



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



Breakfast & Brunch

Graze

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

BREAKFAST BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

BUILD YOUR OWN FRUIT & YOGURT PARFAIT

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

Make it Plant Forward! Swap to coconut yogurt

BREAKFAST 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

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS	3.
SMOKED SALMON PLATTER	10.
ASSORTED CROISSANTS	4.

A La Carte

Priced per person, minimum 6 guests.

BRUNCH BOXES

LOX BOX:

Smoked salmon, cucumbers, spiced pepitas, cream cheese and toppings.

PROTEIN BOX:

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

HOUSE-MADE PARFAITS

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

SEASONAL FRESH FRUIT PLATTER

ASSORTED GREEK YOGURT CUPS

PETITE PASTRIES

CRAN-APPLE SUNFLOWER BREAKFAST COOKIES

BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

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

INDIVIDUALLY PACKAGED GLUTEN-FREE MUFFINS WITH BUTTER

****Pricing subject to change. Current pricing available when placing order.**



Breakfast & Brunch

Hot Breakfast

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

CLASSIC 16.

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

ADD OR SUBSTITUTE FOR CHICKEN APPLE SAUSAGE 1.

BREAKFAST TACOS 14.

Scrambled eggs with peppers, tomatoes and onions, with corn and flour tortillas, cheddar cheese, pickled red onions and jalapenos, 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 4.

HANDHELDS 14.

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

Select up to two 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

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS 3.

SALMON PLATTER 10.

ASSORTED CROISSANTS 4.

****Pricing subject to change. Current pricing available when placing order.**



Lunch

Build Your Own Boxes

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

BISTRO BOX

18.

Choice of sandwich or salad, chips and a cookie with condiments served on the side. Max choice of 3.

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

22.

Choice of artisan sandwich or salad, assorted chips and 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.

Elevate your lunch:

SOUP OF THE DAY

6.

FRESH FRUIT PLATTER

7.

Platters

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

SANDWICHES & WRAPS

18.

Choice of three mini sandwiches or half wraps, side salad, chips and assorted cookies. Max choice of 3.

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 salad with balsamic and ranch dressing.

BYO DELI & GREENS

20.

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

ADD-ON:

- Ginger sesame tofu
- Lemon pepper salmon
- Rosemary grilled shrimp skewers

5.

8.

8.

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

****Pricing subject to change. Current pricing available when placing order.**

Lunch

Crafted Greens

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

VIVA LOS TACOS 20.

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 22.

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 18.

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 8.
- Rosemary focaccia 2.5

KICKIN' BUFFALO 20.

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 8.
- Chips and queso or guacamole 5.

****Pricing subject to change. Current pricing available when placing order.**



Lunch

Create

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

MEZZE BOWL

22.

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

Protein selections (choice of two):

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

Elevate your lunch:

- Roasted red pepper hummus and pita chips 5.
- Cheesecake 5.
- Sparkling water (assorted flavors) 3.
- Stacey's pita chips 2.

LITTLE LIME FAJITAS

20.

Build your own fajita bar. Served deconstructed with fajita seasoned chicken strips, fajita seasoned flank steak strips, fajita seasoned zucchini & corn, flour & corn 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.

Elevate your lunch:

- Add Fajita shrimp 3.

Elevate your lunch:

- Chips and queso or guacamole 5.
- Tostitos salsa verde tortilla chips 2.

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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.

Elevate your lunch:

- Mango pudding 3.5
- Sparkling water (assorted flavors) 3.

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 2.

Elevate your lunch:

- Pimento cheese dip and pita chips 4.5
- Banana pudding 3.5
- Dr. Pepper and Diet Dr. Pepper 3.
- Lays BBQ and baked BBQ chips 3.

17.

PICCOLA ITALIA

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

Elevate your lunch:

- Pesto salmon 8.
- Lemon oregano farro salad 5.
- Chocolate chip cannoli dip 4.5
- Premium sparkling water 4.
- Parmesan crisps 3.

20.

MACHU PERU

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

Elevate your lunch:

- Cinnamon churros 2.5
- Artisan tropic plantain chips 2.5

19.

MARKET

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**

****Pricing subject to change. Current pricing available when placing order.**



Lunch

Comfort

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

BUILD YOUR OWN PASTA 18.

Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.

HOMETOWN GRILL 16.

BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.

CLASSIC MEATLOAF 18.

Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.

GROWN-UP MAC AND CHEESE 17.

White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces.

SPUD BAR 14.

Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.

COOL CHIX PLATTER 18.

Crispy and grilled chicken nugget bites with buttermilk biscuits, coleslaw, hot honey mustard BBQ and lemon pepper ranch dipping sauces.

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Pizza

House-made rustic 16" pizzas, cut into 8 slices.

FOUR CHEESE 19.

Mozzarella, provolone, parmesan and cheddar.

PEPPERONI 20.

Mozzarella, crushed tomatoes and pepperoni.

ROASTED VEGETABLES 20.

Fresh onions, sweet peppers and tomatoes.

MARGHERITA 21.

Fresh mozzarella, roma tomatoes and fresh basil.

THE WORKS 22.

Italian sausage, red onions, bell peppers, black olives and mozzarella cheese.

MEAT LOVERS 23.

Pepperoni, Italian sausage, ham, meatball and mozzarella.

BUILD YOUR OWN 23.

Choose up to four toppings.

BUILD YOUR OWN 10" CAULIFLOWER CRUST 16.

Choose up to four toppings.

Below items priced per person, minimum of 6 guests.

ADD-ON:

- Charcuterie board 14.
- Chocolate chip cannoli dip 4.5

GARLIC KNOTS 4.

with marinara sauce

SIDE SALADS 4.

- Classic Caesar
- Garden fresh
- Modern Greek

- Seasonal Sliced Fruit 7.

****Pricing subject to change. Current pricing available when placing order.**



Snack Break

Build Your Own Sweet & Salty Break

An assortment of individually packaged sweet and salty snacks, to include “best of both and better together” snacks, perfect for building your own personalized treat selection.

If not specified, items come in assorted flavors.

Pick 3 \$9.

Pick 5 \$12.

SALTY

Chex Mix Snack Mix

Cheez-It Baked Snack Crackers

Terra Chips Original, Potato Blues or Sweet Potato

Multigrain Tortilla Chips

Pretzel Crisps Crackers

Assorted Bagged Chips

BEST OF BOTH

Orchard Valley Trail Mix

Sahale Nuts

Kind Nut Bars

RX Protein Bars

SWEET

Awake Caffeinated Chocolate Bites

Unreal Chocolate Snacks

Tate’s Bake Shop Cookies

Classic Candy Bars

BETTER TOGETHER

Snacks and treats from Minority and Women-owned businesses.

Rip Van Wafel Wafer Cookies

Undercover Chocolate Quinoa Crisps

Assorted Partake Crunchy Cookies

Chomps Meat Jerky Sticks

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Snack Break

Desserts

Priced per ½ dozen and dozen.

ASSORTED COOKIES	14./20.
Chocolate chip, classic oatmeal raisin and seasonal	
DOUBLE CHOCOLATE BROWNIES	15./24.
COOKIES AND BROWNIES	17./32.
ASSORTED DESSERT BARS	19./38.
CUPCAKES	30./55.

Priced per person, minimum 6 guests.

FRESH SEASONAL SLICED FRUIT PLATTER	7.
CHOCOLATE CHIP CANNOLI DIP	4.5
BANANA PUDDING	5.
CHOCOLATE MOUSSE PARFAITS	4.
CHEESECAKE WITH FRESH BERRIES	7.
INDIVIDUALLY PACKAGED GLUTEN-FREE DESSERTS	5.

ADD A SWEET SURPRISE

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

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Celebrate

Priced per person, minimum 10 guests.

TOP YOUR GUAC

12.

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

-Add queso blanco

4.

-Add made in house salsa

2.

CHIPS AND DIPS FLIGHT

12.

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

5.

Served with mustard and cheese dipping sauces.

FRUIT AND BERRY FONDUE BOARD

8.

Fresh fruit with honey yogurt dip and hazelnut chocolate spread.

CHARCUTERIE BOARD

14.

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

MEZZE HUMMUS AND VEGETABLE BOARD

12.

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

CLASSIC FRUIT AND CHEESE

11.

Seasonal fruit, assorted cheeses and crostini.

SHRIMP COCKTAIL PLATTER

9.

Chilled shrimp with cocktail sauce and lemons.

BYO TRAIL MIX

8.

Assorted nuts, dried fruit and chocolates.

WARM COOKIES AND MILK

6.

Freshly baked chocolate chip cookies with milk.

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Beverages

Beverage Bundles

Priced per person.

Essential A.M. 5.
Includes sparkling water and a selection of classic juices, everything you need to complete breakfast and keep your morning meeting refreshed.

Essential P.M. 5.
Includes sparkling water and a selection of classic sodas, everything you need to complete lunch and keep your afternoon meeting refreshed.

Elevated 7.
Features premium sparkling water and enhanced beverages including energy and seasonal for a modern twist.

Better For You 7.
Offers wellness-focused drinks, including individual nutrient-rich waters and functional beverages, perfect for health-conscious events.

A La Carte Make It Hot

FRESH BREWED COFFEE 30.
One pot of regular coffee, serves 10. Includes sugars, milk and creamer.

FRESH BREWED DECAF COFFEE 30.
One pot of decaf coffee, serves 10. Includes sugars, milk and creamer.

HOT TEA 30.
One pot of hot water, regular and decaf tea bags, serves 10. Includes honey, lemon, sugars, milk and creamer.

SKIM/ALMOND/SOY/OAT MILK 6.
One carafe of your choice milk alternative served with any coffee or tea service. Serves 10.

Make It Cool

Individual beverages.

COLD BREW COFFEE 5.

STARBUCKS FRAPPUCCINO 4.5

ICED TEA Sweet or unsweetened 3.5

LEMONADE 3.5

ASSORTED JUICE 3.

SODA 3.

Energize Your Day

Canned beverages.

MONSTER 4.5

RED BULL 4.5

Hydrate

Individual beverages.

BOTTLED WATER 3.

BUBLY (canned sparkling water) 3.

SMARTWATER (premium option) 4.

LIFEWTR (premium option) 4.

SPARKLING WATER (premium option) 4.

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Meeting Essentials

OFFICE FAVORITES
75. per guest

A.M.

AM BREAKFAST

BREAKFAST BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait, apple spice overnight oats parfait, pineapple coconut chia pudding parfait

BEVERAGE SET

Regular coffee, decaf, hot water, water and individual juices.

A.M. SNACK

Choice of one:

Assortment of individual sweet and salty snacks
BYO sweet and salty trail mix bar
Fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap one AM BREAKFAST item with individually packaged gluten free muffins. Upcharge will apply.

P.M.

LUNCH ENTRÉE

Choice of one:

Mezze bowl
Little Lime fajitas
Smokehouse BBQ
Piccola Italia

DESSERTS

Each entrée comes with a custom dessert.

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.

P.M. SNACK

Choice of two:

Mezze hummus and vegetable board
Fresh fruit with yogurt dip
Fruit and cheese platter
Cookies and brownie platter
Sweet and salty trail mix bar

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.

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Meeting Essentials

THE BOARDROOM
90. per guest

A.M.

AM BREAKFAST HANDHELDS

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

Choice of two:

Spinach and parmesan strata
Caramelized onion and ham strata
Egg white, spinach and feta wrap
Bacon, egg and cheese croissant

SLICED FRUIT PLATTER

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait
Pineapple coconut chia pudding parfait
Apple spice overnight oats parfait

BEVERAGE SET

Coffee and tea service, individual water and juices.

AM SNACK

Choice of one:

Assortment of individual sweet and salty snacks
BYO sweet and salty trail mix bar
Fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap one AM BREAKFAST item with individually packaged gluten free bagels and muffins. Upcharge will apply.

LUNCH OPTIONS:

Swap with individually packaged gluten free bread. Upcharge will apply.

****Pricing subject to change. Current pricing available when placing order.**

P.M.

LUNCH

SANDWICHES AND WRAPS

Choice of two mini sandwiches or half wraps, side salad and chips.

Choice of two sandwiches:

Caprese
Chipotle turkey pepper jack
Dijon ham and Swiss
Garden vegetable hummus wrap
Blackened chicken Caesar wrap

Choice of one side salad:

Lemon oregano farro salad with feta and olives
Pesto pasta salad with roasted tomatoes and onions
Garden greens with balsamic and ranch dressing

Add On: Soup of the day

6.

DESSERTS

Choice of two:

Chocolate chunk cookies
Dessert bars
Seasonal sweet parfaits
Fresh fruit cup
Individually packaged gluten free dessert

BEVERAGE REFRESH

Coffee and tea service, individual water, sparkling water and soda.

PM SNACK

Choice of two:

Mezze hummus and vegetable board
Fresh fruit with yogurt dip
Fruit and cheese platter
Cookies and brownie platter
Sweet and salty trail mix bar

BEVERAGE REFRESH

Coffee and tea service, individual water, sparkling water and soda.

Meeting Essentials

THE ELITE
95. per guest

A.M.

AM BREAKFAST CLASSIC HOT BREAKFAST

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

Choice of one:

Applewood smoked bacon
Pork sausage links
Plant-based sausage patties

ADD OR SUBSTITUTE FOR CHICKEN APPLE SAUSAGE

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait
Apple spice overnight oats parfait
Pineapple coconut chia pudding parfait

BEVERAGE SET

Regular coffee, decaf, hot water, water and individual juices.

AM SNACK

Choice of one:

Assortment of individual sweet & salty snacks
BYO sweet and salty trail mix bar
Fruit and berry fondue board

BREAKFAST OPTIONS AVAILABLE:

Swap one AM BREAKFAST item with individually packaged gluten free bagels and muffins. Upcharge will apply

P.M.

LUNCH ENTRÉE Choice of One:

GLOBAL

CHOPPED SESAME SALAD & MAD SPICE Chopped salad blend with assorted toppings and dressings with Indo-Chinese cuisine of vegetable and chicken Manchurian, Schezwan fried rice and garlic green beans.

1.

COMFORT

KICKIN' BUFFALO SALAD WITH MAC & CHEESE BAR

Mixed greens salad and mac and cheese served with assorted toppings and dressings. Coupled with your choice of proteins.

Choice of two:

Buffalo shrimp, buffalo grilled chicken, buffalo roasted cauliflower

MARKET FRESH

MODERN CAESAR & CHEF'S MARKET FRESH ENTRÉE OF THE DAY

Classic Caesar salad and chef's market fresh entrée of the day. Coupled with your choice of proteins. Please reach out to your catering department to learn more about the chef's daily selection.

Choice of two:

Blackened shrimp, herb grilled chicken, blackened salmon, blackened cauliflower steaks

DESSERTS

Choice of two:

Upscale dessert bars, seasonal sweet parfaits, fresh berry & mint cups, seasonal fruit cobbler, individually packaged gluten free dessert

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.

PM SNACK

Choice of two:

Mezze hummus and vegetable board, fresh fruit with yogurt dip, fruit and cheese platter, cookies and brownie platter, or sweet and salty trail mix bar.

BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.



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Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.

Catering Policies

HOW IT WORKS

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location. Additional delivery and/or labor fees may apply to standard and/or custom orders.

All catering orders are to be placed through Pfizer's ordering system with the correct cost center. Any orders not placed in the ordering system will incur a service fee.

Any orders placed with the incorrect cost center and/or billing information will incur a service fee.

Any orders not meeting the minimum attendee requirement may incur a service fee.

LAST MINUTE ORDERS

We ask for a 24 business hours notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last- minute needs and we will make every effort to accommodate them.

Standard orders that are not placed within 24 business hours may incur a service fee.

CUSTOM ORDERS

We ask for 72 business hours notice for all custom orders but understand that last minute needs do arise. Please contact the catering office for your last- minute needs and we will make every effort to accommodate them.

Custom orders that are not placed within 72 business hours may incur a service fee.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large- scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

CANCELLATIONS

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 business hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.

CUSTOM catering orders require cancellations to be made 72 business hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.

DON'T SEE WHAT YOU ARE LOOKING FOR?

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





Ready To Create An Experience

From celebrations marking company achievements to kick-offs for the future, and special occasions throughout the year, we'll make it all happen. We offer a wide range of services to meet every type of need. Contact us today and we will make sure your vision comes to life and ensure your event is a success.

Jill Wolfe- Catering Manager

617-674-6920, Jill.Wolfe@Pfizer.com

Daniel Deckert- General Manager

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Kirstie Musumeci- Executive Chef

603-918-9725, Kirstie.Musumeci@Pfizer.com