flavours

THOUGHTFULLY CATERED MOMENTS

University of Maine

WELCOME!

We are get-together experts who bring you perfect moments and unforgettable events, knowing that excellence is in serving food people love and in paying careful attention to every detail.

This catering guide takes you through the planning process for your catered event. Our team will be happy to meet with you to create a signature selection that meets your specific needs.

Contact us by phone at 1-207-581-4718, email us at um.catering@maine.edu, or visit our website: umaine.catertrax.com.

= Mindful = Vegetarian = Vegan = Plant-Based

We can also accommodate Gluten Free requests.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

BREAKFAST
MORNING BUFFETS

THE BREAKFAST TABLE

12 guest minimum | $20.69 per guest

Start with fresh fruit and scrambled eggs, then customize your breakfast with your choice of pastries, side, and protein. Includes coffee and tea service, butter, and jams. Additional egg dishes and sides are available to further customize your breakfast.

INCLUDES:

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Cage Free Scrambled Eggs V
180 calories per 1/2 cup serving

Butter V
35 calories each

Jams and Jellies GF
30 calories each

Ketchup VG
40 calories per 2 Tbsp. serving

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

PROTEINS - CHOOSE 1:

Bacon
70 calories per 2 slices

Turkey Bacon
50 calories per 2 slices

Pork Sausage Link
100 calories each

Turkey Sausage Link
45 calories each

Vegetarian Breakfast Sausage Patty GF V
60 calories per patty

POTATOES AND GRITS - CHOOSE 1:

Hash Browned Potatoes with Onion and Thyme VG
170 calories per 1/2 cup serving

Classic Grits VG
70 calories per 1/2 cup serving

Home Fried Potatoes with Caramelized Onions GF VG
90 calories per 1/2 cup serving

BAKERY OPTIONS - CHOOSE 2:

Mini Danish V
140 calories each

Muffins V
180 calories each

Mini Scones V
180 calories each

Southern Style Biscuit V
270 calories each

Mini Butter Croissant V
80 calories each

POWER UP THE BREAKFAST TABLE:

Bacon
70 calories per 2 slices
$2.79 per guest

Turkey Bacon
50 calories per 2 slices
$2.79 per guest

Pork Sausage Link
100 calories each
$2.79 per guest

Turkey Sausage Link
45 calories each
$2.79 per guest

Bacon and Cheddar Strata
480 calories each
$6.49 per guest

Breakfast Caprese Galette
420 calories each
$6.49 per guest

Chorizo Seasoned Mushroom Breakfast Bagel GF
500 calories each
$6.49 per guest

Cage Free Egg Whites V
100 calories per 1/2 cup serving
$3.69 per guest

Just Egg (Vegan Eggs) GF VG
200 calories per 1/2 cup serving
$5.99 per guest

Vegetarian Breakfast Sausage Patty GF V
60 calories per patty
$4.59 per guest

Sausage Gravy and Biscuit
260 calories each
$5.19 per guest

BREAKFAST SAMMY BUFFET

20 guest minimum | $15.29 per guest

Start with fresh fruit, then customize your breakfast with your choice of breakfast handhelds, pastries, and side. Includes coffee and hot tea service, condiments, butter, and jams. Additional sides are available.

INCLUDES:

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Assorted Muffins V
Calories vary

Assorted Mini Scones V
Calories vary

Butter V
35 calories each

Jams and Jellies V
30 calories each

Ketchup VG
40 calories per 2 Tbsp. serving

Hot Sauce VG
0 calories per 1 Tbsp. serving

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

BREAKFAST SAMMIES - CHOOSE 3:

Bagel Boss Melt
Griddled sausage patty with scrambled egg, American cheese, caramelized onions, and garlic aioli, on a parmesan bagel with Italian seasoning
800 calories each

Breakfast Caprese Galette
Puff pastry with roasted cherry tomatoes, an over easy egg, basil pesto, and fresh mozzarella
420 calories each

Carne Asada Breakfast Burrito
Carne asada with scrambled eggs, fresh roasted salsa, cotija cheese, white onion, and cilantro in a flour tortilla
470 calories each

Egg, Pimento and Bacon Biscuit
Fried egg, bacon, and pimento cheese served on a buttermilk biscuit
540 calories each

Everything Bagel-Spiced Breakfast Wrap V
Whole wheat wrap filled with scrambled egg whites, everything hummus and lemony baby arugula and kale
430 calories each

Smoked Salmon Bagel
Smoked salmon and sliced cucumber with everything cream cheese on a plain bagel
420 calories each

POTATOES AND GRITS - CHOOSE 1:

Hash Browned Potatoes with Onion and Thyme VG
170 calories per 1/2 cup serving

Classic Grits VG
70 calories per 1/2 cup serving

Cheesy Grits V
200 calories per 1/2 cup serving

Home Fried Potatoes with Caramelized Onions GF VG
90 calories per 1/2 cup serving

Potato Roesti V
70 calories each

POWER UP THE SAMMY BUFFET:

Hash Browned Potatoes with Onion and Thyme VG
170 calories per 1/2 cup serving
$2.29 per guest

Classic Grits VG
70 calories per 1/2 cup serving
$2.29 per guest

Cheesy Grits V
200 calories per 1/2 cup serving
$2.29 per guest

Home Fried Potatoes with Caramelized Onions GF VG
90 calories per 1/2 cup serving
$2.29 per guest

Potato Roesti V
70 calories each
$2.29 per guest

BREAKFAST
BOARDS AND BARS

Breakfast boards and bars provide guests the ability to make their dish their way.

BAGEL BAR

12 guest minimum | $12.19 per guest

Includes plain bagels plus your choice of two specialty bagels and two schmears. Served with sliced red onions, cucumber, cream cheese, lite cream cheese, butter, jams, and jellies. Complete with a fruit tray and coffee and tea service.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Plain Bagel G
190 calories each

Sliced Red Onions VG
10 calories each

Cucumber Slices GF VG
0 calories per 2 each

Cream Cheese Cups V
70 calories each

Lite Cream Cheese Cups V
40 calories each

Butter V
35 calories each

Jams and Jellies G
30 calories each

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

BAGELS- CHOOSE 2:

Cinnamon Raisin Bagel G
290 calories each

Everything Bagel G
300 calories each

Onion Bagel
290 calories each

Sesame Bagel G
300 calories each

Whole Wheat Bagel G
280 calories each

SCHMEARS - CHOOSE 2:

Blueberry Schmear V
60 calories per 2 Tbsp. serving

Everything Schmear V
70 calories per 2 Tbsp. serving

Lemon Dill Schmear V
50 calories per 2 Tbsp. serving

Roasted Poblano Schmear VG
70 calories per 2 Tbsp. serving

Smoked Salmon & Caper Schmear
60 calories per 2 Tbsp. serving

Smashed Avocado VG
50 calories per 2 Tbsp. serving

OATMEAL BAR

20 guest minimum | $8.59 per guest

A hearty breakfast bar featuring oatmeal with brown sugar, cinnamon, and milk. Includes a fruit tray and coffee and tea service. Customize the oatmeal bar with additional toppings.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Old Fashioned Oatmeal GF VG
180 calories per 8 oz. serving

INCLUDES:

Brown Sugar G
45 calories per 1 Tbsp. serving

Cinnamon VG
0 calories per 1 Tsp. serving

Oat Milk VG
10 calories per 1 Tbsp. serving

Whole Milk V
10 calories per 1 Tbsp. serving

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

OATMEAL TOPPINGS - CHOOSE 4:

Cinnamon Apples V
25 calories per 1 Tbsp. serving

Fresh Blueberries GF VG
5 calories per 1 Tbsp. serving

Craisins GF G
30 calories per 1 Tbsp. serving

Sliced Strawberries VG
0 calories per 1 Tbsp. serving

Mini Chocolate Chips V
50 calories per 1 Tbsp. serving

Pecan Pieces VG
45 calories per 1 Tbsp. serving

Super Grain and Seed Mix VG
40 calories per 1 Tbsp. serving

Breakfast boards and bars provide guests the ability to make their dish their way.

POWER BREAKFAST

20 guest minimum | $11.59 per guest

Start with a fresh fruit tray, hard-boiled eggs, assorted granola bars, and coffee and tea service. Power up with additional options.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Hard Boiled Egg V
70 calories each

Assorted Granola Bars V
Calories vary

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

POWER BREAKFAST POWER UPS - CHOOSE 3:

Banana, Nutella, and Granola Yogurt Parfait V
110 calories each

Blueberry, Lemon, and Granola Yogurt Parfait V
70 calories each

Vanilla Orange Chia Pudding and Blueberry VG
35 calories each

Coconut Date Power Bites GF
250 calories per 4 each

Cranberry Pistachio Power Bites V
230 calories per 4 each

YOGURT BAR

20 guest minimum | $9.69 per guest

A refreshing yogurt bar featuring plain yogurt and granola. Includes a fruit tray, with coffee and tea service. Customize the yogurt bar with additional toppings.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Nonfat Plain Greek Yogurt V
70 calories per 1/2 cup serving

Vanilla Greek Yogurt V
90 calories per 1/2 cup serving

Oats and Honey Granola GF
30 calories per 1 Tbsp. serving

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

ADD VEGAN YOGURT:

Plain Yogurt VG
120 calories per 1/2 cup serving
$3.59 per guest

YOGURT TOPPINGS - CHOOSE 4:

Cinnamon Apples V
25 calories per 1 Tbsp. serving

Mixed Berries Gn VG
0 calories per 1 Tbsp. serving

Super Grain and Seed Mix VG
40 calories per 1 Tbsp. serving

Lemon Curd V
35 calories per 1 Tbsp. serving

Chocolate Ganache VG
70 calories per 1 Tbsp. serving

Toasted Almonds VG
40 calories per 1 Tbsp. serving

WAFFLE BAR

20 guest minimum | $13.49 per guest

Belgian waffle bar served with pure maple syrup and butter. Includes a fruit tray with coffee and tea service. Customize the waffle bar with additional toppings.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Belgian Waffle V
180 calories each

Pure Maple Syrup VG
60 calories per 1 Tbsp. serving

Whipped Butter V
70 calories per 1 Tbsp. serving

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

WAFFLE TOPPINGS - CHOOSE 3:

Blueberry and Blackberry Compote GF
10 calories per 1 Tbsp. serving

Cinnamon Apples V
25 calories per 1 Tbsp. serving

Mixed Berries GF VG
0 calories per 1 Tbsp. serving

Chocolate Ganache VG
70 calories per 1 Tbsp. serving

Lemon Curd V
35 calories per 1 Tbsp. serving

WAFFLE BAR - ADDITIONAL TOPPINGS:

Cinnamon Chipotle Brown Sugar Bacon
90 calories per 2 each
$2.09 per guest

Salted Caramel Bananas Foster Topping V
20 calories per 1 Tbsp. serving
$1.19 per guest

Blueberry and Blackberry Compote GF
10 calories per 1 Tbsp. serving
$1.19 per guest

Cinnamon Apples V
25 calories per 1 Tbsp. serving
$1.19 per guest

Mixed Berries GF VG
0 calories per 1 Tbsp. serving
$1.19 per guest

Chocolate Ganache VG
70 calories per 1 Tbsp. serving
$1.19 per guest

Lemon Curd V
35 calories per 1 Tbsp. serving
$1.19 per guest

BREAKFAST PROTEIN - ADDITIONS:

12 guest minimum

Bacon
70 calories per 2 slices
$2.79 per guest

Turkey Bacon
50 calories per 2 slices
$2.79 per guest

Pork Sausage Link
100 calories each
$2.79 per guest

Turkey Sausage Link
45 calories each
$2.79 per guest

Vegetarian Breakfast Sausage Patty GF V
60 calories per patty
$4.59 per guest

CLASSIC BREAKFAST BOARD

12 guest minimum | $12.19 per guest

Assorted breakfast pastries served with jams, jellies, and butter. Includes strawberries, red and green grapes. Comes with coffee and tea service.

Blueberry Muffin V
170 calories each

Apple Streusel Coffee Cake V
260 calories per slice

Mini Danish V
140 calories each

Mini Butter Croissant V
80 calories each

Assorted Jams and Jellies GF
30 calories each

Butter V
35 calories each

Red and Green Grapes GF VG
30 calories per 1/4 cup serving

Strawberries GF VG
5 calories each

Coffee and Tea Service V
50 calories per 12 fl. oz. serving

BREAKFAST BOXES

Available for pick up or delivery with set up, each package has a selection of breakfast items including fresh fruit and house-baked pastries all packaged into one easy-to-grab and go box. Packaging includes service ware, plates, and cutlery.

SAVORY BREAKFAST BOX

12 guest minimum | $13.49 per guest

Includes seasonal fresh fruit, hard-boiled egg, bottled water, and choice of breakfast sandwich.

Assorted Bottled Water VG
0 calories each

Seasonal Hand Fruit VG
80 calories each

Hard Boiled Egg V
70 calories each

SAVORY BREAKFAST SANDWICHES - CHOOSE 2:

Avocado BLT Bagel
300 calories each

Ham and Swiss Croissant
230 calories each

Peanut Butter and Jelly on Baguette VG
570 calories each

Salmon and Cucumber Bagel Sandwich
420 calories each

ADDITIONAL BREAKFAST BOX BEVERAGES:

12 guest minimum

Assorted Bottled Tea V
Calories vary
$4.19 per guest

Assorted Juices V
Calories vary
$3.39 per guest

SWEET BREAKFAST BOX

12 guest minimum | $10.99 per guest

Includes seasonal fresh fruit, choice of muffin, bottled water, and choice of mini yogurt parfait or overnight oats.

Assorted Bottled Water VG
0 calories each

Seasonal Hand Fruit VG
80 calories each

MUFFINS - CHOOSE 1:

Banana Streusel Muffin V
230 calories each

Blueberry Muffin V
170 calories each

Carrot Zucchini Muffin G
230 calories each

Double Chocolate Chip Muffin V
170 calories each

Oat Bran Muffin V
160 calories each

PARFAITS AND OVERNIGHT OATS - CHOOSE 2:

Cinnamon Roll Overnight Oats V
270 calories each

Dairy-free Blueberry Granola Yogurt Parfait G
150 calories each

Plant-Based Mango Chia VG
210 calories each

BREAKFAST BOX POWER UPS:

12 guest minimum

Hard Boiled Egg V
70 calories each
$1.59 per guest

Coconut Date Power Bite Snack Cup G
250 calories each $4.49 per guest

ADDITIONAL BREAKFAST BOX BEVERAGES:

12 guest minimum

Assorted Bottled Tea G
Calories vary
$4.19 per guest

Assorted Juices V
Calories vary
$3.39 per guest

BREAKFAST
À LA CARTE

A variety of options to create your own combination of breakfast items for your event or add to any morning event.

Breakfast Sweets

Assorted baked breakfast sweets sold by the dozen.

Banana Streusel Muffin V
230 calories each
$20.69 per dozen

Blueberry Muffin V
170 calories each
$20.69 per dozen

Carrot Zucchini Muffin V
230 calories each
$20.69 per dozen

Double Chocolate Chip Muffin V
170 calories each
$20.69 per dozen

Cranberry Cornbread Muffin V
270 calories each
$20.69 per dozen

Oat Bran Muffin V
160 calories each
$20.69 per dozen

Assorted Coffee Cakes and Breakfast Breads V
Calories vary
$23.79 per dozen

Apple Streusel Coffee Cake V
260 calories each
$23.79 per dozen

Blueberry Coffee Cake V
130 calories each
$23.79 per dozen

Chocolate Espresso Crumble Coffee Cake V
430 calories each
$23.79 per dozen

Homestyle Banana Nut Bread V
250 calories each
$23.79 per dozen

Assorted Mini Croissants V
Calories vary
$23.79 per dozen

Mini Croissants V
80 calories each
$23.79 per dozen

Mini Chocolate Croissants V
100 calories each
$23.79 per dozen

Glazed Cinnamon Rolls V
130 calories each
$23.79 per dozen

Assorted Mini Danish V
Calories vary
$23.79 per dozen

Blueberry Mini Scone V
170 calories each
$20.69 per dozen

Cheese Mini Danish V
50 calories each
$23.79 per dozen

Glazed Donut Holes V
280 calories
$12.59 per dozen

Cinnamon Sugar Donut Holes V
290 calories
$12.59 per dozen

Bagels and Schmears

Bagels by the dozen. Includes butter, cream cheese, jams, and jellies. Add house-made specialty cream cheeses to your order
Sold by the tub.

Butter (V)
35 calories each

Cream Cheese Cups (V)
70 calories each

Jams and Jellies (VG)
30 calories each

BAGELS BY THE DOZEN:
$24.69 per dozen

Cinnamon Raisin Bagel (VG)
290 calories

Everything Bagel (VG)
300 calories

Onion Bagel
290 calories

Plain Bagel (VG)
190 calories

Sesame Bagel (VG)
300 calories

Whole Wheat Bagel (VG)
280 calories

MORE SCHMEARS BY THE TUB:
$5.19 per tub

Blueberry Schmear (V)
60 calories per 2 Tbsp. serving

Everything Schmear (V)
70 calories per 2 Tbsp. serving

Lemon Dill Schmear (V)
50 calories per 2 Tbsp. serving

Plant Based Roasted Poblano Schmear (VG)
70 calories per 2 Tbsp. serving

Cream Cheese (VG)
90 calories per 2 Tbsp. serving

Breakfast Proteins

Classic breakfast proteins

Bacon
70 calories per 2 slices
$2.79 per guest

Turkey Bacon
50 calories per 2 slices
$2.79 per guest

Pork Sausage Link
100 calories each
$2.79 per guest

Turkey Sausage Link
45 calories each
$2.79 per guest

Vegetarian Breakfast Sausage Patty (GF) (V)
60 calories per patty
$4.59 per guest

Breakfast Savory Sides

Enhance your breakfast event with any of these delicious breakfast egg dishes.

Bacon and Cheddar Breakfast Strata
480 calories each
$6.49 per guest

Ham, Mushroom, and Swiss Breakfast Strata
350 calories each
$6.49 per guest

Breakfast Caprese Galette
420 calories each
$6.49 per guest

Hard Boiled Egg
70 calories each
$1.59 per guest

Yogurt by the Cup

$2.49 each
Individual yogurt cups

Blueberry Greek Yogurt (V)
110 calories each

Strawberry Greek Yogurt (V)
110 calories each

Vanilla Greek Yogurt (V)
110 calories each

Sweet and Savory Breakfast Cups

Yogurt parfaits, overnight oats, and chia seed puddings.

Banana, Nutella, and Granola Yogurt Parfait (V)
110 calories each
$4.19 per guest

Blueberry, Lemon, and Granola Yogurt Parfait (V)
70 calories each
$4.19 per guest

Blueberry Granola Yogurt Parfait (VG)
150 calories each
$4.19 per guest

Cinnamon Roll Overnight Oats (V)
270 calories each
$4.19 per guest

Mango Chia Overnight Oats (VG)
210 calories each
$4.19 per guest

Vanilla Orange Chia and Blueberry Chia Pudding (VG)
35 calories each
$4.19 per guest

(GF)

(V)

BREAKFAST À LA CARTE

A variety of options to create your own combination of breakfast items for your event or add to any morning event.

Fruits

Fruit trays and individual fruit cups

Mixed Fruit Cup VG
Cantaloupe, honeydew, pineapple, and red grapes
35 calories each
$6.59 per guest

Fruit Tray VG
Sliced cantaloupe, honeydew, pineapple, and blueberries
35 calories each
$6.59 per guest

Snack Bars VG

A variety of protein and granola bars

Assorted Snack Bars
Calories vary
$22.09 per dozen

Breakfast Savory Sides

12 guest minimum
Savory breakfast side dishes

Hash Browned Potatoes with Onion and Thyme VG
170 calories per 1/2 cup serving
$2.39 per guest

Home Fried Potatoes with Caramelized Onions GF VG
90 calories per 1/2 cup serving
$2.39 per guest

Classic Grits
70 calories per 1/2 cup serving
$2.39 per guest

Cheesy Grits VG
200 calories per 1/2 cup serving
$2.39 per guest

Sausage Gravy and Biscuit V
260 calories each
$5.19 per guest

Power Bites

Bite-size, no-bake blends of nuts, dates, and natural sweeteners. Sold by the cup.

Coconut Date Power Bites Snack Cup V
250 calories each
$4.49 per guest

Cranberry Pistachio Power Bites Snack Cup V
230 calories each
$4.49 per guest

Lemon Poppy Seed Power Bites Snack Cup V
240 calories each
$4.49 per guest

Breakfast Sammies

12 guest minimum
Handheld breakfast sandwiches, burritos, and wraps

Bacon, Egg, and Cheese Croissant
620 calories each
$4.79 per guest

Bagel Boss Melt
800 calories each
$6.19 per guest

Breakfast Caprese Galette
420 calories each
$6.19 per guest

Carne Asada Breakfast Burrito
470 calories each
$6.19 per guest

Carnitas Verde Breakfast Burrito
450 calories each
$6.19 per guest

Egg, Pimento, and Bacon Biscuit
540 calories each
$6.19 per guest

Everything Bagel-Spiced Breakfast Wrap GF V
430 calories each
$6.19 per guest

Garden Shakshuka Breakfast Wrap VG
630 calories each
$6.19 per guest

Scrambled Egg, Cheddar, and Avocado Wrap V
540 calories each
$6.19 per guest

Smoked Salmon Bagel
420 calories each
$6.19 per guest

Tofu and Mushroom Scramble Wrap VG
340 calories each
$6.19 per guest

Chef Attended Omelet Station

20 guest minimum | $12.99 per guest

Made-to-order omelets prepared by our chef with a variety of fresh vegetables, premium proteins, and cheese options.

Baby Spinach GF VG
0 calories per 1 Tbsp. serving

Button Mushrooms GF VG
0 calories per 1 Tbsp. serving

Diced Tomatoes GF VG
0 calories per 1 Tbsp. serving

Sliced Scallions GF VG
0 calories per 1 Tbsp. serving

Bacon Crumbles
15 calories per 1 Tsp. serving

Diced Ham
10 calories per 1 Tbsp. serving

Mild Cheddar Cheese V
30 calories per 1 Tbsp. serving

Mozzarella Cheese V
15 calories per 1 Tbsp. serving

Cheddar Cheese VG
20 calories per 1 Tbsp. serving
(Vegan cheese option)

EGGS - CHOOSE 2:

Cage Free Eggs V
180 calories per 1/2 cup serving

Cage Free Egg Whites GF V
60 calories per 1/2 cup serving

Just Egg (Vegan Eggs) GF V
190 calories per 1/2 cup serving

OMELET STATION - ADDITIONAL EGGS:

Cage Free Eggs V
180 calories per 1/2 cup serving
$2.00 per guest

Cage Free Egg Whites GF V
60 calories per 1/2 cup serving
$2.00 per guest

Just Egg (Vegan Eggs) GF V
190 calories per 1/2 cup serving
$5.00 per guest

BOXED MEALS

THE LUNCH BOX

Available for pick up or delivery with set up, each package has a selection of a gourmet sandwich, wrap, or salad — paired with a side, and a sweet treat. Finished with a refreshing beverage, it's perfectly portioned and packaged into one easy-to-grab and go box. Packaging includes service ware, plates, and cutlery.

LUNCH SANDWICH BOX

12 guest minimum | $20.69 per guest

Grab and go boxed lunches featuring sandwiches or wraps, classic potato chips, and a choice of bottled beverages. Each box includes a side salad and a dessert option.

INCLUDES:

Assorted Lay's Chips V
Calories vary

Bottled Water VG
0 calories

LUNCH BOX SANDWICHES – CHOOSE UP TO 3:

Grilled Chicken Caesar Wrap
Grilled chicken with romaine, parmesan, Caesar dressing, and croutons in a whole wheat tortilla
600 calories each

Grilled Chicken and Gruyere on Wheat
Grilled chicken with gruyere, baby arugula, tomato, and roasted pepper garlic aioli on wheat berry bread
590 calories each

Turkey Ciabatta Club
Smoked turkey with Swiss cheese, bacon, lettuce, tomato, and mayonnaise on a ciabatta roll
600 calories each

Bacon, Lettuce, and Tomato Sandwich
Bacon, lettuce, tomato, and mayonnaise on sourdough bread
470 calories each

Smoked Ham, Brie, and Apple on Sourdough
Smoked ham with brie cheese, granny smith apple, baby arugula, and dijonnaise on sourdough
520 calories each

Flank, Cheddar, and Chipotle Ranch Sandwich
Grilled beef flank, cheddar cheese, lettuce, tomato, and chipotle ranch on wheat berry bread
640 calories each

Lemon Basil Roasted Vegetable Sandwich V
Roasted zucchini, squash, peppers, and onions with provolone cheese, lemon basil aioli on wheat berry bread
530 calories each

Falafel, Tzatziki, and Hummus Wrap V
Falafels with hummus, roasted red peppers, greens, and lemon vinaigrette in a flour tortilla
530 calories each

LUNCH BOX SIDE SALADS – CHOOSE 1:

Apple Cider Red Cabbage Slaw GF VG
30 calories per 1/2 cup serving

Classic Macaroni Salad GF V
270 calories per 1/2 cup serving

Lemony Chickpea Salad GF VG
100 calories per 1/2 cup serving

Roasted Rosemary and Garlic Red Bliss Potato Salad Y
170 calories per 4 oz. serving

LUNCH BOX DESSERTS – CHOOSE 1:

Chocolate Chip Cookie VG
190 calories each cookie

Oatmeal Raisin Cookie VG
160 calories each cookie

Oatmeal Cranberry Cookie VG
160 calories each cookie

Chocolate Brownie VG
160 calories each

Lemon Bar Y
230 calories each

Mixed Fruit Cup VG
Cantaloupe, honeydew melon, pineapple, and red grapes
35 calories each

Available for pick up or delivery with set up, each package has a selection of a gourmet sandwich, wrap, or salad — paired with a side, and a sweet treat. Finished with a refreshing beverage, it's perfectly portioned and packaged into one easy-to-grab and go box. Packaging includes service ware, plates, and cutlery.

LUNCH SALAD BOX

12 guest minimum | $20.69 per guest

Grab and go boxed lunches featuring salads, classic potato chips, and a choice of bottled beverages.
Each box includes a side salad and a dessert option.

INCLUDES:

Assorted Lay's Chips V
Calories vary

Bottled Water
0 calories

VG

LUNCH BOX SALADS – CHOOSE UP TO 3:

Antipasto Salad
Romaine with capicola, salami, pepperoncini, artichokes, black olives, mozzarella, Parmesan, tomato, and balsamic dressing
530 calories each

Argentine Steak Salad
Spring mix, sliced flank steak, roasted corn, red peppers, cucumber, red radish, avocado with chimichurri vinaigrette
460 calories each

BLT Green Goddess Salad
Iceberg lettuce topped with crispy bacon, and grape tomatoes, served with green goddess dressing
330 calories each

Caesar Salad
Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing
510 calories each

Lentil Taco Salad GF
Greens with red chorizo spiced lentil-cauliflower, pickled onions, roasted tomatoes, pepitas, pico, and avocado lime dressing
510 calories each

Smoked Salmon and Avocado Salad Gn
Smoked salmon, avocado, cucumber, grape tomato, baby arugula, and everything seasoning with a zesty lemon vinaigrette
460 calories each

Strawberry Fields Salad V
Spring mix lettuce with strawberries, red onion, blue cheese, toasted walnuts, and honey poppy seed balsamic dressing
420 calories each

LUNCH BOX SALADS SIDES – CHOOSE 1:

Butter V
35 calories each

Parker House Roll VG
60 calories each

LUNCH BOX DESSERTS – CHOOSE 1:

Chocolate Chip Cookie VG
190 calories each cookie

Oatmeal Raisin Cookie VG
160 calories each cookie

Chocolate Brownie VG
160 calories each

Lemon Bar GF
230 calories each

Mixed Fruit Cup VG
Cantaloupe, honeydew melon, pineapple, and red grapes
35 calories each

BEVERAGE ASSORTMENT ADDITIONS:

12 guest minimum

Assorted Bottled Tea GF
Calories vary
$4.19 per guest

Assorted Canned Soft Drinks GF
Calories vary
$2.19 per guest

Assorted Sparkling Water VG
0 calories each
$2.59 per guest

Assorted Bottled Water VG
0 calories each
$2.59 per guest

AFTERNOON BREAKS

A selection of themed snack experiences designed to re-energize guests and add a fun, flavorful pause to any event.

FIESTA BREAK

20 guest minimum | $6.19 per guest

Take a break with this fun, vibrant mix of sweet, salty, and spicy snacks. Featuring tortilla chips served with avocado salsa verde and pico de gallo, Tajín-seasoned pineapple, and cinnamon-sugar dusted churros with a chipotle cinnamon chocolate sauce for dipping.

Tortilla Chips VG
90 calories per 12 each

Avocado Salsa Verde VG
20 calories per 2 Tbsp. serving

Pico de Gallo VG
5 calories per 2 Tbsp. serving

Tajín Pineapple GF VG
20 calories per 1/4 cup serving

Cinnamon and Sugar Dusted Churros V
70 calories per 2 each

Chipotle Cinnamon Chocolate Sauce V
120 calories per 2 Tbsp. serving

MORE FIESTA BREAK:

20 guest minimum

Peri Peri Chicken Thigh Skewer
170 calories each
$5.09 per guest

Lentil Taco Salad with Chipotle Ranch V
270 calories per 1 cup serving
$4.09 per guest

CHIPS AND DIPS BREAK

20 guest minimum | $8.29 per guest

A snacking spread with fresh vegetables, crunchy deli-style chips, with dill pickle queso, and caramelized onion dip. Finished with rich chocolate brownies.

Fresh Vegetable Crudité Platter V
60 calories per 3 oz. serving

Sea Salt Dusted Deli Chips VG
100 calories per 2 oz. serving

Fried Corn Tortilla Chips VG
190 calories per 2 oz. serving

Dill Pickle Queso V
60 calories per 1/4 cup serving

Caramelized Onion Dip
210 calories per 1/4 cup serving

Chocolate Brownie VG
50 calories each

MORE CHIPS AND DIPS:

20 guest minimum

BBQ Boneless Chicken Wings
200 calories per 4 each
$5.09 per guest

Crispy Falafel Sliders GF V
240 calories each
$4.09 per guest

MEZZE BREAK

20 guest minimum | $10.29 per guest

Features a fresh and flavorful assortment of Mediterranean-inspired bites, including a vibrant vegetable crudité platter and warm grilled pita wedges served with roasted red pepper hummus and a creamy feta spread. Finished with a rich Dubai chocolate cupcake.

Fresh Vegetable Crudité Platter V
60 calories per 3 oz. serving

Grilled Pita Wedges GF Y
240 calories per 4 each

Roasted Red Pepper Hummus VG
70 calories per 2 Tbsp. serving

Creamy Feta Spread V
70 calories per 2 Tbsp. serving

Dubai Chocolate Cupcake Y
560 calories each

MORE MEZZE BREAK:

20 guest minimum

Spicy Lamb Meatball
140 calories per 2 each
$3.09 per guest

Crispy Falafels GF VG
120 calories per 2 each
$1.39 per guest

SWEET AND SALTY SNACK BREAK

20 guest minimum | $8.29 per guest

Simple and delicious afternoon break featuring fresh fruit tray, choice of trail mix, snack mix, popcorns, finished with chocolate chunk cookies.

Fruit Tray VG
Fresh cantaloupe, honeydew, pineapple, strawberries, kiwi, and red grapes
40 calories per 3 oz. serving

Chocolate Chunk Cookie VG
170 calories each

SWEET AND SALTY - CHOOSE 2:

Banana Cherry Trail Mix V
70 calories per 2 Tbsp. serving

Spicy Bloody Mary Seasoned Snack Mix
130 calories per 1/2 cup serving

Chocolate SunButter Chex V
130 calories per 1 oz. serving

Sunburst Snack Mix V
220 calories each

Caramel Popcorn Y
50 calories per 1 cup serving

Ranch Popcorn V
45 calories per 1 cup serving

BUFFETS
GLOBAL

Explore bold flavors and culinary traditions with these international regional buffet menus.

SOUTHEAST ASIAN

30 guest minimum |
$26.69 per guest

Featuring a mix of classic and modern dishes from the region, including chicken satay, tofu Pad Thai, and steamed jasmine rice with green papaya salad, and sesame garlic stir-fried vegetables. Finish up with Aam Ki Kheer, a creamy Indian mango rice pudding. This package also includes your choice of beverages.

Chicken Satay
320 calories per 3 each

Tofu Pad Thai
130 calories per 4 oz. serving

Steamed Jasmine Rice GF VG
100 calories per 1/2 cup serving

Green Papaya Salad GF VG
80 calories per 1/2 cup serving

Sesame Garlic Stir-Fried Vegetables GF VG
60 calories per 1/2 cup serving

Aam Ki Kheer Indian Mango Rice Pudding V
190 calories each

SOUTHEAST ASIAN BUFFET-
ADDITIONAL ENTREES:
30 guest minimum

Asian Beef Satay
130 calories per 3 each
$6.09 per guest

Thai BBQ Salmon GF
230 calories each
$7.19 per guest

MEDITERRANEAN

30 guest minimum |
$26.69 per guest

Featuring Greek lemon chicken thighs, Lebanese moussaka, and a fresh fattoush salad alongside harissa-roasted carrots with garbanzo beans, garlic roasted green beans, and brown rice pilaf. Served with classic hummus with soft naan bread dippers, and the meal concludes with date pecan blondies. The package includes your choice of beverages.

Greek Lemon Grilled Chicken Thighs
200 calories per 4 oz. serving

Lebanese Moussaka
110 calories per 1/3 cup serving

Fattoush Salad
130 calories per 4 oz. serving

Harissa Carrots with Garbanzos
90 calories per 1/2 cup serving

Garlic Roasted Green Beans
70 calories per 1/2 cup serving

Brown Rice Pilaf
150 calories per 1/2 cup serving

Classic Hummus
35 calories per 1 Tbsp. serving

Naan Bread Dippers
30 calories each

Date Pecan Blondies
90 calories each

MEDITERRANEAN BUFFET - ADDITIONAL ENTREES:

30 guest minimum

Pork Souvlaki
350 calories each
$6.09 per guest

Broiled Salmon with Dill Butter
270 calories each
$7.19 per guest

ITALIAN

30 guest minimum |
$26.69 per guest

Featuring orecchiette puttanesca and chicken Parmesan, paired with caponata and cannellini beans simmered with tomato and rosemary. Served with fresh fennel, arugula, and Parmesan salad and herb focaccia. The meal concludes with a tiramisu sweet shot. This package also includes your choice of beverages.

Orecchiette Puttanesca
220 calories per 1 cup serving

Chicken Parmesan
550 calories each

Caponata
70 calories per 3 oz. serving

Cannellini Beans with Tomato and Rosemary
80 calories per 1/2 cup serving

Fennel, Arugula, and Parmesan Salad
110 calories per 3 oz. serving

Herb Focaccia
240 calories each

Tiramisu Sweet Shot
250 calories each

ITALIAN BUFFET - ADDITIONAL ENTREES:

30 guest minimum

Lasagna Rolls with Bolognese
260 calories each
$6.09 per guest

Italian Sausage and Fennel Risotto
940 calories each
$7.19 per guest

Choose your beverages:

TEA AND LEMONADE BY THE GUEST - CHOOSE 1:

Brewed Iced Tea
0 calories per 8 fl. oz. serving

Sweet Iced Tea
15 calories per 8 fl. oz. serving

Lemonade
70 calories per 8 fl. oz. serving

WATER STATION - CHOOSE 1:

Blueberry Orange Ginger Infused Water
0 calories per 8 fl. oz. serving

Cucumber Mint Infused Water
0 calories per 8 fl. oz. serving

Honeydew Cucumber Mint Infused Water
0 calories per 8 fl. oz. serving

Lemon Infused Water
0 calories per 8 fl. oz. serving

Orange Infused Water
0 calories per 8 fl. oz. serving

ADDITIONAL BEVERAGES BY THE GALLON:

$27.49 per gallon

1 gallon includes sixteen 8-ounce servings

Grapefruit Pomegranate Infused Water
0 calories per 8 fl. oz. serving

Unsweetened Black Tea
0 calories per 8 fl. oz. serving

Sweet Tea
40 calories per 8 fl. oz. serving

Lemonade
40 calories per 8 fl. oz. serving

Hibiscus Lemonade
40 calories per 8 fl. oz. serving

Arnold Palmer
45 calories per 8 fl. oz. serving

Mint Iced Tea
0 calories per 8 fl. oz. serving

BUFFETS
AMERICANA

This collection brings together a comforting blend of familiar classics and beloved regional specialties. This category highlights the flavors and traditions that guests know and love.

FARMERS MARKET

30 guest minimum | $26.69 per guest

Featuring grilled apple-cider marinated chicken breast, a hearty vegetarian stuffed portobello, and baby kale salad with fennel and red onion, and a grape-tomato medley. Served with warm rosemary cornbread muffins and finished with a light whipped yogurt-honey mousse tartlet topped with seasonal berries. Includes a selection of beverages.

Grilled Apple Cider Chicken Breast GF
140 calories per 3 oz. serving

Stuffed Portobello Mushroom V
440 calories each

Baby Kale, Red Onion, and Fennel Salad V
40 calories per 1/2 cup serving

Grape Tomato Salad VG
150 calories per 1/2 cup serving

Rosemary Cornbread Muffin V
310 calories each

Butter V
35 calories each

Whipped Yogurt Honey Mousse Tartlet with Berries
110 calories each

FARMERS MARKET - ADDITIONAL ENTREES:

30 guest minimum

Balsamic Grilled Salmon with Lemon Dill Vinaigrette
180 calories each
$9.29 per guest

Grill Flank Steak with Arugula Pesto
480 calories each
$13.39 per guest

SUNDAY SUPPER

30 guest minimum | $26.89 per guest

A cozy homestyle meal featuring rotisserie-style chicken, old-fashioned three-cheese macaroni, garlic-roasted green beans, and rosemary-garlic red bliss potatoes. Served with a fresh garden salad and cranberry cornbread muffins. Finish with a classic apple cobbler topped with a biscuit crust. Includes your choice of salad dressings, and optional add-on entrées. Includes a selection of beverages.

Rotisserie Style Chicken
460 calories per entree

Old Fashioned Three Cheese Macaroni V
590 calories per 1 cup serving

Garlic Roasted Green Beans GF VG
70 calories per 1/2 cup serving

Roasted Rosemary and Garlic Red Bliss Potato Salad GF VG
70 calories per 1/2 cup serving

Garden Salad VG
10 calories per 1 cup serving

Cranberry Cornbread Muffin V
270 calories each

Butter V
35 calories each

Apple Cobbler with Biscuit Topping V
130 calories per 1 slice

GARDEN SALAD DRESSINGS - CHOOSE 2:

Balsamic Vinaigrette V
100 calories per 2 Tbsp. serving

Blue Cheese Dressing V
140 calories per 2 Tbsp. serving

Fat Free Italian Dressing V
25 calories per 2 Tbsp. serving

Golden Italian Dressing VG
140 calories per 2 Tbsp. serving

Greek Style Lemon Vinaigrette VG
80 calories per 2 Tbsp. serving

Oregano Balsamic Dressing VG
160 calories per 2 Tbsp. serving

Ranch Dressing V
130 calories per 2 Tbsp. serving

SUNDAY SUPPER - ADDITIONAL ENTREES:

30 guest minimum

Baked Ziti with Italian Sausage
660 calories per entree
$6.19 per guest

Beef and Mushroom Meatloaf
280 calories per slice
$6.19 per guest

Chicken n' Biscuit
640 calories per slice
$6.19 per guest

SOUTHERN BBQ

30 guest minimum | $26.69 per guest

A classic Southern-style spread featuring pulled BBQ chicken with BBQ sauce, baked beans, Carolina slaw, and country-style potato salad. Served with warm Southern spoonbread and butter, and finished with a fudgy chocolate brownie. Includes a selection of beverages.

BBQ Pulled Chicken GF
130 calories per 3 oz. serving

BBQ Grilled Tofu GF GS
130 calories per 4 oz. serving

BBQ Sauce GS
50 calories per 2 Tbsp. serving

Baked Beans
160 calories per 1/2 cup serving

Carolina Slaw GF GS
30 calories per 1/2 cup serving

Country-Style Potato Salad V
190 calories per 1/2 cup serving

Southern Spoonbread V
140 calories per 1/2 cup serving

Butter V
35 calories each

Brownie VG
160 calories each

SOUTHERN BBQ - ADDITIONAL ENTREES:

BBQ Pulled Pork
150 calories per 3 oz. serving
$6.09 per guest

Smoked Beef Brisket
240 calories per 3 oz. serving
$7.19 per guest

TEXMEX TACO BAR

30 guest minimum | $26.89 per guest

A build-your-own taco experience featuring warm flour and corn tortillas, seasoned beef, grilled cumin chicken, and sizzling Tex-Mex vegetables. Served with Baja black beans, Mexican white rice, lettuce, pico de gallo, onions, jalapeños, shredded cheddar, sour cream, and guacamole. Finished with a chile-cinnamon chocolate chip cookie. Includes a selection of beverages.

Flour Tortillas VG
170 calories per 2 each

White Corn Tortillas VG
90 calories per 2 each

Taco Seasoned Ground Beef
160 calories per 3 oz. serving

Grilled Cumin Chicken GF
150 calories per 3 oz. serving

Tex Mex Vegetables GF VG
80 calories per 1/4 cup serving

Baja Black Beans GF VG
100 calories per 1/2 cup serving

Mexican White Rice GF VG
180 calories per 1/2 cup serving

Shredded Lettuce GF VG
0 calories per 1 oz. serving

White Onion GF VG
10 calories per 2 Tbsp. serving

Pico De Gallo VG
0 calories per 1 Tbsp. serving

Sour Cream V
60 calories per 2 Tbsp. serving

Shredded Cheddar Cheese V
60 calories per 2 Tbsp. serving

Guacamole VG
50 calories per 2 Tbsp. serving

Sliced Jalapeño Peppers GF VG
0 calories per 2 Tbsp. serving

Chile-Cinnamon Chocolate Chip Cookie V
210 calories per 2 cookies

Choose your beverages:

TEA AND LEMONADE BY THE GUEST - CHOOSE 1:

Brewed Iced Tea VG
0 calories per 8 fl. oz. serving

Sweet Iced Tea V
15 calories per 8 fl. oz. serving

Lemonade V
70 calories per 8 fl. oz. serving

WATER STATION - CHOOSE 1:

Blueberry Orange Ginger Infused Water VG
0 calories per 8 fl. oz. serving

Cucumber Mint Infused Water VG
0 calories per 8 fl. oz. serving

Honeydew Cucumber Mint Infused Water VG
0 calories per 8 fl. oz. serving

Lemon Infused Water VG
0 calories per 8 fl. oz. serving

Orange Infused Water VG
0 calories per 8 fl. oz. serving

ADDITIONAL BEVERAGES BY THE GALLON:

$27.49 per gallon

1 gallon includes sixteen 8-ounce servings

Grapefruit Pomegranate Infused Water VG
0 calories per 8 fl. oz. serving

Brewed Iced Tea VG
0 calories per 8 fl. oz. serving

Sweet Tea VG
40 calories per 8 fl. oz. serving

Lemonade VG
40 calories per 8 fl. oz. serving

Hibiscus Lemonade VG
40 calories per 8 fl. oz. serving

Arnold Palmer V
45 calories per 8 fl. oz. serving

Mint Iced Tea VG
0 calories per 8 fl. oz. serving

LUNCH SAMMY

20 guest minimum | $19.59 per guest

Choice of sandwiches and a selection of sides, including salads, hearty grains, and classic picnic favorites. Finish the meal with a selection of indulgent or plant-forward desserts. Served alongside chips and choice of beverages.

INCLUDES:

Assorted Lay's Chips V
Calories vary

LUNCH SAMMY BUFFET SANDWICHES - CHOOSE 3:

BBQ Portobello Mushroom Sandwich GF V
Sautéed portobello mushrooms, onions, and red and yellow peppers on a wheat kaiser roll with coleslaw
340 calories each

Citrus Flank and Chimichurri Sandwich
Grilled lime marinated flank steak, grilled red onion, lettuce with chimichurri sauce, and mayonnaise on sourdough bread
660 calories each

Honey Butter Grilled Chicken Sandwich
Grilled chicken glazed with honey butter, topped with mild cheddar, crisp lettuce, tomato, and red onion on a brioche bun
690 calories each

Lemon Basil Roasted Vegetable Sandwich V
Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread
530 calories each

Lemon Chicken Bánh Mì
Grilled lemon soy chicken, carrot, onion, cucumber, jalapeño, and herbs on artisan baguette with sriracha soy mayonnaise
430 calories each

LUNCH SAMMY BUFFET SIDES - CHOOSE 2:

Apple Cider Red Cabbage Slaw GF VG
30 calories per 1/2 cup serving

BLT Green Goddess Salad
150 calories per 1 cup serving

Classic Macaroni Salad GF V
270 calories per 1/2 cup serving

Classic Caesar Salad
180 calories per 1 cup serving

Lemony Chickpea Salad GF VG
100 calories per 1/2 cup serving

Roasted Red Potato Salad with Cider Vinaigrette VG
170 calories per 4 oz. serving

LUNCH SAMMY BUFFET DESSERTS - CHOOSE 2:

Chocolate Brownie VG
50 calories each

Lemon Bar VG
80 calories each

Salted Caramel Manifesto Cookie V
410 calories each cookie

Chocolate Chip Cookie VG
190 calories each cookie

Oatmeal Cranberry Cookie VG
160 calories each cookie

SOUP DU JOUR - ADD TO YOUR ORDER:

20 guest minimum | $5.09 per guest

Chicken Noodle Soup with Dill GF
Calories vary per 8 fl. oz. serving

Soup of the Day - Broth
Calories vary per 8 fl. oz. serving

Soup of the Day - Cream
Calories vary per 8 fl. oz. serving

Soup of the Day - Vegetarian
Calories vary per 8 fl. oz. serving

Choose your beverages:

TEA AND LEMONADE BY THE GUEST - CHOOSE 1:

Brewed Iced Tea VG
0 calories per 8 fl. oz. serving

Sweet Iced Tea VG
15 calories per 8 fl. oz. serving

Lemonade VG
70 calories per 8 fl. oz. serving

WATER STATION - CHOOSE 1:

Blueberry Orange Ginger Infused Water VG
0 calories per 8 fl. oz. serving

Cucumber Mint Infused Water VG
0 calories per 8 fl. oz. serving

Honeydew Cucumber Mint Infused Water VG
0 calories per 8 fl. oz. serving

Lemon Infused Water VG
0 calories per 8 fl. oz. serving

Orange Infused Water VG
0 calories per 8 fl. oz. serving

ADDITIONAL BEVERAGES BY THE GALLON:

$27.49 per gallon

1 gallon includes sixteen 8-ounce servings

Grapefruit Pomegranate Infused Water VG
0 calories per 8 fl. oz. serving

Iced Tea
0 calories per 8 fl. oz. serving VG

Sweet Tea
40 calories per 8 fl. oz. serving VG

Lemonade
40 calories per 8 fl. oz. serving VG

Hibiscus Lemonade
40 calories per 8 fl. oz. serving VG

Arnold Palmer
45 calories per 8 fl. oz. serving VG

Mint Iced Tea
0 calories per 8 fl. oz. serving VG

DESSERTS AND BUFFET
ADD-ONS

SOUP, SALADS, AND SNACKS

Provides something for every taste and occasion with a collection of light meal options and anytime bites. From comforting soups and flavorful salads to refreshing fruit and mixed nuts and popcorn.

Soups and Salads

12 guest minimum |
Sold by the Guest

Fresh cold salads and warm, cozy soup du jour, available as add-ons to any menu package or as standalone offerings.

Soup of the Day
$5.09 per guest

Antipasto Salad
410 calories per 1 cup serving
$4.79 per guest

Classic Caesar Salad
180 calories per 1 cup serving
$3.09 per guest

Lentil Taco Salad with Chipotle Ranch
270 calories per 1 cup serving
$5.29 per guest

Fruits

12 guest minimum |
Sold by the Guest

An assortment of fruit options designed to complement any meeting, event, or menu package. Choose from arranged trays ideal for sharing, convenient whole-fruit selections, or individually portioned cups.

Fruit Tray
35 calories per 3 oz. serving
$6.59 per guest

Seasonal Hand Fruit
80 calories each
$1.89 per guest

Mixed Fruit Cup
35 calories each
$6.59 per guest

Trail Mix, Nuts, and Popcorn

12 guest minimum |
Sold by the Guest

An assortment of sweet, salty, and savory snacks perfect for meetings, breaks, and on-the-go moments. This collection offers a mix of flavorful trail blends, premium nuts, and classic popcorn varieties — giving guests plenty of choices to nibble on.

Banana Cherry Trail Mix
70 calories per 2 Tbsp. serving
$2.09 per guest

Mixed Nuts
170 calories per 1 oz. serving
$3.09 per guest

Whole Salted Marcona Almonds
190 calories per 1 oz. serving
$12.39 per guest

Caramel Popcorn
50 calories per 1 cup serving
$1.29 per guest

Ranch Popcorn
45 calories per 1 cup serving
$1.29 per guest

Popcorn
35 calories per 1 cup serving
$1.29 per guest

Salty Snacks and Chips

Sold by the 1/2 dozen

Individually packaged chips, pretzels, and salty snacks

Sea Salt Dusted Deli Chips
100 calories per 2 oz. serving
$12.29 per 1/2 dozen

Assorted Lay's Chips
Calories vary
$12.29 per 1/2 dozen

Assorted Snack Bars

A variety of protein and granola bars

Assorted Snack Bars
Calories vary
$11.09 per 1/2 dozen

DESSERTS

Featuring an assortment of sweet treats that will complement any occasion. With a mix of individually-sized options and shareable desserts, it is the perfect add-on or centerpiece to help create a memorable experience for your guests.

Cookies

Sold by the Dozen

A variety of cookie flavors to order by the dozen.

Assorted Cookies V
Calories vary
$14.59 per dozen

Rainbow Vanilla Sugar Cookie GF
160 calories each
$14.59 per dozen

Chile-Cinnamon Chocolate Chip Cookie V
110 calories each
$14.59 per dozen

Chocolate Chip Cookie VG
190 calories each
$14.59 per dozen

Chocolate Chunk Cookie VG **(allergy-friendly)**
170 calories each
$14.59 per dozen

Oatmeal Cranberry Cookie VG **(allergy-friendly)**
160 calories each
$14.59 per dozen

Oatmeal Raisin Cookie VG
160 calories each
$14.59 per dozen

Brownies and Bars

Sold by the Dozen

A selection of brownies and bars to order by the dozen.

Apple Cranberry Cobbler Bars V
45 calories per bar
$13.59 per dozen

Brownie VG
50 calories per bar
$11.99 per dozen

Date Pecan Blondies V
90 calories per bar
$13.59 per dozen

Dulce De Leche Oreo Bars V
110 calories per bar
$13.59 per dozen

Lemon Bar GF
80 calories per bar
$13.59 per dozen

Petite Sweets

Sold by the 1/2 Dozen

A collection of individually portioned treats. Mix and match classics with modern, fruit-forward flavors for a dessert display that's as elegant as it is irresistible.

Buckeyes Peanut Butter Sweet Shot GF
170 calories each
11.29 per half dozen

Chocolate-Peanut Butter Cream Pie V
360 calories each
$30.89 per half dozen

Individual Banana Walnut Cake VG
480 calories each
$41.19 per half dozen

Key Lime Pie
250 calories each
$30.89 per half dozen

Mango and Passion Fruit Fool Sweet Shot V
60 calories each
$9.29 per half dozen

Salted Caramel and Berry Cheesecake
470 calories each
$61.79 per half dozen

Tiramisu Sweet Shot V
250 calories each
$9.29 per half dozen

Whipped Yogurt Honey Mousse Tartlet with Berries
110 calories each
$18.49 per half dozen

Cupcakes

Sold by the dozen

An assortment of handcrafted cupcakes in a variety of creative finishes and flavors.

Big Top Cupcake V
280 calories each
$27.49 per dozen

Marble Cupcakes with Vanilla Frosting GF
310 calories each
$27.49 per dozen

Orange Angel Food Cupcake V
160 calories each
$27.49 per dozen

Red Velvet Cupcake V
320 calories each
$27.49 per dozen

Strawberry and Coconut Cupcake GF
270 calories each
$27.49 per dozen

Donut Bar

12 guest minimum | $4.19 per guest

A fun, interactive donut break featuring bite-size donut holes and your choice of four toppings — perfect for meetings, receptions, and afternoon pick-me-ups.

Plain Donut Holes V
160 calories each (4)

Glazed Donut Holes V
190 calories each (4)

Cinnamon Sugar Donut Holes V
200 calories each (4)

DONUT TOPPINGS - CHOOSE 4:

Caramel Topping V
70 calories per 1 Tbsp. serving

Chocolate Ganache VG
70 calories per 1 Tbsp. serving

Chocolate Sprinkles G
50 calories per 1 Tbsp. serving

Crushed Unsalted Peanuts VG
50 calories per 1 Tbsp. serving

Rainbow Sprinkles G
50 calories per 1 Tbsp. serving

Raspberry Puree G
10 calories per 1 Tbsp. serving

Shredded Sweetened Coconut G
25 calories per 1 Tbsp. serving

Whipped Topping V
50 calories per 1/4 cup serving

Dairy-free Whipped Topping G
50 calories per 1/4 cup serving

DESSERTS

Featuring an assortment of sweet treats that will complement any occasion. With a mix of individually-sized options and shareable desserts, it is the perfect add-on or centerpiece to help create a memorable experience for your guests.

Cakes and Pies

Complement your meal with a delicious and beautiful whole cake or pie.

Ginger Berry Vanilla Cheesecake V
370 calories per slice
$33.09 each | Serves 12

Carrot Cake with Cream Cheese Icing V
500 calories per slice
$33.09 each | Serves 8

Dutch Apple Pie G
590 calories per slice
$24.69 each | Serves 8

Chocolate Cream Pie V
300 calories per slice
$24.69 each | Serves 8

Southern Pecan Pie V
510 calories per slice
$32.99 each | Serves 8

Create Your Own Full Sheet Cake

$88.19 each

Select a full sheet cake flavor and then a frosting. If you require an inscription, please let us know in the special instructions. A full sheet cake serves 64 people.

FULL SHEET CAKE FLAVOR - CHOOSE 1:

Full Sheet - Devil's Food Cake V
150 calories per slice

Full Sheet - Yellow Cake V
130 calories per slice

Full Sheet - White Cake V
130 calories per slice

ICING FLAVOR - CHOOSE 1:

Fudge G
130 calories per 2 Tbsp. serving

Chocolate V
120 calories per 2 Tbsp. serving

Create Your Own Half Sheet Cake

$49.69 each

Select a half sheet cake flavor and then a frosting. If you require an inscription, please let us know in the special instructions. A half sheet cake serves 32 people.

HALF SHEET CAKE FLAVOR - CHOOSE 1:

Half Sheet - Devil's Food Cake V
140 calories per slice

Half Sheet - Yellow Cake V
130 calories per slice

Half Sheet - White Cake V
130 calories per slice

ICING FLAVOR - CHOOSE 1:

Fudge G
130 calories per 2 Tbsp. serving

Chocolate V
120 calories per 2 Tbsp. serving

Ice Cream Sundae Bar

Serves 45 guests | $297.79 package

Build the perfect sundae with a variety of sweet and salty toppings, fruit, and sauces. Whipped topping, sprinkles, and other playful garnishes are the cherry on top.

Cake Cone
90 calories each

Vanilla Ice Cream
260 calories per 1 cup serving

Caramel Topping
70 calories per 1 Tbsp. serving

Chocolate Syrup
45 calories per 1 Tbsp. serving

FRUIT TOPPINGS - CHOOSE 2:

Diced Pineapple
5 calories per 1 Tbsp. serving

Maraschino Cherries
10 calories each

Raspberries
0 calories per 1 Tbsp. serving

Sweetened Sliced Strawberries
15 calories per 1 Tbsp. serving

TOPPINGS - CHOOSE 3:

Brownie Pieces
300 calories per 3 each

Crushed Unsalted Peanuts
50 calories per 1 Tbsp. serving

English Toffee Pieces
80 calories per 1 Tbsp. serving

Oreo Cookie Pieces
30 calories per 1 Tbsp. serving

M and M's
20 calories per 1 Tbsp. serving

Mini Marshmallows
10 calories per 1 Tbsp. serving

Reese's Mini Peanut Butter Cups
90 calories per 5 each

Shredded Sweetened Coconut
25 calories per 1 Tbsp. serving

Snyder's Mini Twist Pretzels
15 calories per 1 Tbsp. serving

Toasted Walnuts
50 calories per 1 Tbsp. serving

MORE TOPPINGS - CHOOSE 2:

Whipped Topping
50 calories per 1/4 cup serving

Chocolate Sprinkles
50 calories per 1 Tbsp. serving

Rainbow Sprinkles
50 calories per 1 Tbsp. serving

ICE CREAM - ADDITIONAL OPTIONS:

Chocolate Ice Cream
270 calories per 1 cup serving
$61.79 per 3 gallon tub

Cookies and Cream Ice Cream
360 calories per 1 cup serving
$61.79 per 3 gallon tub

Mint Chocolate Chip Ice Cream
510 calories per 1 cup serving
$61.79 per 3 gallon tub

Strawberry Ice Cream
240 calories per 1 cup serving
$61.79 per 3 gallon tub

Acai Berry Sorbet
270 calories per 1 cup serving
$123.59 per 3 gallon tub

PLATTERS
AND BOARDS

PLATTERS

Platter and tray packages offer a balanced selection of menu items ideal for sharing at gatherings, parties, and casual celebrations.

PARTY PLATTERS

12 guest minimum

A fresh, crowd-pleasing assortment — from classic fruit and an elevated premium fruit tray to crisp vegetable crudités with ranch and a savory Italian antipasto of cured meats, cheeses, and marinated vegetables — ideal for meetings and receptions.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving
$6.59 per guest

Italian Antipasto Tray
Roasted red peppers, capicola, prosciutto, mozzarella, artichokes, banana peppers, and olives. Served with grissini.
120 calories per 3 oz. serving
$8.19 per guest

Vegetable Crudité Tray with Ranch Dressing V
Crunchy fresh vegetables served with ranch dip
60 calories per 3 oz. serving
$6.59 per guest

DESSERT TRAY

12 guest minimum | $5.19 per guest

Assorted miniature desserts perfect for sharing and celebrating.

DESSERT TRAY - CHOOSE 4:

Aam Ki Kheer Indian Mango Rice Pudding V
190 calories each

Dubai Chocolate Cupcake GF
560 calories each

Matcha Chia Pudding with Strawberry VG
70 calories each

Red Velvet Cupcake V
320 calories each

Strawberry Shortcake Sweet Shot V
120 calories each

Tiramisu Sweet Shot V
250 calories each

DESSERT TRAY - ADDITIONAL DESSERTS:

12 guest minimum

Citrus Olive Oil Cake V
380 calories each
$8.19 per guest

Individual Banana Walnut Cake VG
480 calories each
$10.29 per guest

Individual Brown Butter Cake V
460 calories each
$8.19 per guest

Individual Chocolate Peanut Butter Cream Pie V
360 calories each
$8.19 per guest

Individual Flourless Chocolate Cake V
450 calories each
$10.29 per guest

Individual Key Lime Pie
250 calories each
$8.19 per guest

Individual Red Velvet Cake V
230 calories each
$8.19 per guest

Individual Salted Caramel Cheesecake
450 calories each
$10.29 per guest

BOARDS

Boards are thoughtfully prepared with high-quality ingredients in a contemporary and elegant presentation, these packages are perfect for sharing, grazing, and celebrating.

MEDITERRANEAN GRAZING BOARD

12 guest minimum | $8.59 per guest

A vibrant Mediterranean-inspired assortment featuring warm naan dippers, crispy falafels, mixed olives, and a trio of classic dips and salads. With roasted red pepper hummus, smoky baba ghanoush, and fresh tabbouleh, this platter offers a flavorful balance of textures and tastes.

Naan Bread Dippers V
30 calories each

Crispy Falafel GF VG
60 calories each

Mixed Olives VG
50 calories per 1 oz. serving

Roasted Red Pepper Hummus VG
35 calories per 1 Tbsp. serving

Baba Ghanoush VG
15 calories per 1 Tbsp. serving

Tabbouleh Salad GF VG
10 calories per 1 Tbsp. serving

MEDITERRANEAN GRAZING BOARD - ADDITIONS:

Vegetable Crudité Tray with Ranch Dressing V
60 calories per 3 oz. serving
$6.59 per guest

Spicy Lamb Meatball
140 calories per 2 each
$6.19 per guest

Creamy Feta Spread V
35 calories per 1 Tbsp. serving
$2.09 per guest

ARTISANAL CHEESE BOARD

12 guest minimum |
$14.39 per guest

An assortment of premium cheeses with classic accompaniments for an elevated tasting experience. This board features creamy Brie, bold Gorgonzola crumbles, sharp white cheddar, and smoky Gouda, paired with cornichons, mixed olives, whole-grain mustard, and sweet fig spread. Served with grissini and crostini.

Brie Cheese
100 calories per 1 oz. serving

Gorgonzola Cheese Crumbles
100 calories per 1 oz. serving

Sharp White Cheddar Cheese
110 calories per 1 oz. serving

Smoked Gouda Cheese
90 calories per 1 oz. serving

Cornichon Pickles
0 calories per 1 oz. serving

Mixed Olives
50 calories per 1 oz. serving

Whole Grain Mustard
10 calories per 1/2 Tbsp. serving

Fig Spread
30 calories per 1/2 Tbsp. serving

Grissini
70 calories per breadstick

Garlic Crostini
160 calories per 2 slices

LOCAL CHEESE - ADDITION:

Local Cheese Selection
Calories vary per 1 oz. serving
Market Price

CHARCUTERIE BOARD

12 guest minimum |
$14.89 per guest

A curated selection of prosciutto, Sopressata salami, mixed olives, whole-grain mustard, fig spread, grissini, and garlic crostini, paired with an assortment of artisan cheeses.

Prosciutto Ham
70 calories per 1 oz. serving

Sopressata Salami
100 calories per 1 oz. serving

Mixed Olives
30 calories per 1 Tbsp. serving

Whole Grain Mustard
10 calories per 1/2 Tbsp. serving

Fig Spread
30 calories per 1/2 Tbsp. serving

Grissini
70 calories per breadstick

Garlic Crostini
160 calories per 2 slices

CHARCUTERIE BOARD - CHOOSE 3:

Fontina Cheese
100 calories

Gorgonzola Cheese Crumbles
100 calories per 1 oz. serving

Havarti Cheese
110 calories per 1 oz. serving

Manchego Cheese
120 calories per 1 oz. serving

Smoked Gouda Cheese
90 calories per 1 oz. serving

LOCAL CHARCUTERIE - ADDITIONS:

Local Artisanal Charcuterie
Calories vary per 1 oz. serving
Market Price

Local Artisanal Cheese
Calories vary per 1 oz. serving
Market Price

CLASSIC BREAKFAST BOARD

20 guest minimum |
$12.19 per guest

Assorted breakfast pastries served with jams, jellies, and butter. Includes strawberries, red and green grapes. Comes with coffee and tea service.

Blueberry Muffin
170 calories each

Apple Streusel Coffee Cake
260 calories each slice

Mini Danish
140 calories each

Mini Butter Croissant
80 calories each

Assorted Jams and Jellies
30 calories each

Butter
35 calories each

Red and Green Grapes
30 calories per 1/4 cup serving

Strawberries
5 calories each

Coffee and Tea Service
Freshly brewed regular and decaffeinated coffee, accompanied by a selection of premium regular and herbal teas. Service includes all essential accompaniments and condiments.
50 calories per 12 fl. oz. serving

HORS D'OEUVRES

HOT AND COLD HORS D'OEUVRES

Create a personalized reception or event with an assortment of hot and cold hors d'oeuvres, each offered by the dozen for easy customization. These bite-sized selections allow you to mix and match a variety of crowd-pleasing options — perfect for any gathering.
Minimum of 3 dozen per hors d'oeuvre selection.

Poultry

Chicken Pesto Salad Crostini
140 calories each
$22.39 per dozen

Greek Turkey Meatball
50 calories each
$22.39 per dozen

Grilled Jerk Chicken Skewer GF
50 calories each skewer
$30.89 per dozen

Honey Butter Chicken Crunch Skewers
180 calories each skewer
$30.89 per dozen

Teriyaki Chicken Potsticker GF
45 calories each
$31.89 per dozen

Thai Boneless Chicken Wings
80 calories each
$22.39 per dozen

Beef and Lamb

BBQ Beef Meatballs
60 calories each
$20.09 per dozen

Burger Slider
180 calories each
$31.89 per dozen

Filet of Beef Canape
50 calories each
$30.49 per dozen

Churrasco Beef Satay
50 calories each
$30.49 per dozen

Korean BBQ Beef Skewers
70 calories each skewer
$24.69 per dozen

Spicy Lamb Meatballs
70 calories each
$28.29 per dozen

Pork

Asian-Style Pork Meatballs
50 calories each
$19.89 per dozen

Bacon Wrapped Dates
45 calories each
$23.49 per dozen

BBQ Pork Sliders
180 calories each
$31.99 per dozen

Mini Cuban Sandwich
90 calories each
$23.99 per dozen

Prosciutto Caprese Sliders
230 calories each
$31.39 per dozen

Seafood

Crab, Artichoke, and Spinach Tartlet
50 calories each
$26.49per dozen

Fried Lobster Pasta and Cheese Balls
60 calories each
$30.49 per dozen

Gochujang Tempura Shrimp
60 calories each
$26.49 per dozen

Hawaiian Salmon Tartlet GF
35 calories each
$29.89 per dozen

Vegetarian

Crispy Falafel Sliders GF V
240 calories each
$26.49 per dozen

Goat Cheese and Honey Phyllo Cup V
90 calories each
$29.09 per dozen

Shiitake Mushroom Roll VG
60 calories per 1/2 roll
$30.89 per dozen

Sicilian Arancini V
110 calories each
$26.49 per dozen

Tomato Confit Crostini V
120 calories each
$23.49 per dozen

Vegetable Egg Roll V
190 calories each
$26.49 per dozen

Spring Roll GF VG
30 calories per 1/2 roll
$23.49 per dozen

Vegetable Samosa GF VG
130 calories each
$29.89 per dozen

PLATED

Each entrée is served with thoughtfully paired sides, along with your choice of appetizer — soup or salad — and a dessert. Meals also include rolls and butter, coffee and tea service, and your selected beverage. Presented on china with house linen tablecloths and napkins, this format provides a seamless, restaurant-quality dining experience.

INCLUDES:

Assorted Dinner Rolls with Butter
150 calories each roll

Parker House Rolls with Butter
60 calories each roll

Butter
35 calories each

Basil, Garlic, and Oregano Oil
100 calories per 1 Tbsp. serving

Coffee and Tea Service
Freshly brewed regular and decaffeinated coffee, accompanied by a selection of premium regular and herbal teas. Service includes all essential accompaniments and condiments.
50 calories per 12 fl. oz. serving

PLATED SALADS - CHOOSE 1:

Baby Kale Caesar Side Salad
220 calories per 1 cup serving

Ginger Citrus Spinach Salad
270 calories each

Mixed Italian Salad
240 calories per 1 cup serving

Orange, Strawberry, and Pecan Salad
410 calories per 1 cup serving

Wedge Salad with Blue Cheese and Bacon
260 calories each

PLATED DESSERTS - CHOOSE 2:

Individual Brown Butter Cake
460 calories each

Coconut Chia Pudding with Mango
130 calories each

Individual Chocolate Peanut Butter Cream Pie
360 calories each

Individual Flourless Chocolate Cake
450 calories each

Individual Key Lime Pie
250 calories each

Individual Banana Walnut Cake
480 calories each

Individual Red Velvet Cake
230 calories each

Salted Caramel and Berry Cheesecake
470 calories each

PLATED BEVERAGES - CHOOSE 1:

Brewed Iced Tea
0 calories per 8 fl. oz. serving

Sweet Iced Tea
15 calories per 8 fl. oz. serving

Hibiscus Lemonade
40 calories per 8 fl. oz. serving

CHICKEN

20 guest minimum

Tuscan Herb Roasted Chicken

Lemon and herb roasted chicken quarter, paired with balsamic-roasted vegetables. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

360 calories each
$34.59 per guest

Peruvian Lime Chicken

Marinated in a tangy, smoky, and savory combination of cumin, chile, garlic, and lime paired with Baja-roasted vegetables and jasmine scented cilantro rice. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

190 calories each
$34.59 per guest

Korean Grilled Chicken

Char-grilled chicken marinated in soy sauce, rice vinegar, ginger, garlic, and chile topped with gochujang sauce paired with broccolini, Napa cabbage kimchi and jasmine scented cilantro rice. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

180 calories each
$34.59 per guest

Chicken Piccata

Chicken piccata accompanied by lemon garlic broccolini and angel hair pasta with garlic and capers. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

290 calories each
$34.59 per guest

PORK

20 guest minimum

Apple Cider Glazed Pork Tenderloin

Pork tenderloin served with mustard cream sauce, sautéed haricot vert, and roasted sweet potatoes. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

220 calories each
$34.59 per guest

Citrus Soy Pork Belly

Citrus glazed pork belly paired with sautéed bok choy, red cabbage, and mushrooms and lemongrass rice. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

560 calories each
$34.59 per guest

Pancetta and Pesto Risotto

Pancetta and pesto risotto accompanied by grilled ratatouille. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

310 calories each
$34.59 per guest

BEEF

20 guest minimum

Coffee–Chili Crusted Filet Mignon

Coffee–Chili Crusted Filet Mignon served with red wine demi glace sauce, garlic roasted whipped potatoes, and honey mustard roasted brussels sprouts. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

460 calories each
$51.49 per guest

Machaca-style Shredded Beef

Machaca-style shredded beef accompanied by roasted corn with red peppers and polenta. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

140 calories each
$34.59 per guest

Teriyaki Flank Steak

Teriyaki flank steak paired with ginger jasmine rice, carrots, and sugar snap peas. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

220 calories each per 4 oz. serving
$34.59 per guest

SEAFOOD

20 guest minimum

Lemon and Sundried Tomato Grilled Shrimp

Grilled shrimp with lemon and sundried tomatoes accompanied by a crispy angel hair pasta cake and a warm tomato basil relish. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

210 calories each
$34.59 per guest

Grilled Salmon

Grilled salmon served with beurre blanc sauce, roasted lemon herb fingerling potatoes, sautéed haricots vert. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

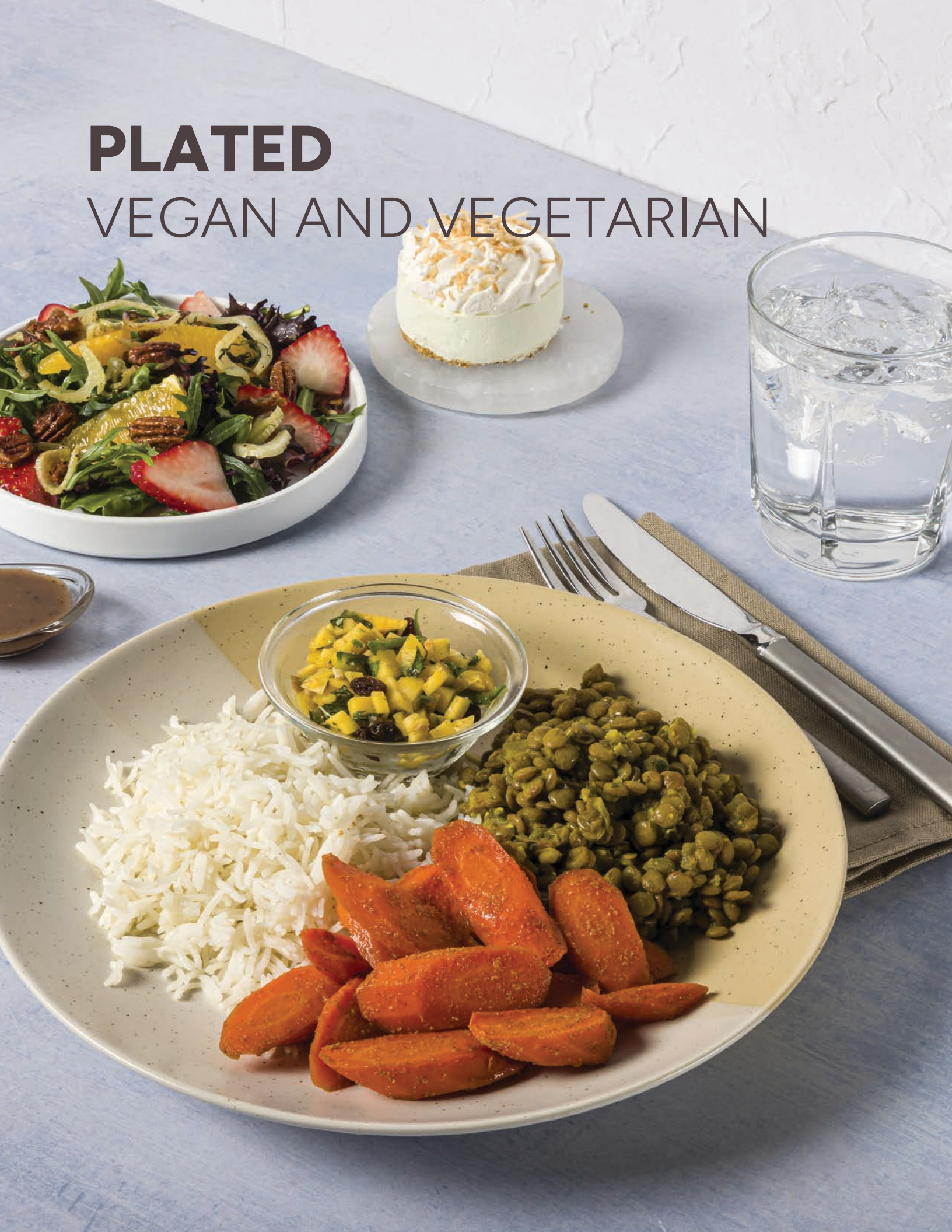
240 calories each
$38.19 per guest

Cedar Roasted Flounder

Cedar plank roasted flounder filet paired with arugula pesto, smashed sweet potatoes, and herb roasted carrots. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

170 calories each
$41.19 per guest

PLATED
VEGAN AND VEGETARIAN



Each entrée is served with thoughtfully paired sides, along with your choice of appetizer — soup or salad — and a dessert. Meals also include rolls and butter, coffee and tea service, and your selected beverage. Presented on china with house linen tablecloths and napkins, this format provides a seamless, restaurant-quality dining experience.

VEGAN AND VEGETARIAN

20 guest minimum

Green Lentil Dal
Green lentil dal accompanied by Basmati rice, mango chutney, and spiced carrots. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

60 calories per 8 oz. serving
$27.49 per guest

Eggplant Parmesan Napoleon
Eggplant parmesan napoleon and angel hair pasta. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

800 calories each
$27.49 per guest

Citrus Grilled Portobello
Grilled lime marinated portobello mushroom caps with fajita seasoned vegetables, cilantro rice, and avocado salsa verde. Served with your choice of salad and dessert. All plated entrées include a selection of breads, iced tea, coffee, and hot tea service.

25 calories each
$27.49 per guest

INCLUDES:

Parker House Rolls
60 calories each roll

Basil, Garlic and Oregano Oil
100 calories per 1 Tbsp. serving

Coffee and Tea Service
Freshly brewed regular and decaffeinated coffee, accompanied by a selection of premium regular and herbal teas. Service includes all essential accompaniments and condiments.
50 calories per 12 fl. oz. serving

VEGAN AND VEGETARIAN PLATED SALADS - CHOOSE 1:

Ginger Citrus Spinach Salad
270 calories

Mixed Italian Salad
240 calories

Orange, Strawberry and Pecan Salad
410 calories

VEGAN AND VEGETARIAN PLATED DESSERTS - CHOOSE 2:

Coconut Chia Pudding with Mango
130 calories each

Individual Banana Walnut Cake
480 calories each

Individual Brown Butter Cake
460 calories each

Individual Chocolate Peanut Butter Cream Pie
360 calories each

Individual Flourless Chocolate Cake
450 calories each

Individual Red Velvet Cake
230 calories each

PLATED BEVERAGES - CHOOSE 1:

Brewed Iced Tea
0 calories per 8 fl. oz. serving

Sweet Iced Tea
15 calories per 8 fl. oz. serving

Hibiscus Lemonade
40 calories per 8 fl. oz. serving

CELEBRATIONS

Our Party Celebration Menu Package is designed to make every occasion effortless, festive, and unforgettable; featuring a carefully curated selection of crowd-pleasing choices.

PARTY TIME

20 guest minimum | $9.29 per guest

Featuring fresh fruit, premium snacks, warm savory bites, and a selection of individual desserts. Perfect for receptions, open houses, team celebrations, or any afternoon event that calls for a polished, easy-to-serve assortment.

Fruit Tray VG
Sliced cantaloupe, honeydew melon, pineapple, and blueberries
35 calories per 3 oz. serving

Mixed Nuts
130 calories per 1/2 cup serving

BITES - CHOOSE 4:

Spring Roll GF VG
30 calories per 1/2 each

Chicken Pesto Salad Crostini
140 calories each

Crab, Artichoke, and Spinach Tartlet
50 calories each

Goat Cheese and Honey Phyllo Cup V
90 calories each

Miniature Cuban Sandwich
90 calories each

Prosciutto Caprese Sliders
230 calories each

DESSERTS - CHOOSE 2:

Individual Banana Walnut Cake VG
480 calories each

Orange Angel Food Cupcake V
160 calories each cupcake

Red Velvet Cupcake V
320 calories each cupcake

Sugar Cookie V
160 calories each cookie

Whipped Yogurt Honey Mousse Tartlet with Berries
190 calories each

PIZZA PARTY

20 guest minimum | $15.89 per guest

Your choice of three handcrafted pizzas with garlic parmesan breadsticks, and choice of salad. Finished with yummy assorted cookies.

Garlic Parmesan Breadsticks V
100 calories each

Assorted Cookies V
Calories vary

PIZZAS - CHOOSE 3:

BBQ Chicken Pizza
330 calories per slice

Cheese Pizza V
250 calories per slice

Chicken Pesto Pizza
300 calories per slice

Margherita Pizza V
260 calories per slice

Pepperoni Pizza
280 calories per slice

Spinach Mushroom Pizza V
260 calories per slice

PIZZA SIDE SALAD - CHOOSE 1:

Classic Caesar Salad
180 calories per 1 cup serving

Garden Salad with Balsamic Oregano Vinaigrette VG
10 calories per 1 cup serving

Greek Salad V
160 calories per 1 cup serving

Kale Salad GF
35 calories per 1 cup serving

CELEBRATIONS

Our Party Celebration Menu Package is designed to make every occasion effortless, festive, and unforgettable; featuring a carefully curated selection of crowd-pleasing choices.

WING PARTY **$20.59 per guest**

This package pairs wings — both classic and plant-forward — with fresh vegetables, house-made dips, crunchy tortilla chips, and fun snackable popcorn. Perfect for casual gatherings, game-day events, and any celebration that calls for easy, flavorful grazing.

Boneless BBQ Chicken Wings
200 calories per 4 each

Cauliflower Buffalo Wings
350 calories per 4 each

Blue Cheese Dressing VG
140 calories per 2 Tbsp. serving

Fresh Vegetable Crudité Platter V
60 calories per 3 oz. serving

Pico De Gallo V
0 calories per 1 Tbsp. serving

Guacamole VG
50 calories per 2 Tbsp. serving

Tri-Color Corn Tortilla Chips VG
70 calories per 1/2 cup serving

Assorted Popcorn VG
Calories vary

V

WINGS PARTY ADD-ONS:

Burger Slider
180 calories each
$3.09 per guest

Turkey Ranch Sub
490 calories each
$7.19 per guest

WING PARTY DESSERTS - CHOOSE 2:

Chocolate Chip Cookie VG
190 calories each cookie

Vanilla Sugar Cookie V
160 calories each cookie

Big Top Cupcake V
280 calories each cupcake

Brownie VG
50 calories each

Strawberry Shortcake Sweet Shot V
120 calorie each

CREATE YOUR OWN FULL SHEET CAKE

$88.19 each

Select a full sheet cake flavor and then a frosting. If you require an inscription, please let us know in the special instructions. A full sheet cake serves 64 people.

FULL SHEET CAKE FLAVOR - CHOOSE 1:

Full Sheet - Devil's Food Cake V
150 calories per slice

Full Sheet - Yellow Cake V
130 calories per slice

Full Sheet - White Cake V
130 calories per slice

ICING FLAVOR - CHOOSE 1:

Fudge GF
130 calories per 2 Tbsp. serving

Chocolate V
120 calories per 2 Tbsp. serving

CREATE YOUR OWN HALF SHEET CAKE

$49.69 each

Select a half sheet cake flavor and then a frosting. If you require an inscription, please let us know in the special instructions. A half sheet cake serves 32 people.

HALF SHEET CAKE FLAVOR - CHOOSE 1:

Half Sheet - Devil's Food Cake V
140 calories per slice

Half Sheet - Yellow Cake V
130 calories per slice

Half Sheet - White Cake V
130 calories per slice

ICING FLAVOR - CHOOSE 1:

Fudge GF
130 calories per 2 Tbsp. serving

Chocolate V
120 calories per 2 Tbsp. serving

BEVERAGES

Featuring hot beverages including brewed coffee, decaf, specialty cocoas, and seasonal ciders to chilled options with juices, lemonades, signature punches, and infused waters. Also includes convenient formats — by the gallon for groups, water stations for easy self-service, individual bottled or canned beverages, or portable Hot Beverages to Go containers.

Hot Beverages by the Guest

Hot beverages are served by the guest and includes all essential accompaniments and condiments.
12 guest minimum

Coffee and Tea Service V
50 calories per 12 fl. oz. serving
$4.19 per guest

Spiced Hot Chocolate V
240 calories per 8 fl. oz. serving
$3.99 per guest

Oat Milk Hot Chocolate GF
300 calories per 1 cup serving
$4.49 per guest

Hot Apple Cider VG
110 calories per 8 fl. oz. serving
$3.99 per guest

Hot and Cold Beverages by the Gallon / Water Stations

Hot and cold beverages available by the gallon, as water stations, and as individual bottles and cans. Service includes all essential accompaniments and condiments.

HOT BEVERAGES BY THE GALLON

Regular Coffee by the Gallon V
35 calories per 8 fl. oz. serving
23.99per gallon

Decaf Coffee by the Gallon V
35 calories per 8 fl. oz. serving
$26.69 per gallon

Hot Tea by the Gallon V
80 calories per 8 fl. oz. serving
$26.69 per gallon

Spiced Hot Chocolate V
240 calories per 8 fl. oz. serving
$26.69 per gallon

Oat Milk Hot Chocolate GF
300 calories per 8 fl. oz. serving
$31.99per gallon

Hot Apple Cider VG
110 calories per 8 fl. oz. serving
$23.99 per gallon

JUICE BY THE GALLON

16 servings per gallon

Orange Juice VG
20 calories per 8 fl. oz. serving
$27.99 per gallon

Apple Juice VG
120 calories per 8 fl. oz. serving
$27.99 per gallon

Cranberry Juice GF
25 calories per 8 fl. oz. serving $
$27.99 per gallon

Cranberry Juice Cocktail VG
100 calories per 8 fl. oz. serving
$27.99 per gallon

Ruby Red Grapefruit Juice VG
110 calories per 8 fl. oz. serving
$27.99 per gallon

Chilled Apple Cider VG
100 calories per 8 fl. oz. serving
$27.99 per gallon

ICED TEA AND LEMONADE BY THE GALLON

16 servings per gallon

Brewed Iced Tea
0 calories per 8 fl. oz. serving
$27.99 per gallon

Sweet Iced Tea
15 calories per 8 fl. oz. serving
$27.99 per gallon

Lemonade
70 calories per 8 fl. oz. serving
$27.99 per gallon

Hibiscus Lemonade
40 calories per 8 fl. oz. serving
$27.99 per gallon

Arnold Palmer
50 calories per 8 fl. oz. serving
$27.99 per gallon

Mint Iced Tea
0 calories per 8 fl. oz. serving
$27.99 per gallon

PUNCH BY THE GALLON

16 servings per gallon

Orange Pineapple Ginger Spritz
90 calories per 8 fl. oz. serving
$30.49 per gallon

Berry Patch Punch
60 calories per 8 fl. oz. serving
$30.49 per gallon

Spiced Hibiscus Punch
70 calories per 8 fl. oz. serving
$30.49 per gallon

WATER STATIONS BY THE GALLON

16 servings per gallon

Ice Water
0 calories per 8 fl. oz. serving
$3.79 per gallon

Lemon Wedge
0 calories each

Lime Wedge
0 calories each

Orange Wedge
10 calories each

Blueberry Orange Ginger Infused Water
0 calories per 8 fl. oz. serving
$12.09 per gallon

Cucumber Mint Infused Water
0 calories per 8 fl. oz. serving
$12.09 per gallon

Grapefruit Pomegranate Infused Water
0 calories per 8 fl. oz. serving
$12.09 per gallon

Honeydew Cucumber Mint Infused Water
0 calories per 8 fl. oz. serving
$12.09 per gallon

Lemon Infused Water
0 calories per 8 fl. oz. serving
$12.09 per gallon

Orange Infused Water
0 calories per 8 fl. oz. serving
$12.09 per gallon

Individual Beverages

Assorted bottled and canned beverages including water, juices, energy drinks, soda, tea, and coffee.
6 guest minimum

Assorted Bottle Iced Teas
Calories vary
$4.19 each

Assorted Canned Soft Drinks
Calories vary
$2.19 each

Assorted Juice
Calories vary
$3.39 each

Assorted Sports Drinks
Calories vary
$4.19 each

Assorted Spring and Sparkling Water
0 calories
$2.59 each

Planning your event

Welcome to Flavours!

This document offers a brief overview of our catering procedures and policies. For complete additional information, please contact your catering team. Please be sure to reserve your event space before you order catering.

Contact Information

Flavours offers hospitality with heart. Our onsite team knows you, your space, and your needs. A consultation is recommended for large and/or complex events.

Phone: 1-207-581-4718

Email: um.catering@maine.edu

Menu Planning

We know that excellence comes from serving food people love and in taking care of every detail. Our thoughtfully catered moments include streamlined, flexible menus with multiple tiers of service. We blend classic techniques with modern culinary trends to craft unique and memorable dishes that delight the senses. Together, we'll find the perfect menu to suit the specific tastes, dietary needs, budget requirements, and the theme of your gathering.

Our culinary staff is trained on food safety, including knowledge of ingredients and allergens. Please make your catering coordinator aware of all allergies and dietary restrictions at least one week in advance. Note that while every effort will be made to accommodate these needs, Flavours is not an allergen-free facility.

Pricing

Prices are based on guest minimums and product availability and are subject to change. All listed pricing reflects service during normal business hours. Events held on holidays or during break periods will reflect adjusted pricing on event orders. List pricing includes eco-friendly serviceware; alternatives will be quoted if desired. Menus and list pricing are based on minimum guest counts and planning deadlines. Your final event confirmation will include requested revisions, and pricing may be updated to accommodate your needs.

Confirmations, Revisions & Cancellations

Confirmations & Revisions: You will receive a confirmation notice when you place your order. Be sure to review it for accuracy, including the date, time, menu selections, guest attendance, and other details. Please request an online revision or notify the catering team immediately if any information is incorrect.

Cancellations: Cancellations must be made at least 72 business hours prior to the event. Contact us if weather may impact your event. If your organization closes or delays opening due to weather, all impacted catering events are automatically cancelled. You will be billed for custom items if the expense has already been incurred.

Guest Counts & Guarantees

Provide a guest attendance estimate when you book your event. The final guest count is due 72 business hours prior to the event. If no final guest count is provided, your estimated attendance becomes your final attendance guarantee, with billing based on this number or the actual guest attendance, whichever is greater. Last minute event needs are inevitable, and we will make every effort to accommodate them.

If any guests require mobility accommodation for safety and comfort, please notify us in advance of your event.

Event Payment

Payment must be received before your event. Accepted forms of payment including Purchase orders need to be provided at the time of the order for all internal billing.

All catered functions must be secured by payment before they occur. Payment types include Visa, MasterCard, American Express, Cash, Check, Purchase Orders, Departmental Accounts and Foundation Account Numbers. There will be an applicable 8% local sales tax added to all nonexempt customers. Organizations with tax exempt status will be required to submit a copy of their exemption Certificate (4) business days prior to their event date.

An invoice will be sent to you after your event detailing all costs. Payment is net 30 days.

If your group is not part of University of Maine:

- A 50% deposit is required two weeks before the event, with the balance due two business days before the event.
- A 8% sales tax will be added to your bill.
- If you are a tax-exempt organization, submit a copy of your tax-exemption certificate four days prior to your scheduled event.

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Delivery

Standard deliveries and pickups are made at your convenience. Please reserve spaces at least 30 minutes before and after guest arrival and departure for set up and clean up and plan for at least two hours for attended receptions and meals. Please arrange for building and room availability for deliveries and pickups to include entry to special access locations. While there is no fee to deliver to events held on the main campus, off-site deliveries will incur a delivery charge.

Service Staff

You can trust Flavours to deliver seamless and unforgettable service for your gathering. Staff will be provided for all served meals, with staffing levels and charges indicated on your event order. The standard for served meals is one server per twenty guests; additional servers are available for a fee. Continental breakfasts, breaks, buffets, and receptions are priced for self-service, but servers may be added for an additional fee. The addition of china and glassware may require service staff, and a quote will be provided.

Fees for each staff member at one- or two-hour function:

Waitstaff and/or attendants

- 1-2 hour event $105.00
- 3 hour event $131.25
- 4 hour event $157.50
- 5 hour event $183.75

Cooks (2 hour minimum): $30.00 per hour

Station Chef's $140.00 per chef (minimum 4 hours); $35.00 per additional hour per Chef

Expedited Orders often incur additional labor and overtime by our staff. This labor (if applicable) will be outlined within the event order.

Catering Equipment

We offer a full range of catering equipment to provide a professional image while serving your event. Rental equipment can be quoted and provided for service items not available through our department. All equipment must be picked up at the conclusion of your event. Replacement fees will be charged for damaged or missing equipment.

China Serviceware

We provide eco-friendly serviceware unless otherwise requested. China service may be added at the rates listed below. Be aware that the addition of china and glassware may require additional service staff and a quote will be provided.

Full Meal China, Glassware, and Silverware	$2.99 per guest
Coffee or Beverage China Service	$2.49 per guest
Full Bar Glass Service	$2.49 per guest
Reception China and Silverware	$2.99 per guest
Specialty Serviceware	*Quoted on Request*

Linens

Our service includes house linens for all food service tables and for guest seating tables at all plated breakfasts, lunches, and dinners. Additional linens can be rented with rates listed below. A two week notice is needed to accommodate linen color preferences. Specialty linens and fabric swatches can be provided by our catering sales specialists.

HOUSE LINENS:

85 x 85" Tablecloth	$7.99 per linen for 2 days
52 x 114" Tablecloth	$7.99 per linen for 2 days
Napkin	$0.79 per napkin for 2 days
Specialty Linens	*Quoted upon request*

Bar Services

There will be a $250.00 bar charge for a two-hour bar per bartender. This free will be waived if the sales (both hosted and cash) reach that amount. If the bar is longer than two hours, there will be an additional charge of $100.00 per hour, per bartender. The same policy applies to extended bars.
Bars are provided following university/college policies and state law.

All alcoholic beverages must be provided and served by Flavours ServeSafe and TIPS trained personnel and consumed in designated areas. Guest proof of age will be required. We reserve the right to refuse service of alcoholic beverages to any person. Shots or pitchers of alcohol are not available for events hosted on campus.
Responsible hosting requires the addition of non-alcoholic beverages and food provided by Flavours catering for the duration of alcohol service. Bar service ceases 30 minutes prior to the end of the event.

UMaine catering, under the Maine State law, cannot serve alcoholic beverages without a valid liquor license. Generally, UMaine Catering will serve events on campus with a liquor license; arrangements should be made 14 days prior to the event for this service. There is a licensing fee of $42 for each event requesting a bar.
Note: Student groups must have prior approval through the Alcohol and Drug education Programs Office prior to serving alcohol at events.
Non-alcoholic beverages and food from Flavours must be provided for the duration of alcohol service. Bar service ceases 30 minutes prior to the end of the event.

Flowers & Décor

We will gladly recommend floral and décor services from local vendors or provide you with a quote based on your preferences.

THOUGHTFULLY CATERED MOMENTS