



Crimson Catering



ALL-DAY PACKAGES

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

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

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

AM Perk Up

■ GRANOLA BARS	190 CAL EACH
■ ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
SWEET TEA	90 CAL/8 OZ. SERVING
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

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 WHITE WINE SAUCE	200 CAL/5.75 OZ. SERVING
■ NEW YORK CHEESECAKE	440 CAL/SLICE
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	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.

ALL-DAY PACKAGES

MEETING WRAP UP \$29.99

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

The Energizer

DONUT HOLES	45-90 CAL EACH
RIPE BANANAS	110 CAL EACH
SWEET TEA	90 CAL/8 OZ. SERVING
GOURMET REGULAR AND DECAFFEINATED COFFEE	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

Includes appropriate condiments

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

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

Includes appropriate condiments

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

BREAKFAST

BREAKFAST COLLECTIONS

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

Crimson Continental \$9.29

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	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 GOURMET REGULAR AND DECAFFEINATED COFFEE

ASSORTED MUFFINS	400-510 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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$8.49

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM
\$16.99 PER DOZEN

ASSORTED BAGELS	170-360 CAL EACH
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Includes appropriate condiments

ASSORTED MUFFINS SERVED WITH BUTTER AND JAM
\$19.99 PER DOZEN

ASSORTED MUFFINS	400-510 CAL EACH
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Includes appropriate condiments

ASSORTED DANISH (200-430 CAL EACH) \$19.99 PER DOZEN

FRESH SEASONAL SLICED FRUIT (40 CAL/2.5 OZ. SERVING)
\$2.99 PER PERSON

GRANOLA BARS (190 CAL EACH) \$1.79 EACH

ASSORTED INDIVIDUAL YOGURT CUPS (50-150 CAL EACH)
\$2.79 EACH

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HOT BREAKFAST

All prices are per person and available for 12 guests or more. Choice of (1) Breakfast Potato and (1) Sausage for select buffets.

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, GOURMET REGULAR AND DECAFFEINATED COFFEE

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	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, GOURMET REGULAR AND DECAFFEINATED COFFEE

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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

French Toast Breakfast \$10.29

ORANGE CINNAMON FRENCH TOAST SERVED WITH BUTTER AND SYRUP, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, ICE WATER, GOURMET REGULAR AND DECAFFEINATED COFFEE

ORANGE CINNAMON FRENCH TOAST	90 CAL EACH
MAPLE SYRUP	70 CAL/1 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
GOURMET REGULAR AND DECAFFEINATED COFFEE	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

BREAKFAST

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

Grits Bar \$6.49

TRADITIONAL GRITS, BACON AND CINNAMON
SUGAR SERVED WITH RAISINS, CHEDDAR
CHEESE, SCALLIONS AND BUTTER 390 CAL/9.25 OZ. SERVING

Just French Toast \$3.99

■ ORANGE CINNAMON FRENCH TOAST	90 CAL EACH
■ MAPLE SYRUP	70 CAL/1 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request – nominal fee may apply



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LUNCH & BUFFET





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




SLICED OVEN ROASTED TURKEY	25 CAL/1 OZ. SERVING
SLICED ROAST BEEF	40 CAL/1 OZ. SERVING
DELI HAM	30 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
 CHEESE TRAY (CHEDDAR & SWISS)	110 CAL/1 OZ. SERVING
 RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
 ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-330 CAL EACH
 ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Additional Premium Box Lunch options available upon request!
Please contact your catering professional!




Premium Box Lunch

ASIAGO ROAST BEEF FOCACCIA \$11.59

ROAST BEEF, ASIAGO, KALE SPRING MIX, TOMATO AND ONION ON FOCACCIA WITH SPICY MAYONNAISE	590 CAL EACH
 GRILLED VEGETABLE PASTA SALAD	130 CAL/3 OZ. SERVING
 INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
 FRESHLY BAKED BROWNIE	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

BLACKENED CHICKEN CIABATTA \$13.49



GRILLED BLACKENED CHICKEN BREAST, SPRING SALAD MIX AND CUCUMBER RAITA ON CIABATTA	390 CAL EACH
 SPICED SWEET POTATO SALAD	120 CAL/4 OZ. SERVING
 INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
 FRESHLY BAKED BROWNIE	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Classic Box Lunch \$9.99




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

CLASSIC SELECTION SANDWICH	280-750 CAL EACH
 INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
 ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH

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 SWEET TEA

CLASSIC SELECTION SANDWICHES	280-750 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 CRAVEWORTHY COOKIES	250-310 CAL EACH
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING


Includes appropriate condiments

Classic Sandwich Options

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

DELI SLICED TURKEY AND SWISS ON HEARTY WHEAT BREAD (490 CAL EACH)

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

 GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION (430 CAL EACH)

HONEY MUSTARD HAM AND SWISS CHEESE WITH LETTUCE AND PICKLES ON A SUB ROLL (380 CAL EACH)

CHICKEN CAESAR WRAP (630 CAL EACH)

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$16.49

CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS
ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES,
ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND SWEET 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 CRAVEWORTHY COOKIES	250-310 CAL EACH
SWEET TEA	90 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)

CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES (560 CAL EACH)

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY DIJON SAUCE (560 CAL EACH)

SOUTHWEST SMOKED TURKEY CIABATTA WITH FRESH SPINACH AND CHIPOTLE MAYO (500 CAL EACH)

TURKEY & HAM CLUB SUB WITH BACON, SWISS CHEESE AND HONEY DIJON DRESSING (390 CAL EACH)

DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAYO ON A BAGUETTE (640 CAL EACH)

Salad Selections

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

■ GREEK PASTA SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

■ ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPENOS, FRESH CILANTRO AND FRESH GARLIC (120 CAL/4 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)

■ CHILLED DILL CUCUMBER SALAD WITH ONIONS TOSSED IN ITALIAN DRESSING (60 CAL/3.75 OZ. SERVING)

■ GRILLED VEGETABLE PASTA SALAD WITH A BALSAMIC 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)

■ TRADITIONAL COLESLAW FINELY SHREDDED WITH CARROTS IN A MAYONNAISE AND CELERY SEED DRESSING (170 CAL/3.5 OZ. SERVING)

■ TRADITIONAL GARDEN SALAD WITH A BALSAMIC VINAIGRETTE DRESSING (50 CAL/3.5 OZ. SERVING)

SPINACH SALAD WITH BACON, EGG, MUSHROOM AND TOMATO (60 CAL/2.15 OZ. SERVING)

■ FRESH FRUIT SALAD (40 CAL/2.5 OZ. SERVING)

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LUNCH & BUFFET

BUFFETS

12 Person Minimum

Harvest Bounty \$18.99

CHOICE OF HERB ROASTED TURKEY OR BAKED HAM SERVED WITH SIDES AND BEVERAGES

TRADITIONAL MIXED GREEN SALAD	50 CAL/3.5 OZ. SERVING
SOUTHERN BISCUITS	190 CAL EACH
BUTTERMILK MASHED POTATOES	120 CAL/3.75 OZ. SERVING
SAUTÉED DILL GREEN BEANS	30 CAL/3 OZ. SERVING
HERB ROASTED TURKEY	130 CAL/3 OZ. SERVING
BAKED HAM	110 CAL/3 OZ. SERVING
APPLE PIE	410 CAL/SLICE
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

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
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 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
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



LUNCH & BUFFET

BUFFETS

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
SWEET TEA	90 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
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
ADD ON CHEDDAR CHEESE SAUCE	60 CAL/1 OZ. SERVING



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BUFFETS

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 CRAVEWORTHY COOKIES	250-310 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Lazy Summer BBQ \$17.99

OLD-FASHIONED COLESLAW	150 CAL/3 OZ. SERVING
CORNBREAD FIESTA MUFFINS	120 CAL EACH
MACARONI AND CHEESE	260 CAL/4 OZ. SERVING
BARBECUED BAKED BEANS	170 CAL/4.75 OZ. SERVING
LAZY COUNTRY CHICKEN	430 CAL/6 OZ. SERVING
SLICED BRISKET	350 CAL/5 OZ. SERVING
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ASSORTED DESSERT BARS	300-370 CAL EACH
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Soup and Salad Buffet \$14.99

GARDEN FRESH TOSSED SALAD WITH DRESSINGS AND ASSORTED TOPPINGS SERVED WITH DINNER ROLLS AND BUTTER, SOUP DU JOUR, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND SWEET TEA

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	80-420 CAL/8 OZ. SERVING
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
SWEET TEA	90 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

LUNCH & BUFFET

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert.
Served with Assorted Rolls and Butter, Ice Water and Iced Tea.

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)
- CRUDITÉS WITH TZATZIKI SAUCE (40 CAL/5 OZ. SERVING)
- TRADITIONAL HUMMUS WITH TOASTED PITA (130 CAL/1.75 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (40 CAL/2.25 OZ. SERVING)

Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$16.99
- FRIED CHICKEN WITH BUTTERMILK HOT SAUCE (530 CAL/5.6 OZ. SERVING) \$15.29
- 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
- HONEY AND BROWN SUGAR HAM (170 CAL/3.5 OZ. SERVING) \$16.99
- CHIPOTLE PORK LOIN TOPPED WITH A PINEAPPLE SALSA (180 CAL/3.75 OZ. SERVING) \$17.79
- PESTO FLANK STEAK (250 CAL/3 OZ. SERVING) \$18.59

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)
- BRUSSELS SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)
- GINGER HONEY GLAZED CARROTS (110 CAL/3.25 OZ. SERVING)
- MACARONI AND CHEESE (370/4 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)
- CHOCOLATE CAKE (270 CAL/SLICE)
- LEMON MERANGUE PIE (290/SLICE)
- BANANA PUDDING (260/4 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.

RECEPTIONS

RECEPTIONS

All prices are per dozen

Reception Hors D'oeuvres (Hot)

BACON WRAPPED SCALLOPS (20 CAL EACH) \$29.99

BEEF EMPANADAS (70 CAL EACH) \$23.99

BEEF SATAY (35 CAL EACH) \$25.99

CHICKEN SATAY (20 CAL EACH) \$23.99

CHILI-LIME CHICKEN KABOBS (40 CAL EACH) \$29.99

■ SPANAKOPITA (70 CAL EACH) \$22.99

TANDOORI CHICKEN (30 CAL EACH) \$22.99

■ VEGETABLE EMPANADAS (80 CAL EACH) \$22.99



Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH) \$25.99

■ BLACK AND WHITE PETIT FOURS (70 CAL EACH) \$23.99

■ CHOCOLATE-CARAMEL MINI CHEESECAKES (80 CAL EACH) \$23.99

■ MEDITERRANEAN ANTIPASTO SKEWERS (70 CAL EACH) \$27.99

■ CAPRESE SKEWERS (110 CAL/SKEWER) \$22.99

■ COLD SPINACH DIP WITH PITA CHIPS (230 CAL/2.25 OZ.) \$29.99



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

RECEPTIONS

Classic Cheese Tray

SERVES 12: \$41.99 24: \$71.99 48: \$119.99

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

Fresh Garden Crudités

SERVES 12: \$30.99 24: \$59.99 48: \$119.99

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

Fresh Seasonal Fruit

SERVES 12: \$35.99 24: \$71.99 48: \$142.99

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

Grilled Vegetables

SERVES 12: \$31.99 24: \$64.99 48: \$124.99

GRILLED VEGETABLES SERVED WITH BALSAMIC VINAIGRETTE (70 CAL/3 OZ. SERVING)

Housemade Spinach Dip

SERVES 12: \$29.99 24: \$49.99 48: \$87.99

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)



May we suggest a Served Meal or Reception?

Remember to book your event early! Events booked within (3) business days are subject to availability and will be assessed a Labor Charge. Let us help you plan ahead for a great event!

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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

Dim Sum \$10.99

A LITTLE AFTERNOON DIM SUM TO SPICE UP YOUR AFTERNOON MEETING OR EVENING RECEPTION

EGG ROLLS	190 CAL EACH
POT STICKERS	45 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
SWEET & SPICY BONELESS CHICKEN WINGS	600 CAL/7.5 OZ. SERVING
■ RASPBERRY COCONUT BAR	370 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

SNACKS

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

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	290 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	290 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING





BEVERAGES

- HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$21.99 PER GALLON
- LEMONADE (90 CAL/8 OZ. SERVING) \$12.99 PER GALLON
- CRIMSON FRUIT PUNCH (5 CAL/8 OZ. SERVING) \$10.99 PER GALLON
- ICED WATER (0 CAL/8 OZ. SERVING) \$2.59 PER GALLON
- BOTTLED WATER (0 CAL EACH) \$1.79 EACH
- ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.59 EACH
- REGULAR COFFEE - PER GALLON 0 CAL/8 OZ \$21.99
- DECAFFEINATED COFFEE - PER GALLON 0 CAL/8 OZ \$21.99
- SWEET TEA - PER GALLON 90 CAL/8 OZ \$12.99
- UNSWEET TEA - PER GALLON 5 CAL/8 OZ \$12.99

DESSERTS

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

- ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)
\$15.49 PER DOZEN
- BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) \$15.49 PER DOZEN
- ASSORTED GOURMET DESSERT BARS (300-370 CAL EACH) \$15.99 PER DOZEN
- MISSISSIPPI MUD DESSERT SHOOTERS - PER DOZEN \$23.99
- A CUSTOMER FAVORITE! 110 CAL/2 OZ. SERVING
- LUSCIOUS LEMON BARS - PER DOZEN \$15.99
- MOST REQUESTED DESSERT ITEM! 340 CAL EACH

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.

CONTACT US TODAY

205.348.9881

MILES-KAYLA@ARAMARK.COM

HTTP://UACATERING.CATERTRAX.COM

Prices effective until 08/01/2018

Prices may be subject to change