CATERING
AT WASH U
WHAT ARE YOU ENVISIONING?

An elegant banquet for VIP alumni? Tasty (and nutritious) boxed lunches for a meeting or seminar? A fun team-building barbecue? Whatever your vision is, we’re here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it’s big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all of the food we cook at Washington University, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn’t stop with the food. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they’ll be right there with you to ensure that everything from decor and setup to service and event flow are thoughtfully and professionally executed.
We see ourselves as part of your team, so our goal is collaborate with you to offer an experience perfectly tailored to your needs.

**Place an Order Online**
Diningservices.wustl.edu/catering

**Catering Sales Office**
For assistance or special orders feel free to contact the catering office:
(314) 935-5054
(314) 935-3908
wucatering@cafebonappetit.com

**Office Hours**
Monday - Friday from 8:00am - 5:00pm
THE FINE PRINT

• **Ordering Deadlines:** To ensure availability of service and menu items please place your orders at least 3 business days in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. $50.00 will be added to all orders placed within 3 business days of the event.

• **Delivery Fee and Minimum Order:** All orders have a $25.00 delivery fee added to the invoice. There is a minimum of $125 on all orders. Certain buildings and locations are subject to an additional $75.00 load in charge.

• **Cancellation Fee:** Customers are responsible for paying 50 percent of the total invoice plus $100 in labor for any orders canceled within 2 business days of the event.

• **Guarantees:** Guarantees are due 3 business days prior to your event. Please understand that increases within the 3 business days will incur additional fees.

• **Payment Options:** We do use WU billing department numbers. We accept Visa, MasterCard, and American Express credit cards, checks, or PO numbers. Payment information must be submitted to confirm your order.

• **Placing your order:** The catering department should be made aware of any program specific details: meetings, speakers, or any other activity that would occur before, during, or following the time catering service is requested.

• Our catering team will confirm your event. Catering orders require a signed contract within 3 business days.

• Requests to relocate an order after it is set up will incur a move fee of $50.00.

• **Trash:** Waste receptacles for your event are reserved and coordinated by event management (WFF). This includes sustainable waste stations for compost, recycling, and landfill. If your event is held at an outdoor location or requires additional trash or recycling bins, please make the appropriate arrangements prior to the event.

• **Food Safety:** Our culinary team plans to provide the appropriate amount of food and beverage for your confirmed guest count. Washington University Catering will not be held responsible for perishable food items removed without our knowledge or prior consent. The maximum time food will be on a buffet is 2 hours.

• **Linens:** Black, white, or ivory linens are included in the food price. Drop off service will not provide linens.

• **China, Disposable, and Compostable Service:** Quality paper and plastic products are included in your food price. China and glassware or compostable disposable service will be added to your order per guest, depending the event needs. Speak with your catering sales team about costs.

• **Classroom events:** Events that are booked in classrooms that access cannot be granted one hour prior to the start time will be limited to drop off catering only.

• **Administrative Fee:** A 12% administrative fee will be added to your entire catering order to cover overhead.
Bells & Whistles

Event Staff
A smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged per hour per server with a 4 hour minimum.

Equipment Rentals
A perfectly styled event sometimes requires additional equipment rentals and specialty linens. Please give us at least 3 business days in advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

Floral Arrangements
A pop of color goes a long way — consider adding floral arrangements and centerpieces to your event. We’ll work with our local florist to design beautiful florals and just need a 3 business day in advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing?
Let us know! We’ll work together to create a wonderful experience for your guests.
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COLD BREAKFAST COLLECTIONS

Avo-Toast Bar
Toasted 9-grain wheat bread, avocado spread, sliced radishes, marinated cherry tomatoes, house-pickled onions, salted cucumbers, smoked salmon, feta, lemons, olive oil, sea salt, and cracked black pepper
$85.00 serves 8-12
$170.00 Serves 16-24

Greek Yogurt Bar
Greek yogurt, berries, cherry granola, dried fruit, honey, quinoa
$80.00 serves 8-12
$160.00 serves 16-24

Classic Continental
Assorted pastries and seasonal fruit salad
$40.00 serves 8-12
$80.00 serves 16-24

Deluxe Continental
Assorted pastries, seasonal fruit salad, greek yogurt, house-made granola, and dried fruit
$75.00 serves 8-12
$150.00 Serves 16-24

Companion Continental
Choice of 6 plain or 6 cinnamon raisin, seasonal fruit salad, and cream cheese
$75.00 serves 8-12
$150.00 serves 16-24

New York Continental
Choice of 6 plain or 6 sesame, house-made smoked salmon schmear, cream cheese, capers, chopped cage-free eggs, cucumbers, tomatoes, and shaved red onions
$55.00 serves 8-12
$110.00 serves 16-24

Protein Power
Hard boiled cage-free eggs, cottage cheese, sliced smoked turkey, cheddar cheese, roasted red peppers and seasonal fruit salad
$50.00 serves 8-12
$100.00 Serves 16-24

Mediterranean Breakfast
Israeli salad, roasted garlic hummus, baba ganoush, hard boiled cage-free eggs, feta cheese, roasted red peppers and pita
$45.00 serves 8-12
$90.00 serves 16-24

Build Your Own Large Pastry Platter
1 dozen pastries choose three of following:
Iced cinnamon roll
Breakfast bread
Croissants
Muffins
Scones
$35.00 serves 10-12
HOT BREAKFAST

The Classic
Serves 10 guests
Cage-free scrambled eggs with chives, smoked bacon, turkey sausage, and choice of:
Maple sweet potato quinoa hash
or
Roasted breakfast potatoes
$75.00

CUSTOMIZABLE BREAKFAST COLLECTION

Select three items
$95.00 Small serves 10-12 (half pan)
$190.00 Large Serve 20-25 (full pan)
A la carte items
$33.00 Small Serves 10-12
$66.00 Large Serves 20-25

Cage-free scrambled eggs with chives
Cage-free scrambled egg whites
Tofu scramble with kale, potatoes, and peppers ($20.00)
Cage-free egg strata with bacon, cheddar, and chives
Cage free egg strata with Marcoot Creamery mozzarella, mushrooms, roasted peppers, and basil
French toast casserole with maple syrup
Smoked bacon
Turkey sausage links
House-made biscuits with turkey sausage gravy
Roasted breakfast potatoes
Maple sweet potato quinoa hash
Slow cooked steel cut oats with brown sugar, honey, raisins, and milk

BREAKFAST SANDWICHES

Prepared with cage-free eggs on a brioche bun.
Minimum order of 10

Egg whites, spinach, tomato, swiss
Egg and cheddar
Egg, cheddar, and bacon
Egg, turkey sausage, tomato, and pesto
Egg, cheddar, and smoked ham

$5.50 ea.
BREAKFAST BURRITOS

Prepared on a whole wheat tortilla with roasted potatoes. Please select three.
  Cage-free egg and chorizo
  Cage-free egg, turkey sausage and cheddar
  Cage-free egg, bacon, and cheddar
  Cage-free egg, smoked ham, and cheddar
  Tofu scramble, kale, bell peppers
  Cage-free egg, roasted mushrooms

$35.00 small platter — serves 9-12
$55.00 large platter — serves 15-18

Additional Sauces:
Sold by the pint with a minimum of 2 pints per type
Salsa roja - $17.00 per quart (2 pints)
Avo-cilantro lime crema - $11.00 per quart (2 pints)
Pico de gallo - $17.00 per quart (2 pints)
*1 pint serves 8-10 guests
À LA CARTE BREAKFAST

Companion Bagels — one dozen
Served with cream cheese, butter, and assorted preserves
Choose 2 from: Plain, Whole wheat, Cinnamon-raisin, Everything, Sesame
$35.00 per dozen

Coffee Cake Squares
$25.00 per dozen

House Made Espresso Granola Bars
$25.00 per dozen

Assorted Granola & Energy Bars
$30.00 per dozen

Seasonal Fruit Salad
$21.00 small serves 10
$41.00 large serves 20

Sliced Seasonal Fruit Display
$25.00 small serves 10-12
$35.00 large serves 20-25

Whole Fruit
Select from: Apples, Bananas, Oranges
$22.00 per dozen

Hard-Boiled Cage-Free Eggs
18.00 per dozen

Individual Cold Cereals & Pints of Milk
Sold in increments of 10 guests
$50.00 serves 10

Individual Yogurt Parfaits
Low fat plain yogurt, granola, fresh berries,
$21.00 per half dozen
SALADS

Boxed lunches are packaged with a freshly baked roll, butter, cookie. Minimum order of 10. If order is below 10, it must be picked up at our Cherry Tree location.

Mixed Greens
Field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette
$29.50 small platter — serves 10-15
$58.80 large platter — serves 20-25
$10.50 boxed lunch

Kale and Brussel Sprouts
Kale, field greens, shaved Brussel sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-dijon vinaigrette
$48.00 small platter — serves 10-15
$72.00 large platter — serves 20-25
$10.50 boxed lunch

Caesar
Romaine hearts, shaved parmesan, garlic croutons, and house-made Caesar dressing
$35.50 small platter — serves 10-15
$55.50 large platter — serves 20-25
$10.50 boxed lunch

Greek
Chopped romaine, feta, grape tomatoes, cucumbers, red onions, Kalamata olives, pita chips, red wine vinaigrette
$39.80 small platter — serves 10-15
$68.50 large platter — serves 20-25
$10.80 boxed lunch

Chef’s
Romaine lettuce, smoked turkey, Wennemen’s ham, hard-boiled cage-free eggs, tomatoes, cucumbers, and house-made buttermilk ranch
$62.20 small platter — serves 10-15
$98.70 large platter — serves 20-25
$11.50 boxed lunch

California
Mixed greens, grape tomatoes, avocados, mandarin oranges, shaved red onions, sunflower seeds, and lemon tamari dressing
$65.00 small platter — serves 10-15
$110.00 large platter — serves 20-25
$11.25 boxed lunch

Baby Spinach
Spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing
$70.00 small platter — serves 10-15
$95.00 large platter — serves 20-25
$11.50 boxed lunch
**SALADS**

*Additions: Proteins to add to platters and boxed lunches*

**Wild-caught salmon**
- $60.00 small platter — serves 10
- $120.00 large platter — serves 20
- $6.00 boxed lunch

**Roasted chicken**
- $30.00 small platter — serves 10
- $60.00 large platter — serves 20
- $3.00 boxed lunch

**Grilled flank steak**
- $60.00 small platter — serves 10
- $120.00 large platter — serves 20
- $6.00 boxed lunch

**Wenneman’s ham**
- $30.00 small platter — serves 10
- $60.00 large platter — serves 20
- $3.00 boxed lunch

**Smoked turkey**
- $80.00 small platter — serves 10
- $140.00 large platter — serves 20
- $4.00 boxed lunch

**Grilled Sliced Beyond Burger**
- $60.00 small platter — serves 10
- $120.00 large platter — serves 20
- $6.00 boxed lunch

**Sesame Roasted Tofu**
- $30.00 small platter — serves 10
- $60.00 large platter — serves 20
- $3.00 boxed lunch
Minimum order of 10 for Boxed Lunches. Any order below must be picked up at our Cherry Tree location. Lunches include bag chips and a cookie. Gluten free/vegan bread is $2.00 or gluten free/vegan dessert is $3.00.

Classic Sandwiches
Prepared on 9-grain whole wheat bread with green leaf lettuce and tomato. Please select three.

- **Smoked Turkey and Swiss**
- **Tuna Salad**
- **Smoked Ham and Swiss**
- **Cage-Free Egg Salad**
- **House-Roasted Beef and Cheddar**

$38.00 small platter — serves 8-10
$58.00 large platter — serves 12-16
$10.90 boxed lunch

Signature Sandwiches
Please select three

- **The Herbivore** | Grilled squash, cucumbers, Sriracha hummus, and tomato jam on focaccia
- **Smoked Turkey** | Havarti cheese, field greens, local honey Dijon, sliced 9-grain
- **Chicken Salad** | Celery, Thompson grapes, lettuce, brioche
- **Wenneman’s Smoked Ham** | Swiss cheese, local honey Dijon, lettuce, sliced 9-grain
- **Italian Sub** | Ham, capicola, salami, roasted beef, pepperoncini, provolone, tomato, and herb vinaigrette on sliced sourdough
- **Deviled Egg Salad** | Egg, smoked paprika, green onion, mayo, field greens, brioche.
- **Smoked Turkey Club** | Smoked bacon, Bibb lettuce, smoked gouda, Sriracha mayonnaise, sliced sourdough
- **House-Roasted Beef** | Swiss cheese, shaved red onion, baby spinach, horseradish aioli, sliced sourdough

$45.00 small platter — serves 8-10
$65.00 large platter — serves 12-16
$12.90 boxed lunch

Wraps
Prepared on whole wheat tortillas. Please select three.

- **Smoked Turkey Pesto** | Marcoot Creamery Mozzarella, baby spinach, tomato jam
- **Chicken Caesar** | Romaine hearts, shaved parmesan, house-made Caesar dressing, croutons
- **Mediterranean Tuna** | Baby spinach, feta, cucumber, roasted red peppers, tomato, balsamic vinaigrette
- **Buffalo Chicken** | House-made hot sauce, romaine, celery, carrots, blue cheese dressing
- **Crispy Chicken** | Local honey Dijon, feta, dried cranberries, chopped romaine
- **Santa Fe** | Roasted corn, black beans, chopped lettuce, quinoa, pico de gallo

$65.00 small platter — serves 8-10
$85.00 large platter — serves 12-16
$13.80 boxed lunch
**BOX LUNCH UPGRADES**

- **Sides**
  - House-made pasta salad | farfalle, cucumber, kalamata olives, carrots, tomatoes $10.00 serves 10 |
    - $19.95 serves 20
  - Quinoa Salad | chickpeas, tomatoes, cucumber, red onions, cilantro-lime vinaigrette $10.00 serves 10 |
    - $20.00 serves 20
  - Small tureen of soup du jour | selection of meat or vegetarian soup $47.50 serves 12-16
  - Large tureen of soup du jour | selection of meat or vegetarian soup $95.00 serves 24-28
  - Seasonal whole fruit $22.00 per dozen
  - Seasonal fruit salad $21.00 small serves 10 | $41.00 large serves 20
  - House-made chips by the pound $11.25 serves 15-20
  - Assorted bagged chips $2.50 per bag
  - A dozen house-baked chocolate chip cookies $15.00
  - A dozen house-baked brownies $16.00

**Box Lunch Upgrades**

Upgraded selection will be applied to all boxes in addition to the chips and cookie.

$2.00

- Organic field greens with house-made balsamic vinaigrette
- House-made pasta salad | farfalle, cucumbers, kalamata olives, carrots, tomatoes
- Quinoa salad | chickpeas, tomatoes, cucumbers, red onions, cilantro-lime vinaigrette
- Seasonal whole fruit
- Seasonal fruit salad
- House-baked brownies

**DELI BUFFET**

$110.00 serves of 8-12
$220.00 serves 16-24

- **Select three main ingredients**
  - Smoked turkey breast
  - House-roasted beef
  - Wenneman’s smoked ham
  - Cage-free egg salad
  - Tuna salad
  - Grilled squash and roasted peppers

Served with sliced artisanal breads, swiss cheese, cheddar cheese, lettuce, tomato, dill pickles, mayonnaise, and mustard

- **Select two sides**
  - Organic field greens with house-made balsamic vinaigrette
  - Caesar | romaine hearts, shaved parmesan, garlic croutons, and house-made Caesar dressing
  - House-made pasta salad | farfalle, cucumber, kalamata olives, carrots, tomatoes
  - Quinoa Salad | chickpeas, tomatoes, cucumber, red onions, cilantro-lime vinaigrette
  - Seasonal fruit salad
  - House-Made Chips
SANDWICHES FOR A CROWD
Prepared on a 24” Soft French Bread, serves 12
$58.25
Smoked Turkey Breast, Cranberry Relish, Herbed Cream Cheese, and Mixed Greens
House-Roasted Beef, Horseradish Aioli, Arugula, and House-Pickled Onions
Wenneman’s Smoked Ham, Brie, Fig Jam, and Leaf Lettuce
Cage-Free Egg Salad, Tarragon, and Leaf Lettuce
Curried Chicken Salad, Grapes, Celery, and Bibb Lettuce
Grilled Squash, Roasted Peppers, Provolone, and Pesto
Salami, Wenneman’s Smoked Ham, Coppa, Provolone, Italian Herb Aioli, Lettuce, and Tomato
Marinated Portabella, Roasted Red Peppers, Spinach, Arugula, Chimichurri Sauce.
Smoked Turkey, Ham, Roast Beef, Swiss cheese, Lettuce, Tomato, Pickle, 1,000 Island Dressing
Roast Beef, Ham, Grilled Chicken, Pepperoni, Cheddar, Provolone, Lettuce, Black Olives

BOARDROOM BOWLS
Served with artisanal bread, butter, and gooey butter cake. Priced per guest, based on a minimum of 10.

Grilled Flank Bowl
Brown Rice, shaved brussel sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, and chimichurri dressing
$18.00

Thai-Spiced Grilled Chicken Bowl
Lemon-basil marinated chicken breast, cucumbers, cherry tomatoes, carrots, scallions, basil, napa cabbage, and honey-soy vinaigrette
$18.00

Grilled Wild-Caught Salmon Bowl
Quinoa, cherry tomatoes, arugula, roasted red skin potatoes, pesto vinaigrette
$22.00

Ginger Gulf Shrimp Bowl
Quinoa, baby spinach, avocado, edamame, carrots, cucumbers, cherry tomatoes, lemon-basil vinaigrette
$22.00

Roasted Sweet Potato Bowl
Jasmine Rice, braised kale, grilled squash, roasted red peppers, toasted pepitas, maple-apple dressing
$16.00

Southwest Fajita Bowl
Brown Rice, corn, black beans, sautéed peppers and onions, spiced chicken, tortilla strips, chipotle ranch dressing.
$18.00
FLATBREADS

Each flatbread serves 8-10 guests

Classics $22.80

Margarita
Fresh mozzarella and basil

Pepperoni

Combo
Italian sausage, sweet peppers, onions, Kalamata olives, mozzarella

Roasted Mushroom
Spinach, onions, Roasted Red Peppers, mozzarella

Buffalo Chicken
House-made buffalo sauce, blue cheese, scallion

BBQ Bacon
Jack cheese, shaved red onions, cilantro

Southwest BLT
Chipotle Ranch, bacon, tomatoes, arugula

Artisan $25.80

Roasted Cauliflower Piccata
Capers, roasted garlic, lemon (no cheese)

Caramelized Leek and chevre
Fig jam

Prosciutto and melon
Basil, balsamic reduction

English pea and chevre
Caramelized leeks, hummus, mint, local honey

Basil pesto and tomato
Fresh Mozzarella roasted cherry tomatoes, red onions

Fig and mascarpone
Onion jam, basil, blue cheese

Shaved Brussel sprouts
Caramelized leeks, provolone, shaved parmesan
SIMPLE BUFFETS

Each buffet serves 12-15
Chef’s Selection Plate for Dietary Needs: $ 12.25 gluten free, $12.50 vegan

**Maple-Sriracha Glazed Wild-Caught Salmon**
Sesame-scallion brown rice and sautéed kale, napa cabbage, bell pepper medley
$175.00

**Grilled Lemon-Rosemary Chicken with Citrus and Herbs**
Quinoa-wild-rice pilaf and sweet chili glazed broccoli
$125.00

**Farfalle with Basil Pesto**
Roasted potatoes and sautéed green beans and tomatoes
$125.00

**Baked Penne with Marinara**
Italian chicken sausage, roasted peppers, onions, and roasted parmesan cauliflower
$125.00

**Chicken Tikka Masala**
Peas pulao, dal, naan, and raita
$150.00

**Paneer Palak**
Peas pulao, dal, naan, and raita
$150.00

**Grilled Chimichurri Flank Steak**
Maple Sriracha glazed carrots and roasted potatoes
$175.00

**Herb-Roasted Turkey Breast with Cranberry Chutney**
Boursin mashed potatoes, Brussel sprouts
$175.00

*Dietary option upon request*
OSTERIA
Served with warm focaccia.
Select four items
$425.00 Small serves 20-25 (half pan)
$850.00 Large serve 40-50 (full pan)
A la carte items
$125.00 Small Serves 10-12
$250.00 Large Serves 20-25

Caesar Salad | Romaine lettuce, croutons, parmesan
Hill Salad | Romaine and iceberg, pimientos, black olives, pepperoncinis, parmesan, sweet vinaigrette
Cauliflower Piccata | Lemon, capers, white wine, and garlic (GF)
Penne a la Arrabiata | Eggplant, tomatoes, garlic, crushed red peppers (vegan)
Chicken Florentine | Penne pasta, chicken, spinach, tomatoes, white wine, garlic
Baked Ziti | Italian chicken sausage, marinara, oregano, mozzarella, bread crumbs
Slow-Braised Pork Sugo | Tomatoes and red wine
Parmesan Polenta | Mushroom and artichoke ragu (GF)
Eggplant Parmesan | Marinara, fresh mozzarella, basil, bread crumbs, parmesan
Grilled Broccoli | Lemon and olive oil (GF)
Rosemary Roasted Potatoes | Olive oil and garlic (vegan GF)

CANTINA
Served with cilantro, sliced jalapenos, diced onions
Select four items
$430.00 Small serves 20-25 (half pan)
$860.00 Large Serve 40-50 (full pan)
A la carte items
$135.00 Small Serves 10-12
$270.00 Large Serves 20-25

Salsa roja - $17.00 per quart (2 pints)
Avo-cilantro lime crema - $11.00 per quart (2 pints)
Pico de gallo - $17.00 per quart (2 pints)
*1 pint serves 8-10 guests

Choice of 2: Hard shells, soft flour tortillas, tostadas, corn tortilla chips
Chopped Romaine and Roasted Corn Salad | Radishes, crispy tortilla strips, cilantro, Cotija cheese, and lime vinaigrette (GF)
Melon | Arugula, chile, sea salt, lime (GF)
Poblano, Corn, and Mushroom Enchilada Bake | Salsa verde, Cotija, and cilantro
“Mojo de Ajo” Mushrooms | (vegan)
Carne Asada | (gf)
Pork Carnitas | (GF)
Green Chili Braised Chicken | (GF)
Cilantro-lime Rice (GF vegan) |
Braised Black Beans (GF vegan) |
Tofu Sofritos |
Frijoles Charros | Onion, poblano peppers, and pinto beans
Assorted Churros | Chocolate and caramel filled
Flan | Vanilla custard and caramel
ROADHOUSE
Served with BBQ sauce on the side.

Select four items
$425.00 Small serves 20-25 (half pan)
$850.00 Large Serve 40-50 (full pan)
A la carte items
$125.00 Small Serves 10-12
$250.00 Large Serves 20-25

Oil and Vinegar Slaw
Grilled Corn Salad | Mayo, chipotle, parmesan cheese, green chili, red peppers, cilantro
Smoked Bone-in Chicken
Dry-Rubbed Smoked Brisket
Fried Chicken | Buttermilk brine
House-Smoked Pork Shoulder
Mashed Potatoes | White pepper gravy
Macaroni and Cheese
Green Bean Casserole
Potato Salad
Maple-Bacon Brussel Sprouts
Jalapeño Cornbread
Seasonal Fruit Cobbler
Cupcakes

MASALA
Served with Naan and Raita
Select four items
450.00 Small serves 20-25 (half pan)
900.00 Large Serve 40-50 (full pan)
A la carte items
140.00 Small Serves 10-12
280.00 Large Serves 20-25

Cucumber Salad | Red onions, tomatoes, cilantro, toasted cumin, and lime
Chana Masala | Chickpeas, tomatoes, garam masala, tamarind, and garlic
Chicken Tikka Masala | Tomatoes and cream
Saag Paneer | Feta, spinach and cream
Aloo Gobi | Potato, cauliflower, turmeric, garlic, chili, and cilantro
Dal | Slow-cooked lentils with tomatoes, ginger, and garam masala
Steamed Brown Rice
Ambot Tik | Spicy shrimp curry with coconut
Tandoori Chicken | Onions and peppers
Peas Pulao | Basmati rice with peas and toasted cumin
Curried Vegetables
Mango Panna Cotta
Coconut Key Lime Bars
IZAKAYA
Select four items
$430.00 Small serves 20-25 (half pan)
$860.00 Large Serve 40-50 (full pan)
A la carte items
$135.00 Small Serves 10-12
$270.00 Large Serves 20-25

Greens and Radish Salad | Kale, cabbage, onions, bell peppers, citrus, crispy wontons, and honey-tamari vinaigrette
Cucumber Salad | Red onions, sesame, carrots, edamame, bell pepper, Thai-lime vinaigrette
5-Spiced Braised Pork | Fried shallots, tamari, and ginger
Chicken Teriyaki
Flank Steak Teriyaki
Steamed Jasmine Rice
Brown Rice
Braised Daikon and Shiitake Mushrooms | Ginger, mushroom dashi
Grilled Gochujang Eggplant | Sesame, scallion
Charred Broccoli | Tamari, lime
Cherry Blossom Pudding
Matcha Green Tea Spiral Cake

AMERICAN GRILL
Served with BBQ sauce, ketchup, mustard, mayo packets, appropriate buns, lettuce, tomato, onion and assorted sliced cheeses.
Select four items
$ 350.00 Small serves 20-25 (half pan)
$700.00 Large Serve 40-50 (full pan)
A la carte items
$150.00 Small Serves 10-12
$300.00 Large Serves 20-25

Hamburgers
Veggie Burgers
Hotdogs
Grilled Chicken Breast
House Made Chips
House Made Sweet Potato Chips
Baked Beans
Potato Salad
Fruit Salad
Cookies
Brownies

MEDITERRANEAN
Served with warm pita, tzatziki, Israeli salad
Select four items
$450.00 Small serves 20-25 (half pan)
$900.00 Large Serve 40-50 (full pan)
A la carte items
$140.00 Small Serves 10-12
$280.00 Large Serves 20-25

Beef Shawarma | Flank steak, cumin, coriander, turmeric, cloves, pepper
Chicken Souvlaki | Lemon, oregano, basil, garlic
Moussaka | Lamb, eggplant, béchamel
Wild Rice Pilaf | Carrots, celery, onions, herbs
Eggplant bake | Chickpeas, mushrooms, tomatoes
Tilapia | Tomato caper relish
Oregano Roasted Potatoes | Lemon, parsley garlic
Green Beans | Tomato, leeks
Spinach Orzo | Chickpeas, lemon, feta
Baklava
CLASSIC BUFFET COLLECTION

Minimum order of 20. Please specify buffet or family-style table service.
Includes choice of two entrees, two sides, salad, dinner rolls, and butter.

$700.00 Small serves 20-25
$1400.00 Large Serve 40-50 (full pan)
A la carte items
$250.00 Entrée -serves 20-25
$85.00 Side-serves 20 - 25

Salad
Mixed Greens | Field greens, cucumbers, cherry tomatoes, matchstick carrots, and house-made balsamic vinaigrette
Kale and Brussel Sprout | Kale, field greens, shaved Brussel sprouts, carrots, edamame, dried cranberries, sunflower seeds, garbanzo beans, and lemon-dijon vinaigrette
Baby Spinach | Spinach, goat cheese, roasted sweet potatoes, red onions, pepitas, dried cranberries, and maple-cider dressing

Entrées
Roasted Acorn Squash | Quinoa, wild mushrooms, charred sweet corn, and chimichurri
Stuffed Portobello | Goat cheese, shallots, turmeric sweet potato, and paprika
Potato Gnocchi| Mushrooms, peas, white wine, brown butter
Pan Seared Chicken Breast | Wild mushroom, thyme, and red wine reduction
Roasted Chicken Thighs | Gremolata
Herb-Crusted Salmon | Grilled lemons
Pan Roasted Trout | Creamed leeks
Seafood and Farfalle | Mussels, shrimp, scallops, white wine, butter, garlic, tomatoes, shallots, mushrooms
Chicken Penne a la Vodka | Tomatoes, Mushrooms, vodka cream sauce
Porchetta Style Pork Loin | Port wine-Fig Jus
Roasted Lamb Meat Loaf | Mint pesto
Grilled Flank Steak | Rosemary- paprika butter

Vegetable Sides
Roasted Brussels Sprouts | Balsamic reduction
Maple-Roasted Carrots | Rosemary
Pan-Fried Cauliflower | Capers, lemon, and parsley
Grilled Asparagus | Lemon, breadcrumbs
Charred Broccoli | Chile, garlic, parmesan
Lemony String Beans | Lemon, garlic

Starch Sides
Quinoa Pilaf | Dill and toasted almond
Smashed Sweet Potatoes | Kale and crispy leeks
Chive Mashed Potatoes
Creamy Polenta | Boursin
Roasted Fingerling Potatoes | Rosemary and garlic
Potato Gratin | Caramelized onions and cheddar cheese
Penne Aglio e Olio | Garlic, olive oil, parsley, and parmesan
Pesto Fusilli | Basil pesto and pecorino
Wild Rice Pilaf | Roasted carrot and thyme
APPETIZER PLATTERS

Please order in increments of 10 guests

**Vegetable Crudités**  
House-made hummus and ranch dip  
Hummus Selection: roasted garlic, cilantro-jalapeno, Sriracha  
$47.50 per platter — serves 10

**Fruit Display**  
Seasonal assortment  
$33.00 per platter — serves 10

**Artisanal Cheese**  
Assorted imported and domestic cheeses, fresh and dried fruits, crackers, and sliced baguette  
$75.00 per platter — serves 10

**Artisanal Charcuterie**  
Assorted local cured meats, grilled bread, marmalades, and mustards  
$75.00 per platter — serves 10

**Antipasto**  
Italian salami, prosciutto, fresh mozzarella, provolone, roasted peppers, marinated artichoke hearts, mushrooms, Kalamata olives, and sliced baguette  
$70.00 per platter — serves 10

**Grazing Table**  
Select 3 of the above appetizer platters for $260—serves 30-40  
Select 4 of the above appetizer platters for $325 — serves 40-50

**Hot Dips - Select one dip and one chip.**  
$52.50 per platter — serves 10 guests  
Spinach Artichoke, Mexican Street Corn, Buffalo Chicken, Goat cheese Basil-Marinara, Choice of Focaccia Chips, Pita chips or Tortilla Chips

**A la Cart Chips and Dips**

<table>
<thead>
<tr>
<th>Dips (1 quart serves 10-16) $18.00</th>
<th>House made Chips: (1 pound serves 12-20)</th>
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</thead>
<tbody>
<tr>
<td>Cilantro Jalapeno Hummus</td>
<td>Corn Tortilla Chips</td>
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<tr>
<td>Sriracha Hummus</td>
<td>Pita Chips</td>
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<tr>
<td>Lemon Kale Hummus</td>
<td>Focaccia Chips</td>
</tr>
<tr>
<td>Roasted Garlic Hummus</td>
<td>Sweet Potato Chips</td>
</tr>
<tr>
<td>Pico De Gallo</td>
<td>House Made Potato Chips</td>
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<tr>
<td>Guacamole</td>
<td>Carrot and Celery Sticks</td>
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<tr>
<td>Ranch</td>
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<tr>
<td>Chipotle Ranch</td>
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<tr>
<td>Baba Ganoush</td>
<td></td>
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<tr>
<td>Caramelized Onion Dip</td>
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</tbody>
</table>
SEASONAL HORS D’ŒUVRES

Sold with a minimum of 30 and in increments of 10

Goat cheese & Kalamata Olive Bruschetta  $1.70
Edamame, Tahini, & Fig Crostini $1.70
BLT Tartlet $1.80
Boursin-Stuffed Mushrooms $3.00
Vegetable Pot Stickers with Honey-Soy $1.90
Toasted Cheese Ravioli with Marinara $2.20
Toasted Beef Ravioli with Marinara $2.20
Green Chili Chicken Quesadilla with Pico De Gallo & Cilantro-Lime Crema $2.00
Black Bean Corn Quesadilla with Pico De Gallo & Cilantro-Lime Crema $1.70
Bacon Wrapped Sriracha Chicken Bites $2.40
Crab Rangoon with Sweet Chile Thai Sauce $3.00
Mini Crab Cakes with Cajun Remoulade 2.90

Offered During March - August
Bacon & Smoked Gouda Mac & Cheese Bites 2.40
Mexican Street Corn Arancini $ 2.30
Gravlax and Cilantro Crème Fraiche Crostini $1.90
Grilled Beef Tenderloin and Chimichurri Crostini $3.00
Spring Pea Hummus and Caramelized Shallot Bruschetta $1.90
Curried Chicken Salad Tartlet $2.20
Mini Asian Chicken Lettuce Wrap $2.20
Cold Smoked Shrimp with Mango Chili BBQ Sauce $3.00
Mango Crab Salad on Toast Points $3.00
Grilled Brie with Orange Basil Marmalade Crostini $2.90

Offered During September - February
Companion Pretzel Bites with Budweiser Ale Cheese Sauce  $ 1.90
Prosciutto, Asiago Cheese, & Fig Crostini $ 2.20
Chicken Slider with Cheddar Cheese Bacon & Chipotle Ranch 3.00
Andouille Sausage Cheddar Jalapeno Hushpuppy 1.90
Mini Vegan Chicken Bahn Mi on Focaccia 3.50
Orange-Sesame Chicken Wing $3.00
Potato Cake with Beef Tenderloin & Brandy Peppercorn Mayo 3.00
Grit Cake with Cajun Shrimp Etouffee $3.00
Chicken and Waffle Bite with Maple-Chipotle Syrup $1.90
Sold in a minimum of 10

**Energy**
Assorted Energy Bars, Whole Fruit, Yogurt Parfait, Trail Mix
$8.50 per person

**Seasonal Whole Fruit**
$1.85 per person

**Ballpark**
Soft Pretzels Sticks, Mustard Trio, Popcorn, Cracker Jacks
$7.50 per person

**Cinema**
Buttered Popcorn, Assorted Candy Bars, and Chips
$7.50 per person

**Individual Bagged Snacks (min of 20)**
Potato Chips, Pretzels, Popcorn $1.90
Trail Mix $2.30

**Bulk Snacks (Sold by the pound)**
Pretzels $6.50
Goldfish $13.00
Yogurt covered pretzels $10.50
Mini M&Ms $16.20
Chocolate-Covered Pretzels $13.70
Chocolate-Covered Raisins $11.60
Yogurt-Covered Raisins $11.20
Asian Snack Mix- Sesame Sticks, Dried Peas, Puffed Rice Crackers & Cajun Corn Sticks $10.50
Banana Split Mix- Roasted & Salted Peanuts, Pineapple, Cherry Flavored Cranberries, Chocolate Chunks, Caramel Bits, Banana Chips, & Marshmallow Bits $10.90
Chia Mix- Roasted & Salted Almonds, Cranberries, Pineapple, Chia Sticks, Yogurt Raisins, Dark Chocolate Chunks, & White Cocoa Chips $15.30
Block & Barrel Snack Mix-Almonds, Cheese Guppies, Cheese Zips, Corn Chips, Pretzels, Rice Crackers, and Wheatgerm Bites $12.80
SWEETS

Chef’s daily assortment and seasonal flavors. Sold by the dozen. Special Dietary needs upon request.

Cookies
Chocolate chip, oatmeal, or sugar
$15.00

Brownies or blondies
Chocolate and nut, chocolate fudge, or M&M
$15.80

Bars
Seasonal, gooey butter, key lime coconut, chocolate walnut, oatmeal jam, banana chocolate
$21.00

French Macarons
$37.80

Hand-Decorated Cupcakes
Mini - $15.75
Large- $17.75

Individual Desserts
$60.00 per dozen
Fruit Tarts with Vanilla Cream
Deep Dark Chocolate Cake Square with Chocolate Ganache Glaze
Buttermilk Panna Cotta with Strawberry Gellee
Lemon Pound Cake with Berries & Whipped Topping
Chef’s Choice of Cheesecake
Chocolate Mousse Cup
Seasonal Fruit Mousse Cup
Beverages

Infused Water
- Lemon-cucumber
- Blueberry-rosemary
- Strawberry-mint
- Lime-basil
$20.00 per gallon — serves 16-20 |

Kaldi’s Fresh Brewed Coffee
Choose Regular or Decaffeinated
$30.00 per gallon serves 16-20
$20.00 per pump pot serve 10-12

Hot Water and Assorted Tea Bags
$34.00 per gallon serves 16-20
$17.00 per pump pot serves 10-12

Ice Tea, Lemonade, Orange Juice
$25.00 per gallon serves 16-20
$12.50 per half gallon serves 10-12

Ice Water
$7.50 per gallon

Hot or Chilled Apple Cider (only offered in months of Sept- Dec)
$35.00 per gallon-serves 16-20

Hot Chocolate
$35.00 per gallon-serves 16-20

Canned Soda 12oz
Coke, Diet Coke, & Sprite
$1.50 per can

Bottled Juices
Orange, cranberry, or apple
$3.00 per bottle

Milk-Skim, 2%, Chocolate (Non Dairy options upon request for additional charge)
$2.60 per pint