



WINTER SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

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

SWEET & SAVORY HAND PIES

Selection of two hand pies served with apple, walnut and grape salad (140 cal) and mini maple orange yogurt parfait with quinoa crunch (110 cal).

14.

Select up to two (670-810 cal):

- Nutella banana
- Caramel apple
- Sausage, egg & cheese
- Bacon, egg & cheese
- Plant-based chorizo, potato & egg

Hot Breakfast

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

BREAKFAST TOSTADA 720 cal

Crispy corn tostadas topped your way with eggs, savory proteins, fresh toppings, and salsas for a bold, customizable start to the day. Served with sweet potato and pepper hash.

15.

MOCKTAIL ENHANCEMENT

Citrus Ginger Turmeric Mocktail 80 cal +3.5.

Breakfast Graze

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

DONUTS AND COFFEE 1110 cal

11.5

Assorted homestyle donuts with seasonal toppings. Served with fresh fruit platter, hot coffee with flavored syrups and creamer.

Golden Milk Donut, Chocolate Bacon Glazed Donut, Berries and Cream Donut, Peanut Butter and Jelly Donut

BISCUIT BOARD 630 cal

9.5

Guests can graze from everything but the bagel stuffed biscuits, buttermilk biscuits, shaved ham, pimento cheese, candied bacon, assorted spreads and seasonal fruit.

ADD-ONS

APPLE WALNUT AND GRAPE SALAD 140 cal +2.5

EVERYTHING BAGEL STUFFED BISCUITS 310 cal +2

MINI MAPLE ORANGE YOGURT PARFAIT WITH QUINOA CRUNCH 110 cal +3.5

SCRAMBLED EGGS 150 cal +2.5

BACON, SAUSAGE OR PLANT-FORWARD SAUSAGE 110-390 cal +3.5



Lunch Creations

Boxed Lunches

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

WINTER SANDWICH BOX 860-900 cal **14.**
Your choice of a seasonal sandwich served with chips and cookie.

Sandwich selections:

- Lemon Chicken, Asparagus and Boursin on Focaccia
- Buffalo Cauliflower Wrap

WINTER SALAD BOX 820-850 cal **14.**
Your choice of a seasonal salad served with dressing, dinner roll with butter, fruit cup and cookie.

Salad selections:

- Cashew Chicken (shaved cabbage and lettuce blend with snow peas, bell peppers, onions, crispy noodles, chicken, cashews and orange sesame dressing)
- Pear and Walnut (fresh spring greens with roasted pears, crumbled bleu cheese, red grapes, spiced walnuts and balsamic vinaigrette)

MOCKTAIL ENHANCEMENT

Citrus Ginger Turmeric Mocktail 80 cal +3.5.

Lunch Graze

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

WINTER SANDWICH AND SALAD GRAZE 1160 cal **15.**
Lemon chicken, asparagus and Boursin on focaccia, buffalo cauliflower half wraps, white bean kale salad, pear and walnut salad and lemon pepper bakers chips. Served with lemon bars.

Hot Lunch Buffet

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

FAN FAVORITES 1670 cal **16.**
Guests can graze from stadium fan favorites including chicken tenders, pepperoni and cheese hand pies, soft pretzels, bratwurst, and all the fixings. Served with lemon pepper bakers chips.

WINTER EARTH BOWL 1040 cal **18.**
Brussels sprouts sweet potato hash, seasons best vegetables and fruit, complementing sauces and toppings. Top it off with plant-forward meatballs or grilled portobello mushrooms. Served with lemon bars.

ADD IN:

GRILLED HERB CHICKEN 130 cal +5.
LEMON PEPPER SALMON 210 cal +8.



Seasonal Feature

Fresh Fork Feature

Priced per person, minimum of 10 guests.

SWEET & SOUR CHICKEN 750 cal 14.

Sweet and sour chicken served with fried rice, vegetable egg rolls and sparkling water.

ADD-ON

VEGETABLE DUMPLINGS 190 cal +3.

LEMON BARS 260 cal +2.5

WHOLE CLEMENTINES 30 cal +1.25

CITRUS GINGER TURMERIC MOCKTAIL 80 cal +3.5



Treat Yourself

Graze Snacks

Priced per person. Minimum of 6.

DIPS AND CHIPS 540 cal 7.

Bacon cheddar dip, boursin cheese spread, and hummus with grilled pita bread, bakers chips and vegetable crudité.

WINTER SWEET BAR 600 cal 9.

Hot cocoa and apple cider with paired toppings, mini s'mores parfait, lemon bars, and mini seasonal cookies.

Snacks & Desserts

EVERYTHING BAGEL STUFFED BISCUITS 310 cal 2.

LEMON BARS 210 cal 2.5

SEASONAL COOKIES 180-190 cal 2.

WHOLE CLEMENTINES 30 cal 1.25

LEMON PEPPER BAKERS CHIPS 250 cal 2.

Beverage Add-ons

FRESH BREWED COFFEE SERVICE FOR EIGHT 20.
regular, decaf, sugars and creamer 0-50 cal

INDIVIDUAL WATER 0 cal 2.

INDIVIDUAL WATER (PREMIUM OPTION) 0 cal 3.

BUBLY SPARKLING WATER 0 cal 2.

JUICE 110-140 cal 3.

SODA 0-290 cal 2.5

ENERGY DRINK 0-210 cal 3.5

MOCKTAIL ENHANCEMENT

Citrus Ginger Turmeric Mocktail 80 cal +3.5.



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.

LAST MINUTE ORDERS

We ask for a 24 hour 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.

DON'T SEE WHAT YOU ARE LOOKING FOR?

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

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. Cancellation fees may apply.