



Catering By Request

BREAKFAST

BREAKFAST COLLECTIONS

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

Basic Beginnings \$9.99

CHOICE OF ONE (1) BREAKFAST PASTRY SERVED WITH ICED WATER,
STARBUCKS COFFEE, DECAF AND HOT TEA

■ ASSORTED DANISH	200-430 CAL EACH
■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ ASSORTED BAGELS	170-360 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$12.99

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

Includes appropriate condiments

New Yorker \$15.99

■ BAGELS	170-360 CAL EACH
SMOKED SALMON PLATTER WITH HARD-BOILED EGGS, SLICED TOMATO, CUCUMBER, SLIVERED RED ONION, AND CREAM CHEESE	120 CAL/3.25 OZ. SERVING
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

À LA CARTE BREAKFAST

■ CINNAMON ROLLS (260 CAL EACH) \$19.99 PER DOZEN
ASSORTED BREAKFAST BREADS SERVED WITH BUTTER
\$19.99 SERVES 12

■ ASSORTED BREAKFAST BREADS 110-220 CAL EACH
Includes appropriate condiments

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM
\$33.99 PER DOZEN

■ ASSORTED BAGELS 170-360 CAL EACH
Includes appropriate condiments

ASSORTED SCONES SERVED WITH BUTTER AND JAM
\$41.99 PER DOZEN

■ ASSORTED SCONES 430-470 CAL EACH
Includes appropriate condiments

ASSORTED PASTRIES \$41.99 PER DOZEN

■ ASSORTED PASTRIES 200-510 CAL EACH
Includes appropriate condiments

■ FRESH SEASONAL SLICED FRUIT (40 CAL/2.5 OZ. SERVING)
\$3.99 PER PERSON

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

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 \$21.99

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

Includes appropriate condiments



American Breakfast \$15.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, CHOICE OF ONE (1) BREAKFAST PASTRY, ICED WATER, STARBUCKS 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
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Silver Dollar Breakfast Buffet \$13.99

SILVER DOLLAR PANCAKES SERVED WITH BUTTER AND SYRUP, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, ICE WATER, STARBUCKS COFFEE, DECAF AND HOT TEA

SILVER DOLLAR PANCAKES	50 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
STARBUCKS COFFEE, DECAF AND HOT TEA	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 Parfaits \$6.99

CHOOSE TWO (2) OF OUR YOGURT PARFAIT FLAVORS TO ADD TO YOUR BREAKFAST BUFFET!

<input type="checkbox"/> BLUEBERRY ORANGE YOGURT PARFAIT	410 CAL EACH
<input type="checkbox"/> APPLE, RAISIN AND CRANBERRY PARFAIT	400 CAL EACH
<input type="checkbox"/> HONEY GINGER PEAR PARFAIT	440 CAL EACH
<input type="checkbox"/> STRAWBERRY YOGURT PARFAIT	370 CAL EACH

Grits Bar \$6.99

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

Hand Wrapped Breakfast Burritos \$5.99

CHOOSE FROM THE FOLLOWING HAND-WRAPPED BREAKFAST BURRITOS!

MEAT LOVER'S BREAKFAST BURRITO WITH BACON, SAUSAGE AND HAM	810 CAL EACH
<input type="checkbox"/> POTATO, CHEESE AND PICO DE GALLO BREAKFAST BURRITO	440 CAL EACH
<input type="checkbox"/> FLORENTINE BREAKFAST BURRITO	580 CAL EACH

Egg Whites available on request – nominal fee may apply



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.

LUNCH & BUFFET

CLASSIC COLLECTIONS

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

Make Your Own Deli Buffet \$16.99

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
ICED TEA	5 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!

Executive Wraps

SALMON CAESAR SALAD \$19.99

CAESAR SALAD WITH GRILLED SALMON, SHREDDED PARMESAN CHEESE, AND SEASONED CROUTONS	590 CAL EACH
■ BAKERY FRESH ROLL	160 CAL EACH
■ FRESH FRUIT CUP	40 CAL/2.5 OZ. SERVING
■ LEMON CHEESECAKE BAR	300 CAL/2.75 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

STEAKHOUSE CHOP SALAD \$19.99

GRILLED BEEF STEAK TOSSED WITH BLUE CHEESE, VEGETABLES AND ROMAINE TOSSED WITH DIJON VINAIGRETTE	200 CAL EACH
■ BAKERY FRESH ROLL	160 CAL EACH
■ FRESH FRUIT CUP	40 CAL/2.5 OZ. SERVING
■ LEMON CHEESECAKE BAR	300 CAL/2.75 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Classic Box Lunch \$12.99

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 \$16.99

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

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
ICED TEA	5 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)

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

DELI SLICED HAM WITH HONEY MUSTARD DRESSING ON CIABATTA BREAD (370 CAL EACH)

TUNA SALAD CIABATTA WITH FRESH ROMAINE AND SLICED TOMATO (540 CAL EACH)

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

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

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$19.99

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

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
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON
CIABATTA BREAD (370 CAL EACH)

HAM AND SWISS CIABATTA WITH A RED ONION APRICOT RELISH
(530 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)

■ SPICY GRILLED VEGETABLE WRAP BRUSCHETTA AND BLACK OLIVES
(600 CAL EACH)

SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTEREY JACK CHEESE AND
PICO DE GALLO (600 CAL EACH)

Salad Selections

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

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

■ SWEET CHILI CUCUMBER SALAD WITH RED ONION, FRESH CILANTRO AND
A SWEET AND SPICY CHILI SAUCE (25 CAL/3 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)

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

12 Person Minimum

Harvest Bounty \$24.99

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
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Asian Accents \$29.99

PEANUT LIME RAMEN NOODLES	200 CAL/3 OZ. SERVING
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
STEAMED BROWN RICE	210 CAL/5.5 OZ. SERVING
GENERAL TSO'S CHICKEN	370 CAL/8 OZ. SERVING
TERIYAKI SALMON WITH LEMON GREEN BEANS	100 CAL/3 OZ. SERVING
FORTUNE COOKIES	30 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Tasty Tex Mex \$28.99

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

LUNCH & BUFFET

BUFFETS

12 Person Minimum

Basic Italian Buffet \$21.99

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

Travolino Buffet \$26.99

THREE ITALIAN CLASSICS AND SIDES . . . ADD ON GRILLED CHICKEN BREAST FOR AN ADDITIONAL FEE

CAESAR SALAD	160 CAL/2.7 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
EGGPLANT PARMESAN	400 CAL/7.7 OZ. SERVING
ITALIAN SAUSAGE AND PEPPERS	590 CAL/4.74 OZ. SERVING
RIGATONI MARINARA	130 CAL/4.5 OZ. SERVING
MINIATURE CHEESECAKE TARTS	180 CAL/1.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

GRILLED CHICKEN BREAST	160 CAL/3 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

12 Person Minimum

Northern Italian Buffet \$29.99

MEDITERRANEAN SALAD WITH A GREEK VINAIGRETTE	120 CAL/3.25 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
ROASTED MUSHROOMS	90 CAL/3.5 OZ. SERVING
VERMICELLI PASTA	150 CAL/3.25 OZ. SERVING
LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
SHRIMP SCAMPI	100 CAL/3 OZ. SERVING
BERRY PANNA COTTA	330 CAL/5 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Taste of Spain \$29.99

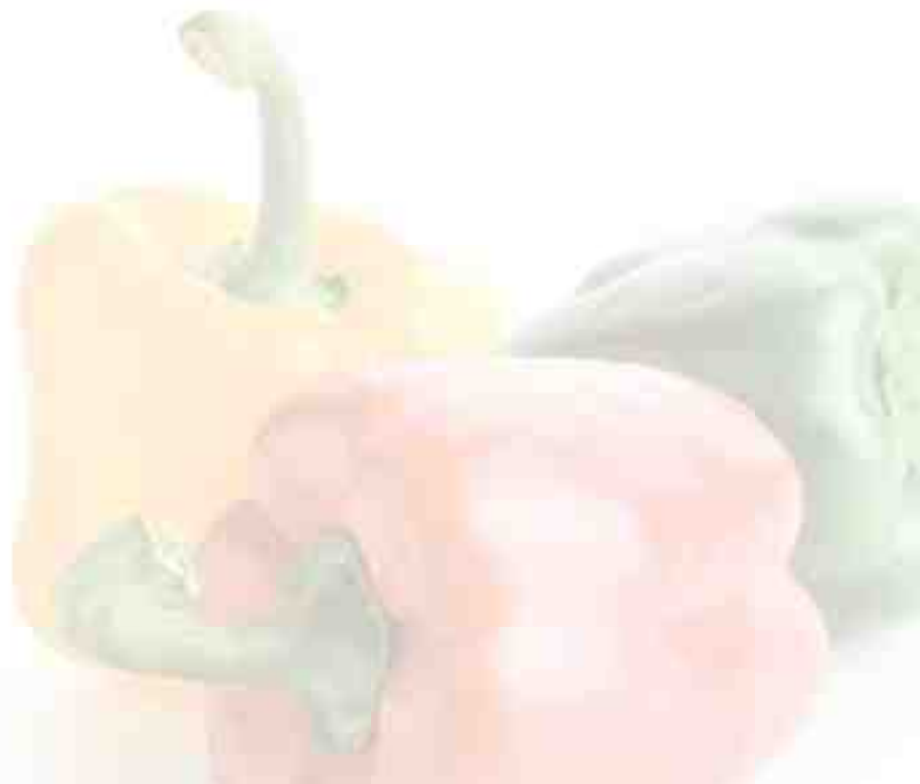
MESCLUN SALAD	15 CAL/3 OZ. SERVING
SHALLOT SHERRY VINAIGRETTE	80 CAL/1 OZ. SERVING
ROSEMARY SEA SALT FLATBREAD	220 CAL/2.25 OZ. SERVING
SPANISH RICE	110 CAL/3.5 OZ. SERVING
STEAMED ASPARAGUS	20 CAL/3 OZ. SERVING
PAPRIKA CHICKEN	200 CAL/5 OZ. SERVING
BRAISED PORK	360 CAL/3.5 OZ. SERVING
LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Lazy Summer BBQ \$26.99

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
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



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)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND BALSAMIC VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- CRUDITÉS WITH TZATZIKI SAUCE (40 CAL/5 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (40 CAL/2.25 OZ. SERVING)

Buffet Entrees

- FRIED CHICKEN WITH BUTTERMILK HOT SAUCE (530 CAL/5.6 OZ. SERVING) \$19.99
- ROASTED TURKEY WITH CRANBERRY RELISH (160 CAL/3.5 OZ. SERVING) \$18.99
- CAVATAPPI WITH GRILLED CHICKEN, CHORIZO, TOMATOES, MUSHROOMS, ROASTED PEPPERS & BEANS (770 CAL/18 OZ. SERVING) \$20.99
- HONEY MUSTARD PORK LOIN (220 CAL/4 OZ. SERVING) \$17.79
- BRUSCHETTA TILAPIA (200 CAL/5.5 OZ. SERVING) \$19.99
- GRILLED SALMON IN A MOROCCAN HERB SAUCE (120 CAL/2.75 OZ. SERVING) \$21.99
- ASIAN MARINATED STEAK (160 CAL/3 OZ. SERVING) \$20.99

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- TOASTED CRANBERRY APPLE COUSCOUS (180 CAL/3 OZ. SERVING)
- PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- GINGER HONEY GLAZED CARROTS (110 CAL/3.25 OZ. SERVING)
- CHIPOTLE MACARONI AND CHEESE (230 CAL/2.75 OZ. SERVING)
- ROASTED RED POTATOES (100 CAL/2.75 OZ. SERVING)
- ROASTED ROOT VEGETABLES (100 CAL/2.75 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)

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

All prices are per dozen

Reception Hors D'oeuvres (Hot)

BALSAMIC FIG AND GOAT CHEESE FLATBREAD (80 CAL EACH) \$31.99

BEEF EMPANADAS (70 CAL EACH) \$27.99

COCONUT SHRIMP (45 CAL EACH) \$37.99

CRAB CAKES (30 CAL EACH) \$37.99

ASSORTED MINI QUICHE (70-90 CAL EACH) \$23.99

■ SPANAKOPITA (70 CAL EACH) \$25.99

THAI BRAND CHICKEN SATAY (35 CAL EACH) \$24.99

■ VEGETABLE SAMOSAS (15 CAL EACH) \$33.99



Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH) \$29.99

■ BLACK AND WHITE PETIT FOURS (70 CAL EACH) \$25.99

■ CHOCOLATE-CARAMEL MINI CHEESECAKES (80 CAL EACH) \$26.99

■ COOL CITRUS MINI CHEESECAKES (80 CAL EACH) \$29.99

ANTIPASTO KABOBS (45 CAL EACH) \$37.99

■ MUSHROOM PROFITEROLE (45 CAL EACH) \$39.99



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: \$45.99 24: \$85.99 48: \$169.99

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: \$45.99 24: \$89.99 48: \$169.99

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

Fresh Seasonal Fruit

SERVES 12: \$45.99 24: \$84.99 48: \$169.99

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

Antipasto Platter

SERVES 12: \$84.99 24: \$159.99 48: \$324.99

ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND CHEESE (250 CAL/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)



May we suggest a Served Meal or Reception?

Chef Meg Miller is delighted to create memorable menus that accommodate your culinary preferences and budget. Let us know and we will be happy to develop custom menus.

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

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.

Chef's Pasta \$14.99

PASTA BAR COOKED TO ORDER BY OUR CHEF!

CAVATAPPI PASTA	90 CAL/2 OZ. SERVING
PENNE PASTA	90 CAL/2.5 OZ. SERVING
MARINARA SAUCE	30 CAL/1 OZ. SERVING
ALFREDO SAUCE	60 CAL/1 OZ. SERVING
PRIMAVERA PESTO SAUCE	40 CAL/1 OZ. SERVING
ROASTED MUSHROOMS	90 CAL/3.5 OZ. SERVING
BROCCOLI	10 CAL/1 OZ. SERVING
SPINACH	0 CAL/0.5 OZ. SERVING
ONIONS	10 CAL/0.5 OZ. SERVING
TOMATOES	5 CAL/1 OZ. SERVING
ZUCCHINI	5 CAL/1 OZ. SERVING
PEAS	5 CAL/0.25 OZ. SERVING
GREEN PEPPERS	10 CAL/1 OZ. SERVING

Traditional Carving \$19.99

CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

BAKERY FRESH ROLLS	160 CAL EACH
CARVED ROASTED TURKEY	130 CAL/3 OZ. SERVING
CARVED HONEY HAM	170 CAL/3.5 OZ. SERVING
CARVED SLOW-COOKED BEEF	200 CAL/3 OZ. SERVING

Includes appropriate condiments

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
SAUTEED SHRIMP	130 CAL/4 OZ. SERVING

SNACKS

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

Energy Break \$4.99

RAISE THE BAR!

GRANOLA BARS	190 CAL EACH
FRUIT FILLED BARS	160 CAL EACH
BREAKFAST BARS	250 CAL EACH

The Healthy Alternative \$8.99

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 \$6.99

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

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)

\$1.99 PER PERSON

Includes appropriate condiments

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$23.99 PER GALLON

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

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) \$2.29 PER PERSON

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$2.29 EACH

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

 VEGETARIAN  VEGAN

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.

DESSERTS

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


 ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)


\$35.99 PER DOZEN

 BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) \$17.99 PER DOZEN

GOURMET DESSERT BARS \$41.99 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) \$32.99 EACH

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$41.99 PER DOZEN

ORDERING INFORMATION

Lead Time

NOTICE OF 48 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.

CONTACT US TODAY

410.735.7674

ROBERTSON-TANGI@ARAMARK.COM

ACC-MTWASHINGTONCONFERENCECENTER.COM

Prices effective until 08/01/2018

Prices may be subject to change