



EVERYDAY CATERING

LET'S CREATE AN EXPERIENCE





Breakfast & Brunch

Graze

Priced per person, minimum 6 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 6 guests.

BRUNCH BOXES

- | | | |
|-----|--|------|
| 11. | HOUSE-MADE PARFAITS | 6. |
| | Choice of one: Berry yogurt parfait, apple spiced overnight oats parfait or pineapple coconut chia pudding parfait. | |
| 10. | FRESH FRUIT PLATTER | 5. |
| | ASSORTED GREEK YOGURT CUPS | 4. |
| | PETITE PASTRIES | 4. |
| 13. | CRAN-APPLE SUNFLOWER BREAKFAST COOKIES | 3. |
| | BAGELS WITH JELLY, BUTTER AND CREAM CHEESE | 5.50 |

Elevate your breakfast:

- | | |
|------------------------------------|-------------|
| DECKED OUT HARD-BOILED EGGS | +1.5 |
| CHOCOLATE CROISSANTS | +4. |



Breakfast & Brunch

Hot Breakfast

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

CLASSIC 15.5

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 +3.

BREAKFAST TACOS 15.

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 14.

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
- Egg white, spinach and feta wrap
- Bacon, egg and cheese croissant
- Egg and cheese on wheat muffin

Elevate your breakfast:

DECKED OUT HARD-BOILED EGGS +2.

CHOCOLATE CROISSANTS +4.



Lunch

Boxes

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

BISTRO BOX

15.

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

17.

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.

Platters

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

MINI SANDWICHES & WRAPS

12.

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

16.

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 6 guests, served deconstructed with assorted dessert bars. Includes individual water.

VIVA LOS TACOS 16.

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 16.

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 14.

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

18.

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

17.

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.**



Lunch

Create

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

SMOKEHOUSE BARBEQUE 16.

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.**

REVOLUTION NOODLE BOWL 18.5.

Rice noodles, mushrooms, red bell peppers, carrots, scallions, tofu and chicken, topped with lemon grass coconut Thai broth and complementing garnishes.

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.

BUILD YOUR OWN PASTA 14.

Penne pasta with pomodoro and alfredo sauces, grilled chicken, meatballs, garlic bread and Caesar salad.

HOMETOWN GRILL 15.

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

GROWN-UP MAC AND CHEESE 14.

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

SPUD BAR 14.

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

COOL CHIX PLATTER 16.

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, 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.

ASSORTED COOKIES	14./20.
Chocolate chip, classic oatmeal raisin and seasonal	
DOUBLE CHOCOLATE BROWNIES	15./22.
COOKIES AND BROWNIES	15./22.
ASSORTED DESSERT BARS	14./20.
CUPCAKES	12./16.

Priced per person, minimum 6 guests.

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

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.

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.

BYO TRAIL MIX 7.5

Assorted nuts, dried fruit and chocolates.

ADD-ON 4.

Individually packaged gluten-free dessert.



Pizza

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

FOUR CHEESE 17.
Mozzarella, provolone, parmesan and cheddar.

PEPPERONI 17.
Mozzarella, crushed tomatoes and pepperoni.

ROASTED VEGETABLES 17.
Fresh onions, sweet peppers and tomatoes.

MARGHERITA 18.
Fresh mozzarella, roma tomatoes and fresh basil.

THE WORKS 19.
Italian sausage, red onions, bell peppers, black olives and mozzarella cheese.

MEAT LOVERS 19.
Pepperoni, Italian sausage, ham, meatball and mozzarella.

BUILD YOUR OWN 18.
Choose up to four toppings.

BUILD YOUR OWN 10" CAULIFLOWER CRUST 17.
Choose up to four toppings.

Below items priced per person, minimum of 6 guests.

PIZZA PARTY 25.
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) 2.5

SPARKLING WATER (premium option) 2.75

Topo Chico | Pellegrino

SPARKLING WATER 2.

BUBLY 2.



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.