



# SUMMER SEASONAL CATERING







# Morning Inspirations

## Breakfast Handhelds

Priced per person, minimum 6 guests.

### SWEET & SAVORY STRUDELS 600-740 cal

Assorted, sliced strudels including caprese egg white, western omelet, ham and blueberry ricotta. Served with fresh, whole strawberries and honey yogurt dipping sauce.

12.

## Breakfast Graze

Priced per person, minimum 6 guests.

### CROISSANT BREAKFAST BOARD 530 cal

Baked in-house croissants, dill egg salad, shaved ham, creamy honey dijon sauce, sliced cucumbers, strawberries, assorted cheeses and jam.

12.

## Hot Breakfast

Priced per person, minimum 6 guests.

### PROTEIN-PACKED EGG BAKE 680 cal

Baked eggs with cottage cheese, crispy bacon, tomatoes and green onions. Served with roasted red bliss potatoes and arugula parmesan salad.

14.

### ADD ON

**PLANT-BASED OR PORK SAUSAGE PATTIES 260 cal**  
(2 per person) **3.**

### ELEVATE YOUR BREAKFAST:

**TROPICAL FRUIT SALAD PLATTER 60 cal** **3.99**

**MANGO COCONUT VANILLA YOGURT** **6./EA**  
**PARFAIT 280 cal**

**WHOLE STRAWBERRIES WITH YOGURT** **36.**  
**DIPPING SAUCE (SERVES 12) 45 cal**

## BEVERAGE ADD-ONS

**FRESH BREWED COFFEE SERVICE FOR EIGHT 0-50 cal**  
**20.**

regular, decaf, sugars and creamer

### INDIVIDUALLY PACKAGED BEVERAGES

**WATER 0 cal** **1.59**

**WATER (PREMIUM OPTION) 0 cal** **2.99**

**BUBLY SPARKLING WATER 0 cal** **2.99**

**JUICE 110 -140 cal** **2.99**

**SODA 0-290 cal** **1.99**

**ENERGY DRINK 0-210 cal** **4.**

## MOCKTAIL ENHANCEMENT

*Priced per person, minimum 6 guests.*

**BLOOD ORANGE PEACH MOJITO 150 cal** **5.**  
San Pellegrino blood orange, peach syrup, fresh lime and mint

**HONEY VANILLA CITRUS FIZZ 130 cal** **5.**  
San Pellegrino limonata, fresh lime, vanilla and honey syrup



# Lunch Creations

## Graze

Priced per person, minimum 6 guests.

### **SUMMER PINWHEEL SANDWICH PLATTER 700-720 cal** 12.

Assorted petite pinwheel sandwiches including Mediterranean vegetable with feta and hummus and turkey with scallion bacon cream cheese. Served with caprese pasta salad and bakers chips.

#### **ADD ON**

### **GRILLED SUMMER VEGETABLE PLATTER 80 cal** 3. **TROPICAL FRUIT SALAD 60 cal** 3.99

## Boxed Lunches

Priced per person, minimum 6 guests.

### **SUMMER SANDWICH BOX 1160-1470 cal** 9.99

Your choice of a seasonal sandwich and side served with chips, brownie and individual water.

Sandwich selections:

- Mediterranean Vegetable Hummus Wrap
- Tuscan Turkey

Side selections:

- Caprese Pasta Salad
- Potato Salad

### **SUMMER SALAD BOX 600-730 cal** 10.99

Your choice of a seasonal salad, dressing, crackers, whole fruit, cookie and individual water.

Salad selections:

- Grilled Peach and Praline Bacon Salad
- Heirloom Tomato Caprese Salad

#### **ADD ON**

### **HERBED GRILLED CHICKEN 130 cal** 4.

## Lunch Buffets

Priced per person, minimum 10 guests.

### **SUMMER GRILLING 680 cal** 16.

Celebrate summer with grilled pineapple barbecue chicken breast, in-season grilled vegetables, potato salad and watermelon feta salad. Served with individual strawberry vanilla yogurt parfaits.

Fire-braised flank steak with summer corn relish 270 cal +6.

Grilled Shrimp 150 cal +6.

### **TROPICAL SUMMER 1660 cal** 16.

Enjoy authentic island favorites including spicy jerk pork and chicken, coconut rice and peas and mango slaw . Served with plantains and coconut cream cake.

## MOCKTAIL ENHANCEMENT

*Priced per person, minimum 6 guests.*

### **BLOOD ORANGE PEACH MOJITO 150 cal** 5.

San Pellegrino blood orange, peach syrup, fresh lime and mint

### **HONEY VANILLA CITRUS FIZZ 130 cal** 5.

San Pellegrino limonata, fresh lime, vanilla and honey syrup





# Treat Yourself

## Graze Snacks

Priced per person, minimum of 6.

**BRUSCHETTA BOARD 330 cal** 8.  
Balsamic roasted tomatoes, olive tapenade, pesto, marinated mozzarella, goat cheese, prosciutto and crostini.

**B.Y.O. SNACKLE BOX** 10.  
Guests can build their own snackle box with assorted sweet and sour candy, savory snack and trail mixes, dried fruit and chocolate-covered nuts.

## BEVERAGES

**FRESH BREWED COFFEE SERVICE FOR EIGHT 0-50 cal** 10.  
Regular, decaf, sugars and creamer

### INDIVIDUALLY PACKAGED BEVERAGES

<b>WATER 0cal</b>	<b>1.59</b>
<b>WATER (PREMIUM OPTION) 0 cal</b>	<b>2.99</b>
<b>BUBLY SPARKLING WATER 0 cal</b>	<b>2.99</b>
<b>JUICE 110-140 cal</b>	<b>2.99</b>
<b>SODA 0-290 cal</b>	<b>1.99</b>
<b>ICED TEA or ICED SWEET TEA 0-160 cal</b>	<b>3.</b>
<b>LEMONADE 160 cal</b>	<b>3.</b>
<b>ENERGY DRINK 0-210 cal</b>	<b>4.</b>

## Snacks & Desserts

Priced per person, minimum of 6 guests unless specified.

**CAPRESE SKEWERS WITH PESTO 40 cal** 3.5/EA

**STRAWBERRY VANILLA YOGURT PARFAIT 244 cal** 2.49/EA

**MANGO COCONUT VANILLA YOGURT PARFAIT 280 cal** 6./EA

**COCONUT CREAM CAKE WITH MANGO 510 cal** 5./EA

**TROPICAL FRUIT PLATTER 60 cal** 3.99

**GRILLED SUMMER VEGETABLE PLATTER 80 cal** 3.

**ASSORTED MINI COOKIE PLATTER (SERVES 12) 140 cal 3 EA** 12.

**WHOLE STRAWBERRIES WITH YOGURT DIPPING SAUCE (SERVES 12) 45 cal** 36.

## MOCKTAIL ENHANCEMENT

*Priced per person, minimum 6 guests.*

**BLOOD ORANGE PEACH MOJITO 150 cal** 5.  
San Pellegrino blood orange, peach syrup, fresh lime and mint

**HONEY VANILLA CITRUS FIZZ 130 cal** 5.  
San Pellegrino limonata, fresh lime, vanilla and honey syrup





# Seasonal Feature

## Summer Meal

Priced per person, minimum of 10 guests.

**STRAWBERRY ALMOND POPPYSEED SALAD WITH GRILLED CHICKEN 710 cal 14.**

Fresh romaine lettuce with strawberries, toasted almonds, mandarin oranges, grilled chicken breast and farfalle pasta with a creamy poppyseed dressing. Served with French baguette, seasonal Bubly and chocolate chunk cookie.

## MOCKTAIL ENHANCEMENT

*Priced per person, minimum 6 guests.*

**BLOOD ORANGE PEACH MOJITO 150 cal 5.**  
San Pellegrino blood orange, peach syrup, fresh lime and mint

**HONEY VANILLA CITRUS FIZZ 130 cal 5.**  
San Pellegrino limonata, fresh lime, vanilla and honey syrup



# 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

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## 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.

## LAST MINUTE ORDERS

We ask for a large-scale 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. A late charge of 10% of the total catering bill will be incurred on catering orders received under 24 hours notice.

## DON'T SEE WHAT YOU ARE LOOKING FOR?

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

Café 300 | Solange Guardado | Catering Manager | [Solange.Guardado@compass-usa.com](mailto:Solange.Guardado@compass-usa.com)

Sam's Cafe | Robert Zborowski | General Manager | [Robert.Zborowski@compass-usa.com](mailto:Robert.Zborowski@compass-usa.com)

## 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 hours in advance. When this is not possible, please let us know if we can deliver your order to another location.

## IMPORTANT INFORMATION

All caterings need to be received by Café 48 hours in advance of event date. Caterings received less than 48 hours in advance may have limited selections based upon availability of product. Caterings must be ordered for a minimum of ten people