



# EVERYDAY CATERING

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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

### Elevate your breakfast:

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

## A La Carte

Priced per person, minimum 6 guests.

### HOUSE-MADE PARFAITS

11. **Choice of one:** Berry yogurt parfait, apple spiced overnight oats parfait or pineapple coconut chia pudding parfait. **5.**

### FRESH FRUIT PLATTER

10. **ASSORTED GREEK YOGURT CUPS** **3.5**

### PETITE PASTRIES

- CRAN-APPLE SUNFLOWER BREAKFAST COOKIES** **3.**

### BAGELS WITH JELLY, BUTTER AND CREAM CHEESE

13. **INDIVIDUALLY PACKAGED GLUTEN-FREE BAGELS WITH JELLY, BUTTER AND CREAM CHEESE** **5.**

### INDIVIDUALLY PACKAGED GLUTEN-FREE MUFFINS WITH BUTTER

15. **INDIVIDUALLY PACKAGED GLUTEN-FREE MUFFINS WITH BUTTER** **3.5**



# 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 +1.

### BREAKFAST TACOS 15.

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, crumbled sausage or plant-based chorizo.

### ADD GUACAMOLE +2.5

### HANDHELDS 14.5

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

+2.

#### Elevate your breakfast:

- DECKED OUT HARD-BOILED EGGS +2.5
- 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.

#### Salad Selections:

Sesame soy ginger salmon, blackened shrimp or chicken Caesar or lemon oregano Greek farro.

### GRAZE BOX

16.

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 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 16.

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 16.

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.

#### 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.

### 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.

#### 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.

### 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

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## 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

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## 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>12./16.</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>

### ADD A SWEET SURPRISE

Specialty desserts, pies and cakes are also available with a 5-day notice. 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 ships 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** 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** 19.  
Choose up to four toppings.

**BUILD YOUR OWN 10" CAULIFLOWER CRUST** 18.  
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** 2.7

### Energize Your Day

Canned beverages.

**MONSTER** 4.85

**RED BULL** 4.85

### Hydrate

Individual beverages.

**SMARTWATER** (premium option) 3.25

**LIFEWTR** (premium option) 3.25

**12oz SPARKLING WATER** 2.20





# 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

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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.

## **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.