



# 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 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.

#### Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS

3.

ASSORTED CROISSANTS

4.

## A La Carte

Priced per person, minimum 6 guests.

### HOUSE-MADE PARFAITS

7.

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

### FRESH FRUIT PLATTER

7.

### ASSORTED GREEK YOGURT CUPS

4.5

### PETITE PASTRIES

5.

### BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

6.

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

7.

### ASSORTED MUFFINS -WITH BUTTER-GLUTEN-FREE OPTIONS AVAILABLE

4.

**\*\*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 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

### Elevate your breakfast:

**DECKED OUT HARD-BOILED EGGS**

3.

**ASSORTED CROISSANTS**

4.

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# 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 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.

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# 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. |

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# Lunch

## Create

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

### SMOKEHOUSE BARBEQUE 19.

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.

### MACHU PERU 19.

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

#### Elevate your lunch:

- Artisan tropic plantain chips 2.5

### PICCOLA ITALIA 20.

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.

### MEZZE BOWL

22.

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

### 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.

- |                                                                                                                                               |            |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>BUILD YOUR OWN PASTA</b>                                                                                                                   | <b>18.</b> |
| Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.                                      |            |
| <b>HOMETOWN GRILL</b>                                                                                                                         | <b>16.</b> |
| BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.                                                   |            |
| <b>CLASSIC MEATLOAF</b>                                                                                                                       | <b>18.</b> |
| Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.                             |            |
| <b>GROWN-UP MAC AND CHEESE</b>                                                                                                                | <b>17.</b> |
| White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces. |            |
| <b>SPUD BAR</b>                                                                                                                               | <b>14.</b> |
| Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.                               |            |
| <b>COOL CHIX PLATTER</b>                                                                                                                      | <b>18.</b> |
| 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.

**Pick 3 \$9.**

**Pick 5 \$12.**

### SALTY

Chex Mix Snack Mix

Cheeze-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

**\*\*If not specified, items come in assorted flavors.**

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



# Snack Break

## Desserts

Priced per ½ dozen and dozen.

|                                                     |                |
|-----------------------------------------------------|----------------|
| <b>ASSORTED COOKIES</b>                             | <b>14./20.</b> |
| Chocolate chip, classic oatmeal raisin and seasonal |                |
| <b>DOUBLE CHOCOLATE BROWNIES</b>                    | <b>15./24.</b> |
| <b>COOKIES AND BROWNIES</b>                         | <b>17./22.</b> |
| <b>ASSORTED DESSERT BARS</b>                        | <b>19./38.</b> |
| <b>CUPCAKES</b>                                     | <b>30./55.</b> |

Priced per person, minimum 6 guests.

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

### ADD A SWEET SURPRISE

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

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



# 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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# 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

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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.

**Adam Drees, Dining Service Manager**  
314-920-8101, [Adam.Drees@Pfizer.com](mailto:Adam.Drees@Pfizer.com)