

EVENT MENU





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$57.29

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	360-450 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	100-200 Cal each
Assorted Yogurt Cups	50-100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW PF	210 Cal/6.5 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi (Hot or Chilled) V EW PF	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York-Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Spinach Dip (Hot Or Chilled) with Tortilla Chips V	250 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal each
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

MEETING WRAP UP \$44.89

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 15 guests or more.

MORNING MINI	
Mini Muffins V	80-120 Cal each
Mini Danish V	100-140 Cal each
Mini Scones V	100-110 Cal each
Yogurt Parfait Cups V	360-410 Cal each
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes V	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

IT'S A WRAP	
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	580 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap PF	610 Cal each
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch V EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bakery-Fresh Brownies V	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips VG	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG PF	45-100 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$35.39

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	500 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	420 Cal each
Turkey and Swiss Sandwich	520 Cal each
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips vg	280 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg PF	45-100 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

*All packages include necessary accompaniments and 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.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 15 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$14.79

Mini Muffins v	80-120 Cal each
Mini Danish v	100-140 Cal each
Mini Bagels v	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$13.19

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	170-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

TOAST BAR-SWEET OR SAVORY \$12.99

Choose between a Sweet or Savory CYO Toast Bar

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Make it Sweet:	
Grilled Baguette Slices VG	100 Cal each
Ricotta Cheese v	40 Cal/1 oz. serving
Honey v	80 Cal/1 oz.serving
Strawberry Preserves VG	80 Cal/1 oz. serving
Blueberries VG	15 Cal/1 oz. serving
Sliced Almonds VG	170 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Make it Savory:	
Grilled Baguette Slices VG	100 Cal each
Dressed Rocket Greens PF	40 Cal/1.4 oz. serving
Smashed Avocado Spread VG	40 Cal/1 oz. serving
Avocado Pea Spread VG	40 Cal/1 oz. serving
Grape Tomatoes VG	10 Cal/1 oz. serving
Sliced Radish VG	5 Cal/1 oz. serving
Pickled Red Onion VG PF	25 Cal/1 oz. serving
Green Scallions	0 Cal/0.5 oz. serving
Add Cheese (1):	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Crumbled Goat Cheese v	80 Cal/1 oz. serving
Spice it Up:	
Crushed Red Pepper VG	25 Cal/0.025 oz. serving
Everything Spice VG	25 Cal/0.025 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam v \$29.99 PER DOZEN	290-450 Cal each
Buttery Croissants Served with Butter and Jam \$29.09 PER DOZEN	370 Cal each
Assorted Danish v \$30.39 PER DOZEN	250-550 Cal each
Assorted Greek Yogurt Cups v \$3.79	90-110 Cal each
Whole Fruit VG EW PF \$1.59 EACH	45-100 Cal each
Assorted Breakfast Breads v \$17.69 SERVES 12	200-280 Cal slice

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$23.95

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	260 Cal each
Pancakes v	50 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$15.79

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	360-450 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes VG	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup V PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	570 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
Equator Coffee	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

YOGURT PARFAIT BAR \$10.39 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

SENSIBLE SANDWICHES \$8.49 PER PERSON

Choice of Two (2) Sensible Breakfast Sandwiches:

Spinach and Feta Flatbread Sandwich V EW PF	240 Cal each
Turkey Sausage and Egg White Flatbread EW PF	310 Cal each
Mexican Turkey Bacon Flatbread EW	290 Cal each
Garden Vegetables and Egg on Wheat English Muffin	230 Cal each
Southwest Garden Vegetable, Ham and Egg on a Wheat English Muffin	220 Cal each
Turkey Sausage, Cheese and Egg on Wheat English Muffin	260 Cal each
Chicken and Spinach English Muffin EW	390 Cal each
Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle v	250 Cal each
Vegan Breakfast Toast with Avocado, Just* Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	190 Cal each

JUST PANCAKES \$7.09 PER PERSON

Silver Dollar Pancakes v	40 Cal each
Maple Syrup VG	100 Cal/1 oz. serving
Butter v	35 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

DELI EXPRESS \$19.69

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	80-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Your Choice of Entrée Salad served with a Bakery-Fresh Roll with Butter, Fruit Cup, Dessert Bar, and Bottled Water	
Bakery-Fresh Roll with Butter v	200 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	200-420 Cal each
Bottled Water	0 Cal each
Asian Grain Bowl with Chicken: Chicken, Red Quinoa, Brown Rice, Kale, Garlic Broccoli, Edamame and Almonds served with Carrot Ginger Dressing EW PF \$21.19	
	350 Cal/7.25 oz. serving
Mediterranean Chicken & Grain Salad: Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives served with Lemon Garlic Vinaigrette EW PF \$23.39	
	340 Cal each/7 oz. serving
Mojito Shrimp Salad: Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish served with Mojito Vinaigrette EW \$21.39	
	290 Cal/11 oz. serving

CLASSIC BOX LUNCH \$18.89

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water	
Choice of One (1) Classic Sandwich (See Below)	150-770 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$20.59

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	150-770 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Ham with White Cheddar, Arugula and Cranberry Ciabatta	560 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion v	430 Cal each
Jerk Smashed Chickpea Wrap vg PF	420 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

THE EXECUTIVE LUNCHEON \$24.29

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages	
Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	320-800 Cal each
Assorted Craveworthy Cookies V	220-240 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
Tuna and Apple Salad Ciabatta with Fresh Tomatoes and Arugula	400 Cal each
Old Bay® Shrimp Roll	320 Cal each
Roast Beef and Chimichurri Roll	540 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	680 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	670 Cal each

SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Arugula Salad with Cauliflower and Beets EW PF	120 Cal/2.5 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing VG EW PF	60 Cal/3.75 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Salad V PF	110 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	150 Cal/3.5 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette VG EW PF	80 Cal/3.25 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TASTE OF OLD COUNTRY \$29.39

Dill Pickle Soup with Bacon	190 Cal/8 oz. serving
Buttery Potato Cheddar Pierogis with Sautéed Onions and Garlic V	100 Cal each
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Sour Cream V	60 Cal/1 oz. serving
Sauerkraut VG PF	20 Cal/3.5 oz. serving
Grilled Kielbasa	400 Cal/3.5 oz. serving
Assorted Craveworthy Cookies V	220-240 Cal each

NORTH BY NORTHWEST \$24.89

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	330 Cal each
Maple Dijon Salmon	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar V	320 Cal each

CAJUN COLLECTION \$19.39

Cajun Coleslaw VG PF	60 Cal/1.75 oz. serving
Fiesta Cornbread with Butter V	170 Cal each
Red Beans and Rice V EW PF	130 Cal/4.5 oz. serving
Okra with Corn and Bacon EW PF	100 Cal/4.25 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya VG EW PF	200 Cal/9.65 oz. serving
Shrimp Etouffee	190 Cal/8.3 oz. serving
Creole BBQ Chicken	360 Cal/6 oz. serving
Bananas Foster Cupcakes V	180 Cal each





BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

PASTA TRIO BUFFET \$29.99

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks v	110 Cal each
Manicotti Marinara	140 Cal each
Chicken and Broccoli Ravioli EW	350 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Assorted Dessert Bars v	200-420 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

YUCATAN BOWL \$28.00

Romaine Lettuce Salad VG	15 Cal/0.5 oz. serving
Avocado Ranch Dressing v	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3 oz. serving
Plant-Based Chorizo VG	230 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie v	220 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EAST ASIAN EATS \$28.89

Vegetable Egg Rolls V	180 Cal each
Crispy Wontons V	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1.25 oz. serving
Sweet & Sour Sauce VG	35 Cal/1 oz. serving
Chili Garlic Sauce VG	110 Cal/1 oz. serving
Lo Mein Noodles VG	150 Cal/2.5 oz. serving
Jasmine Rice VG	130 Cal/3 oz. serving
Lemongrass Chicken	140 Cal/3 oz. serving
Asian Tofu VG EW	190 Cal/3 oz. serving
Teriyaki Sauce VG	20 Cal/1 oz. serving
Raspberry Coconut Bars V	360 Cal each

POWER LUNCH \$25.09

Grilled Flatbread VG	110 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters:	
Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend EW	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa EW	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad EW	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing EW	530 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette EW PF	310 Cal/6 oz. serving
Smoky Coconut-Lime Portobello Salad Platter VG PF	70 Cal/4 oz. serving
Plant Forward Street Corn Salad Platter VG	220 Cal/3.3 oz. serving
Aquafaba Chocolate Mousse V	250 Cal each

HEARTLAND BUFFET \$30.09

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	90 Cal/3.75 oz. serving
Bakery-Fresh Dinner Roll with Butter V	200 Cal each
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Eggplant Parmesan V PF	390 Cal/7.7 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Cookies & Cream Blondie V	270 Cal each

HARVEST BOUNTY \$28.29

Traditional Mixed Green Salad with Balsamic and Ranch V EW PF	50 Cal 3.5 oz. serving
Southern Biscuits with Butter V	230 Cal each
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans VG EW PF	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo V	470 Cal/11 oz. serving
Choice of One (1) Entree:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie VG	410 Cal/slice

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BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Mandarin Cranberry Salad V EW	130 Cal/4 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Antipasto Salad PF	130 Cal/4 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Traditional Hummus with Pita Chips & Fresh Vegetables V	150 Cal/1.75 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$33.39	210 Cal/5.75 oz. serving
Chicken Mushroom Marsala EW \$33.39	240 Cal/6.75 oz. serving
Slow-Roasted Butterball® Turkey Breast Rubbed with Sage and Thyme \$26.19	170 Cal/3 oz. serving
Maple Dijon Salmon \$32.19	270 Cal/3.25 oz. serving
English Style Short Ribs \$37.79	690 Cal/3.5 oz. serving
Beef Tenderloin and Mushroom Ragout \$37.79	290 Cal/7.65 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$36.19	200 Cal/3 oz. serving
Crispy Five Spice Tofu VG EW PF \$22.19	340 Cal/5 oz. serving

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Tomato Caper Ratatouille VG EW PF	45 Cal/4.25 oz. serving
Broccoli Rabe VG EW PF	60 Cal/3.8 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Broccoli Mac and Cheese	200 Cal/4.15 oz. serving

BUFFET FINISHES

Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
Dulce De Leche Brownie V	230 Cal each
Red Velvet Thimble Cake V	90 Cal each
Spiced Carrot Cake V	350 Cal slice
Chocolate Cake V	320 Cal slice
Assorted Petit Fours V	60-100 each

*All packages include necessary accompaniments and 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.

RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops	\$43.99	40 Cal each
Chili-Lime Chicken Kabobs	\$35.98	40 Cal each
Truffle & Wild Mushroom Arancini	\$40.39	60 Cal each
Boursin Mushroom Pinwheels	v \$40.39	70 Cal each
Balsamic Fig & Goat Cheese Flatbread	\$33.49	80 Cal each
Parmesan Artichoke Hearts	v \$40.39	50 Cal each
Vegetable Samosas	v \$40.39	40 Cal each
Plant-Based Chorizo Stuffed Mushrooms	vg pf \$40.39	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$25.39	130 Cal each
Ricotta and Fig Flatbread	v \$33.49	70 Cal each
Traditional Tomato Bruschetta Crostini	vg \$21.09	50 Cal each
Roasted Butternut Crostini	ve w pf \$21.09	100 Cal each
Middle Eastern Chickpea Toast Points	ve w \$21.09	80 Cal each
Shrimp and Avocado Toast Points	ew \$25.39	70 Cal each

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

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 25 guests or more.

CLASSIC CHEESE TRAY \$6.79 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.99 PER PERSON

Array of Carrots, Broccoli, Bell Peppers, Cauliflower, Squash, Grape Tomatoes, Celery, Mushrooms with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$4.29 PER PERSON

Seasonal Fresh Fruit ▼ G PF

35 Cal/2.5 oz. serving

CHEF CURATED CHARCUTERIE BOARD MARKET PRICE PER PERSON

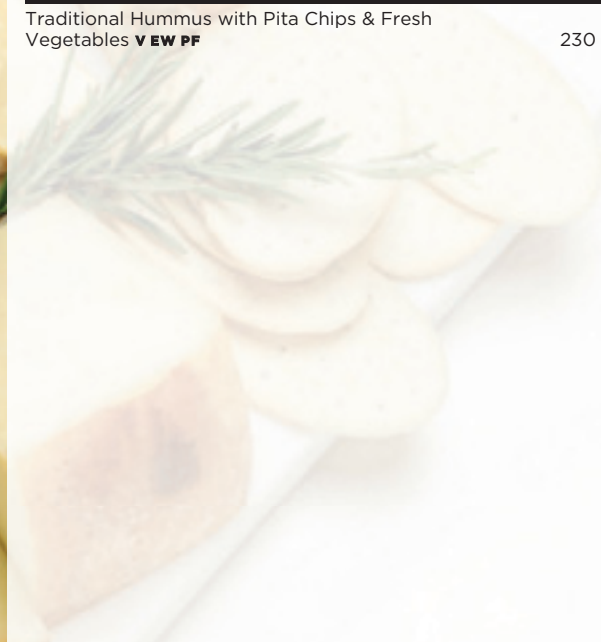
Chef Curated Charcuterie Board

Calories Vary Per Assortment

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$6.29 PER PERSON

Traditional Hummus with Pita Chips & Fresh Vegetables ▼ EW PF

230 Cal/5 oz. serving



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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 25 guests or more.

MEZZE DELIGHT \$14.39

Pita Chips v	160 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Tabbouleh Salad VG PF	120 Cal/3.5 oz. serving
Marinated Olives VG PF	150 Cal/2.75 oz. serving
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Baked Falafel VG PF	45-260 Cal each

SOFT PRETZEL BAR \$7.89

Hot Pretzels VG	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	50 Cal/1 oz. serving
Spicy Mustard Sauce VG	60 Cal/1 oz. serving
Yellow Mustard Sauce VG	25 Cal/1 oz. serving
Nacho Cheese Sauce v	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce VG	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce VG	80 Cal/1 oz. serving
Caramel Sauce v	120 Cal/1 oz. serving

SLIDE INTO HOME \$17.59

Choice of Three (3) Sliders:	
Grilled Veggie Sliders VG PF	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider VG PF	170 Cal each
Shredded Pork and Slaw Sliders	300 Cal each
Cheeseburger Sliders	250 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

VEGETARIAN

BREAKS

All prices are per person and available for 15 guests or more.

THE HEALTHY ALTERNATIVE \$11.09

Whole Fruit VG EW PF	45-100 Cal each
Assorted Yogurt Cups	50-140 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each

SNACK ATTACK \$8.79

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy Cookies v	220-240 Cal each
Bakery-Fresh Brownies v	250 Cal each

ORCHARD TREATS \$12.69

Apple Wedges VG EW PF	60 Cal each
Caramel Sauce v	120 Cal/1 oz. serving
Cinnamon Sugar Donuts v	240 Cal each
Maple Walnut Blondies v	300 Cal each
Sliced Cheese served with Baguettes v	710 Cal/4.75 oz. serving

EXECUTIVE COFFEE BREAK \$10.99

Assorted Dessert Bars v	200-420 Cal each
Bakery-Fresh Brownies v	250 Cal each
Equator Coffee	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$3.99 PER PERSON	0 Cal/8 oz. serving
Bottled Water	\$2.79 EACH	0 Cal each
Assorted Sodas (Can)	\$3.29 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$3.39 EACH	100-150 Cal each
Sparkling Water	\$2.79 EACH	0 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$25.00 PER GALLON	0 Cal/8 oz. serving
Hot Chocolate	\$28.89 PER GALLON	160 Cal/8 oz. serving
Lemonade	\$20.29 PER GALLON	90 Cal/8 oz. serving
Iced Water	\$10.19 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$15.09 PER GALLON	
Choice of One (1) Fruit Infused Water:		
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		0 Cal/8 oz. serving
Grapefruit Infused Water		20 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies ▼		220-240 Cal each
\$24.59 PER DOZEN		
Bakery-fresh Brownies ▼		250 Cal each
\$28.39 PER DOZEN		
Assorted Dessert Bars ▼		200-420 Cal each
\$28.39 PER DOZEN		
Custom Artisan Cupcakes ▼		180-480 Cal each
\$31.69 PER DOZEN		
Chocolate Covered Strawberries ▼		40 Cal each
\$38.49 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

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.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



Contact Us Today

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www.bu.edu/catering

Prices effective until 07/01/2026

Prices may be subject to change

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