salad with Honey Vinaigrette	80 cal each
Grilled Vegetable Platter	60 cal/4 oz. serving
Fresh Fruit Platter	40 cal/2.5 oz. serving
Greek Salad Buffet	10-170 cal/portion
Classic Pasta Salad	240 cal/4 oz. serving
Potato Salad with Seasoned Mayo Dressing	240 cal/4 oz. serving
Herbed Quinoa Side Salad	140 cal/4 oz. serving
Corn and Three Bean Salad with Lime Vinaigrette	160 cal/4 oz. serving
Bacon and Bleu Cheese Slaw	250 cal/4 oz. serving
Tabbouleh	70 cal/4 oz. serving
Cilantro Peanut Salad	270 cal/4 oz. serving

VEGETABLE CHOICES

Italian Seasoned Green Beans	40 cal/40 oz. serving
Fresh Steamed Green Beans	130 Cal/4 oz. serving
Pan Roasted Vegetables with Herbed Vinaigrette	90 cal/4 oz. serving
Buttered Corn	150 cal/4 oz. serving
Fresh Asparagus	20 cal/4 oz. serving
California Blend	20 cal/4 oz. serving
Honey Glazed Carrots	70 cal/4 oz. serving
Fresh Steamed Broccoli	30 cal/4 oz. serving
Stir Fry Vegetables	50 cal/4 oz. serving

CARVED ITEMS *

Pricing based on current market pricing. Minimum 50 people.

Prime Rib	1000 cal/12 oz. serving
Slow Roasted Inside Round of Beef	420 Cal/6 oz. serving
Baked Pit Ham	120 cal/3 oz. serving
Beef Tenderloin	230 cal/4 oz. serving
Roast Turkey Breast	190 cal/3 oz. serving

ENTRÉE CHOICES

Chicken Oscar	310 cal/7 oz. serving
Boursin Chicken	190 cal/6 oz. serving
Panko Crusted Chicken with Herbed Tomato Sauce	390 cal/6 oz. serving
Chicken Florentine	600 cal/5 oz. serving
Chicken Supreme	140 cal/5 oz. serving
Artichoke Encrusted Chicken	520 cal/7 oz. serving
Pecan Encrusted Chicken with Honey Butter Sauce	700 cal/7 oz. serving
Chicken Margherita	310 cal/6 oz. serving
Roasted Pork Loin with Apple Cherry Chutney	300 cal/6 oz. serving
Brandy Glazed Pork Tenderloin	200 cal/6 oz. serving
Grilled Pork Chop with Chipotle Demi	400 cal/7 oz. serving
Cuban Flank Steak	440 cal/6 oz. serving
Carved Grilled Sirloin with Onion Mushroom Compote	660 cal/6 oz. serving
Ginger Orange London Broil	340 cal/6 oz. serving
Lasagna	450 cal/6 oz. serving
Vegetable Lasagna	470 cal/6 oz. serving
Wild Mushroom and Spinach Pappardelle	650 cal/10 oz. serving
Moroccan Roast Vegetable with Sundried Tomato Quinoa (vegan)	200 cal/8 oz. serving
Chicken Pesto Penne	820 cal/10 oz. serving
Spinach and Four cheese Stuffed Manicotti with Smoked Tomato Sauce	700 cal/2 oz. serving
Sicilian Encrusted Tilapia with Balsamic Tomatoes	450 cal/6 oz. serving
Maple Glazed Salmon	280 cal/5 oz. serving
Chipotle Salmon	220 cal/5 oz. serving

STARCH OPTIONS

Roasted Red Potatoes	100 cal/4 oz. serving
Mashed Potatoes with Gravy	210 Cal/6 oz. serving
Penne Pasta with Marinara Sauce	170 cal/4 oz. serving
Marinated Roasted Potatoes	130 cal/4 oz. serving
Toasted Orzo with Spinach and Cranberries	330 cal/4 oz. serving
Rice Pilaf	130 cal/4 oz. serving
Goat Cheese and Garlic Mashed Potatoes	130 cal/4 oz. serving
Roasted Yukon Potatoes	100 cal/4 oz. serving
Garlic Mashed Redskin Potatoes	100 cal/4 oz. serving
Baked Potatoes and Sour Cream	180 cal/4 oz. serving
Brown Rice	70 cal/4 oz. serving

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*Additional charges may apply

hors d'oeuvres



cold hors d'oeuvres

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

Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
(280 cal/3 oz. serving) \$6.59

White Bean and Rosemary Hummus with Crisp Pitas
(120 cal/2 oz. serving) \$3.29

Goat Cheese Red Pepper Crostini with Pesto (150 cal/1.5 oz. serving)
\$3.29

Boursin Stuffed Cherry Tomatoes (60 cal/2 oz. serving) \$1.99

Tomato Mozzarella Skewers with Pesto Drizzle (40 cal each) \$2.79

Assorted Mini Sandwiches including Ham, Roast Beef, Turkey, and
Mozzarella served on Artisanal Breads and Rolls (410 cal/1.5 oz. serving)
\$4.79

Grilled Vegetables with Balsamic Vinaigrette (60 cal/2 oz. serving) \$2.49

Sesame Crusted Ahi Tuna (260 cal/3 oz. serving) \$5.29

Bacon Bleu Cheese Guacamole with Chips (370 cal/3 oz. serving) \$3.99

Prosciutto Melon Skewers (60 cal/2 oz. serving) \$2.29

hot hors d'oeuvres

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

Goat Cheese and Spinach Stuffed Cremini Mushrooms
(60 cal/2 oz. serving) \$3.29

Maryland Crab Cakes with Cajun Remoulade (430 cal/2 oz. serving) \$7.49

Mini Cheese Quesadillas (320 cal each) \$2.99

Barbecue Meatballs (350 cal/5 oz. serving) \$3.49

Crispy Pork Potstickers (190 cal/2 oz. serving) \$3.29

Chorizo and Cheddar Stuffed Mushroom Caps (110 cal/2 oz. serving) \$4.29

Parmesan Artichoke Fritters with Lemon Cream (120 cal each) \$3.49

Tempura Chicken with Sweet Chili Dipping Sauce (410 cal/4 oz. serving)
\$3.29

Andouille in a Blanket (330 cal/2.5 oz. per serving) \$2.99

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receptions

reception stations

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

DIM SUM \$9.29

A little afternoon Dim Sum to spice up your afternoon meeting or evening reception

Egg Rolls with a trio of Dipping Sauces	240 cal each
Pot Stickers with a Sweet Soy Sauce	280 cal/4.25 oz. serving
Sweet & Spicy Boneless Chicken Wings	590 cal/7.5 oz. serving
Sweet Chile Sauce	100 cal/1 oz. serving
Raspberry Coconut Bar	370 cal/3.25 oz. serving

HAPPY HOUR \$12.79

Have a "pub" break with your favorite Happy Hour finger foods

Chilled Spinach Dip with Pita Chips	230 cal/2.25 oz. serving
Mini Cheesesteaks	170 cal each
Buffalo Chicken Tenders served with Celery	
Sticks and Blue Cheese Dip	680 cal/6.75 oz. serving
Assorted Cookies and Dessert Bars	170-370 cal each

SPANISH PAELLA \$10.99

A little taste of Spain...

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables	300 cal/10 oz. serving
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MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Please use this menu as a guideline for pricing and ideas.

Remember, however, your choices are unlimited in personalizing your event. We would be happy to create a custom menu to meet both your taste and budget. Contact our sales office at 774-7526 for further information.

snacks

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

CHOCALIC \$7.49

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars	45-70 cal each
Chocolate Chip Cookies	170-200 cal each
Chilled Chocolate Milk	200 cal/8 oz. serving
Chocolate Dipped Pretzels	110 cal each
Chocolate Dipped Strawberries	40 cal each

ENERGY BREAK \$2.99

Raise the bar!

Granola Bars	190 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

SNACK ATTACK \$5.99

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each

reception additions

CLASSIC CHEESE TRAY

serves 12: \$35.99 24: \$59.49 48: \$94.49

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips, Crostini, and Crackers (290 cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS

serves 12: \$30.29 24: \$61.29 48: \$120.29

Fresh Garden Crudités with Ranch Dill Dip and Pita Chips

Fresh Garden Crudités with Ranch Dill Dip	120 cal/5 oz. serving
Pita Chips	270 cal/4 oz. serving

FRESH SEASONAL FRUIT

serves 12: \$29.99 24: \$60.99 48: \$119.99

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

BLACK BEAN, CORN AND PICO GUACAMOLE

serves 12: \$29.99 24: \$54.99 48: \$99.99

Black Bean, Corn and Pico Guacamole served with Tortilla Chips (330 cal/6.75 oz. serving)

HOUSEMADE SPINACH DIP

serves 12: \$25.49 24: \$42.49 48: \$69.99

Housemade Spinach Dip	230 cal/2.25 oz. serving
Pita Chips	270 cal/4 oz. serving

beverages

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving) \$18.99 per gallon

Includes appropriate condiments

Starbucks Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving)

\$20.99 per gallon

Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving) \$17.99 per gallon

Iced Tea (0 cal/8 oz. serving) \$15.99 per gallon

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) \$15.99 per gallon

Fruit Punch (50 cal/8 oz. serving) \$15.99 per gallon

Infused Water \$8.99 per gallon

Lemon Infused Water	0 cal/8 oz. serving
Orange Infused Water	10 cal/8 oz. serving
Apple Infused Water	20 cal/8 oz. serving
Cucumber Infused Water	10 cal/8 oz. serving
Grapefruit Infused Water	10 cal/8 oz. serving

Bottled Water (0 cal each) \$1.49 per person

Assorted Sodas (20 oz.) (0-200 cal each) \$1.79

Assorted Individual Fruit Juices (110-170 cal each) \$1.99



desserts

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

Assorted Gourmet Cookies (170-200 cal each) \$11.49 per dozen

Bakery-fresh Brownies (250 cal/2.25 oz. serving) \$13.99 per dozen

Gourmet Dessert Bars \$15.99 per dozen

Lemon Cheesecake Bars 310 cal/2.75 oz. each

Raspberry Coconut Bar 370 cal/3.25 oz. serving

Warm Fruit Cobbler \$12.99 each

Cherry Cobbler 180 cal/4 oz. serving

Peach Cobbler 150 cal/4 oz. serving

Apple Cobbler 200 cal/4 oz. serving

New York Cheesecake (360 cal each) \$3.49 each

ordering information

LEAD TIME

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

contact us today

989.774.7526

catering@cmich.edu

www.cmucampusdining.com/catering

Prices effective until 11/01/2017

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.