



# EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE





# Breakfast & Brunch

## Hot Breakfast

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

### CLASSIC

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

16.

### Choice of one:

Applewood smoked bacon, or pork sausage links

### HANDHELDS

Individual egg strata bites, wraps and sandwiches served with seasoned potatoes.

11.5

### Select up to three types:

- Spinach and parmesan strata
- Caramelized onion and ham strata
- Ham, egg & cheese wrap
- Egg white, spinach and feta wrap
- Bacon, egg and cheese croissant
- Sausage, egg and cheese croissant



# Lunch

## Boxes

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

### BISTRO SALAD BOX

Choice of salad, chips and a cookie with dressing served on the side.

#### **Salad Selections:**

Classic cobb, chicken Caesar or garden grilled vegetable salad.

### ARTISAN BOX

Choice of artisan sandwich, chips and a cookie with condiments on the side.

#### **Sandwich Selections:**

Garden vegetable hummus wrap, caprese focaccia, classic chicken salad croissant, Dijon ham and Swiss croissant, chipotle turkey pepper jack focaccia, classic turkey, ham, roast beef, roasted vegetables or Italian sub.

## Platters

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

15. **SANDWICHES & WRAPS** 17.5  
Choice of three mini sandwiches or half wraps, side salad, chips and 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:**

Dijon roasted potato salad, seasonal fruit salad, pesto pasta salad with roasted tomatoes and onions, whole grain roasted vegetable salad, Caesar salad or garden greens with balsamic and ranch dressing.

17.

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

# Lunch

## Crafted Greens

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

### VIVA LOS TACOS

17.

Chopped salad blend, tomatoes, jalapenos, black olives, roasted corn and black bean salad, salsa roja frita, 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

+7.

### CHOPPED SESAME

17.

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

+8.

### MODERN CAESAR

17.

Romaine, grape 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
- Rosemary focaccia

+6.5

+2.5

### KICKIN' BUFFALO

17.

Mixed greens, grape tomatoes, shredded carrots and cabbage, celery, pickled red onions, & jalepanos, 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

+6.5





# Lunch

## Create

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

### MEZZE BOWL

24.

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

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

- Falafel
- Chicken souvlaki

### LITTLE LIME FAJITAS

20.

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
- Fajita chicken
- Fajita flank steak **+3.**
- Fajita shrimp **+2.**



# Lunch

## Create

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

### SMOKEHOUSE BARBEQUE

22.

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.

### SIMPLY ITALIAN

22.

Pasta with pomodoro and alfredo sauce, garlic bread, and caesar salad with choice of two proteins.

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

- herb grilled chicken
- beef and pork meatballs
- eggplant parmesan
- chicken parmesan



# Lunch

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## Comfort

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

### HOMETOWN GRILL

20.

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

### CLASSIC MEATLOAF

22.

Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and a dinner roll.

### SPUD BAR

15.

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



# Snack Break

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## Desserts

Priced per ½ dozen and dozen.

**ASSORTED COOKIES** 7.5/15.

**DOUBLE CHOCOLATE BROWNIES FRESH** 9./18.

**FRUIT PLATTER** 4.

### ADD A SWEET SURPRISE

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



# Beverages

## Beverage Bundles

Priced per person.

### **Half Day Coffee and Tea Service** 12.

Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes one service time that fit your meeting schedule.

### **Full Day Coffee and Tea Service** 24.

Regular, decaf, assorted hot teas, sugars and creamers. Includes two service times that fit your meeting schedule.

## A La Carte

### Make It Hot

*Priced per person unless noted by servings.*

### **FRESH BREWED COFFEE AND TEA SERVICE** 12.

Regular, decaf, hot tea, sugars and creamer

### **REGULAR COFFEE AIRPOT** (serves 6) 3.

### **DECAF COFFEE AIRPOT** (serves 6) 3.

### **HOT TEA AIRPOT** (serves 6) 3.

## Make It Cool

Individual beverages.

### **STARBUCKS FRAPPUCCINO** 3.

### **ICED TEA** Sweet or unsweetened 2.

### **ASSORTED JUICE** 2.

### **SODA** 2.

## Energize Your Day

Canned beverages.

### **MONSTER** 3.5

### **RED BULL** 3.5

## Hydrate

Individual beverages.

### **SMARTWATER** (premium option) 4.

### **LIFEWTR** (premium option) 4.

### **BUBLY** 3.

# 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. (860) 243-7041

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

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

**[jen.stratton@compass-usa.com](mailto:jen.stratton@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! **[jen.stratton@compass-usa.com](mailto:jen.stratton@compass-usa.com)**

## 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.