



# EVERYDAY CATERING

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LET'S CREATE AN EXPERIENCE







# Breakfast & Brunch

## Graze

Priced per person, minimum 8 guests. Includes individual water.

### BAKERY

Assorted petite muffins and pastries with fresh sliced fruit.

### BUILD YOUR OWN PARFAIT

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

Make it Plant Forward! Swap to coconut yogurt

### GRAZE BOARD

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

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, crumbled sausage or crumbled plant-based chorizo

## A La Carte

Priced per person, minimum 8 guests.

### BRUNCH BOXES

8.5

10.

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

9.

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

### HOUSE-MADE PARFAITS

5.

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

12.

### FRESH FRUIT PLATTER

4.

### ASSORTED GREEK YOGURT CUPS

3.5

### PETITE PASTRIES

3.

### CRAN-APPLE SUNFLOWER BREAKFAST COOKIES

3.

### BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

### INDIVIDUALLY PACKAGED GLUTEN-FREE BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

5.

### INDIVIDUALLY PACKAGED GLUTEN-FREE MUFFINS WITH BUTTER

3.5

### Elevate your breakfast:

#### DECKED OUT HARD-BOILED EGGS

+1.5

#### SMOKED SALMON PLATTER

+8.

#### CHOCOLATE CROISSANTS

+4.





# Breakfast & Brunch

## Hot Breakfast

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

### CLASSIC 14.5

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

**Choice of one:** Applewood smoked bacon, pork sausage links or plant-based sausage patties  
Chicken apple sausage +1.

### BREAKFAST TACOS 14.

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

**Choice of one:** Chopped applewood smoked bacon, crumbled sausage or plant-based chorizo.

### ADD GUACAMOLE +2.5

### HANDHELDS 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 wheat muffin
- Smoked salmon and dill cream cheese stuffed croissant +2.

#### Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS	+1.5
SALMON PLATTER	+8.
CHOCOLATE CROISSANTS	+4.





# Lunch

## Boxes

Priced per person, minimum 8 guests.  
Includes individual water.

### 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, 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 whole wheat pita.

## Platters

Priced per person, minimum 8 guests. Includes individual water.

### SANDWICHES & WRAPS

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

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 +4.
- Lemon pepper salmon +7.
- Rosemary grilled shrimp skewers +6.5

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

#### Elevate your lunch:

- SOUP OF THE DAY** +6.
- FRESH FRUIT PLATTER** +4.



# Lunch

## Crafted Greens

Priced per person, minimum 8 guests, served deconstructed with assorted dessert bars. Includes individual water.

### VIVA LOS TACOS

15.

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.
- Chips and queso or guacamole +5.

### CHOPPED SESAME

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 +8.
- Vegetable spring rolls with dipping sauce +5.

### MODERN CAESAR

13.5

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 +6.5
- Rosemary focaccia +2.5

### KICKIN' BUFFALO

13.

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 +6.5
- Chips and queso or guacamole +5.







# Lunch

## Create

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

### MEZZE BOWL

17.

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
- Lamb and beef shawarma
- Chicken souvlaki
- Beef and mushroom kofta

#### Elevate your lunch:

- Roasted red pepper hummus and pita chips +5.
- Cheesecake +3.5
- Sparkling water (assorted flavors) +1.5
- Stacey's pita chips +1.5

### LITTLE LIME FAJITAS

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

#### Elevate your lunch:

- Chips and queso or guacamole +5.
- Cinnamon churro +2.5
- Topo chico (assorted flavors) +1.5
- Tostitos salsa verde tortilla chips +2.





# Lunch

## Create

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

### MAD SPICE

14.

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

#### Elevate your lunch:

- Mango pudding +3.5
- Sparkling water (assorted flavors) +1.5

### SMOKEHOUSE BARBEQUE

15.

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 +4.5
- Banana pudding +3.5
- Dr. Pepper and Diet Dr. Pepper +2.
- Lays BBQ and baked BBQ chips +2.

### MACHU PERU

16.

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

#### Elevate your lunch:

- Cinnamon churros +2.5
- Vita coco +2.5
- Artisan tropic plantain chips +2.5

### PICCOLO ITALIA

18.

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

#### Elevate your lunch:

- Pesto salmon +7.
- Lemon oregano farro salad +5.
- Chocolate chip cannoli dip +4.5
- Premium sparkling water +2.99
- Parmesan crisps +2.79

### REVOLUTION NOODLE BOWL

18.

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 +6.5
- Vegetable dumplings with dipping sauce +4.
- Lipton Green Tea +2.5
- Seapoint Farms Edamame Snack +2.5
- Gimme Seaweed Snack +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.

- |   |             |
|---|-------------|
| <b>BUILD YOUR OWN PASTA</b>   | <b>13.</b>  |
| Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.                                      |             |
| <b>HOMETOWN GRILL</b>   | <b>14.</b>  |
| BBQ chicken and beef burger sliders with complementing toppings, potato salad and coleslaw.   |             |
| <b>CLASSIC MEATLOAF</b>   | <b>14.5</b> |
| Meatloaf with red onion gravy, roasted green beans and tomatoes, red bliss mashed potatoes and cornbread muffins.                             |             |
| <b>GROWN-UP MAC AND CHEESE</b>  | <b>13.5</b> |
| White cheddar mac, herb grilled chicken, chopped bacon, broccoli, parmesan, crispy onions, toasted herb breadcrumbs and complementing sauces. |             |
| <b>SPUD BAR</b>   | <b>13.</b>  |
| Baked potatoes and sweet potatoes, chili, cheddar cheese, broccoli, green onions, chopped bacon and sour cream.                               |             |
| <b>COOL CHIX PLATTER</b>  | <b>15.5</b> |
| 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

Chex Mix Snack Mix

Cheez-It Baked Snack Crackers

Pipcorn Heirloom Popcorn

Oloves Snack Olives

Terra Chips Original, Potato Blues or Sweet Potato

Multigrain Tortilla Chips

Pretzel Crisps Crackers

Assorted Bagged Chips

### BEST OF BOTH

Orchard Valley Trail Mix

Sahale Nuts

Kind Nut Bars

RX Protein Bars

### SWEET

Awake Caffeinated Chocolate Bites

Alter Eco Chocolate Truffles

Unreal Chocolate Snacks

Tate's Bake Shop Cookies

Solely Fruit Jerky

Classic Candy Bars

### BETTER TOGETHER

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

Rip Van Wafel Wafer Cookies

Leos Crème Filled Sandwich Cookies

Chasin' Dreams Farm Ancient Grain Puff

Undercover Chocolate Quinoa Crisps

Assorted Partake Crunchy Cookies

Chomps Meat Jerky Sticks

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





# Snack Break

## Desserts

Priced per ½ dozen and dozen.

<b>ASSORTED COOKIES</b>	<b>14./20.</b>
Chocolate chip, classic oatmeal raisin and seasonal	
<b>DOUBLE CHOCOLATE BROWNIES</b>	<b>15./22.</b>
<b>COOKIES AND BROWNIES</b>	<b>15./22.</b>
<b>ASSORTED DESSERT BARS</b>	<b>14./20.</b>
<b>CUPCAKES</b>	<b>24./40.</b>

Priced per person, minimum 6 guests.

<b>FRESH FRUIT PLATTER</b>	<b>4.</b>
<b>CHOCOLATE CHIP CANNOLI DIP</b>	<b>4.5</b>
<b>BANANA PUDDING</b>	<b>3.5</b>
<b>CINNAMON CHURROS</b>	<b>2.5</b>
<b>CHOCOLATE MOUSSE PARFAITS</b>	<b>3.5</b>
<b>CHEESECAKE WITH FRESH BERRIES</b>	<b>6.</b>
<b>INDIVIDUALLY PACKAGED GLUTEN-FREE DESSERTS</b>	<b>4.</b>

## Snack Packages

### **ALL DAY SNACK PACKAGE** **18.**

Includes morning, lunch and afternoon refresh of assorted snacks, appropriate per time of set. These packages are designed to keep the meeting energized.

### **HALF DAY SNACK PACKAGE** **14.**

Includes mid-morning set and mid-afternoon refresh of assorted snacks, appropriate for time of day and designed to keep the meeting energized.

**Please indicate times in special requests.**

### **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

10.

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

-Add queso blanco

+4.

-Add made in house salsa

+2.

## CHIPS AND DIPS FLIGHT

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

6.5

Served with mustard and cheese dipping sauces.

## FRUIT AND BERRY FONDUE BOARD

6.5

Fresh fruit with honey yogurt dip and hazelnut chocolate spread.

## CHARCUTERIE BOARD

10.

Italian meats and assorted cheeses, seasonal spreads, dried fruit, marinated vegetables, olives, and crostini.

## MEZZE HUMMUS AND VEGETABLE BOARD

6.5

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

## CLASSIC FRUIT AND CHEESE

7.5

Seasonal fruit, assorted cheeses and crostini.

## SHRIMP COCKTAIL PLATTER

8.

Chilled shrimp with cocktail sauce and lemons.

## BYO TRAIL MIX

7.5

Assorted nuts, dried fruit and chocolates.

## WARM COOKIES AND MILK

6.

Freshly baked chocolate chip cookies with milk.

## ADD-ON

4.

Individually packaged gluten-free dessert.





# Pizza

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

**FOUR CHEESE** 16.

Mozzarella, provolone, parmesan and cheddar.

**PEPPERONI** 16.

Mozzarella, crushed tomatoes and pepperoni.

**ROASTED VEGETABLES** 16.

Fresh onions, sweet peppers and tomatoes.

**MARGHERITA** 17.

Fresh mozzarella, roma tomatoes and fresh basil.

**THE WORKS** 18.

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

**MEAT LOVERS** 18.

Pepperoni, Italian sausage, ham, meatball and mozzarella.

**BUILD YOUR OWN** 18.

Choose up to four toppings.

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

Choose up to four toppings.

Below items priced per person, minimum of 6 guests.

**PIZZA PARTY** 24.

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

**ADD-ON:**

- Office charcuterie board +10.

- Chocolate chip cannoli dip +4.5

**GARLIC KNOTS** 3.5

with marinara sauce

**SIDE SALADS** 3.5

- Fresh sliced fruit

- Classic Caesar

- Garden fresh

- Modern Greek





# Beverages

## Beverage Bundles

Priced per person.

**Essential A.M.** 3.5  
Includes sparkling water and a selection of classic juices, everything you need to complete your morning.

**Essential P.M.** 3.5  
Includes sparkling water and a selection of classic sodas, everything you need to complete lunch.

**Elevated** 5.  
Features premium sparkling water and enhanced beverages including energy and seasonal for a modern twist.

**Better For You** 6.  
Offers wellness-focused drinks, including individual nutrient-rich waters and functional beverages, perfect for health-conscious events.

**Half Day Coffee and Tea Service** 10.  
Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes two service times that fit your meeting schedule.

**Full Day Coffee and Tea Service** 14.  
Regular, decaf, assorted hot teas, lemon, honey, sugars and creamers. Includes three 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** 5.  
Regular, decaf, hot tea, lemons, honey, sugars and creamer

**REGULAR COFFEE AIRPOT** (serves 10) 20.

**DECAF COFFEE AIRPOT** (serves 10) 20.

**HOT TEA AIRPOT** (serves 10) 20.

## Make It Cool

Individual beverages.

**COLD BREW COFFEE** 5.

**STARBUCKS FRAPPUCCINO** 4.5

**ICED TEA** Sweet or unsweetened 3.

**BAI BEVERAGE** (premium option) 3.75

**LEMONADE** 2.5

**ASSORTED JUICE** 3.

**SODA** 2.5

## Energize Your Day

Canned beverages.

**MONSTER** 4.5

**RED BULL** 4.5

## Hydrate

Individual beverages.

**SMARTWATER** (premium option) 3.

**LIFEWTR** (premium option) 3.

**SPARKLING WATER** (premium option) 2.50

Topo Chico | Pellegrino

**BUBLY** 2.



# Meeting Essentials

**OFFICE FAVORITES**  
**55. per guest**

## **A.M.**

### **BAKERY**

Assorted petite muffins and pastries with fresh sliced fruit.

### **HOUSE-MADE PARFAITS**

#### **Choice of one:**

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

### **BEVERAGE SET**

Regular coffee, decaf, hot water, water and individual juices.

### **A.M. SNACK**

#### **Choice of one:**

Basket of individual sweet and salty snacks  
BYO sweet and salty trail mix bar  
Fruit and berry fondue board

#### **BREAKFAST OPTIONS AVAILABLE:**

Swap with individually packaged gluten free muffin.

## **P.M.**

### **ENTRÉE**

#### **Choice of one:**

Mezze bowl  
Little Lime fajitas  
Smokehouse BBQ  
Piccola Italia

### **DESSERTS**

Each entrée comes with a custom dessert.

### **BEVERAGE REFRESH**

Regular coffee, decaf, hot water, water, soda & sparkling water.

## **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

### **BEVERAGE REFRESH**

Regular coffee, decaf, hot water, water, soda & sparkling water.







# Meeting Essentials

**THE BOARDROOM**  
**75. per guest**

## A.M.

### HANDHELDS

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

### Choice of two:

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

### SLICED FRUIT PLATTER

### HOUSE-MADE PARFAITS

#### Choice of one:

Berry yogurt parfait  
Pineapple coconut chia pudding parfait  
Apple spice overnight oats parfait

### BEVERAGE SET

Coffee and tea service, individual water and juices.

### AM SNACK

#### Choice of one:

Basket of individual sweet and salty snacks  
BYO sweet and salty trail mix bar  
Fruit and berry fondue board

### BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free bagels and muffins.

### LUNCH OPTIONS:

Swap with individually packaged gluten free bread.

## P.M.

### SANDWICHES AND WRAPS

Choice of two mini sandwiches or half wraps, side salad and chips.

### Choice of two sandwiches:

Caprese  
Chipotle turkey pepper jack  
Dijon ham and Swiss  
Garden vegetable hummus wrap  
Blackened chicken Caesar wrap

### Choice of one side salad:

Lemon oregano farro salad with feta and olives  
Pesto pasta salad with roasted tomatoes and onions  
Garden greens with balsamic and ranch dressing

**Add On:** Soup of the day

**+6.**

### DESSERTS

#### Choice of two:

Chocolate chunk cookies  
Dessert bars  
Seasonal sweet parfaits  
Fresh fruit cup  
Individually packaged gluten free dessert

### BEVERAGE REFRESH

Coffee and tea service, individual water, sparkling water and soda.

### PM 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



# Meeting Essentials

THE ELITE  
90. per guest

## A.M.

### CLASSIC HOT BREAKFAST

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

#### Choice of one:

Applewood smoked bacon  
Pork sausage links  
Plant-based sausage patties  
Chicken apple sausage

+1

### HOUSE-MADE PARFAITS

#### Choice of one:

Berry yogurt parfait  
Apple spice overnight oats parfait  
Pineapple coconut chia pudding parfait

### BEVERAGE SET

Regular coffee, decaf, hot water, water and individual juices.

### AM SNACK

#### Choice of one:

Basket of individual sweet & salty snacks  
BYO sweet and salty trail mix bar  
Fruit and berry fondue board

#### BREAKFAST OPTIONS AVAILABLE:

Swap with individually packaged gluten free bagels and muffins.

## P.M.

### Choice of One Entrée:

#### GLOBAL

### CHOPPED SESAME SALAD & REVOLUTION NOODLE BOWL

Chopped salad blend with assorted toppings and dressings with a warm rice noodle bowl, flavored broths and garnishes. Coupled with your choice of proteins.

#### Choice of two:

Shrimp, chicken, sesame soy tofu, soy salmon

#### COMFORT

### KICKIN' BUFFALO SALAD WITH MAC & CHEESE BAR

Mixed greens salad and mac and cheese served with assorted toppings and dressings. Coupled with your choice of proteins.

#### Choice of two:

Buffalo shrimp, buffalo grilled chicken, buffalo roasted cauliflower

#### MARKET FRESH

### MODERN CAESAR & CHEF'S MARKET FRESH ENTRÉE OF THE DAY

Classic Caesar salad and chef's market fresh entrée of the day. Coupled with your choice of proteins. Please reach out to your catering department to learn more about the chef's daily selection.

#### Choice of two:

Blackened shrimp, herb grilled chicken, blackened salmon, blackened cauliflower steaks

### DESSERTS

#### Choice of two:

Upscale dessert bars, seasonal sweet parfaits, fresh berry & mint cups, seasonal fruit cobbler, individually packaged gluten free dessert

### PM SNACK

#### Choice of two:

Mezze hummus and vegetable board, fresh fruit with yogurt dip, fruit and cheese platter, cookies and brownie platter, or sweet and salty trail mix bar.

### BEVERAGE REFRESH

Regular coffee, decaf, hot water, water, soda & sparkling water.







# 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

## Catering Services are available

**Monday - Friday**

**6: 30am- 3: 30pm**

### How it works

Orders can be placed utilizing the EMS on the meeting services sites. There is a \$20 minimum for orders to be delivered. Orders under the minimum are available for pick up in the café office.

**All orders must be received by 12:00pm 48 hours prior to your event due to supplier delivery schedules** you need assistance within 24 hours please call our office for options, we are glad to assist.

For changes or updates to your order after the cutoff time please contact the catering office at 316-828-6655 to confirm accommodations can be made. All orders are individually prepared, and cancellations can be charged full menu price. All items delivered with the food will be picked up as soon as possible after the function.

Eurest is unable to move items to a 2nd location if not scheduled in advance.

**Please do not remove any small wares or catering equipment.** *Missing serving items may incur a replacement charge.*

If your event requires additional tables outside or inside the room, please alert catering staff so we can provide tablecloths.

Tablecloths incur a small laundering fee listed below.

**Outside food is prohibited in all training rooms and dining rooms. Eurest must be utilized for service to those rooms.** Please reach out 5 days before your event to make any special requests.

### Deliveries

The catering department delivers orders with an approximate 15-minute time frame prior to the requested time. If you require a special circumstance or would like us to deliver at an exact time, please indicate it on the "catering notes" section of your catering order.

### Food Safety

The safety of our guests is our top priority. To ensure we meet all local, state, and federal guidelines, leftover temperature-controlled food will not be allowed to leave an event. Non-temperature controlled pre-packaged foods and beverages should be taken by guests.

**Please do not remove any small wares or catering equipment.** Housekeeping will remove all remaining items at the end of day.

Outside food & beverage providers are prohibited at Eurest catered events.

### Special Events

Evening & weekend catering services are available. To ensure a seamless guest experience and secure product availability, a 4 -week notice for off hours events is required.

Events taking place after hours incur a 19% service charge.

Servers are available at a rate of \$25 per person per hour with a 2-hour minimum.

Bartenders are available at a rate of \$30 per person per hour with a 2-hour minimum.

Specialty linen and/or china may also incur additional charges.

### Linens, tableware and utensils

Disposable dinnerware is used unless specified otherwise. China, flatware, and glassware can be available at additional charge. Basic black linens tablecloths are \$4.00 each and Spandex white tablecloths are available for \$20.00 each.

### Don't see what you are looking for?

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

**Koch Catering**

**316.828.6655**

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