



EVENT MENU



ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS \$36.69

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 12 guests or more.

DELICIOUS DAWN

✓ Assorted Muffins	400-510 Cal each
✓ Assorted Scones	430-470 Cal each
✓ Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

✓ Granola Bars	130-220 Cal each
✓ Assorted Yogurt Cups	80-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

✓ Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
✓ Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
✓ Bakery-Fresh Rolls with Butter	160 Cal each
✓ Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
✓ New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

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



ALL-DAY PACKAGES

MEETING WRAP UP \$31.29

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 12 guests or more.













MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	360-400 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving









THE ENERGIZER

Donut Holes	45-90 Cal each
   Ripe Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	640 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	650 Cal each
  Grilled Vegetable Wrap	620 Cal each
   Seasonal Fresh Fruit Salad	40 Cal/2.5 oz. serving
Choice of One (1) Salad:	
   Traditional Garden Salad	50 Cal/3.5 oz. serving
 Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
 Individual Bag of Chips	100-160 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
 Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving


MID-DAY MUNCHIES

 Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
 Salsa Roja	20 Cal/1 oz. serving
 Salsa Verde	20 Cal/1 oz. serving
 Pico De Gallo	10 Cal/1 oz. serving
   Assorted Whole Fruit	50-100 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SIMPLE PLEASURES \$24.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.






SIMPLE CONTINENTAL

 Assorted Donuts	190-490 Cal each
 Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
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 One (1) Sandwich:

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
   Roasted Pepper and Mozzarella Ciabatta	530 Cal each
 Individual Bag of Chips	100-160 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

 Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
 Salsa Roja	20 Cal/1 oz. serving
 Salsa Verde	20 Cal/1 oz. serving
 Pico De Gallo	10 Cal/1 oz. serving
   Assorted Whole Fruit	50-100 Cal each
 Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
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.

BREAKFAST

BREAKFAST COLLECTIONS

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

BASIC BEGINNINGS \$7.09

Choice of One (1) Breakfast Pastry:

- ✔ Assorted Danish 120-530 Cal each
- ✔ Assorted Muffins 400-510 Cal each
- ✔ Assorted Scones 400-440 Cal each
- ✔ Assorted Bagels 290-450 Cal each




Bottled Water 0 Cal each

Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

QUICK START \$9.49

Choice of Three (3) Breakfast Pastries:

- ✔ Assorted Danish 210-530 Cal each
- ✔ Assorted Muffins 400-510 Cal each
- ✔ Assorted Scones 400-440 Cal each
- ✔ Assorted Bagels 290-450 Cal each

✔    Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving

Assorted Juice 110-170 Cal each

Bottled Water 0 Cal each

Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$8.29

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

✔ Individual Cereal Cups 120-230 Cal each

Milk 120 Cal each

✔   Bananas 110 Cal each

✔ Assorted Yogurt Cups 80-150 Cal each

Bottled Water 0 Cal each

Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels Served with Butter, Cream Cheese and Jam \$19.39 Per Dozen 290-450 Cal each

Cinnamon Rolls \$21.59 Per Dozen 350 Cal each

Assorted Danish \$19.39 Per Dozen 210-530 Cal each

Assorted Donuts \$17.29 Per Dozen 190-490 Cal each

Assorted Pastries \$19.39 Per Dozen 210-530 Cal each

Assorted Breakfast Breads \$13.59 Serves 12 200-280 Cal each

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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 \$11.29

Choice of One (1) Breakfast Pastry:

• Assorted Danish	210-530 Cal each
• Assorted Muffins	400-510 Cal each
• Assorted Scones	400-440 Cal each
• Assorted Bagels	290-450 Cal each
• Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
• Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$11.09

• Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
• Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
• Egg and Cheese English Muffin	270 Cal each
• Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	460 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	610 Cal each
• Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup	450 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	460 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BREAKFAST \$10.59

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



BREAKFAST

BREAKFAST ENHANCEMENTS

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

YOGURT PARFAITS \$4.29

Choose Your Favorite:

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

TRADITIONAL SANDWICHES \$4.99

Choice of Two (2) Sunrise Breakfast Sandwiches:

- ✓ Egg and Cheese English Muffin 260 Cal each
- ✓ Egg and Cheese Croissant 370 Cal each
- Sausage, Egg and Cheese Biscuit 520 Cal each
- Ham, Egg and Cheese Biscuit 450 Cal each
- Bacon, Egg and Cheese Bagel 370 Cal each
- Spicy Bacon, Egg, Potato and Cheese Burrito 590 Cal each
- ✓ PF Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup 450 Cal each
- Spicy Southern Chicken Biscuit with Maple Sriracha Syrup 560 Cal each
- Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel 370 Cal each
- Bacon, Lettuce, Tomato, Avocado and Egg Bagel 460 Cal each

OMELET STATION \$8.59

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

- ✓ Eggs 180 Cal/4 oz. serving
- ✓ Egg Whites 80 Cal/4 oz. serving
- ✓ Shredded Cheddar Cheese 120 Cal/1 oz. serving
- ✓ Crumbled Feta Cheese 80 Cal/1 oz. serving
- Crumbled Bacon 90 Cal/0.5 oz. serving
- Diced Ham 30 Cal/1 oz. serving
- ✓ Mushrooms 50 Cal/1.5 oz. serving
- ✓ VG EW PF Tomatoes 10 Cal/2 oz. serving
- ✓ Onions 10 Cal/1 oz. serving
- ✓ Green Peppers 10 Cal/1.5 oz. serving
- ✓ Spinach 15 Cal/2 oz. serving

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

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

DELI EXPRESS \$11.89

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

Choice of Two (2) Side Salads	30-240 Cal each
Individual Bags of Chips	100-160 Cal each
Assorted Baked Breads and Rolls	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	25-80 Cal/1 oz. serving
Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	10 Cal/1 oz. serving
Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia	\$13.49
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	550 Cal each
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Chicken, Blue Cheese and Pear Salad	\$13.99
Grilled Lemon Chicken on a Salad of Pear, Blue Cheese, Walnuts, Crisp Greens and Dijon Vinaigrette	630 Cal each
Bakery-Fresh Roll with Butter	160 Cal each
Fresh Fruit Cup	40 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each
Steakhouse Chop Salad	\$15.09
Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter	160 Cal each
Fresh Fruit Cup	40 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!

Please contact your catering professional!

CLASSIC BOX LUNCH \$12.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich	130-790 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS BUFFET \$15.29

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	30-240 Cal each
Dill Pickle Slices	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Bavarian Ham and Swiss on a Pretzel Roll	580 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread	450 Cal each
Chicken Caesar Wrap	640 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta	520 Cal each



SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$18.89

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	30-240 Cal each
🌱 Dill Pickle Slices	0 Cal/1 oz. serving
🍌 Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
🍌 Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 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	730 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	660 Cal each
Turkey and Avocado Mayo on Multigrain	380 Cal each
Roast Beef and Fontina Sub	630 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
🍌 Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta	600 Cal each
🍌 Portobello Ciabatta with Baby Spinach and Sun-Dried Tomato Pesto	440 Cal each

SIDE SALAD SELECTIONS

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

🌱 🍌 🥛 🥑 Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
🌱 🍌 🥛 🥑 Mixed Lettuces, Chickpea, Cucumber and Tomato	90 Cal/3 oz. serving
🌱 🍌 🥛 🥑 Arugula Salad with Cauliflower and Beets	140 Cal/2.5 oz. serving
🌱 🍌 🥑 Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning	120 Cal/4 oz. serving
🍌 Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing	240 Cal/4 oz. serving
🌱 🍌 🥛 🥑 Fresh Fruit Salad	40 Cal/2.5 oz. serving
Strawberry Melon Salad	40 Cal/3 oz. serving
🍌 Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	90 Cal/3 oz. serving
🌱 Grilled Vegetable Pasta Salad with a Balsamic Dressing	130 Cal/3 oz. serving
🍌 🥛 🥑 Herbed Quinoa Side Salad	100 Cal/3.5 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.

SOUP AND SALAD BUFFET \$15.99

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

ALL-AMERICAN PICNIC \$15.09

v Traditional Potato Salad	240 Cal/4 oz. serving
v cw Fresh Country Coleslaw	170 Cal/3.5 oz. serving
v Home-Style Kettle Chips	200 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
vg Garnish Tray (Lettuce, Onions, Pickles and Tomatoes)	0-10 Cal/1 oz. serving
v Assorted Craveworthy Cookies	210-260 Cal each
v Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
v Add on Vegetarian Burgers for an Additional Fee	450 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

NORTHERN ITALIAN BUFFET \$18.59

v Mediterranean Salad with a Greek Vinaigrette	110 Cal/3.25 oz. serving
v Garlic Breadsticks	110 Cal each
vg cw pfe Roasted Mushrooms	90 Cal/3 oz. serving
ew Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
vg Vermicelli Pasta	140 Cal/3.25 oz. serving
v Berry Panna Cotta	340 Cal/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.

TASTY TEX MEX \$17.09


- ✓ Tortilla Chips 90 Cal/1 oz. serving
- ✓ Mexican Rice 130 Cal/3 oz. serving
- ✓   Charro Beans 90 Cal/3 oz. serving

Choice of One (1) Type of Fajitas:

Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream 590 Cal/5 oz. serving

Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream 580 Cal/5 oz. serving







Choice of Two (2) Salsas:

- ✓  Pico De Gallo 10 Cal/1 oz. serving
- ✓  Salsa Verde 10 Cal/1 oz. serving
- ✓  Salsa Roja 20 Cal/1 oz. serving
- ✓ Cinnamon Crisps 20 Cal each

ASIAN ACCENTS \$16.79

Peanut Lime Ramen Noodles 200 Cal/3 oz. serving
Egg Rolls 180 Cal each

Choice of Two (2) Dipping Sauces:

- ✓  Sweet Soy Sauce 50 Cal/1 oz. serving
- ✓  Sweet and Sour Sauce 40 Cal/1 oz. serving
- ✓  Chili Garlic Sauce 45 Cal/1 oz. serving
- ✓   Steamed Brown Rice 210 Cal/5.5 oz. serving
- General Tso's Chicken 370 Cal/8 oz. serving
-  Teriyaki Salmon with Lemon Green Beans 100 Cal/3 oz. serving
- Fortune Cookies 30 Cal each



LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at herne-tina@aramark.com / 716.375.2615 to explore more options and personalize your buffet to fit your event.

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BUFFETS

THEMED BUFFETS

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NOODLE BAR BASICS \$19.19

• Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette	70 Cal/2.25 oz. serving 110 Cal each
• Garlic Breadsticks	
Choice of One (1) Pasta:	
• Cavatappi Noodles	180 Cal/4 oz. serving
• Fettuccine Noodles	240 Cal/5.5 oz. serving
Choice of Two (2) Proteins:	
• Grilled Chicken	160 Cal/3 oz. serving
• Italian Sausage	330 Cal/2 oz. serving
• Shrimp	50 Cal/2 oz. serving
• Tofu	50 Cal/2 oz. serving
Choice of Two (2) Sauces:	
• Marinara Sauce	100 Cal/4 oz. serving
• Pesto Sauce	160 Cal/4 oz. serving
• Alfredo Sauce	240 Cal/4 oz. serving
• Hearty Meat Sauce	140 Cal/4 oz. serving
• Broccoli	10 Cal/1 oz. serving
• Onions	10 Cal/0.5 oz. serving
• Tomatoes	5 Cal/1 oz. serving
• Zucchini	5 Cal/1 oz. serving
• Assorted Craveworthy Cookies	210-260 Cal each
• Bakery-Fresh Brownies	250 Cal/2.25 oz. serving

HEARTLAND BUFFET \$16.49

• Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	180 Cal/3.75 oz. serving
• Bakery-Fresh Rolls with Butter	160 Cal each
• Roasted New Potatoes	110 Cal/2.75 oz. serving
• Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
• Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
• Oreo Blondies	270 Cal/1.75 oz. serving

HARVEST BOUNTY \$19.49

• Traditional Mixed Green Salad	50 Cal/3.5 oz. serving
• Southern Biscuits with Butter	190 Cal each
• Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
• Sautéed Dill Green Beans	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
• Herb Roasted Turkey	130 Cal/3 oz. serving
• Baked Ham	110 Cal/3 oz. serving
• Apple Pie	410 Cal/slice






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 Two (2) Beverages; Iced Water, Lemonade and Iced Tea.








BUFFET STARTERS

 Seasonal Garden Salad with Balsamic Vinaigrette	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Autumn Vegetable Salad with Red Wine Vinaigrette	80 Cal/3 oz. serving
 Crudités with Tzatziki Sauce	40 Cal/5 oz. serving
Antipasto Platter with Crostini	250 Cal/5 oz. serving
 Seasonal Fresh Fruit Salad	40 Cal/2.25 oz. serving







BUFFET ENTREES

 Grilled Chicken Breast with Cider Marinade \$16.59	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$16.59	310 Cal/5 oz. serving
 Grilled Lemon Rosemary Chicken \$16.59	130 Cal/3 oz. serving
Grilled Salmon in a Moroccan Herb Sauce \$19.79	120 Cal/2.75 oz. serving
Pesto Flank Steak \$20.29	260 Cal/3 oz. serving
Asian Marinated Steak \$18.79	190 Cal/3 oz. serving
 Eggplant Lasagna \$16.19	250 Cal/7.25 oz. serving

BUFFET SIDES

 Pan Roasted Vegetables	45 Cal/3 oz. serving
 Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
 Ginger Honey Glazed Carrots	110 Cal/3.25 oz. serving
 Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
 Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
 Roasted Red Potatoes	100 Cal/2.75 oz. serving
 Penne with Marinara Sauce	100 Cal/3 oz. serving

BUFFET FINISHES

 Apple Pie	410 Cal/slice
 New York-Style Cheesecake	440 Cal/slice
 Assorted Miniature Chocolate and Caramel Cheesecakes	80 Cal/3.75 oz. serving
 Dulce De Leche Brownie	220 Cal/2.25 oz. serving
 Spiced Carrot Cake	360 Cal/slice
 Assorted Craveworthy Cookies	250-310 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)

Beef Empanadas	\$23.79	70 Cal each
Italian Meatballs	\$20.49	100 Cal each
Chili-Lime Chicken Kabobs	\$25.89	40 Cal each
Boneless Buffalo Wings	\$23.79	110 Cal each
Coconut Shrimp	\$31.29	45 Cal each
Crab Cakes	\$24.79	30 Cal each
🍷 Spanakopita	\$22.69	70 Cal each
🍷🌱 Vegetable Spring Rolls	\$33.49	15 Cal each
🍷 Buffalo Cauliflower Wings	\$13.99	90 Cal each

RECEPTION HORS D'OEUVRES (COLD)

🍷 Mediterranean Antipasto Skewers	\$32.39	70 Cal each
🍷🌱🍷 Veggie Hummus Cup	\$28.09	190 Cal each
Shrimp and Coconut Ceviche	\$38.89	70 Cal/2 oz. serving
🍷 Bruschetta Crostini	\$17.29	50 Cal each
🍷 Shrimp and Avocado Toast Points	\$19.39	70 Cal each
Shrimp Cocktail	Market Price	70 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.

CLASSIC SLICED CHEESE TRAY \$38.89 Serves 12

✓ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$32.69 Serves 12

✓ PF Fresh Garden Crudités with Ranch Dill Dip

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER

✓ GF \$32.39 Serves 12

40 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$57.19 Serves 12

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

250 Cal each

Roast Beef and Cheddar Mini Sandwiches

250 Cal each

Turkey and Swiss Mini Sandwiches

290 Cal each

✓ Mini Caprese Sandwiches

220 Cal each

GRILLED VEGETABLES \$25.69 Serves 12

✓ GF Grilled Vegetables served with Balsamic Vinaigrette

70 Cal/3 oz. serving

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact the Catering Office 716-375-2615 to arrange a personal consultation.

*All packages include necessary accompaniments and condiments

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

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

RECEPTIONS

RECEPTION STATIONS

Reception 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.

TRADITIONAL CARVING-ROASTED TURKEY

\$13.99

- ✓ Bakery-Fresh Rolls 160 Cal each
- EW Carved Roasted Turkey 130 Cal/3 oz. serving
- ✓ Sun-Dried Tomato Aioli 200 Cal/1 oz. serving
- ✓ Cranberry-Mandarin Relish 60 Cal/1 oz. serving
- ✓ Mesquite Mayonnaise 220 Cal/1 oz. serving

TRADITIONAL CARVING-HONEY HAM \$14.59

- ✓ Bakery-Fresh Rolls 160 Cal each
- Carved Honey Ham 170 Cal/3.5 oz. serving
- ✓ Orange Horseradish Spread 80 Cal/1 oz. serving
- ✓ Sriracha Honey Mustard 120 Cal/1 oz. serving
- ✓ Red Onion-Apricot Relish 70 Cal/1 oz. serving

SOFT PRETZEL BAR \$5.39

- ✓ Hot Pretzels 170 Cal each
- Choice of Three (3) Dipping Sauces:
 - ✓ Honey Mustard Sauce 130 Cal/1 oz. serving
 - ✓ Spicy Mustard Sauce 30 Cal/1 oz. serving
 - ✓ Yellow Mustard Sauce 20 Cal/1 oz. serving
 - Nacho Cheese Sauce 40 Cal/1 oz. serving
 - ✓ Vegan Cheddar Cheese Sauce 60 Cal/1 oz. serving
 - ✓ Cajun Cheese Sauce 60 Cal/1 oz. serving
 - ✓ Buffalo Blue Sauce 30 Cal/1 oz. serving
 - ✓ Chocolate Sauce 70 Cal/1 oz. serving
 - ✓ Caramel Sauce 100 Cal/1 oz. serving

BREAKS

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









ENERGY BREAK \$3.29

- ✓ Granola Bars 190 Cal each
- ✓ Fruit Filled Bars 160 Cal each
- ✓ Breakfast Bars 250 Cal each

SNACK ATTACK \$5.59

- ✓ Individual Bags of Chips 100-160 Cal each
- ✓ Roasted Peanuts 170 Cal/1 oz. serving
- ✓ Trail Mix 290 Cal each
- ✓ Assorted Craveworthy Cookies 210-260 Cal each
- ✓ Bakery-Fresh Brownies 250 Cal/2.25 oz. serving

BREADS AND SPREADS \$3.89

- ✓ Tortilla Chips 180 Cal/2 oz. serving
- ✓ Pita Chips 140 Cal/2 oz. serving
- ✓ Crostini 40 Cal each
- Choice of Four (4) Spreads:
 - ✓   Korean Roja Guacamole 90 Cal/2 oz. serving
 - ✓   Ginger Verde Guacamole 90 Cal/2 oz. serving
 - ✓ Chilled Spinach Dip 200 Cal/2 oz. serving
 - ✓ Feta and Roasted Garlic Dip 260 Cal/2 oz. serving
 - ✓  Traditional Hummus 80 Cal/2 oz. serving
 - ✓ Artichoke and Olive Dip 140 Cal/2 oz. serving
 - ✓    Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water \$1.89 Each	0 Cal each
Assorted Sodas (Can) \$1.49 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.19 Each	110-170 Cal each
Regular Coffee \$20.49 Per Gallon	0 Cal/8 oz. serving
Hot Apple Cider \$19.39 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate \$19.39 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$17.29 Per Gallon	5 Cal/8 oz. serving
Lemonade \$17.29 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$17.29 Per Gallon	5 Cal/8 oz. serving
Iced Water \$.99 Per Gallon	0 Cal/8 oz. serving



v Vegetarian
 vg Vegan
 ew Eat Well
 pf Plant Forward

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.

DESSERTS

v Assorted Blondies \$15.69 Per Dozen	240-300/1.875-2.38 oz. serving
v Assorted Craveworthy Cookies \$14.59 Per Dozen	210-260 Cal each
v Bakery-Fresh Brownies \$15.69 Per Dozen	250 Cal/2.25 oz. serving
v Gourmet Dessert Bars \$17.79 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$21.09 Per Dozen	
vg Chocolate Cupcake with Fudge Icing	480 Cal each
v Vanilla Cupcake	380 Cal each
v Bananas Foster Cupcake	180 Cal each
v Devil's Food Cupcake	380 Cal each

ORDERING INFORMATION

LEAD TIME

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

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

CONTACT US TODAY

716.375.2615
 herne-tina@aramark.com
 www.sbu.catertrax.com

Prices effective until 07/01/2023
 Prices may be subject to change