1851 Heritage Catering

fresh and delicious every day
Choose one of these 3 packages to sustain you throughout the day. 15 Person Minimum

**ALL DAY DELICIOUS**  $35.99

Relax. We’ll keep the food coming! These 4 selections will keep your energy up throughout the day. 15 Person Minimum

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**Delicious Dawn**

- Assorted Muffins 400-510 CAL EACH
- Assorted Scones 430-470 CAL EACH
- Fresh Seasonal Sliced Fruit 40 CAL/2.5 OZ. SERVING
- Assorted Juice 110-170 CAL EACH
- Bottled Water 0 CAL EACH

ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

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**PM Pick Me Up**

- Chilled Spinach Dip with Tortilla Chips 230 CAL/2.25 OZ. SERVING
- Grilled Vegetable Tray 70 CAL/3 OZ. SERVING
- Freshly Baked Brownies 250 CAL/2.25 OZ. SERVING
- Bottled Water 0 CAL EACH

ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

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**AM Perk Up**

- Granola Bars 190 CAL EACH
- Assorted Individual Yogurt Cups 50-150 CAL EACH
- Iced Tea 5 CAL/8 OZ. SERVING

ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

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**Power Up Lunch**

- Tomato and Cucumber Couscous Salad 120 CAL/3.75 OZ. SERVING
- Orange Fennel Spinach Salad 210 CAL/3.2 OZ. SERVING
- Bakery Fresh Rolls 160 CAL EACH
- Green Beans Gremolata 70 CAL/3 OZ. SERVING
- Three Pepper Cavatappi with Pesto 310 CAL/7.5 OZ. SERVING
- Grilled Chicken with a Lemon Tarragon on White Wine Sauce 200 CAL/5.75 OZ. SERVING
- New York Cheesecake 440 CAL/SLICE
- Iced Tea 5 CAL/8 OZ. SERVING
- Iced Water 0 CAL/8 OZ. SERVING

Includes appropriate condiments

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2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST. IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
MEETING WRAP UP $30.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. 15 Person Minimum

**Morning Mini**
- MINIATURE MUFFINS 80–120 CAL EACH
- MINIATURE DANISH 140–170 CAL EACH
- MINIATURE SCONES 110–120 CAL EACH
- APPLE, RAISIN AND CRANBERRY YOGURT PARFAITS 400 CAL EACH
- STRAWBERRY YOGURT PARFAITS 370 CAL EACH
- ICED WATER 0 CAL/8 OZ. SERVING
- ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

**The Energizer**
- DONUT HOLES 45–90 CAL EACH
- RIPE BANANAS 110 CAL EACH
- ICED TEA 5 CAL/8 OZ. SERVING
- ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

**It's a Wrap**
- CHICKEN CAESAR WRAP 540 CAL EACH
- PEPPER JACK TUNA WRAP 590 CAL EACH
- CRAN–APPLE TURKEY WRAP 650 CAL EACH
- GRILLED VEGETABLE WRAP 620 CAL EACH
- FRESH SEASONAL SLICED FRUIT 40 CAL/2.5 OZ. SERVING
- TRADITIONAL GARDEN SALAD 50 CAL/3.5 OZ. SERVING
- GRILLED VEGETABLE PASTA SALAD 130 CAL/3 OZ. SERVING
- INDIVIDUAL BAG OF CHIPS 100–160 CAL EACH
- ASSORTED CRAVEWORTHY COOKIES 250–310 CAL EACH
- FRESHLY BAKED BROWNIES 250 CAL/2.25 OZ. SERVING
- BOTTLED WATER 0 CAL EACH

**Mid-Day Munchies**
- TORTILLA CHIPS & SALSA 150 CAL/2 OZ. SERVING
- SALSA VERDE 10 CAL/1 OZ. SERVING
- PICO DE GALLO 10 CAL/1 OZ. SERVING
- APPLES 60 CAL EACH
- ORANGES 50 CAL EACH
- BANANAS 110 CAL EACH
- ASSORTED CRAVEWORTHY COOKIES 250–310 CAL EACH
- BOTTLED WATER 0 CAL EACH
- ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

**Simple Continental**
- ASSORTED DONUTS 190–490 CAL EACH
- ASSORTED BAGELS 170–360 CAL EACH
- ORANGE JUICE 120 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING
- ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

**Simple Pleasures** $22.99

Easy does it—Casually tasteful fare. This All-Day package includes 3 of our favorites. 15 Person Minimum

**Simple Continental**
- ASSORTED DONUTS 190–490 CAL EACH
- ASSORTED BAGELS 170–360 CAL EACH
- ORANGE JUICE 120 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING
- ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

**Box Lunch**

CHOICE OF SANDWICH ACCOMPANIED BY CHIPS, ASSORTED CRAVEWORTHY COOKIES AND BOTTLED WATER

- TUNA SALAD CIABATTA 540 CAL EACH
- HAM & SWISS SUB 380 CAL EACH
- TURKEY & SWISS SANDWICH 490 CAL EACH
- ROASTED PEPPER & MOZZARELLA CIABATTA 530 CAL EACH
- INDIVIDUAL BAG OF CHIPS 100–160 CAL EACH
- ASSORTED CRAVEWORTHY COOKIES 250–310 CAL EACH
- BOTTLED WATER 0 CAL EACH

**Mid-Day Munchies**
- TORTILLA CHIPS & SALSA 150 CAL/2 OZ. SERVING
- SALSA VERDE 10 CAL/1 OZ. SERVING
- PICO DE GALLO 10 CAL/1 OZ. SERVING
- APPLES 60 CAL EACH
- ORANGES 50 CAL EACH
- BANANAS 110 CAL EACH
- ASSORTED CRAVEWORTHY COOKIES 250–310 CAL EACH
- BOTTLED WATER 0 CAL EACH
- ECOGROUNDS COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

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BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

Mini Continental  $9.79
- MINIATURE MUFFINS  80–120 CAL EACH
- MINIATURE DANISH  140–170 CAL EACH
- MINIATURE BAGELS  110–160 CAL EACH
- FRESH SEASONAL SLICED FRUIT  40 CAL/2.5 OZ. SERVING
- ICED WATER  0 CAL/8 OZ. SERVING
- ECOCOFFEE, DECAF AND HOT TEA  0 CAL/8 OZ. SERVING
Includes appropriate condiments

Quick Start  $8.99
CHOICE OF THREE (3) BREAKFAST PASTRIES SERVED WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES AND BOTTLED WATER AND ECOCOFFEE, DECAF AND HOT TEA
- ASSORTED MUFFINS  400–610 CAL EACH
- ASSORTED DANISH  200–430 CAL EACH
- ASSORTED SCONES  430–470 CAL EACH
- ASSORTED BAGELS  170–360 CAL EACH
- FRESH SEASONAL SLICED FRUIT  40 CAL/2.5 OZ. SERVING
- ASSORTED JUICE  110–170 CAL EACH
- BOTTLED WATER  0 CAL EACH
Includes appropriate condiments

Healthy Choice Breakfast  $8.99
WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.
- INDIVIDUAL CEREAL CUPS  140–260 CAL EACH
- MILK  120 CAL EACH
- BANANAS  110 CAL EACH
- ASSORTED INDIVIDUAL YOGURT CUPS  50–150 CAL EACH
- ECOCOFFEE, DECAF AND HOT TEA  0 CAL/8 OZ. SERVING
Includes appropriate condiments

À la Carte Breakfast
ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM  $19.99 PER DOZEN
- ASSORTED BAGELS  170–360 CAL EACH
Includes appropriate condiments
- ASSORTED MUFFINS SERVED WITH BUTTER AND JAM  $19.99 PER DOZEN
- ASSORTED MUFFINS  400–510 CAL EACH
Includes appropriate condiments
- ASSORTED DONUTS (190–490 CAL EACH)  $16.99 PER DOZEN
- ASSORTED PASTRIES  $19.99 PER DOZEN
- ASSORTED PASTRIES  200–510 CAL EACH
Includes appropriate condiments
- GRANOLA BARS (190 CAL EACH)  $1.79 EACH
- INDIVIDUAL YOGURT CUPS (DOZEN)  $13.99
- SEE NUTRITIONALS FOR EACH SEE NUTRITIONALS FOR EACH
Includes appropriate condiments

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HOT BREAKFAST

All prices are per person and available for 12 guests or more

Ultimate Breakfast $14.99

Choice of three (3) breakfast pastries, scrambled eggs, cheddar and onion frittata, crisp bacon, breakfast sausage, pancakes and syrup, breakfast potatoes, fresh seasonal sliced fruit, assorted juices and bottled water, ecoGrounds coffee, decaf and hot tea

- Assorted Muffins 400–510 cal each
- Assorted Danish 200–430 cal each
- Assorted Scones 430–470 cal each
- Assorted Bagels 170–360 cal each
- Scrambled Eggs 180 cal/4 oz. serving
- Cheddar and onion frittata 270 cal each
- Hash Browns 130–150 cal/3 oz. serving

Bacon
- 45 cal each

Sausage Links
- 130 cal each

Pancakes
- 50 cal each

Maple Syrup
- 70 cal/1 oz. serving

Fresh seasonal sliced fruit
- 40 cal/2.5 oz. serving

Assorted juices
- 110–170 cal each

Bottled water
- 0 cal each

EcoGrounds coffee, decaf and hot tea
- 0 cal/8 oz. serving

Includes appropriate condiments

American Breakfast $10.99

Scrambled eggs, breakfast potatoes, crisp bacon, breakfast sausage, choice of one (1) breakfast pastry, iced water, ecoGrounds coffee, decaf and hot tea

- Assorted Muffins 400–510 cal each
- Assorted Danish 200–430 cal each
- Assorted Scones 430–470 cal each
- Assorted Bagels 170–360 cal each
- Scrambled Eggs 180 cal/4 oz. serving
- Sliced hash browns 140 cal/2 oz. serving
- Diced hash browns 130 cal/3 oz. serving
- Shredded hash browns 150 cal/3 oz. serving
- Hash brown patties 150 cal each
- Bacon
- 45 cal each
- Sausage links
- 130 cal each
- Sausage Patties
- 200 cal each
- Iced water
- 0 cal/8 oz. serving

EcoGrounds coffee, decaf and hot tea
- 0 cal/8 oz. serving

Includes appropriate condiments

Sunrise Sandwich Buffet $10.99

Choice of two (2) breakfast sandwiches served with fresh seasonal sliced fruit, breakfast potatoes, iced water, ecoGrounds coffee, decaf and hot tea

- Egg & Cheese English Muffin 260 cal each
- Egg & Cheese Croissant 370 cal each
- Sausage, egg & cheese biscuit 520 cal each
- Ham, egg & cheese biscuit 450 cal each
- Bacon, egg & cheese bagel 370 cal each
- Spicy bacon, egg, potato & cheese burrito 590 cal each
- Fresh seasonal sliced fruit 40 cal/2.5 oz. serving
- Sliced hash browns 140 cal/2 oz. serving
- Diced hash browns 130 cal/3 oz. serving
- Shredded hash browns 150 cal/3 oz. serving
- Hash brown patties 150 cal each
- Iced water
- 0 cal/8 oz. serving

EcoGrounds coffee, decaf and hot tea
- 0 cal/8 oz. serving

Includes appropriate condiments

Egg whites available on request — nominal fee may apply

Our Story

At ecoGrounds, we say “consciously great coffee” because consistent quality comes from mindful attention to detail. Our company was founded on a simple principle: Responsibly source the best coffees on earth and slowly hand roast and air cool them to perfection. That guiding principle has paved the road to investing in certified coffees and teas, better business practices, and community enhancement projects because they make a difference for our trading partners and for our environment, today and tomorrow.
BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

**Yogurt Parfait Bar** $7.99

CHOOSE TWO (2) YOGURT FLAVORS SERVED WITH A VARIETY OF TOPPINGS

- GREEK YOGURT 70 CAL/4 OZ. SERVING
- STRAWBERRY YOGURT 100 CAL/4 OZ. SERVING
- VANILLA YOGURT 110 CAL/4 OZ. SERVING
- DICED PINEAPPLE 30 CAL/2 OZ. SERVING
- FRESH STRAWBERRIES 20 CAL/2 OZ. SERVING
- WALNUTS 90 CAL/0.5 OZ. SERVING
- GRANOLA 110 CAL/1 OZ. SERVING

Includes appropriate condiments

**Oatmeal Bar** $6.99

TRY OUR DELICIOUS OATMEAL SERVED WITH A VARIETY OF TOPPINGS

- OATMEAL 150 CAL/8 OZ. SERVING
- DRIED CRANBERRIES 20 CAL/0.5 OZ. SERVING
- RAISINS 40 CAL/0.5 OZ. SERVING
- WALNUTS 90 CAL/0.5 OZ. SERVING
- MAPLE SYRUP 70 CAL/1 OZ. SERVING

Includes appropriate condiments

**Quiche-a-dilla** $4.49

BREAKFAST QUICHE-A-DILLAS ARE A NEW TWIST ON A BREAKFAST CLASSIC. CHOOSE FROM THE FOLLOWING SELECTIONS!

- LORAINE QUICHE CUP 390 CAL EACH
- PARMESAN AND GRILLED VEGETABLE QUICHE CUP 320 CAL EACH
- SPINACH, TOMATO AND MUSHROOM QUICHE CUP 330 CAL EACH

Egg Whites available on request - nominal fee may apply

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**CLASSIC COLLECTIONS**

All prices are per person and available for 12 guests or more

**Deli Express $10.99**

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS, ASSORTED CRAVEWORTHY COOKIES AND BEVERAGES

**DELI PLATTER**

<table>
<thead>
<tr>
<th>Item</th>
<th>CAL/SERVING</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLICED OVEN ROASTED TURKEY</td>
<td>25</td>
</tr>
<tr>
<td>SLICED ROAST BEEF</td>
<td>40</td>
</tr>
<tr>
<td>DELI HAM</td>
<td>30</td>
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<tr>
<td>TUNA</td>
<td>80</td>
</tr>
<tr>
<td>CHEESE TRAY (CHEDDAR &amp; SWISS)</td>
<td>110</td>
</tr>
<tr>
<td>RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)</td>
<td>30</td>
</tr>
<tr>
<td>ASSORTED BAKED BREADS &amp; ROLLS</td>
<td>110</td>
</tr>
<tr>
<td>SIDE SALADS</td>
<td>25–330</td>
</tr>
<tr>
<td>ASSORTED CRAVEWORTHY COOKIES</td>
<td>250–310</td>
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<tr>
<td>ICED TEA</td>
<td>5</td>
</tr>
<tr>
<td>ICED WATER</td>
<td>0</td>
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</tbody>
</table>

Includes appropriate condiments

**Premium Box Lunch**

ASIAGO ROAST BEEF FOCACCIA $13.79

ROAST BEEF, ASIAGO, KALE SPRING MIX, TOMATO AND ONION ON FOCACCIA WITH SPICY MAYONNAISE

**DELI PLATTER**

<table>
<thead>
<tr>
<th>Item</th>
<th>CAL/SERVING</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED VEGETABLE PASTA SALAD</td>
<td>130</td>
</tr>
<tr>
<td>INDIVIDUAL BAG OF CHIPS</td>
<td>100–160</td>
</tr>
<tr>
<td>FRESHLY BAKED BROWNIE</td>
<td>250</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td>0</td>
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</tbody>
</table>

Includes appropriate condiments

**SESAME TOFU GARDEN SALAD $11.79**

GRILLED TOFU, BELL PEPPER, CARROT AND CUCUMBER ON GREENS WITH BALSAMIC VINAIGRETTE

**DELI PLATTER**

<table>
<thead>
<tr>
<th>Item</th>
<th>CAL/SERVING</th>
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<tbody>
<tr>
<td>BAKERY FRESH ROLL</td>
<td>160</td>
</tr>
<tr>
<td>FRESH FRUIT CUP</td>
<td>40</td>
</tr>
<tr>
<td>LEMON CHEESECAKE BAR</td>
<td>300</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td>0</td>
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</tbody>
</table>

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

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**Classic Box Lunch $10.29**

YOUR CHOICE OF CLASSIC SANDWICH – SERVED WITH POTATO CHIPS, CRAVEWORTHY COOKIES AND BOTTLED WATER

<table>
<thead>
<tr>
<th>CLASSIC SELECTION SANDWICH</th>
<th>CAL/EACH</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLASSIC SELECTION SANDWICH</td>
<td>280–750</td>
</tr>
<tr>
<td>INDIVIDUAL BAG OF CHIPS</td>
<td>100–160</td>
</tr>
<tr>
<td>ASSORTED CRAVEWORTHY COOKIES</td>
<td>250–310</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td>0</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

**Classic Selections $14.99**

YOUR CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

<table>
<thead>
<tr>
<th>CLASSIC SELECTION SANDWICHES</th>
<th>CAL/EACH</th>
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</thead>
<tbody>
<tr>
<td>CLASSIC SELECTION SANDWICHES</td>
<td>280–750</td>
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<tr>
<td>SIDE SALADS</td>
<td>25–330</td>
</tr>
<tr>
<td>DILL PICKLES</td>
<td>0</td>
</tr>
<tr>
<td>INDIVIDUAL BAGS OF CHIPS</td>
<td>100–160</td>
</tr>
<tr>
<td>ASSORTED CRAVEWORTHY COOKIES</td>
<td>250–310</td>
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<tr>
<td>ICED TEA</td>
<td>5</td>
</tr>
<tr>
<td>ICED WATER</td>
<td>0</td>
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</table>

Includes appropriate condiments

**Classic Sandwich Options**

(Available Sandwiches Choices for the Classic Boxed lunch and Classic Selection Buffet)

GRILLED CHICKEN CLUB WITH BACON AND SWISS ON TOASTED WHEAT BREAD (750 CAL EACH)

THAI BEEF WRAP (280 CAL EACH)

TURKEY, BACON AND CHEDDAR BAGUETTE WITH A MESQUITE MAYONNAISE (600 CAL EACH)

MOZZARELLA, RED PEPPER, BALSAMIC AND KALE CIABATTA (470 CAL EACH)

TURKEY, FETA, SPINACH AND SUNDRYED TOMATO CIABATTA (670 CAL EACH)

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!
CLASSIC COLLECTIONS

The Executive Luncheon  $17.49

Choice of three (3) sandwiches and two (2) side salads
 Accompanied by potato chips, mayo and mustard, pickles,
 assorted crave-worthy cookies, iced water and iced tea

Executive Luncheon Sandwiches  370–760 CAL EACH
Side Salads  25–330 CAL EACH
Dill Pickle Slices  0 CAL/1 OZ. SERVING
Individual Bags of Chips  100–160 CAL EACH
Assorted Crave-Worthy Cookies  250–310 CAL EACH
Iced Tea  5 CAL/8 OZ. SERVING
Iced Water  0 CAL/8 OZ. SERVING

Includes appropriate condiments

- Garden vegetables with Boursin, aged provolone and
  roasted garlic aioli on ciabatta (570 CAL each)
- Salmon, cucumber and cilantro coleslaw ciabatta
  (650 CAL each)
- Granny Smith apples and brie with fresh baby spinach
  on a French baguette (760 CAL each)
- Chicken teriyaki ciabatta with pineapple salsa on a
  ciabatta (510 CAL each)
- Italian sub with fresh lettuce, tomato, onion and herbal
  honey dijon sauce (560 CAL each)
- Saucy turkey ciabatta with coleslaw and swiss cheese
  (570 CAL each)
- Southwest smoked turkey ciabatta with fresh spinach
  and chipotle mayo (500 CAL each)

Salad Selections

(Included with Deli Express, Classic Selections, and Executive
Luncheon Sandwich Buffets)

- Toasted cranberry apple couscous with apricots, Granny
  Smith apples, almonds, red onions, fresh spinach and scallions
  (180 CAL/3 OZ. SERVING)
- Toasted barley orange cranberry salad with red onions,
  honey and cinnamon (120 CAL/3.5 OZ. SERVING)
- Roasted sweet potato salad with green chiles, scallions,
  celery, red peppers and fresh cilantro tossed in spicy
  Caribbean jerk seasoning (120 CAL/4 OZ. SERVING)
- Chickpea salad with fresh cucumbers, red onions, green
  and red peppers, celery and garlic with a hot pepper sauce
  and lemon seasoning (130 CAL/3.5 OZ. SERVING)
- Edamame salad with shiitake mushrooms, bean sprouts,
  radishes, scallions, fresh basil and mint tossed in a rice wine
  vinegar and ginger root dressing (130 CAL/3 OZ. SERVING)
- Red-skinned potato salad with egg, celery and Spanish
  onion in a seasoned mayonnaise dressing (240 CAL/4 OZ. SERVING)
- Spinach salad with bacon, egg, mushroom and tomato
  (60 CAL/2.15 OZ. SERVING)
- Ranch pasta salad (120 CAL/3 OZ. SERVING)
- Fresh fruit salad (40 CAL/2.5 OZ. SERVING)
- Apple bacon coleslaw (140 CAL/3.25 OZ. SERVING)

2000 Calories a Day is Used for General Nutrition Advice, But Calorie Needs Vary. Additional Nutrition Information is Available Upon Request. In the Interest of Public Health, Please Be Aware That Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

**Traditional American** $14.99

- Baby Spinach Salad 60 CAL/2.15 OZ. SERVING
- Bakery Fresh Rolls 160 CAL EACH
- Roasted New Potatoes 110 CAL/2.75 OZ. SERVING
- Fresh Herbed Vegetables 100 CAL/3.5 OZ. SERVING
- Grilled Lemon Rosemary Chicken 130 CAL/3 OZ. SERVING
- Oreo Blondies 270 CAL/1.75 OZ. SERVING

Includes appropriate condiments

**Taco Del Seoul** $14.99

CREATE YOUR OWN TACOS OR RICE BOWLS WITH CHOICE OF TWO (2):
KOREAN BBQ CHICKEN, PORK OR TOFU SERVED IN TORTILLAS & LETTUCE WRAPS OR OVER RICE ACCOMPANIED BY OUR TRIO OF SLAWS AND SALSAS, GARNISHES BAR AND SIDES

- Egg Rolls 190 CAL EACH
- Sweet Soy Sauce 50 CAL/1 OZ. SERVING
- Sweet & Sour Sauce 40 CAL/1 OZ. SERVING
- Chili Garlic Sauce 45 CAL/1 OZ. SERVING
- Corn Tortillas 40 CAL EACH
- Bibb Lettuce Cups 0 CAL/0.5 OZ. SERVING
- Jasmine Rice 130 CAL/3 OZ. SERVING
- Korean BBQ Chicken 140 CAL/2 OZ. SERVING
- Korean BBQ Pork 110 CAL/2 OZ. SERVING
- Korean BBQ Tofu 90 CAL/2 OZ. SERVING
- Asian Slaw 20 CAL/1.25 OZ. SERVING
- Pickled Cucumbers 5 CAL/1 OZ. SERVING
- Pickled Carrot and Daikon 15 CAL/1 OZ. SERVING
- Salsa Roja 20 CAL/1 OZ. SERVING
- Salsa Verde 10 CAL/1 OZ. SERVING
- Mango Salsa 30 CAL/1 OZ. SERVING
- Shredded Green Cabbage 0 CAL/0.5 OZ. SERVING
- Scallions 0 CAL/0.25 OZ. SERVING
- Cilantro 0 CAL/0.125 OZ. SERVING
- Toasted Sesame Seeds 30 CAL/0.125 OZ. SERVING
- Chopped Peanuts 40 CAL/0.25 OZ. SERVING
- Coconut Mango Rice Dessert 230 CAL/5.85 OZ. SERVING

Includes appropriate condiments

**Tasty Tex Mex** $16.99

CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!

- Chips and Salsa 150 CAL/2 OZ. SERVING
- Mexican Rice 130 CAL/3 OZ. SERVING
- Charro Beans 90 CAL/3 OZ. SERVING
- Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream 590 CAL/5 OZ. SERVING
- Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 CAL/5 OZ. SERVING
- Salsa Verde 10 CAL/1 OZ. SERVING
- Pico de Gallo 10 CAL/1 OZ. SERVING
- Cinnamon Crisps 20 CAL EACH
- Iced Tea 5 CAL/8 OZ. SERVING
- Iced Water 0 CAL/8 OZ. SERVING

Includes appropriate condiments
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

Basic Italian Buffet $15.99

- ITALIAN HOUSE SALAD 50 CAL/3.5 OZ. SERVING
- GARLIC BREADSTICKS 110 CAL EACH
- HOME-STYLE LASAGNA WITH PARMESAN CHEESE 330 CAL/7.25 OZ. SERVING
- VEGETABLE ALFREDO LASAGNA 460 CAL/11 OZ. SERVING
- CHOCOLATE DIPPED BISCOTTI 190 CAL EACH
- ICED TEA 5 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Baked Potato Bar $15.49

TOP YOUR OWN BAKED POTATOES WITH A GARDEN SALAD AND CHOICE OF APPLE COBBLER OR APPLE PIE FOR DESSERT

- CLASSIC GARDEN SALAD 50 CAL/3.5 OZ. SERVING
- TOP YOUR OWN BAKED POTATO WITH CHICKEN MUSHROOM ALFREDO, CHILI CON CARNE, STEAMED BROCCOLI, CRUMBLED BACON, SHREDDED CHEDDAR CHEESE, SCALLIONS AND SOUR CREAM 660 CAL/12 OZ. SERVING
- APPLE COBBLER 350 CAL/4.75 OZ. SERVING
- APPLE PIE 410 CAL/Slice
- ICED TEA 5 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

ADD ON CHEDDAR CHEESE SAUCE 60 CAL/1 OZ. SERVING
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

BBQ Picnic $13.99

- Home-style potato salad 240 CAL/4 OZ. SERVING
- Fresh country coleslaw 170 CAL/3.5 OZ. SERVING
- House-made kettle chips 240 CAL/1.25 OZ. SERVING
- Grilled hamburgers with buns 330 CAL EACH
- Hot dogs with buns 310 CAL EACH

Garnish Tray

- Lettuce leaves 0 CAL/0.5 OZ. SERVING
- Diced onions 10 CAL/1 OZ. SERVING
- Dill pickle slices 0 CAL/1 OZ. SERVING
- Sliced tomatoes 5 CAL/1 OZ. SERVING
- Assorted crave-worthy cookies 250–310 CAL EACH
- Bakery-fresh brownies 250 CAL/2.25 OZ. SERVING
- Iced tea 5 CAL/8 OZ. SERVING
- Iced water 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Eastern Influences $17.99

- Coriander peanut ramen noodles 200 CAL/3 OZ. SERVING
- Szechuan green beans 110 CAL/4 OZ. SERVING
- Teriyaki salmon on sweet chile cucumber 80 CAL/2.25 OZ. SERVING
- Orange glazed chicken with sesame spinach 230 CAL/5.5 OZ. SERVING
- Lemon cheesecake bars 300 CAL/2.75 OZ. SERVING
- Raspberry coconut bars 370 CAL/3.25 OZ. SERVING
- Iced tea 5 CAL/8 OZ. SERVING
- Iced water 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Soup and Salad Buffet $14.99

- Garden fresh mixed greens 15 CAL/3 OZ. SERVING
- Ranch dressing 200 CAL/2 OZ. SERVING
- Italian dressing 80 CAL/2 OZ. SERVING
- Sliced grilled chicken 160 CAL/3 OZ. SERVING
- Diced ham 60 CAL/2 OZ. SERVING
- Roasted chickpeas 210 CAL/2 OZ. SERVING
- Sliced red onions 10 CAL/1 OZ. SERVING
- Shredded cheese 60 CAL/0.5 OZ. SERVING
- Tomatoes 5 CAL/1 OZ. SERVING
- Cucumbers 5 CAL/1 OZ. SERVING
- Shredded carrots 10 CAL/0.5 OZ. SERVING
- Croutons 60 CAL/0.5 OZ. SERVING
- Dinner rolls 160 CAL EACH
- Soup du jour 80–140 CAL/8 OZ. SERVING
- Assorted crave-worthy cookies 250–310 CAL EACH
- Iced tea 5 CAL/8 OZ. SERVING
- Iced water 0 CAL/8 OZ. SERVING

Includes appropriate condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

- Seasonal Garden Salad with Balsamic Vinaigrette (50 CAL/3.5 OZ. SERVING)
- Classic Caesar Salad (160 CAL/2.66 OZ. SERVING)
- Greek Salad with Crumbled Feta (120 CAL/3.25 OZ. SERVING)
- Traditional Hummus with Toasted Pita (130 CAL/1.75 OZ. SERVING)
- Roasted Vegetable Platter with Chimichurri Mayo (210 CAL/4 OZ. SERVING)
- Seasonal Fresh Fruit Salad (40 CAL/2.25 OZ. SERVING)

Buffet Entrees

- Lemon Artichoke Chicken Breast (200 CAL/5.75 OZ. SERVING) $16.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 CAL/5 OZ. SERVING) $16.99
- Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers & Beans (770 CAL/18 OZ. SERVING) $16.99
- Bruschetta Tilapia (200 CAL/5.5 OZ. SERVING) $17.49
- Grilled Salmon in a Moroccan Herb Sauce (120 CAL/2.75 OZ. SERVING) $18.29
- Beef Pot Roast with Dijon Shallot Sauce (330 CAL/5 OZ. SERVING) $17.49
- Quinoa Cake Topped with Tomato Chutney (270 CAL/4.25 OZ. SERVING) $15.49

Buffet Sides

- Italian Seasoned Green Beans (40 CAL/3.25 OZ. SERVING)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 CAL/4.25 OZ. SERVING)
- Pan Roasted Vegetables (45 CAL/3 OZ. SERVING)
- Marinated Roasted Red Potatoes (120 CAL/2.75 OZ. SERVING)
- Toasted Orzo with Spinach and Cranberries (170 CAL/4 OZ. SERVING)
- Quinoa and Wild Rice Blend (110 CAL/2.6 OZ. SERVING)
- Ginger Honey Glazed Carrots (110 CAL/3.25 OZ. SERVING)

Buffet Finishes

- Apple Pie (410 CAL/Slice)
- Bread Pudding with Caramel Apple Sauce (370 CAL/6.75 OZ. SERVING)
- New York-Style Cheesecake (440 CAL/Slice)
- Dulce de Leche Brownie (220 CAL/2.25 OZ. SERVING)
- Spiced Carrot Cake (370 CAL/Slice)
- Chocolate Cake (270 CAL/Slice)

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RECEPTIONS

All prices are per dozen

Reception Hors D'oeuvres (Hot)

- BALSAMIC FIG AND GOAT CHEESE FLATBREAD (80 CAL EACH) $25.99
- BEEF SATAY (35 CAL EACH) $25.99
- CHICKEN EMPANADAS (70 CAL EACH) $23.99
- CHILI–LIME CHICKEN KABOBS (40 CAL EACH) $29.99
- COCONUT CHICKEN (40 CAL EACH) $23.99
- ASSORTED MINI QUICHE (70–90 CAL EACH) $21.99

- PARMESAN ARTICHOKE HEARTS (50 CAL EACH) $25.99
- SPANAKOPITA (70 CAL EACH) $22.99
- VEGETABLE SPRINGROLLS (15 CAL EACH) $33.99

Reception Hors D'oeuvres (Cold)

- ASSORTED PETIT FOURS (60–140 CAL EACH) $25.99
- ANTIPASTO KABOBS (45 CAL EACH) $30.99
- MEDITERRANEAN ANTIPASTO SKEWERS (70 CAL EACH) $31.99
- MUSHROOM PROFITEROLE (45 CAL EACH) $33.99
- CAJUN CRAB CROSTINI $34.99
- PROSCUITTO CROSTINI WITH RICOTTA GRAPES AND ROSEMARY $26.99

Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.
RECEPTIONS

Classic Cheese Tray
CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités
FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP (120 CAL/5 OZ. SERVING)

Fresh Seasonal Fruit
FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

Black Bean, Corn and Pico Guacamole
SERVES 12: $34.99  24: $59.99  48: $104.99
BLACK BEAN, CORN AND PICO GUACAMOLE SERVED WITH TORTILLA CHIPS (330 CAL/6.75 OZ. SERVING)

Hummus with Pita Chips
HUMMUS WITH PITA CHIPS (220 CAL/4.5 OZ. SERVING)

May we suggest a Served Meal or Reception?
Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (612) 624-7173 to create a menu customized for your special event.

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST. IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
### RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

**Mediterranean $8.99**

Add a package of our Mediterranean bites to your reception

- Marinated Olives 150 CAL/2.75 OZ. SERVING
- Hummus & Pita Chips 220 CAL/4.5 OZ. SERVING
- Greek Salad 120 CAL/3.25 OZ. SERVING
- Seasonal Roasted Vegetable Tray 120 CAL/3.25 OZ. SERVING–210 CAL/4 OZ. SERVING
- Tabbouleh Salad 110 CAL/3.25 OZ. SERVING

**Happy Hour $14.99**

Have a “Pub” break with your favorite Happy Hour Finger Foods

- Chilled Spinach Dip with Pita Chips 230 CAL/2.25 OZ. SERVING
- Mini Cheesesteaks 170 CAL EACH

Buffalo Chicken Tenders Served with Blue Cheese Dip 680 CAL/6.75 OZ. SERVING

- Assorted Craveworthy Cookies 250–310 CAL EACH
- Lemon Cheesecake Bars 300 CAL/2.75 OZ. SERVING
- Raspberry Coconut Bars 370 CAL/3.25 OZ. SERVING

**Grown Up Mac and Cheese $14.99**

Our gourmet Mac & Cheese topped your way

- Chicken & Chipotle Macaroni and Cheese 710 CAL/11.75 OZ. SERVING
- Roasted Mushrooms 90 CAL/2.5 OZ. SERVING
- Sautéed Shrimp 130 CAL/4 OZ. SERVING

### SNACKS

All prices are per person and available for 12 guests or more.

**Chocaholic $7.49**

Become addicted with an assortment of chocolate-themed treats

- Miniature Chocolate Bars 45–70 CAL EACH
- Chunky Chocolate Craveworthy Cookies 280 CAL EACH
- Chilled Chocolate Milk 160 CAL EACH
- Chocolate Dipped Pretzels 110 CAL EACH
- Chocolate Dipped Strawberries 40 CAL EACH

**Energy Break $3.49**

Raise the bar!

- Granola Bars 190 CAL EACH
- Fruit Filled Bars 160 CAL EACH
- Breakfast Bars 250 CAL EACH

**The Healthy Alternative $7.99**

Get healthy with our Heart-Happy Break

- Apples 60 CAL EACH
- Oranges 50 CAL EACH
- Bananas 110 CAL EACH
- Pears 100 CAL EACH
- Individual Yogurt Cups 50–150 CAL EACH
- Trail Mix 240 CAL EACH
- Granola Bars 190 CAL EACH

**Snack Attack $5.99**

The perfect blend of sweet and salty to get you through your day!

- Individual Bags of Chips 100–160 CAL EACH
- Roasted Peanuts 190 CAL/1 OZ. SERVING
- Trail Mix 240 CAL EACH
- Assorted Craveworthy Cookies 250–310 CAL EACH
- Bakery–Fresh Brownies 250 CAL/2.25 OZ. SERVING
BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING) $19.99 PER GALLON
Includes appropriate condiments

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) $19.99 PER GALLON

ICED TEA (5 CAL/8 OZ. SERVING) $17.99 PER GALLON
Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) $17.99 PER GALLON

FRUIT PUNCH (5 CAL/8 OZ. SERVING) $17.99 PER GALLON

ICED WATER (0 CAL/8 OZ. SERVING) $1.29 PER GALLON

INFUSED WATER $8.99 PER GALLON

- LEMON INFUSED WATER 0 CAL/8 OZ. SERVING
- ORANGE INFUSED WATER 10 CAL/8 OZ. SERVING
- APPLE INFUSED WATER 20 CAL/8 OZ. SERVING
- CUCUMBER INFUSED WATER 10 CAL/8 OZ. SERVING
- GRAPEFRUIT INFUSED WATER 10 CAL/8 OZ. SERVING

BOTTLED WATER (0 CAL EACH) $1.99 PER PERSON

ASSORTED SODAS (CAN) (0–150 CAL EACH) $1.79 EACH

ASSORTED BOTTLED FRUIT JUICES (110–170 CAL EACH) $2.29 EACH

DESSERTS

All prices are per person and available for 12 guests or more

- ASSORTED CRAVEWORTHY COOKIES (250–310 CAL EACH) $12.99 PER DOZEN

- BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) $13.99 PER DOZEN

- GOURMET DESSERT BARS $15.99 PER DOZEN

  - LEMON CHEESECAKE BARS 300 CAL/2.75 OZ. EACH
  - RASPBERRY COCONUT BAR 370 CAL/3.25 OZ. SERVING

- NEW YORK CHEESECAKE (440 CAL/Slice) $17.99 EACH

- CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) $19.99 PER DOZEN

ORDERING INFORMATION

LEAD TIME

NOTICE OF 72 HOURS IS APPRECIATED; HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE APPRECIATE THE IMPORTANCE OF YOUR FUNCTION AND WILL DO WHATEVER IT TAKES TO EXCEED YOUR EXPECTATIONS.

EXTRAS

IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED, WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

THE CALORIE AND NUTRITION INFORMATION PROVIDED IS FOR INDIVIDUAL SERVINGS, NOT FOR THE TOTAL NUMBER OF SERVINGS ON EACH TRAY, BECAUSE SERVING STYLES E.G. TRAYS/BOWLS USED VARY SIGNIFICANTLY. IN ORDER TO ACCOMMODATE NUMBERS OF GUESTS THAT CAN RANGE FROM SINGLE DIGITS TO THOUSANDS, DUE TO OUR DESIRE AND ABILITY TO PROVIDE CUSTOM SOLUTIONS, WE DO NOT OFFER STANDARD SERVING CONTAINERS. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT YOUR CATERING MANAGER DIRECTLY.