



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE





Breakfast & Brunch

Graze

Priced per person, minimum 6 guests.

BUILD YOUR OWN PARFAIT 5.5

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

GRAZE BOARD 7.5

Dried fruit, cheeses, cage-free hard-boiled eggs, candied bacon, shaved turkey, roasted tomatoes, grapes, berries, mini muffins and croissants with fruit preserves.

BUILD YOUR OWN TOAST 8.5

Toasted 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 or crumbled sausage.

A La Carte

Minimum 6 guests.

BRUNCH BOXES 5.5

Lox Box: Smoked salmon, cucumbers, spiced pepitas, cream cheese and toppings.

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

HOUSE-MADE PARFAITS 3.

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

BAKERY 2.75

Assorted muffins &/or pastries.

BAGELS 3.

served with fruit compote, butter, and cream cheese

Open Line Breakfast Option

You and your group can enjoy a visit to the café and make personalized selections from any station, then visit the cashier to check out. The café will send you a personalized invoice next day for the entire group. There is no extra charge for this option, we only charge café pricing.



Breakfast & Brunch

Hot Breakfast

Priced per person, minimum 6 guests.

DELUXE HOT BREAKFAST 15.

Cage-free scrambled egg
 Choice of seasoned breakfast potatoes or potatoes o'brien
 Choice of black forest ham, pork sausage links, or turkey sausage
 Choice of assorted pastries or fresh cut seasonal fruit
 Served with salsa, sour cream, and cheddar cheese
 Served with coffee, hot tea, and infused water

BREAKFAST TACOS 10.

Cage-free 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 or crumbled sausage.

ADD GUACAMOLE +2.5

HOT PANCAKE BREAKFAST 10.

Cage-free scrambled eggs, buttermilk pancakes, and pork sausage links
 Served with fruit compote, whipped topping, and peanut butter

CLASSIC BISCUITS AND GRAVY 7.

Buttermilk biscuits and house-made sausage gravy
 *add cage-free scrambled eggs +2.

BREAKFAST SANDWICHES 8.

Select two flavors:
 -steak, egg, and pepper jack bagel
 -sausage, egg, and cheese croissant
 -spinach, mushroom, egg, and feta muffin
 -egg and cheese biscuit



Lunch

Boxes

Priced per person, minimum 6 guests.

BISTRO BOX

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

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

GRAZE BOX

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

Box Selections:

Plant Power Roasted chickpeas, fresh veggies, marinated mushrooms, and pita.

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

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

Platters

Priced per person, minimum 6 guests.

SANDWICHES & WRAPS

Choice of three mini sandwiches or half wraps, side salad, house 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

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

ADD-ON:

- Ginger sesame tofu +2.
- Lemon pepper salmon +5.
- Rosemary grilled shrimp skewers +3.

Individually packaged gluten-free bun can be included upon request.

Elevate your lunch:

SOUP OF THE DAY

+3.



Lunch

Crafted Greens

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

VIVA LOS TACOS 10.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja, cheese blend, green onions and cilantro, pollo asado (chicken), tex-mex zucchini and peppers, crispy tortilla strips, avocado ranch dressing and honey lime vinaigrette.

Elevate your salad:

- Carne asada (steak) +4.
- Chips and queso or guacamole +3.

CHOPPED SESAME 12.

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 +5.
- Vegetable spring rolls with dipping sauce +4.

MODERN CAESAR 9.

Romaine, grape tomatoes, lemon, roasted chickpeas, quinoa, parmesan, croutons, everything spice, hard-boiled eggs, herb grilled chicken, green goddess Caesar dressing and balsamic Dijon vinaigrette.

Elevate your salad:

- Blackened shrimp +3.

KICKIN' BUFFALO 10.

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 +3.
- Chips and queso or guacamole +3.

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Lunch

Create

Priced per person, minimum 6 guests.

BYO GYRO BAR

11.

Warm pita, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, and tzatziki, served with choice of two proteins.

Protein selections (choice of two):

- Falafel
- Shaved Turkey
- Sliced Lamb & Beef Gyro
- Shredded Chicken

LITTLE LIME FAJITAS

11.

Build your own fajita bar with choice of two proteins, flour tortillas, sauteed onions and bell peppers, 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
- Fajita chicken
- Fajita shrimp
- Fajita flank steak

Elevate your lunch:

- Chips and queso or guacamole +3.
- Cinnamon churro +3.
- Tostitos salsa verde tortilla chips +2.



Lunch

Create

Priced per person, minimum 6 guests.

MAD SPICE

10.

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

Elevate your lunch:

- Mango pudding

+2.

SMOKEHOUSE BARBEQUE

12.

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
- Banana pudding

+3.

+2.

MACHU PERU

10.

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

Elevate your lunch:

- Cinnamon churros

+3.

PICCOLO ITALIA

10.

Pasta with house-made marinara and alfredo sauces, garlic bread, and caesar salad with choice of two add-ons.

Add-on selections (choice of two):

- Herb Grilled Chicken
- Beef & Pork Meatballs
- Eggplant Parmesan
- Parmesan Roasted Broccoli

REVOLUTION NOODLE BOWL

10.

Rice noodles, mushrooms, red bell peppers, carrots, scallions, tofu and chicken, topped with beef pho or veggie broth and complementing garnishes.

Elevate your lunch:

- Spicy sriracha shrimp
- Pork potstickers with dipping sauce
- Spring rolls

+3.

+3.

+3.

MARKET

10.-16.

Chef's daily selection of proteins, fresh seasonal roasted vegetables, salad and dessert. Reach out to your catering director to inquire about custom creations.

**Market price may vary



Lunch

Comfort

Priced per person, minimum 6 guests.

HOMETOWN GRILL 9.

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

CLASSIC MEATLOAF 10.

Meatloaf with gravy, green beans, mashed potatoes and cornbread muffins.

GROWN-UP MAC AND CHEESE 10.

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

SPUD BAR 9.

Baked potatoes and tater tots, chili, cheddar cheese, broccoli, green onions, chopped bacon, beer cheese sauce, jalapenos, and sour cream.

COOL CHIX PLATTER 10.

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



Snack Break

Retail Snack Baskets

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.

***Only charged per item consumed**

SALTY RETAIL BASKET

May include Chips, Cheez-Its, Cheetos, Popcorn, Chex-Mix, etc.

Avg. Price per item **\$1.50-\$3.50**

Upgrade your basket to premium items! **<\$5.00**

SWEET RETAIL BASKET

May include Welch's Fruit Snacks, Cookies, Classic Candy Bars, etc.

Avg. Price per item **\$1.50-\$3.50**

Upgrade your basket to premium items! **<\$5.00**

JERKY, NUTS, & CRACKERS BASKET

May include Jack Links Jerky, Sahale Nuts, Wonderful Pistachios, etc.

Avg. Price per item **\$1.50-\$3.50**

Upgrade your basket to premium items! **<\$5.00**

BREAKFAST BASKET

May include Kind Bars, NutriGrain Bites, Rice Krispies, Poptarts, etc.

Avg. Price per item **\$1.50-\$3.50**

Upgrade your basket to premium items! **<\$5.00**

If not specified, items come in assorted flavors. All products subject to availability.



Snack Break

Desserts

Priced per ½ dozen and dozen.

ASSORTED COOKIES	12./24.
Chocolate chip, classic oatmeal raisin, and seasonal	
DOUBLE CHOCOLATE BROWNIES	12./24.
ASSORTED DESSERT BARS	15./30.
CHEESECAKE WITH TOPPING	24./48.
PIE (APPLE, CHERRY, OR BLUEBERRY)	14./28.
CINNAMON CHURROS	12./24.
CUPCAKES	15./30.

Priced per person, minimum 6 guests.

CHOCOLATE CHIP CANNOLI DIP	3.
PUDDING PARFAIT	3.
CHOCOLATE MOUSSE PARFAITS	3.

Snack Packages

BYO TRAIL MIX	4.
Assorted nuts, dried fruit, and chocolates.	
FLAVORED BOXED POPCORN	1.5
Choice of movie theater butter, ranch, or cheddar	
HOUSE-MADE BAKERS CHIPS	2.
Choice of salted, ranch, BBQ, or lemon pepper	
PROTEIN BALLS	2.
Assorted protein balls	

ADD A SWEET SURPRISE

Specialty desserts, pies and cakes are also available. Contact your catering director to customize and elevate your event!



Celebrate

Priced per person, minimum 6 guests.

TOP YOUR GUAC

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

-Add queso blanco

-Add salsa

5.

+1.

+1.

CHIPS AND DIPS FLIGHT

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 veggies.

5.

SOFT PRETZEL STICKS

Served with mustard and beer cheese dipping sauces.

4.

FRUIT PLATTER

Small - 10ppl

Regular - 20ppl

Large - 50ppl

Add fruit dip

25.

50.

100.

+2/pp

VEGGIE PLATTER & DILL DIP

Small - 10ppl

Regular - 20ppl

Large - 50ppl

Add hummus

25.

50.

100.

+2/pp

CHARCUTERIE BOARD

Italian meats and assorted cheeses, seasonal spreads, olives, and crostini.

8.

MEZZE HUMMUS AND VEGETABLE BOARD

Roasted red pepper and classic hummus, pita chips, cucumbers, bell peppers and kalamata olives.

5.

CLASSIC FRUIT AND CHEESE

Seasonal fruit, assorted cheeses and crostini.

6.

SHRIMP COCKTAIL (INDIVIDUAL)

Chilled shrimp (4pc ea.) with cocktail sauce and lemons.

4.

WARM COOKIES AND MILK

Freshly baked chocolate chip cookies with milk.

4.



Beverages

Bulk Beverages

Zoom Zoom Juice (red bull mocktail)	40.
Mimosa Mocktail	35.
Virgin Boody Mary Bar	35.
Fruit Infused Water	15.
Bulk Water	10.
Lemonade & Iced Tea	15.

A La Carte

Make It Hot

PREMIUM COFFEE AND BEVERAGE SERVICE	5/pp
Regular, decaf, hot tea, lemons, honey, sugars, creamer, hot chocolate packets, marshmallows, and flavored syrups - unlimited refills	
REGULAR COFFEE SERVICE (serves 10-15)	35.
PREMIUM HOT COCOA BAR	4/pp
Freshly made in house hot cocoa, assorted toppings & whipped cream	

Make It Cool

Individually charged bottled beverages.

BOTTLED JUICE	3.
ICED TEA Sweet or unsweetened	2.5
BOTTLED SODA 20oz	2.25

Energize Your Day

Individually charged canned beverages.

BUBBL'R	2.75
ENERGY DRINK (REDBULL, MONSTER, CELCIUS)	4.
STARBUCKS DOUBLE-SHOT	4.

Hydrate

Individually charged bottled beverages.

SMARTWATER (premium option)	2.75
AQUAFINA	2.25
DASANI	2.25
BAI BEVERAGE (premium option)	2.75

Meeting Essentials

OFFICE FAVORITES
40. per guest

A.M.

BAKERY

Assorted petite muffins and pastries

HOUSE-MADE PARFAITS

Choice of one:

Berry yogurt parfait, apple spice overnight oats parfait, pineapple coconut chia pudding parfait

ALL DAY PREMIUM BEVERAGE SERVICE

Regular, decaf, hot tea, bulk ice water, lemons, honey, sugars, creamer, hot chocolate packets, marshmallows, and flavored syrups

A.M. SNACK

Choice of one:

Basket of individual sweet and salty snacks
BYO sweet and salty trail mix bar
Fruit platter & dip

P.M.

ENTRÉE

Choice of one:

Revolution Noodle
Little Lime fajitas
BYO Gyro Bar
Piccolo Italia

DESSERTS

Each entrée comes with a chef special dessert.

P.M. SNACK

Choice of two:

Mezze hummus and vegetable board
Fresh fruit with yogurt dip
Fruit and cheese platter
Cookies and brownie platter
Sweet and salty trail mix bar

*All day service to wow
your group!*





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.