



Kiewit

CATERING MENU



the fresh fork



breakfast

wellness fruit and yogurt 8.00 ea*
low-fat yogurt, sliced fruit, granola, nuts, raisins, juice water, coffee service, hot teas and juice

deluxe breakfast bakery 7.00 ea*
freshly baked pastries/breads and seasonal fresh fruit bowl served with coffee service, hot teas and juice

deluxe donut bakery 6.00 ea*
freshly baked donuts and seasonal fresh fruit bowl served with coffee service, hot teas and juice

wellness graze 11.00 ea*
seasonal crustless quiches, sweet potato hash, low fat yogurt parfait with fresh berries and granola, coffee service, hot teas and juice

classic hot breakfast 11.00 ea*
scrambled eggs, home fries or hash browns, bacon or sausage, french toast or pancakes, sliced fruit, coffee service, hot teas and juice

beverage

coffee service 3.00 ea
(coffee, hot tea, decaf)
bottle water 2.00 ea
bottle soda 2.00 ea
bottled juice 1.70 ea
bottled iced tea 2.00 ea
energy drinks 3.50 ea
gatorade 3.00 ea

breakfast tacos 8.00 ea*
scrambled eggs w/ onions & peppers on a 6-inch tortilla (choice of bacon & sausage or chorizo) served with house made salsas, toppings, spanish potatoes, coffee service, hot teas and juice

energy breakfast 7.00 ea*
scrambled eggs, choice of bacon or sausage links. served with whole wheat bread, coffee service, hot teas and juice

breakfast sliders 7.00 ea*
premium selection of breakfast sandwiches and breakfast burrito served on artisan breads, juice, coffee service, hot teas and juice

a la carte

fresh fruit tray 3.00 ea
assorted muffins 1.50 ea
seasonal breakfast bread 1.80 ea
assorted scones 2.00 ea
assorted danish 2.00 ea
bagels w/ cream cheese 1.80 ea
whole fresh fruit 1.00 ea
assorted yogurt parfait 3.00 ea
assorted donuts 1.50 ea
assorted overnight oatmeal 5.00 ea



the fresh fork

*minimum quantity 10



deli

priced per person
minimum of 10 guests

mini sandwiches 8
selection of 3 mini sandwiches, choice of side salad, bakers chips, cookies

italian caprese buffalo chicken	turkey & avocado tuna salad ham and swiss
---------------------------------------	---

wraps 10
selection of 3 wraps, choice of side salad, bakers chips, cookies

greek chicken turkey club roasted veggie antipasto	chicken salad turkey provolone basil cucumber hummus roast beef and bleu
---	---

side salad selections: pesto pasta salad, potato salad, caesar salad, garden salad

artisan sandwiches 12
selection of 3 artisan sandwiches, choice of side salad, bakers chips, cookies

italian hoagie caprese chicken roast beef and bleu	veg focaccia pesto turkey club honey dijon ham
--	--

build your own deli 13
variety of deli meats and cheeses, roasted vegetables, lettuce, tomato, condiments, artisan bread, choice of side salad, house chips, cookies

executive boxed lunch 12
assortment of artisan sandwiches and wraps, side salad cup, chips, cookie

boxed lunch 10
classic sliced bread sandwiches, chips and a cookie to go

custom
selections
available!



the FRESH FORK



global crafting

masala 14.00 ea*
 start with fragrant basmati rice, warm naan bread, lentil daal and a mixed seasonal vegetable. choose two proteins and sauces, and we'll compliment the buffet with two chutneys

proteins: chicken, beef, shrimp, pork
saucers: coconut curry, vindaloo, makhni

bok choy 12.00 ea*
 bok choy is a quick service pan-asian concept utilizing chef-created and authentic asian cooking sauces to create a plethora of delicious composed dishes accompanied by steamed rice (white or brown), fried rice, or lo-mein noodles, stir fry vegetables and egg rolls

choose two of the following proteins:
 orange peel beef twice-cooked pork
 teriyaki chicken sweet and sour chicken
 kun pao tofu black bean garlic chicken,
 Mongolian beef general tso's chicken

za'tar 14.00 ea*
 our middle eastern concept za'tar brings classic dishes and flavors with a twist, and its vegetable centric ingredients list is a great choice for health-conscious and vegetarian clients. enjoy these old-world favorites and build your own pita or plate with our signature chicken or beef shawarma, falafel, traditional vegetable toppers, hummus and tabbouleh

piccola italia 14.00 ea*
 the BYO pasta bake allows you the flexibility in choosing several comforting sauces and proteins as well. we pair your customized choices with garlic bread, side salad, shredded cheese.

choose two of each:
saucers: pomodoro, bolognese, pesto cream roasted red pepper, lemon garlic wine, garlic cream and scampi
pasta: penne, rigatoni, spaghetti, rotini.
proteins: meatballs, grilled chicken, sausage, shrimp, ground turkey/turkey meatballs.

big city barbeque 14.00 ea*
 we're going to keep this simple, as all great bbq should be, choose two proteins, two sides, and we'll throw in the sauces, cornbread, rolls, fixin's and salad

proteins: carolina pulled pork, chopped brisket, smoked links, smoked half chicken
sides: collards, ranch beans, loaded mac n cheese, potato salad, macaroni salad, cheese corn, bacon green beans

pico mesa 12.00 ea*
 enjoy a traditional taqueria style event for your next meeting or celebration. choose two meat proteins to compliment all the ingredients to build a rice bowl, taco, or taco salad

beef barbacoa pork al pastor
 chicken tinga ground beef or turkey
 cilantro lime beef



create

wellness lunch 15.00 ea*
fresh wild caught pesto salmon and/or roasted chicken, seasonal vegetables, and mushroom farro risotto. served with whole wheat fresh baked rolls

za'tar 12.00 ea*
chicken, beef and vegetable kabobs with orange and fennel salad, hummus, pita and vegetable crudités

stromboli

buffalo chicken 7
grilled chicken, celery, carrots blue cheese, and hot sauce with side of marinara

eggplant portobello 7
eggplant, portobello, red peppers, mozzarella, and spinach with side of marinara

meat lovers 7
ham, pepperoni, sausage, meatballs, and mozzarella with side of marinara

turkey and swiss 7
turkey, swiss, caramelized onions, mushrooms, and garlic with side of marinara

cheeseburger 7
beef, tomatoes, onions, pickles, ketchup, and mustard with side of marinara

add caesar salad 3

roots & seeds

earth bowl 13.00 ea*
build your bowl with a variety of seasonal roasted vegetables, hearty grains, leafy greens, enjoy nuts and imported cheese for toppings and house made dressings. Pick 2 proteins to complement your bowl

grilled chicken sautéed shrimp**
seared salmon** roasted steak

BYO salad 12.00 ea*
build your salad of choice with a variety of seasonal raw and grilled vegetables, leafy greens, grains and toppers. choose two proteins and we'll supply the appropriate dressings

grilled chicken buffalo chicken
grilled tofu flank steak

chef table
provide your guests the ultimate meeting experience with a live chef-attended station customized to your preference

custom
selections
available!



the FRESH FORK

*minimum quantity 10
** upcharge cost



snacks

brownies	1.50 ea
specialty bar	2.00 ea
all butter cookie	1.25 ea
trail mix	4.25 ea
superfoods nut mix	4.50 ea
warm soft pretzels w/ cheese	3.50 ea
cupcakes	2.25 ea
rice krispy treats	2.00 ea

themed breaks

wellness break	8.00 ea*
vegetable crudité, low fat dip, low fat yogurt, granola, superfoods nut mix, sliced fruit and bottled water	
snack attack	5.00 ea*
fresh baked assorted cookies, snack mix & full cold beverage service	
hummus break	6.00 ea*
traditional hummus, seasonal hummus, pita chips vegetable crudité & full cold beverage service	
bruschetta	7.00 ea*
classic bruschetta, spinach artichoke spread, vegetable crudité and flatbread crisps	
happy hour	9.00ea
classic bar foods, sliders, flatbreads and pretzels with cheese sauce, along with a seasonal, signature mocktail and bottled water	

celebration

full sheet & ½ sheet
specialty desserts and cupcakes
*requires 72 hours notice

call our catering team to
elevate your event!



the fresh fork

* minimum quantity 10



policies

**Catering services are available
Monday – Friday
7:00am- 3:00pm**

How it works

Orders can be placed utilizing the Catertrax website. There is a \$25 minimum for orders to be delivered.

Orders under the minimum are available for pick up in the café.

All orders must be received by 12:00pm the day prior to your event.

Orders received after 3pm the day prior may be subject to a \$10 asap fee. For last minute changes or updates to your order please contact the catering office at ext. xxxx to confirm accommodations can be made.

All orders are individually prepared, and cancellations can be charged full menu price. All items delivered with the food will be picked up as soon as possible after the function.

Deliveries

The catering department delivers orders with an approximate 15-minute time frame prior to the requested time. If you require a special circumstance or would like us to deliver at an exact time, please indicate it on the "catering notes" section of your catering order.

Food Safety

The safety of our guests is our top priority. To ensure we meet all local, state and federal guidelines, leftover food will not be allowed to leave an event. Outside food & beverage providers are prohibited at Eurest catered events.

Special Events

Evening catering services are available, a 19% service charge will apply to your order.

Specialty linen and/or china may also incur additional charges. Servers are available at a rate of \$25.00 per person per hour with a 2-hour minimum.

Linens, tableware and utensils

Disposable dinnerware is used unless specified otherwise. China, flatware, and glassware can be available at additional charge.

Special Events

Are you looking to host a seated dinner or cocktail reception?

We are happy to plan and execute your event! Connect with our Catering Director to go over your ideas!

Don't see what you are looking for?

Contact our Catering Director and we will develop a customized menu that fits your needs.

contact

kiewitlenexa catering department
kyla.holstrombrooks@compass-usa.com
eurestcafes.compass-usa.com/



the FRESH FORK