

EVENT MENU



University
Catering



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.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$44.89

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 20 guests or more.

DELICIOUS DAWN

Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars V	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	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	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto V EW	280 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 Cheesecake V	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips V	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$37.99

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 20 guests or more.

MORNING MINI

Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	400-450 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes V	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap V PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Potato Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips V	260 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
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.09

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-500 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	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	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta v EW PF	500 Cal each
Potato Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips v	260 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
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.

*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.

BASIC BEGINNINGS \$9.49

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each

Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$11.79

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$16.59

Bagels v	290-450 Cal each
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Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	120 Cal/3.25 oz. serving
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Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

A LA CARTE BREAKFAST

Buttery Croissants Served with Butter and Jam	370 Cal each
\$3.19 PER PERSON	

Cinnamon Rolls v \$3.19 PER PERSON	350 Cal each
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Assorted Donuts v \$20.89 PER DOZEN	240-500 Cal each
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Assorted Pastries v \$3.19 PER PERSON	210-530 Cal each
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Seasonal Fresh Fruit Platter VG PF \$4.19 PER PERSON	35 Cal/2.5 oz. serving
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Joe's Vegan Breakfast Breads VG \$16.29	220 Cal/slice
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BREAKFAST

HOT BREAKFAST

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

AMERICAN BREAKFAST \$17.29

Choice of One (1) Breakfast Pastry:	
Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Breakfast Potatoes v	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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$19.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	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	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 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
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

TACOS FOR BREAKFAST \$16.99

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Flour Tortilla - 6" VG	90 Cal each
Corn Tortilla - 6" VG	35 Cal each
Scrambled Eggs v	140 Cal/4 oz. serving
Bacon and Eggs Scramble	140 Cal/4 oz. serving
Sauteed Peppers and Onions VG	40 Cal/2 oz. serving
Shredded Cheddar Cheese v	110 Cal/1 oz. serving
Hashbrown Potatoes v	120 Cal/3 oz. serving
Guacamole VG	100 Cal/4 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	10 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Sour Cream VG	120 Cal/1 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	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 PARFAITS \$5.29 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait V	390 Cal each
Apple, Raisin and Cranberry Yogurt Parfait V PF	400 Cal each
Honey Ginger Pear Yogurt Parfait V PF	450 Cal each
Strawberry Yogurt Parfait V	360 Cal each

OATMEAL BAR \$5.79 PER PERSON

Oatmeal VG	140 Cal/8 oz. serving
Honey V	40 Cal/0.5 oz. serving
Maple Syrup VG	70 Cal/1 oz. serving
Dried Cranberries VG	50 Cal/0.5 oz. serving
Raisins VG	40 Cal/0.5 oz. serving
Brown Sugar VG	50 Cal/0.5 oz. serving
Cinnamon Sugar VG	30 Cal/0.25 oz. serving
Walnuts VG	90 Cal/0.5 oz. serving

SENSIBLE SANDWICHES \$7.79 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	300 Cal each
Garden Vegetables and Egg on Wheat English Muffin V EW	230 Cal each
Southwest Garden Vegetable, Ham and Egg on a Wheat English Muffin EW	220 Cal each
Turkey Sausage, Cheese and Egg on Wheat English Muffin	260 Cal each
Chicken and Spinach English Muffin EW	390 Cal each
Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	200 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 \$15.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Potato 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 Tuna)	50-160 Cal/2 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	210-260 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

Thai Beef Salad \$19.39

Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts and a Thai Vinaigrette	580 Cal/13.8 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert of the Week v	Calories Vary
Bottled Water	0 Cal each

Mojito Shrimp Salad \$19.39

Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish and Mojito Vinaigrette	310 Cal/11.75 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert of the Week v	Calories Vary
Bottled Water	0 Cal each

Sesame Tofu Garden Salad \$18.99

Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Vinaigrette v	330 Cal/13 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Dessert of the Week v	Calories Vary
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$14.49

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)	130-790 Cal each
Potato Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$18.59

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	0 Cal/1 oz. serving
Potato Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	210-260 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)

Bavarian Ham and Swiss on a Pretzel Roll	500 Cal each
Tuna Salad Ciabatta	520 Cal each
Deli Sliced Turkey and Swiss	520 Cal each
Chicken and Pepper Jack Baguette	640 Cal each
Mozzarella & Red Pepper Ciabatta ew pf	500 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 \$20.49

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	0 Cal/1 oz. serving
Potato Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies V	210-260 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)

Ham and Swiss with a Red Onion Apricot Relish	520 Cal each
Old Bay® Shrimp Roll	320 Cal each
Roast Beef and Fontina Sub	660 Cal each
Grilled Herb Chicken and Asiago with Garlic Aioli	490 Cal each
Italian Sub	600 Cal each
Turkey and Ham Club with Bacon and Ranch	630 Cal each
Vegetarian Shawarma with Harissa Sauce and Vegan Tzatziki VG EW PF	420 Cal each

SIDE SALAD SELECTIONS

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

Mixed Lettuces, Chickpea, Cucumber and Tomato VG EW PF	80 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion V	240 Cal/4 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Greek Pasta Salad with Feta V	80 Cal/3 oz. serving
Cilantro Peanut Noodle Salad V	210 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions VG EW	140 Cal/3.25 oz. serving
Ranch Pasta Salad V	110 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 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 V EW	130 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments.

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

MEDITERRANEAN TABLE POWERED BY ALLO ALLO \$21.99

Choice of Two (2) Bases:	
Mejadara: Rice and Lentils VG EW PF	120 Cal/4 oz. serving
Mediterranean Salad Mix VG EW PF	15 Cal/2 oz. serving
Hummus VG PF	320 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	160 Cal/4 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Falafel VG EW PF	45 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad VG EW PF	130 Cal/3 oz. serving
Lemon Beet Tahini VG PF	220 Cal/4 oz. serving
Kale Tabbouleh VG EW PF	60 Cal/2 oz. serving
Cucumber Tomato Salad VG EW PF	40 Cal/4 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce V	110 Cal/1 oz. serving
Lemon Tahini Dressing VG	100 Cal/1 oz. serving
Harissa Sauce VG	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles V	80 Cal/1 oz. serving
Sumac Onions VG	10 Cal/1 oz. serving
Dolma VG	45 Cal each
Add Pita	
Half Grilled Pita EW	250 Cal each
Choice of One (1) Dessert:	
Baklava V	70 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each

SOUP AND SALAD BUFFET \$17.79

Garden Fresh Mixed Greens VG	15 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Roasted Chickpea VG	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing V	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

ALL-AMERICAN PICNIC \$18.99

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving



BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

YUCATAN BOWL \$20.99

Romaine Lettuce Salad VG	5 Cal/0.25 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 EW	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:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
Vegan Chorizo VG	150 Cal/2 oz. serving
Guacamole VG	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 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/2.25 oz. serving

ASIAN ACCENTS \$24.99

Peanut Lime Ramen Noodles V	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz. serving
Sweet and Sour Sauce VG	40 Cal/ 1 oz. serving
Chili Garlic Sauce VG	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice VG	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice VG EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 20 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$22.79

Fresh Country Coleslaw V EW	150 Cal/3 oz. serving
Collard Greens	90 Cal/3 oz. serving
Vegetarian Baked Beans VG PF	220 Cal/4 oz. serving
Macaroni and Cheese V	250 Cal/4 oz. serving
Hush Puppies V	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	170 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	170 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
Slider Buns V	80 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

NORTHERN ITALIAN BUFFET \$24.99

Mediterranean Salad with a Greek Vinaigrette V	110 Cal/3.25 oz. serving
Garlic Breadsticks V	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Choice of Sauce:	
Marinara	40 Cal/3 oz. serving
Alfredo Sauce	90 Cal/c oz. serving
Pesto	120 Cal/3 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

CLASSIC PIZZA \$20.19

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Home-Style Kettle Chips VG EW PF	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices V	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices V EW	370 Cal/slice
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving

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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

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Crudité's with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$25.99	300 Cal/5 oz. serving
Honey Mustard Pork Loin EW \$23.79	270 Cal/4 oz. serving
Moroccan Grilled Salmon \$27.99	130 Cal/2.75 oz. serving
Beef Tenderloin and Mushroom Ragout \$31.49	290 Cal/7.65 oz. serving
Asian Marinated Steak \$29.79	190 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$23.19	280 Cal/4.25 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$23.19	320 Cal each

BUFFET SIDES

Pan Roasted Vegetables V PF	45 Cal/3 oz. serving
Zucchini, Tomato and Squash Blend VG EW PF	40 Cal/3.5 oz. serving
Chili-Garlic Green Beans EW PF	60 Cal/4 oz. serving
Roasted Brussels Sprouts with Garlic and Panchetta	80 Cal/4 oz. serving
Garlic Spinach and Kale VG PF	60 Cal/3.25 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving

BUFFET FINISHES

New York-Style Cheesecake	440 Cal/slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Spiced Carrot Cake V	350 Cal/slice
Chocolate Cake V	340 Cal/slice
Red Velvet Thimble Cake V	90 Cal each
Assorted Craveworthy Cookies V	210-260 Cal 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	\$49.99	40 Cal each
Beef Satay	\$52.69	35 Cal each
Tandoori Chicken	\$36.99	35 Cal each
Coconut Shrimp	\$44.99	50 Cal each
Crab Cakes	\$49.99	35 Cal each
Brie, Pear & Almond Beggar's Purses	v \$35.99	90 Cal each
Boursin Mushroom Pinwheel	v \$37.99	70 Cal each
Spanakopita	v \$43.99	60 Cal each
Vegetable Samosas	vg \$37.99	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$45.99	130 Cal each
Tuna Poke Crisp	EW \$48.99	80 Cal each
Ricotta and Fig Flatbread	\$30.99	70 Cal each
Traditional Tomato Bruschetta Crostini	v \$32.99	50 Cal each
Shrimp Cocktail	MARKET PRICE	70 Cal each
Caprese Skewers	v \$36.99	40 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 20 guests or more.

CLASSIC CHEESE TRAY \$5.99 PER PERSON

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

290 Cal/2.75 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

BLACK BEAN, CORN AND PICO GUACAMOLE \$50.89 SERVES 12

Black Bean, Corn and Pico Guacamole served with Tortilla Chips **VG PF**

320 Cal/6.75 oz. serving

HOUSE-MADE SPINACH DIP \$50.89 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips ▼

230 Cal/2.25 oz. serving

FLATBREAD CRISPS \$65.99 SERVES 12

Flatbread Crisps served with Hummus, Harissa and Tzatziki ▼

400 Cal/6.18 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.

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 20 guests or more.

DIM SUM \$18.99

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	40 Cal/1 oz. serving
Sweet and Sour Sauce vg	30 Cal/1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	590 Cal/7.5 oz. serving
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 oz. serving

HAPPY HOUR \$18.99

Chilled Spinach Dip served with Pita Chips v	230 Cal/2.25 oz. serving
Mini Cheesesteak Egg Rolls	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese v	410 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 oz. serving

SLIDE INTO HOME \$15.49

Choice of Three (3) Sliders:	
Grilled Veggie Sliders vg ew pf	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider vg pf	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

BREAKS

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

SNACK ATTACK \$8.29

Assorted Chips v	100-160 Cal each
Trail Mix v	290 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

BREADS AND SPREADS \$9.29

Tortilla Chips v	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini vg ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg pf	90 Cal/2 oz. serving
Ginger Verde Guacamole vg pf	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus vg pf	320 Cal/4 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving

REV'D UP AND READY TO GO \$8.49

Chocolate Orange Power Poppers vg	120 Cal each
Fruit Skewers with Yogurt Honey Dip v ew	90 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip v pf	220 Cal/6.5 oz. serving
Granola Bars v	130-250 Cal each

EXECUTIVE COFFEE BREAK \$7.09

Assorted Dessert Bars v	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Tazo Bags \$3.69 PER PERSON	0 Cal/8 oz. serving
Bottled Water \$2.49 EACH	0 Cal each
Assorted Pepsi Products & Bubly (Can) \$2.29 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.59 EACH	110-170 Cal each
Sparkling Water \$3.99 EACH	0 Cal each
Starbucks Regular Coffee \$26.49 PER GALLON	0 Cal/8 oz. serving
Iced Tea \$25.99 PER GALLON	0 Cal/8 oz. serving
Lemonade \$25.99 PER GALLON	90 Cal/8 oz. serving
Iced Water \$16.99 PER GALLON	0 Cal/8 oz. serving
Infused Water \$18.99 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	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

DESSERTS

Assorted Blondies v \$3.19 PER PERSON	240-300/1.875-2.38 oz. serving
Assorted Crave-worthy Cookies v \$2.19 PER PERSON	210-260 Cal each
Bakery-fresh Brownies v \$3.19 PER PERSON	250 Cal/2.25 oz. serving
Custom Artisan Cupcakes \$27.89 PER DOZEN	
Chocolate Cupcake with Fudge Icing vg	480 Cal each
Vanilla Cupcake v	380 Cal each
Devil's Food Cupcake v	380 Cal each
New York Cheesecake (Each) v \$32.39 SERVES 8	440 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 5 business days 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.

VG VEGAN

EW EAT WELL

V VEGETARIAN


PF PLANT FORWARD



Contact Us Today

978.934.6503
catering@uml.edu
www.umlcatering.catertrax.com

Prices effective until 07/01/2024
Prices may be subject to change

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