



# EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE



# Breakfast & Brunch

## Graze

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

### BAKERY 310 cal

Assorted pastries with fresh sliced fruit.

### BUILD YOUR OWN PARFAIT 500 cal

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

### GRAZE BOARD 790 cal

Fruit, cheeses, cage-free hard-boiled eggs, candied bacon, shaved turkey, roasted tomatoes, grapes, berries, and croissants with fruit jelly.

### BUILD YOUR OWN TOAST 1000 cal

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 (110 cal), crumbled sausage (200 cal) or crumbled plant-based chorizo (100 cal)

#### Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS 70 cal	+1.5
BERRY YOGURT PARFAIT 244 cal	+2.49
CHOCOLATE CROISSANTS 290 cal	+4.

## A La Carte

8.5

6.99 Priced per person, minimum 6 guests.

### BRUNCH BOXES

6.99 **Protein Box 560 cal:** Cheddar and provolone cheese, hard-boiled eggs, grapes and energy bites.

12. **HOUSE-MADE PARFAITS 240-360 cal** 6.99  
**Choice of one:** Strawberry or blueberry yogurt parfait or apple spiced overnight oats parfait.

**FRESH FRUIT PLATTER 50 cal** 3.99

**ASSORTED GREEK YOGURT CUPS 110 cal** 1.99

14. **PASTRIES 150 cal** 1.99

**BAGELS WITH JELLY, BUTTER AND CREAM CHEESE 270-500 cal** 5.

**SEASONAL COOKIES** 1.99

#### Breakfast classics

**DONUTS 265 cal** +1.69

**KOLACHES** +1.99

**BREAKFAST TACOS 270 cal** +2.59



# Breakfast & Brunch

## Hot Breakfast

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

### **CLASSIC 650 cal** **8.99**

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

**Choice of one:** Bacon (110 cal), pork sausage links (390 cal) or plant-based sausage patties (140 cal)

### **BREAKFAST TACOS (2 per person) 560 cal** **14.**

Cage-free scrambled eggs with corn or flour tortillas, cheddar cheese, pickled red onions and jalapenos, salsa roja, salsa verde and choice of protein served with seasoned potatoes

**Choice of one:** sausage, bacon, potato, bean, mixed variety

### **ADD GUACAMOLE 30 cal** **+2.5**

### **HANDHELDS 430-1040 cal** **13.5**

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
- Ham and brie-stuffed croissant
- Egg and cheese on an english muffin

#### **Elevate your breakfast:**

**DECKED OUT HARD-BOILED EGGS 70 cal** **+1.5**

**CHOCOLATE CROISSANTS 290 cal** **+4.**



# Lunch

## Boxes

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

### BISTRO BOX 700-970

9.99

Choice of sandwich or salad, chips and classic chocolate chunk cookie with condiments served on the side.

#### 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 1010-1420 cal

11.99

Choice of artisan sandwich or salad, premium chips and double chocolate brownie.

#### Sandwich Selections:

Garden vegetable hummus wrap, caprese focaccia, classic chicken salad croissant, 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.

### GRAZE BOX 570-1110 cal

15.

Choice of box served with whole fruit, granola bar and individual water.

#### Box Selections:

**Plant Power** Roasted chickpeas, vegetable crudité, marinated mushrooms, whole wheat pita.

**Protein Packed** Smoked ham, cheddar cheese, peanut butter, pretzels and grapes.

**Mezze** Herb grilled chicken, hummus, cucumber tomato salad, feta, olives and pita bread.

## Platters

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

### SANDWICHES & WRAPS 880-1290 cal

11.5

Choice of three mini sandwiches or half wraps, side salad, chips and classic chocolate chunk cookies.

#### 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 1210 cal

15.

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

#### ADD-ON:

- Ginger sesame tofu 160 cal +4.
- Lemon pepper salmon 200 cal +7.
- Rosemary grilled shrimp skewers 150 cal +6.5

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

#### Elevate your lunch:

**SOUP OF THE DAY 100-290 cal**

+6

**FRESH FRUIT PLATTER 50 cal**

+3.99

# Lunch

## Crafted Greens

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

### VIVA LOS TACOS 810-920 cal

15.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja, 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 290 cal +7.
- Chips and queso or guacamole 460-620 cal +5.

### CHOPPED SESAME 550-650 cal

15.

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 220 cal +8.
- Vegetable spring rolls with dipping sauce 290 cal +5.

### MODERN CAESAR 630-760 cal

13.5

Romaine, 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 200 cal +6.5
- Rosemary focaccia 150 cal +2.5

### KICKIN' BUFFALO 650-790 cal

13.

Mixed greens, 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 200 cal +6.5
- Chips and queso or guacamole 460-620 cal +5.





# Lunch

## Create

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

### MEZZE BOWL 740 cal

14.

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

#### Protein selections (choice of two):

- Falafel 170 cal
- Lamb and beef shawarma 300 cal
- Chicken souvlaki 270 cal
- Beef and mushroom kofta 170 cal

#### Elevate your lunch:

- Roasted red pepper hummus and pita chips 140 cal **+5.**
- Cheesecake 400 cal **+3.5**
- Sparkling water (assorted flavors) 0 cal **+2.99**

### LITTLE LIME FAJITAS 690 cal

16.

Build your own fajita bar with choice of two proteins, flour 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.

#### Protein selections (choice of two):

- Fajita zucchini and corn 120 cal
- Fajita shrimp 130 cal
- Fajita chicken 190 cal
- Fajita flank steak 230 cal **+2.**

#### Elevate your lunch:

- Chips and queso or guacamole 460-620 cal **+5.**
- Cinnamon churro 280 cal **+2.5**
- Topo chico (assorted flavors) 0 cal **+2.99**
- Tostitos salsa verde tortilla chips 380 cal **+2.**



# Lunch

## Create

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

### MAD SPICE 690-820 cal

12.99

Indo-Chinese cuisine of vegetable and chicken Manchurian, Schezwan fried rice and garlic green beans.

#### Elevate your lunch:

- Mango pudding 220 cal +3.5
- Sparkling water (assorted flavors) 0 cal +2.99

### SMOKEHOUSE BARBEQUE 900 cal

13.99

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 100 cal
- Pulled pork or chicken 190-240 cal
- Smoked beef brisket 300 cal +2.

#### Elevate your lunch:

- Pimento cheese dip and pita 250 cal +4.5
- Banana pudding 320 cal +2.59
- Dr. Pepper and Diet Dr. Pepper 0-240 cal +1.99
- Lays BBQ and baked BBQ chips 230-380 cal +1.99

### MACHU PERU 870-940 cal

14.

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

#### Elevate your lunch:

- Cinnamon churros 280 cal +2.5
- Vita coco 100 cal +2.99

### PICCOLA ITALIA 890 cal

16.

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

#### Elevate your lunch:

- Pesto salmon 330 cal +7.
- Lemon oregano farro salad 260 cal +5.
- Chocolate chip cookie 190+ cal +1.99
- Premium sparkling water 0 cal +2.99
- Parmesan crisps 280 cal +2.79

### REVOLUTION NOODLE BOWL 390-530 cal

16.

Rice noodles, mushrooms, red bell peppers, carrots, scallions, tofu and chicken, topped with lemon grass coconut Thai broth and complementing garnishes.

#### Elevate your lunch:

- Spicy sriracha shrimp 80 cal +6.5
- Vegetable dumplings with dipping sauce 150 cal +4.
- Seaweed Snack 30 cal +2.5

### MARKET

15.

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**



# Lunch

## Comfort

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

### **BUILD YOUR OWN PASTA 860-1470 cal 12.99**

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

### **HOMETOWN GRILL 1050 cal 14.**

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

### **CLASSIC MEATLOAF 1110 cal 14.5**

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

### **GROWN-UP MAC AND CHEESE 900-940 cal 13.5**

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

### **SPUD BAR 860 cal 13.**

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

### **COOL CHIX PLATTER 1100-1180 cal 15.5**

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



# 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 50-160 cal**

Chex Mix Snack Mix  
Cheez-It Baked Snack Crackers  
Smartfood Popcorn  
Pirate’s Booty Chips  
Oloves Snack Olives  
Multigrain Tortilla Chips  
Pretzel Gold Chips  
Assorted Bagged Chips

### **BEST OF BOTH 110-220 cal**

Orchard Valley Trail Mix  
Sahale Nuts  
Kind Nut Bars  
RX Protein Bars

### **SWEET 60-250 cal**

Awake Caffeinated Chocolate Bites  
Solely Fruit Jerky  
Classic Candy Bars

### **BETTER TOGETHER 100-140 cal**

*Snacks and treats from Minority and Women-owned businesses.*

Rip Van Wafel Wafer Cookies  
Chasin’ Dreams Farm Ancient Grain Puffs  
Undercover Chocolate Quinoa Crisps Assorted  
Partake Crunchy Cookies  
Righteous Felon Jerky Sticks

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



# Snack Break

## Desserts

Priced a la carte

<b>ASSORTED COOKIES 180-190 cal</b>	<b>1.99</b>
Chocolate chip, classic oatmeal raisin and seasonal	
<b>DOUBLE CHOCOLATE BROWNIES 270 cal</b>	<b>1.99</b>
<b>BROWNIE WITH WALNUTS 190-530 cal</b>	<b>1.99</b>
<b>ASSORTED DESSERT BARS 210-340 cal</b>	<b>2.99</b>
<b>CUPCAKES 230-310 cal</b>	<b>3.99</b>
<b>FRESH FRUIT PLATTER 50 cal</b>	<b>3.99.</b>
<b>BANANA PUDDING 320 cal</b>	<b>3.5</b>
<b>CINNAMON CHURROS 280 cal</b>	<b>2.5</b>
<b>CHOCOLATE MOUSSE PARFAITS 310 cal</b>	<b>3.5</b>
<b>CHEESECAKE WITH FRESH BERRIES 430 cal</b>	<b>6.</b>
<b>INDIVIDUALLY PACKAGED GLUTEN-FREE DESSERTS 230-350 cal</b>	<b>4.</b>

### ADD A SWEET SURPRISE

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



# Celebrate

Priced per person, minimum 10 guests.

## TOP YOUR GUAC 420 cal 10.

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

- Add queso blanco 140 cal +4.
- Add made in house salsa 45 cal +2.

## CHIPS AND DIPS FLIGHT 440 cal 8.

**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 340 cal 6.5**  
Served with mustard and cheese dipping sauces.

### A SWEET CELEBRATION

¼ SHEET CAKE	34.99
½ SHEET CAKE	57.99
FULL SHEET CAKE	98.99

**CHARCUTERIE BOARD 440 cal 10**  
Italian meats and assorted cheeses, seasonal spreads, fruit, marinated vegetables, olives, and crostini.

**MEZZE HUMMUS AND VEGETABLE BOARD 150 cal 6.5**  
Roasted red pepper and classic hummus, pita chips, cucumbers, bell peppers and kalamata olives.

**CLASSIC FRUIT AND CHEESE 190 cal 7.5**  
Seasonal fruit, assorted cheeses and crostini.

**SHRIMP COCKTAIL PLATTER 80 cal 8.**  
Chilled shrimp with cocktail sauce and lemons.

**BYO TRAIL MIX 600 cal 7.5**  
Assorted nuts, dried fruit and chocolates.

**COOKIES AND MILK 460 cal 6.**  
chocolate chip cookies with milk.



# Pizza

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

**FOUR CHEESE 410 cal/slice** **10.99.**

Mozzarella, provolone, parmesan and cheddar.

**PEPPERONI 380 cal/slice** **12.99**

Mozzarella, crushed tomatoes and pepperoni.

**ROASTED VEGETABLES 360 cal/slice** **10.99**

Fresh onions, sweet peppers and tomatoes.

**MARGHERITA 310 cal/slice** **10.99**

Fresh mozzarella, roma tomatoes and fresh basil.

**THE WORKS 380 cal/slice** **15.99**

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

**MEAT LOVERS 390 cal/slice** **15.99**

Pepperoni, Italian sausage, ham, meatball and mozzarella.

**BUILD YOUR OWN 410-480 cal/slice** **18.**

Choose up to four toppings.

**BUILD YOUR OWN 10" CAULIFLOWER CRUST** **16.**

**790-1220 cal/pie**

Choose up to four toppings.

Below items priced per person, minimum of 6 guests.

**PIZZA PARTY 310-410 cal/slice** **24.**

Choice of two pizzas with toppings, a side salad, garlic bread and a beverage station.

**ADD-ON:**

- Office charcuterie board 440 cal **+10.**

- Chocolate chip cookies 180-190 cal **+1.99**

**GARLIC BREAD 160 cal** **2.99**

**SIDE SALADS**

- Fresh sliced fruit 50 cal **3.5**

- Classic Caesar 300 cal

- Garden fresh 180 cal

- Modern Greek 160 cal



# Beverages

## Beverage Bundles

Priced per person.

### **Essential A.M. 0-170 cal** **3.5**

Includes sparkling water and a selection of classic juices, everything you need to complete your morning.

### **Essential P.M. 0-290 cal**

**3.5**

Includes sparkling water and a selection of classic sodas, everything you need to complete lunch.

### **Elevated 0-190 cal** **5.**

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

### **Better For You 0-120 cal**

**6.**

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

## A La Carte

### Make It Hot

*0-50 cal*

#### **FRESH BREWED COFFEE AND TEA SERVICE**

Regular, decaf, hot tea, lemons, honey, sugars and creamer

#### **REGULAR COFFEE AIRPOT** (serves 10)

#### **DECAF COFFEE AIRPOT** (serves 10)

#### **HOT TEA AIRPOT** (serves 10)

## Make It Cool

Individual beverages.

#### **COLD BREW COFFEE 0-5 cal**

**5.**

#### **STARBUCKS FRAPPUCCINO 290 cal**

**4.5.**

#### **ICED TEA 0-190 cal** Sweet or unsweetened

**3.**

#### **BAI BEVERAGE 10 cal** (premium option)

**3.75**

#### **LEMONADE 250 cal**

**2.50**

#### **ASSORTED JUICE 140-160 cal**

**2.99**

#### **SODA 0-250 cal**

**1.99**

## Energize Your Day

Canned beverages.

#### **MONSTER 0-210 cal**

**4.99**

#### **RED BULL 20-160 cal**

**4.99**

## Hydrate

Individual beverages. *0 cal*

#### **SMARTWATER** (premium option)

**2.99**

#### **LIFEWTR** (premium option)

**2.99**

#### **SPARKLING WATER** (premium option)

**2.99**

Topo Chico | Saratoga

#### **BUBLY**

**2.99**



# 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 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.

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

Sam's Cafe | Robert Zborowski | General Manager | 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. Cancellation fees may apply.

## **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