

# ELEVATED



e a t s

KUTZTOWN UNIVERSITY

## 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.

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$39.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	100-200 Cal each
Assorted Yogurt Cups <b>v</b>	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$33.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 guests or more.

### MORNING MINI

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-70 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>v EW PF</b>	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$25.99

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

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy® Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

\*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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





# BREAKFAST

## BREAKFAST COLLECTIONS

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

### QUICK START \$9.79

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
Buttery Croissants <b>v</b>	370 Cal each

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$9.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	180-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups <b>v</b>	40-80 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER \$12.99

Assorted Bagels <b>v</b>	290-450 Cal each
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Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
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Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v \$2.29 PER PERSON</b>	290-450 Cal each
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Assorted Donuts <b>\$2.09 PER PERSON</b>	240-540 Cal each
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Assorted Pastries <b>v \$2.19 PER PERSON</b>	210-530 Cal each
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Seasonal Fresh Fruit Platter <b>VG PF \$3.19 PER PERSON</b>	35 Cal/2.5 oz. serving
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Assorted Yogurt Cups <b>\$2.69 EACH</b>	40-80 Cal each
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Vegan Blueberry Banana Breakfast Bread <b>VG PF \$14.49 SERVES 12</b>	250 Cal slice
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# BREAKFAST

## HOT BREAKFAST

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

### AMERICAN BREAKFAST \$12.49

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	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 <b>v</b>	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$13.99

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble <b>v</b>	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### FRENCH TOAST BUFFET \$12.99

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>VG</b>	80 Cal/1 oz. serving
Bottled Water	0 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$14.99

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>VG</b>	90 Cal each
Corn Tortilla - 6" <b>VG</b>	35 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sauteed Peppers and Onions <b>VG</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>VG</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	10 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

\*All packages include necessary accompaniments and condiments.

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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.



# BREAKFAST

## BREAKFAST ENHANCEMENTS

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

### EUROPEAN BREAKFAST CHARCUTERIE DISPLAY

**\$62.99 PER 12**

Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

### YOGURT PARFAIT BAR \$8.99 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>vg pf</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>vg pf</b>	20 Cal/2 oz. serving
Walnuts <b>vg</b>	100 Cal/0.5 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### TRADITIONAL SANDWICHES \$5.99 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin <b>v</b>	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <b>v pf</b>	440 Cal each

### JUST PANCAKES \$4.99

Silver Dollar Pancakes <b>v</b>	40 Cal each
Maple Syrup <b>vg</b>	80 Cal/1 oz. serving
Butter	35 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 10 guests or more.

### DELI EXPRESS \$12.99

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 <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Salmon Caesar Salad \$18.99

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Steakhouse Chop Salad \$17.99

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Mediterranean Quinoa Salad \$16.99

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita <b>v EW PF</b>	560 Cal/15 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg PF</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$12.29

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 <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$15.49

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 <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Deli Sliced Ham with Swiss on Ciabatta Bread	410 Cal each
Deli Sliced Turkey and Cheddar on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion <b>v</b>	430 Cal each
Grilled Vegetable Wrap with Hummus <b>v PF</b>	620 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 10 guests or more.

### THE EXECUTIVE LUNCHEON \$17.99

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>	5 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>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	670 Cal each
Gourmet Turkey Sandwich with Baby Arugula, Creamy Brie and Cranberry-Fig Jam	420 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	470 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon", Lettuce, Tomato and Mayo <b>VG PF</b>	510 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 and Ranch <b>V EW PF</b>	45 Cal/3.5 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
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts <b>VG</b>	230 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions <b>VG PF</b>	190 Cal/3 oz. serving
Tomato Corn Grain Salad <b>VG PF</b>	150 Cal/4.25 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, Lemonade and Iced Tea.

### SPRING FLING \$22.99

Choice of Two (2) Sides:		
Asian Edamame Salad <b>V EW</b>	130 Cal/3 oz. serving	
Red Quinoa & Pickled Onion Salad <b>V EW PF</b>	50 Cal/2 oz. serving	
Roasted Beet & Arugula Salad <b>EW PF</b>	120 Cal/2.5 oz. serving	
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving	
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving	
Asparagus Vegetable Sauté <b>VG EW PF</b>	60 Cal/4 oz. serving	
Choice of Two (2) Entrées:		
Grilled BBQ Pork Chops <b>EW</b>	180 Cal each	
Grilled Montreal Cod <b>EW</b>	80 Cal/3 oz. serving	
Crispy Five Spice Tofu <b>EW</b>	340 Cal/5 oz. serving	
Eggplant Meatball <b>VG EW PF</b>	50 Cal each	
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving	
Grilled Peri Peri Chicken	140 Cal/3 oz. serving	
Choice of Two (2) Sauces:		
Chimichurri Mayonnaise <b>V</b>	150 Cal/1 oz. serving	
Green Chile Relish <b>VG</b>	15 Cal/1 oz. serving	
Chermoula Crema <b>V</b>	40 Cal/1 oz. serving	
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving	
Peri Peri Sauce <b>VG</b>	40 Cal/1 oz. serving	
Chocolate Chip Cookie Brownies <b>VG</b>	280 Cal each	

### LATIN FLAVORS \$22.99

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch <b>V EW PF</b>		
	110 Cal/7.25 oz. serving	
Grilled Flatbread <b>VG</b>	110 Cal each	
Choice of One (1) Rice:		
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving	
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving	
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving	
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving	
Chipotle Orange Roasted Chicken	350 Cal/6 oz. serving	
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving	
Chili Relleno <b>V</b>	310 Cal/6 oz. serving	
Sopapillas <b>VG</b>	130 Cal/1.5 oz. serving	

## POWER BOOST BOWLS \$23.49

Choice of One (1) Grain:	
Lemon Herbed Farro <b>VG EW PF</b>	150 Cal/4 oz. serving
Quinoa and Lentils <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Greens:	
Kale Mix <b>VG PF</b>	10 Cal/1.25 oz. serving
Romaine Arugula Mix <b>VG PF</b>	5 Cal/1.25 oz. serving
Choice of Two (2) Proteins:	
Lemon Garlic Chicken	130 Cal/3 oz. serving
Hard-Cooked Egg <b>V</b>	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving
Choice of Three (3) Toppings:	
Spicy Roasted Broccoli <b>VG EW PF</b>	45 Cal/1.5 oz. serving
Sliced Avocado <b>VG</b>	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower <b>VG EW PF</b>	35 Cal/2 oz. serving
Garbanzo Beans <b>VG</b>	140 Cal/3 oz. serving
Roasted Butternut Squash <b>VG EW PF</b>	80 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Shredded Beets <b>VG</b>	30 Cal/2 oz. serving
Edamame <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Greek Yogurt Ranch Dressing <b>V</b>	90 Cal/1 oz. serving
Pesto Vinaigrette <b>V</b>	120 Cal/1 oz. serving
Tahini Tzatziki Dressing <b>V</b>	30 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles <b>V</b>	80 Cal/1 oz. serving
Pickled Red Onion <b>VG</b>	20 Cal/1 oz. serving
Toasted Walnuts <b>VG</b>	190 Cal/1 oz. serving
Shaved Parmesan <b>V</b>	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds <b>V</b>	170 Cal/1 oz. serving
Choice of One (1) Dessert:	
Baklava <b>V</b>	70 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each

## CURRY AND SPICE \$23.49

Kachumber Salad <b>VG EW PF</b>	35 Cal/3.9 oz. serving
Potato Samosa	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	190 Cal/4.5 oz. serving



# BUFFETS

## THEMED BUFFETS

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

### ALL-AMERICAN PICNIC \$17.99

Traditional Potato Salad <b>v</b>	240 Cal/4.25 oz. serving
Fresh Country Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	320 Cal each
Vegetarian Burger <b>VG PF</b>	170 Cal each
Hot Dogs with Buns	300 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>VG</b>	0-5 Cal/0.5 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### TASTY TEX MEX \$21.99

Tortilla Chips	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	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	440 Cal/6.5 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>	250 Cal/2.75 oz. serving

# BUFFETS

## THEMED BUFFETS

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

### ASIAN ACCENTS \$23.49

Peanut Lime Ramen Noodles <b>v</b>	230 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>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>vg</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>vg</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>v</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>vg ew</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>vg ew</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>ew</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

### SUNDAY BBQ \$23.49

Apple Bacon Coleslaw <b>vg ew pf</b>	150 Cal/3.25 oz. serving
Baked Sweet Potatoes	120 Cal each
Sautéed Green Beans and Peppers <b>vg ew pf</b>	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 Cal/3 oz. serving
Black Bean Slider <b>v</b>	190 Cal each
Slider Buns <b>vg</b>	80 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

### HARVEST BOUNTY \$23.49

Traditional Mixed Green Salad with Balsamic and Ranch <b>v ew pf</b>	45 Cal/3.5 oz. serving
Southern Biscuits with Butter <b>v</b>	230 Cal each
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>vg ew pf</b>	30 Cal/3 oz. serving
Vegetable Lasagna Alfredo <b>v</b>	470 Cal/11 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Butterball® Turkey	170 Cal/3 oz. serving
Baked Ham	120 Cal/3 oz. serving
Apple Pie <b>vg</b>	410 Cal/slice

### TAVOLINO BUFFET \$21.99

Caesar Salad	240 Cal/5.5 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>	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Miniature Cheesecake Tarts <b>v</b>	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

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# BUFFETS

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 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 \$18.99</b>	210 Cal/5.75 oz. serving
Brie and Mushroom Chicken <b>\$19.99</b>	310 Cal/7.5 oz. serving
Maple Dijon Salmon <b>EW \$23.99</b>	270 Cal/3.25 oz. serving
Beef Pot Roast with Dijon Shallot Sauce <b>\$21.99</b>	330 Cal/5 oz. serving
Pesto Flank Steak <b>\$23.99</b>	250 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney <b>VG PF \$18.99</b>	280 Cal/4.25 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF \$18.99</b>	420 Cal/15.75 oz. serving
Extra Buffet Entree <b>\$5.99</b>	

### BUFFET SIDES

Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Toasted Orzo with Spinach and Cranberries <b>VG</b>	160 Cal/4 oz. serving
Penne with Marinara Sauce <b>VG</b>	100 Cal/3 oz. serving
Extra Buffet Side <b>\$3.49</b>	

### BUFFET FINISHES

Cherry Cheesecake Tarts <b>V</b>	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal slice
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Chocolate Cake <b>V</b>	320 Cal slice
Glazed Strawberry Bars <b>VG</b>	380 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each

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# RECEPTIONS

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Franks in a Blanket <b>\$21.99</b>	45 Cal each
Beef Empanadas <b>\$23.99</b>	150 Cal each
Buffalo Style Chicken Spring Rolls <b>\$23.99</b>	50 Cal each
Coconut Chicken <b>\$22.99</b>	40 Cal each
Truffle & Wild Mushroom Arancini <b>\$34.99</b>	60 Cal each
Spanakopita Mushrooms <b>V \$22.99</b>	30 Cal each
Assorted Mini Quiche <b>\$19.99</b>	100 Cal each
Vegetable Spring Rolls <b>\$21.99</b>	50 Cal each
Vegan Chorizo Stuffed Mushroom <b>VG \$29.99</b>	45 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Rounds <b>\$22.99</b>	100 Cal each
Veggie Hummus Cups <b>VG EW PF \$22.99</b>	170 Cal each
Traditional Tomato Bruschetta Crostini <b>VG \$17.99</b>	50 Cal each
Strawberry Ricotta Toast Points <b>V PF \$18.99</b>	60 Cal each
Pimento Cheese & Bacon Toast Points <b>\$18.99</b>	110 Cal each
Candied Bacon Topped Deviled Eggs <b>\$23.99</b>	80 Cal each



## UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

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

### FRESH GARDEN CRUDITÉS \$3.49 PER PERSON

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

### SEASONAL FRESH FRUIT PLATTER \$3.19 PER PERSON

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

### ASSORTED MINI SANDWICHES \$5.99 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham & Cheese	270 Cal each
Roast Beef & Brie	260 Cal each
Turkey & Swiss	320 Cal each
Fresh Mozzarella	240 Cal each

### HOUSE-MADE SPINACH DIP \$3.49 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips **V** 230 Cal/2.25 oz. serving

### CLASSIC CHEESE DISPLAY \$3.79 PER PERSON

Cheese, Grapes and Crackers

Swiss, Cheddar and Muenster Cheese <b>V</b>	280 Cal/3 oz. serving
Grapes <b>VG</b>	20 Cal/1 oz. serving
Crackers <b>V</b>	20 Cal each

### CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board Calories Vary Per Assortment

### RED PEPPER KALE DIP \$3.79 PER PERSON

Red Pepper Kale Dip <b>V</b>	130 Cal/1.75 oz. serving
Pita Chips <b>V</b>	140 Cal/2oz. serving

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# RECEPTIONS

## RECEPTION STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

### HAPPY HOUR \$18.99

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese <b>v</b>	390 Cal/6 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Assorted Dessert Bars <b>v</b>	240-370 Cal each

### SOFT PRETZEL BAR \$5.99

Hot Pretzels <b>vg</b>	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce <b>v</b>	50 Cal/1 oz. serving
Spicy Mustard Sauce <b>vg</b>	60 Cal/1 oz. serving
Yellow Mustard Sauce <b>vg</b>	25 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce <b>vg</b>	60 Cal/1 oz. serving
Cajun Cheese Sauce <b>v</b>	70 Cal/1 oz. serving
Buffalo Blue Sauce	30 Cal/1 oz. serving
Chocolate Sauce <b>vg</b>	80 Cal/1 oz. serving
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving

### LOADED COOKIE "NACHOS" \$5.99

Cookie Crisps (6 per person) <b>v</b>	50 Cal each
Choice of Two (2) Sauces:	
Caramel Sauce <b>v</b>	120 Cal/1 oz. serving
Chocolate Syrup <b>vg</b>	80 Cal/1 oz. serving
Raspberry Sauce <b>vg</b>	110 Cal/1 oz. serving
Choice of Three (3) Toppings:	
Chocolate Chips <b>v</b>	70 Cal/0.5 oz. serving
Sliced Strawberries <b>vg</b>	20 Cal/2 oz. serving
Toasted Pecans <b>vg</b>	100 Cal/0.5 oz. serving
Toasted Coconut <b>vg</b>	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs <b>vg</b>	140 Cal/1 oz. serving
Rainbow Sprinkles <b>vg</b>	140 Cal/1 oz. serving
Whipped Topping <b>v</b>	30 Cal/1 oz. serving

## BREAKS

All prices are per person and available for 10 guests or more.

### SNACK ATTACK \$6.99

Assorted Individual Bags of Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	280 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

### BREADS AND SPREADS \$7.99

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>vg ew</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>vg pf</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>vg ew pf</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>vg pf</b>	330 Cal/4.5 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving

### HOT CHOCOLATE BAR \$4.29

Hot Chocolate Bar with Assorted Toppings and Mix-Ins	25-160 Cal/0.5-8 oz. serving
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### SUGAR RUSH \$4.99

Select Four (4) Desserts to build your Dessert Board:	
Cranberry Blondie <b>v</b>	240 Cal each
Famous Mint Brownie <b>v</b>	230 Cal each
Spiced Pumpkin Blondie <b>v</b>	260 Cal each
Cookies & Cream Blondie <b>v</b>	270 Cal each
Pumpkin Spice Iced Cookie <b>v</b>	260 Cal each
Peppermint Iced Cookie <b>v</b>	250 Cal each
Sugar Berry Cookie <b>v</b>	250 Cal each
Cranberry Vanilla Iced Cookie <b>v</b>	250 Cal each
Eggnog Cookie <b>v</b>	280 Cal each
Chunky Chocolate Chip Cookies <b>v</b>	230 Cal each
Oatmeal Raisin Cookie <b>v</b>	210 Cal each
Sugar Cookies <b>v</b>	230 Cal each
Gourmet Dessert Bars <b>v</b>	240-370 Cal each



# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	<b>\$2.29 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$1.49 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$1.49 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.09 EACH</b>	100-150 Cal each
Sparkling Water	<b>\$2.29 EACH</b>	0 Cal each
Hot Chocolate	<b>\$22.49 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$15.49 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$15.49 PER GALLON</b>	80 Cal/8 oz. serving
Iced Water	<b>\$1.99 PER GALLON</b>	0 Cal/8 oz. serving
Infused Water	<b>\$5.99 PER GALLON</b>	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy® Cookies <b>v</b>	<b>\$2.19 PER PERSON</b>	210-280 Cal each
Chocolate Chip Cookie Brownies <b>v</b>	<b>\$2.29 PER PERSON</b>	280 Cal each
Gourmet Dessert Bars <b>v</b>	<b>\$2.49 PER PERSON</b>	240-370 Cal each
Custom Artisan Cupcakes <b>\$24.99 PER DOZEN</b>		
Chocolate Cupcake with Fudge Icing <b>vg</b>		480 Cal each
Vanilla Cupcake <b>v</b>		380 Cal each
Bananas Foster Cupcake <b>v</b>		180 Cal each
Devil's Food Cupcake <b>v</b>		380 Cal each
Vegan Peach-Banana Cake (Each) <b>vg</b>	<b>\$14.99 SERVES 8</b>	300 Cal slice

## ORDERING INFORMATION

### Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL


**PF** PLANT FORWARD



### Contact Us Today

610.683.4680  
catering@kutztown.edu  
<https://kutztown.catertrax.com>

Prices effective until 07/01/2025  
Prices may be subject to change

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