



# FALL/HOLIDAY SEASONAL CATERING







# Morning Inspirations

## Breakfast Handhelds

Priced per person, minimum 8 guests.

### GAME DAY BISCUIT AND SLIDERS 12.

Kick-off the morning with game day inspired biscuits and sliders. Served with roasted red bliss potatoes with rosemary.

Select up to two flavors:

- Spicy chicken and honey butter biscuit sandwich
- Plant-based sausage and pimento cheese biscuit sandwich
- Applewood bacon, egg and cheddar slider
- Turkey, egg and cheddar slider

## Hot Breakfast Buffet

Priced per person, minimum 8 guests.

### POTATO AND ROSEMARY FRITTATA 15.

Baked cage-free egg frittata with fresh spinach, red bliss potatoes, rosemary and feta cheese. Served with turkey sausage links, whole grain cornbread muffins and mini apple almond honey yogurt parfaits.

Make it plant-forward!

Substitute for plant-based sausage patties

## Breakfast Graze

Priced per person, minimum 8 guests.

### FALL BREAKFAST BOARD 14.

Cheddar apple egg bite strata, maple bacon, cinnamon rolls with cream cheese icing, pumpkin bread, fruit and nut trail mix, roasted fresh pears, dried apricots and apple butter.

### HARVEST MORNING YOGURT AND TRAIL MIX 9.

Greek yogurt, gingerbread granola, fruit and nut trail mix, peanut butter pumpkin energy bites and grapes.

#### ADD-ONS:

CORNBREAD MUFFINS WITH HONEY BUTTER +2.5

EVERYTHING (BUT THE) BAGEL DEVILED EGGS +2.5

MINI APPLE ALMOND HONEY PARFAIT +3.5

#### ELEVATE YOUR BREAKFAST:

MORNING MIMOSA MOCKTAIL 3.





# Lunch Creations

## Deli

Priced per person, minimum 8 guests.

**SEASONAL SANDWICH & SALAD GRAZE** 14.  
Your choice of sandwiches, salads and sides served with an assorted mini cookie platter.

Salad & Sandwich Selections (choose up to 2)

- Chicken salad sandwich with grapes and almonds on croissant
- Grilled vegetables and pumpkin hummus wrap
- Harvest cobb salad with grilled chicken and maple cider vinaigrette
- Cran-apple orchard salad with farro, gouda and rye croutons

Side Selections (choose up to 2)

- Seasoned bakers chips
- Creamy broccoli bacon salad
- Apple cranberry pecan slaw
- Assorted retail chips

Something extra (choose 1)

- Crudité with pumpkin hummus platter +3.

**MAKE IT A BOXED LUNCH!** 15.  
Includes choice of sandwich or salad, cookie, chips.

### PREMIUM ADD-ONS

CREAMY BROCCOLI BACON SALAD +4.  
APPLE CRANBERRY PECAN SLAW +4.

## Hot Lunch Buffet

Priced per person, minimum 8 guests.

**FALL HARVEST BOWL** 15.  
Allow guests to create their own bowl from a variety of season's best roasted vegetables, brown rice, quinoa and toppings with a choice of proteins.

Select up to two proteins:

- Ginger sesame grilled tofu
- Herb grilled chicken
- Rosemary grilled shrimp
- Lemon pepper grilled salmon

**ADD-ONS**  
**CORNBREAD MUFFINS WITH HONEY BUTTER**

+2.5





# Treat Yourself

## Graze Snacks

Priced per person, minimum of 6.

### GAME DAY PRETZEL BITES 12.

Soft pretzel bites, crudité, beer cheese sauce, spicy brown mustard and lemon pepper ranch dipping sauces.

### CARAMEL APPLE BOARD 8.

Salted caramel dip, sliced apples, dipped pretzels and toasted pecans.

### PUMPKIN HUMMUS 8.

Spiced pumpkin hummus topped with cilantro and sesame seeds and served with seasonal crudité and pita chips.

## Individual Snacks & Desserts

Priced per person, minimum of 6.

CORN MUFFINS WITH HONEY BUTTER 2.5 EA

MINI APPLE ALMOND HONEY PARFAIT 3.5EA

CRUDITE WITH PUMPKIN HUMMUS CUPS 3. EA

PUMPKIN ENERGY BITES 1.5 EA

FRUIT AND NUT TRAIL MIX CUP 3.5 EA

PRETZEL DUO BAG 3.5 EA

### ADD-ONS:

Priced per person, minimum of 6 guests.

MARGARITA MOCKTAIL +4.5

BROWIE BITES +2

FRUIT AND NUT TRAIL MIX CUP +3.5





# Seasonal Feature

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## Fall Meal

Priced per person, minimum of 8 guests.

**HOLIDAY TRADITION** 14.  
Herb roasted turkey breast, gravy, cranberry sauce, classic bread stuffing, roasted red bliss potatoes with rosemary and green beans with toasted almonds.

**ADD-ONS:**  
**CORNBREAD MUFFINS WITH HONEY BUTTER** +2.5  
**SPARKLING SPICED APPLE CIDER** +4.5





# Holiday Inspirations

*Great for in-office events or as a dish to share!*

## Party Boards

Priced per person, minimum 8 guests.

CHARCUTERIE BOARD

SHRIMP COCKTAIL PLATTER

SWEET AND SALTY SNACK BOARD

CHOCOLATE CHIP CANNOLI DIP PLATTER

## Trend-Worthy Bites

Priced per person, minimum 8 guests.

UPSIDE DOWN PUFF PASTRY TARTS

Choose a flavor!

- Caramelized shallot and parmesan
- Apple brie and almond
- Sweet potato and marshmallow

CLOUDS ON TOAST (WHIPPED RICOTTA)  
WITH THYME ROASTED GRAPES)

STREET CORN DIP IN A TORTILLA CUP

COCTEL DE CAMARON (SHRIMP COCKTAIL)

DIRTY MARTINI DIP WITH CRACKERS

CHOCOLATE ESPRESSO MARTINI MOUSSE CUP

## Mocktails

Priced per person, minimum of 8 guests.

CARAMEL PECAN PIE EGGNOG

SPARKLING SPICED APPLE CIDER

## Create

Priced per person, minimum 8 guests.

BYO Holiday Feast

Main Entrée (choose up to 2)

- Herb roasted turkey breast
- Mustard crusted pork loin
- Maple glazed salmon
- Wild rice and pecan stuffed acorn squash

Sides (choose up to 2)

- Roasted red bliss potatoes with rosemary
- Baked macaroni and cheese
- Sautéed green beans with toasted almonds
- Cinnamon glazed carrots
- Creamy mashed cauliflower
- Roasted green beans with pistachio pomegranate crunch
- Butternut kale macaroni and cheese
- Sweet potato pecan casserole

Accompaniments (choose up to 2)

- Turkey gravy
- Fresh cranberry sauce
- Classic bread stuffing
- Apple walnut spinach salad
- Whole grain cornbread muffins

## Desserts

Priced per dozen.

PEPPERMINT BROWNIE

PUMPKIN PIE BARS

PECAN PIE BARS

CHOCOLATE CHUNK COOKIES

10.

8.

6.

4.5

5.

4.

2.5

6.

4.

4.

4.

4.5

22.

36.

36.

36.

24.





# 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.



A top-down view of a dark, rustic metal tray filled with approximately 12 crostini. Each crostini is topped with a dollop of white cream, a slice of roasted tomato, and a small herb leaf. The tray is set on a light-colored, textured surface, possibly a tablecloth, with some fresh herbs scattered around the edges.

# 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.

## 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.