

# 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.



## WHAT'S INSIDE

**Page 4:** Breakfast

**Page 7:** Sandwiches & Salads

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Bottled Water	0 Cal each
La Colombe Coffee	0 Cal/8 oz. serving

### MINI CONTINENTAL \$11.79

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	140-170 Cal each
Miniature Bagels <b>v</b>	110-160 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
La Colombe Coffee	0 Cal/8 oz. serving

### QUICK START \$11.79

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
La Colombe Coffee	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> \$5.29 Per Person	290-450 Cal each
Assorted Pastries <b>v</b> \$5.99 Per Person	210-530 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.69 Per Person	35 Cal/2.5 oz. serving
Granola Bars <b>v</b> \$2.19 Each	130-250 Cal each
Assorted Yogurt Cups \$5.19 Each	50-150 Cal each
Whole Fruit <b>VG EW PF</b> \$1.79 Each	45-100 Cal each



# HOT BREAKFAST

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

## AMERICAN BREAKFAST \$16.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Bottled Water	0 Cal each
La Colombe Coffee	0 Cal/8 oz. serving

## FRENCH TOAST BUFFET \$12.19

Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast ▼	100 Cal each
Maple Syrup ▼	70 Cal/1 oz. serving
Bottled Water	0 Cal each
La Colombe Coffee	0 Cal/8 oz. serving

## LATIN BREAKFAST \$14.99

Strawberry Melon Salad ▼	40 Cal/3 oz. serving
Spicy Cheddar Grits with Roasted Red Peppers ▼	100 Cal/3 oz. serving
Sausage Links	60 Cal each
Choice of One (1) Breakfast Entrée:	
Chilaquiles Rojo with Cage-Free Eggs	320 Cal/6.875 oz. serving
Chorizo Breakfast Quesadilla	660 Cal/10.875 oz. serving
Zesty Salsa ▼	20 Cal/1 oz. serving
Assorted Juices	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
La Colombe 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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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.



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



# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### YOGURT PARFAITS \$5.19 PER PERSON

Choose Your Favorite:	
Blueberry Yogurt Parfait ▼	390 Cal each
Strawberry Yogurt Parfait ▼	360 Cal each

### OATMEAL BAR \$5.39 PER PERSON

Oatmeal ▼g	140 Cal/8 oz. serving
Honey ▼	40 Cal/0.5 oz. serving
Dried Cranberries ▼g	50 Cal/0.5 oz. serving
Raisins ▼g	40 Cal/0.5 oz. serving
Brown Sugar ▼g	50 Cal/0.5 oz. serving

### TRADITIONAL SANDWICHES \$6.89 PER PERSON

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 Muffin	xxx Cal each
Bacon, Egg and Cheese Muffin	xxx Cal each
Egg and Cheese Croissant	xxx Cal each
Sausage, Egg and Cheese Croissant	xxx Cal each
Bacon, Egg and Cheese Croissant	xxx Cal each
Egg and Cheese Burrito	xxx Cal each
Sausage, Egg and Cheese Burrito	xxx Cal each
Bacon, Egg and Cheese Burrito	xxx 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 12 guests or more.

### DELI EXPRESS \$16.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.	
Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips ▼	100-160 Cal each
Assorted Baked Breads and Rolls ▼	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) ▼	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) ▼	10 Cal/1 oz. serving
Assorted Craveworthy Cookies ▼	210-260 Cal each
Choice of Two (2) Beverages:	
Assorted Soda	0-250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC BOX LUNCH \$15.59

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
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.69

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 ▼	0 Cal/1 oz. serving
Individual Bags of Chips ▼	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Choice of Two (2) Beverages:	
Assorted Soda	0-250 Cal each
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)	
Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise	790 Cal each
Chicken Caesar Wrap	630 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 12 guests or more.

### THE EXECUTIVE LUNCHEON \$20.39

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 <b>VG</b>	0 Cal/1 oz. serving	
Individual Bags of Chips <b>V</b>	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each	
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each	
Choice of Two (2) Beverages:		
Assorted Soda	0-250 Cal each	
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 Ciabatta with a Red Onion Apricot Relish	520 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes	610 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto <b>V</b>	440 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Roasted Vegetable Pasta Salad <b>V EW PF</b>	200 Cal/3.75 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning <b>VG EW PF</b>	90 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Assorted Soda and Iced Tea.

### CAJUN COLLECTION \$16.49

Cajun Coleslaw <b>VG PF</b>	60 Cal/1.75 oz. serving
Fiesta Cornbread <b>V</b>	120 Cal each
Red Beans and Rice <b>V EW PF</b>	130 Cal/4.5 oz. serving
Okra with Corn and Bacon <b>EW PF</b>	100 Cal/3.5 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	
Vegan Jambalaya <b>VG EW PF</b>	200 Cal/9.625 oz. serving
Shrimp Etouffee	190 Cal/8.25 oz. serving
Creole BBQ Chicken	380 Cal/6 oz. serving
Assorted Craveworthy Cookies <b>V</b>	180 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving

### SOUP AND SALAD BUFFET \$20.89

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

### ALL-AMERICAN PICNIC \$17.79

Traditional Potato Salad <b>V</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>V EW</b>	170 Cal/3.5 oz. serving
Home-Style Kettle Chips <b>V</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger <b>V PF</b>	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>VG</b>	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	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 12 guests or more. Choice of Two (2) Beverages; Iced Water, Assorted Soda and Iced Tea.

### PASTA TRIO BUFFET \$22.69

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli <b>EW</b>	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Lemon Cheesecake Bars <b>v</b>	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### TASTY TEX MEX \$21.59

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>VG</b>	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	20 Cal each



# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Assorted Soda and Iced Tea.

### ASIAN ACCENTS \$26.29

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

### BAKED POTATO BAR \$20.89

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>vg EW PF</b>	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
Choice of One (1) Dessert:	
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Gourmet Dessert Bars <b>v</b>	300-360 Cal/2.75-3.25 oz. serving
Add on Cheddar Cheese Sauce <b>v</b>	60 Cal/1 oz. serving

### TAVOLINO BUFFET \$22.69

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Rigatoni Marinara <b>v</b>	130 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Gourmet Dessert Bars <b>v</b>	300-360 Cal/2.75-3.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

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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.

# 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 <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo <b>V PF</b>	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$26.09</b>	210 Cal/5.75 oz. serving
Chicken and Shrimp Creole <b>EW \$22.69</b>	250 Cal/8.75 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans <b>\$22.69</b>	690 Cal/18 oz. serving
Oven-Baked Smoked Ham <b>\$19.29</b>	130 Cal/3 oz. serving
Bruschetta Tilapia <b>EW \$23.99</b>	180 Cal/5.5 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$26.09</b>	340 Cal/5 oz. serving
Eggplant Lasagna <b>V \$19.29</b>	250 Cal/7.25 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Penne with Marinara Sauce <b>VG</b>	100 Cal/3 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Chocolate Cake <b>V</b>	340 Cal/slice
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Assorted desert bars	250-400 Cal/4 oz. serving
Chocolate Chunk Brownies	250-450 Cal/4 oz. serving

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RECEPTION PLATTERS AND DIPS

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

CLASSIC CHEESE TRAY \$5.89 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini v 290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip v PF 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.69 PER PERSON

Seasonal Fresh Fruit vG PF 35 Cal/2.5 oz. serving

CHEF’S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board Calories Vary Per Assortment

HUMMUS WITH PITA CHIPS \$5.39 PER PERSON

Hummus with Pita Chips v EW PF 230 Cal/4.5 oz. serving

BREAKS

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

ENERGY BREAK \$4.19

Granola Bars v 130-250 Cal each  
Fruit Filled Bar v 130-250 Cal each  
Breakfast Bar v 130-250 Cal each

THE HEALTHY ALTERNATIVE \$9.79

Apple vG EW PF 60 Cal each  
Orange vG EW PF 45 Cal each  
Banana vG EW PF 100 Cal each  
Pear vG 90 Cal each  
Yogurt Cup v 80-150 Cal each  
Trail Mix v 290 Cal each  
Granola Bars v 130-250 Cal each

SNACK ATTACK \$7.89

Assorted Chips v 100-160 Cal each  
Roasted Peanuts v 180 Cal/1 oz. serving  
Trail Mix v 290 Cal each  
Assorted Craveworthy Cookies v 210-260 Cal each  
Bakery-Fresh Brownies v 250 Cal/2.25 oz. serving

COFFEE BREAK \$5.89

Assorted Craveworthy Cookies v 210-260 Cal each  
La Colombe Coffee 0 Cal/8 oz. serving

UNSUREOF 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.





# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$4.19 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas - Bottle	\$2.99 Each	0-200 Cal each
Assorted Individual Fruit Juices	\$2.49 Each	110-170 Cal each
Sparkling Water	\$2.39 Each	0 Cal each
Red Bull	\$3.09 Each	0-250 Cal each

## DESSERTS

Assorted Craveworthy Cookies ▼	\$2.09 Per Person	210-260 Cal each
Bakery-fresh Brownies ▼	\$3.09 Per Person	250 Cal/2.25 oz. serving
Gourmet Dessert Bars ▼	\$3.09 Per Person	300-360 Cal/2.75-3.25 oz. serving
Assorted Craveworthy Cookies ▼	\$18.19 Per Dozen	210-260 Cal each
Bakery-fresh Brownies ▼	\$21.99 Per Dozen	250 Cal/2.25 oz. serving



## 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. 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

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD


### Contact Us Today

312.544.2538

[kozal-crystal@aramark.com](mailto:kozal-crystal@aramark.com)

Prices effective until 07/01/2024

Prices may be subject to change

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