



FALL/HOLIDAY SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 8 guests.

GAME DAY SLIDERS 900-1100 cal **12.**
Kick-off the morning with game day inspired biscuits
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 10 guests.

POTATO AND ROSEMARY FRITTATA 70-930 cal **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 140 cal

Breakfast Graze

Priced per person, minimum 8 guests.

FALL BREAKFAST BOARD 610 cal **12.**
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.**
50-710 cal
Greek yogurt, gingerbread granola, fruit and nut trail mix, peanut butter pumpkin energy bites and grapes.

ADD-ONS:

CORNBREAD MUFFINS WITH HONEY BUTTER 290 cal	+2.5
FRESH FRUIT SALAD PLATTER 50 cal	+5.
EVERYTHING (BUT THE) BAGEL DEVILED EGGS 100 cal	+2.5
MINI APPLE ALMOND HONEY PARFAIT 100 cal	+3.5

ELEVATE YOUR BREAKFAST:

MORNING MIMOSA MOCKTAIL 60 cal **3.5**



Lunch Creations

Deli

Priced per person, minimum 8 guests.

SEASONAL SANDWICH & SALAD GRAZE 15.5

Your choice of sandwiches, salads and sides served with an assorted mini cookie platter.

Salad & Sandwich Selections (choose up to 2)
380-660 cal

- 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) 120-210 cal

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

Something extra (choose 1) 50-210 cal

- Fresh fruit salad platter +5.
- Crudité with pumpkin hummus platter +3.

MAKE IT A BOXED LUNCH! 780-1060 cal 16.

Includes choice of sandwich or salad, cookie, chips.

PREMIUM ADD-ONS 190-210 cal

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

Hot Lunch Buffet

Priced per person, minimum 10 guests.

FALL HARVEST BOWL 670-870 cal 17.

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

290 cal +2.5

PUMPKIN PIE BARS 200 cal

+2.5

Beverages

FRESH BREWED COFFEE SERVICE FOR 8 20.

regular, decaf, sugars and creamer 0-50 cal

WATER 20 oz. 0 cal 2.5

PREMIUM WATER 20 oz. 0 cal 3.

BUBLY SPARKLING WATER 0 cal 2.

JUICE 10 oz. 110-140 cal 3.

SODA 20 oz. 0-290 cal 2.5

ENERGY DRINK 0-210cal 3.5



Treat Yourself

Graze Snacks

Priced per person, minimum of 8.

GAME DAY PRETZEL BITES 150-540 cal **12.**
Soft pretzel bites, crudité, beer cheese sauce, spicy brown mustard and lemon pepper ranch dipping sauces.

CARAMEL APPLE BOARD 600 cal **8.**
Salted caramel dip, sliced apples, dipped pretzels and toasted pecans.

PUMPKIN HUMMUS 210 cal **8.5**
Spiced pumpkin hummus topped with cilantro and sesame seeds and served with seasonal crudité and pita chips.

ADD-ONS:

Priced per person, minimum of 6 guests.

MARGARITA MOCKTAIL 90 cal **+4.5**

BROWIE BITES 270 cal **+2**

FRUIT AND NUT TRAIL MIX CUP 260 cal **+3.5**

Individual Snacks & Desserts

Priced per person, minimum of 8.

CORN MUFFINS WITH HONEY BUTTER 290 cal **2.5 EA**

MINI APPLE ALMOND HONEY PARFAIT 100 cal **3.5 EA**

CRUDITE WITH PUMPKIN HUMMUS CUPS 70 cal **3.5 EA**

PUMPKIN ENERGY BITES 120 cal **1.5 EA**

FRUIT AND NUT TRAIL MIX CUP 260 cal **3.5 EA**

PRETZEL DUO BAG 330 cal **3.5 EA**

PUMPKIN PIE BARS 200 cal **2.5 EA**

Beverages

FRESH BREWED COFFEE SERVICE FOR 8 **20.**
regular, decaf, sugars and creamer 0-50 cal

WATER 20 oz. 0 cal **2.5**

PREMIUM WATER 20 oz. 0 cal **3.**

BUBLY SPARKLING WATER 0 cal **2.**

JUICE 10 oz. 110-140 cal **3.**

SODA 20 oz. 0-290 cal **2.5**

ENERGY DRINK 0-210cal **3.5**



Seasonal Feature

Fall Meal

Priced per person, minimum of 10 guests.

HOLIDAY TRADITION 870 cal

15.

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

290 cal

+2.5

PUMPKIN PIE BARS 200 cal

+2.5

SPARKLING SPICED APPLE CIDER 120 cal

+4.5



Holiday Inspirations

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

Party Boards

Priced per person, minimum 10 guests.

CHARCUTERIE BOARD 450 cal	10.
SHRIMP COCKTAIL PLATTER 80 cal	8.
SWEET AND SALTY SNACK BOARD 480 cal	6.
CHOCOLATE CHIP CANNOLI DIP PLATTER 450 cal	4.5

Trend-Worthy Bites

Priced per person, minimum 10 guests.

UPSIDE DOWN PUFF PASTRY TARTS 370-750 cal	5.
Choose a flavor!	
- Caramelized shallot and parmesan	
- Apple brie and almond	
- Sweet potato and marshmallow	
CLOUDS ON TOAST (WHIPPED RICOTTA) WITH THYME ROASTED GRAPES) 220 cal	4.
STREET CORN DIP IN A TORTILLA CUP 150 cal	2.5
COCTEL DE CAMARON (SHRIMP COCKTAIL) 130 cal	6.
DIRTY MARTINI DIP WITH CRACKERS 240 cal	4.
CHOCOLATE ESPRESSO MARTINI MOUSSE CUP 130 cal	4.

Mocktails

Priced per person, minimum of 10 guests.

CARAMEL PECAN PIE EGGNOG 130 cal	4.
SPARKLING SPICED APPLE CIDER 120 cal	4.5

Create

Priced per person, minimum 10 guests.

BYO Holiday Feast 24.

Main Entrée (choose up to 2) 150-440 cal

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

Sides (choose up to 2)

Traditional 100-300 cal

- Roasted red bliss potatoes with rosemary
- Baked macaroni and cheese
- Sauteed green beans with toasted almonds
- Cinnamon glazed carrots

Healthy Holiday Traditions 90-140 cal

- Creamy mashed cauliflower
- Roasted green beans with pistachio pomegranate crunch
- Butternut kale macaroni and cheese
- Sweet potato pecan casserole

Accompaniments (choose up to 2) 20-210 cal

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

Desserts

Priced per half dozen & dozen, unless specified.

PEPPERMINT BROWNIE 720 cal	20./40.
PUMPKIN PIE BARS 200 cal	15./30.
PECAN PIE BARS 370 cal	25./55.
CHOCOLATE CHUNK COOKIES 190 cal	14./20.