

FLAVOURS

TASTE : SUCCESS



1894 CATERING

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Flavours is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceed the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Flavours experience.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Contact us by phone at 918.631.2145, email us at 1894catering.usa@sodexo.com or visit our website: 1894catering.catertrax.com.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.



 = Mindful  = Vegetarian  = Vegan  = Plant Based

We can also accommodate requests for menu items made without gluten.


Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up. All breakfasts include coffee and hot tea service.

CLASSIC CONTINENTAL BREAKFAST


12 guest minimum | \$10.99 per guest

Seasonal fresh fruit with choice of breakfast breads. Includes condiments, coffee and hot tea service.

INCLUDES:

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF TWO:

Muffins  (each | 160-230 cal) Mini Croissants  (each | 200 cal)

Coffee Cakes  (each | 110-430 cal) Mini Scones  (each | 190-200 cal)

Breakfast Breads  (each | 250 cal)

Butter and Assorted Jam

HEALTHY WAY CONTINENTAL BREAKFAST

20 guest minimum | \$13.99 per guest

Seasonal fresh fruit, Greek yogurt, granola bars, hard-boiled eggs and oatmeal with toppings. Includes coffee and hot tea service.

INCLUDES:

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)

Cage-Free Hard-Boiled Eggs  (each | 80 cal)

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Granola Bars  (each | 90 cal)

Steel Cut Oatmeal  (8 oz. | 170 cal)

Served with:

2% Milk  (1 tbsp. | 10 cal)

Soy Milk  (1 tbsp. | 0 cal)

TOPPINGS:

Cinnamon Brown Sugar Topping  (1 tsp. | 15 cal)

Sweetened Dried Cranberries  (1 tbsp. | 30 cal)

Pecan Pieces  (1 tbsp. | 50 cal)

Fresh Sliced Strawberries  (1 tbsp. | 5 cal)

Fresh Blueberries  (1 tbsp. | 5 cal)


PLANT POWERED CONTINENTAL BREAKFAST

20 guest minimum | \$13.99 per guest

Seasonal fresh fruit, avocado toast, farmer's market breakfast bowl, breakfast salad, coffee and hot tea.

INCLUDES:

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Avocado, Hummus and Tomato Toast  (each | 210 cal)

Toasted Italian bread topped with hummus, avocado, cherry tomatoes and red pepper flakes

Farmer's Market Breakfast Bowl  (each | 320 cal)

Hash browns, quinoa, scrambled tofu, kale, avocado and green onions

Grape Tomato Salad  (each | 150 cal)

Fresh grape tomatoes tossed with shallots, garlic, dill and extra virgin olive oil

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

BREAKFAST BUFFET

20 guest minimum | \$17.99 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes coffee, hot tea and condiments.

INCLUDES:

Sliced Fresh Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee and Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF TWO:

Mini Butter Croissants  (each | 80 cal) Mini Danish  (each | 130-170 cal)

Mini Scones  (each | 190-200 cal) Muffins  (each | 160-230 cal)


Butter and Assorted Jam

CHOICE OF ONE:

Classic Grits  (4 oz. | 70 cal)

Potato Roesti with Chives and Parsley  (1 slice | 70 cal)

Hash Browned Potato  (1/2 cup | 90 cal)

Home Fried Potatoes  (1/2 cup | 90 cal)

Root Vegetable Hash  (1/2 cup | 80 cal)

CHOICE OF TWO:

Bacon Slices (1 slice | 35 cal) Sausage Links (1 link | 110 cal)

Turkey Sausage Link (1 link | 45 cal) Cage-Free Hard-Boiled Eggs  (each | 80 cal)

Turkey Bacon Slices (1 slice | 25 cal)

CHOICE OF ONE:

Seasoned Cage-Free Scrambled Egg Whites  (1/2 cup | 90 cal)

Seasoned Cage-Free Scrambled Eggs  (1/2 cup | 180 cal)

Scrambled Tofu  (1/2 cup | 130 cal)

Cholesterol Free Scrambled Eggs  (1/2 cup | 120 cal)

Vegan Eggs  (1/2 cup | 200 cal)

ADD A SECOND EGG DISH (OPTIONAL):

Seasoned Cage-Free Scrambled Egg Whites  \$2.49 per guest (1/2 cup | 90 cal)

Seasoned Cage-Free Scrambled Eggs  \$2.49 per guest (1/2 cup | 180 cal)

Scrambled Tofu  \$2.49 per guest (1/2 cup | 130 cal)

Cholesterol Free Scrambled Eggs  \$2.49 per guest (1/2 cup | 120 cal)

Vegan Eggs  \$2.49 per guest (1/2 cup | 200 cal)

CHEF-ATTENDED OMELET STATION 20 guest minimum | \$8.00 per guest

These stations require an attendant; our team will reach out to you to discuss.

Fresh Green Onions  (1 tbsp. | 0 cal)

Fresh White Mushrooms  (1 tbsp. | 0 cal)

Baby Spinach  (1 tbsp. | 0 cal)

Fresh Tomatoes  (1 tbsp. | 5 cal)

Fresh Green Onions  (1 tbsp. | 0 cal)

Bacon Slices (1 tbsp. | 15 cal)

Smoked Ham  (1 tbsp. | 10 cal)

Shredded Cheddar Cheese  (1 tbsp. | 60 cal)

Part Skim Shredded Mozzarella Cheese  (1 tbsp. | 15 cal)

CHOICE OF TWO EGGS:

Cage-Free Scrambled Eggs  (4 oz. | 180 cal)

Cage-Free Egg Whites  (4 oz. | 60 cal)

Cage-Free Pasteurized Egg Substitute  (4 oz. | 60 cal)

Vegan Scrambled Eggs  (4 oz. | 200 cal)

OPTIONAL PROTEIN:

Seasoned Shrimp  \$4.50 per guest (2 tbsp. | 35 cal)

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Breakfast boxes are the perfect solution for casual morning gatherings. Boxes are available for pick up or delivery with set up. Each package has a curated selection of the most popular breakfast items such as fresh fruit and house-baked pastries all packaged into one easy-to-use boxed solution. Packaging includes eco-friendly service ware, plates and cutlery.

BAKERY BREAKFAST BOX

12 guest minimum | \$9.99 per guest

Each box includes selection of bakery items, granola bar and choice of yogurt or cage-free hard-boiled egg.

INCLUDES:

Mixed Fruit Cup  (1 cup | 35 cal)

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST BREAD:

Mini Butter Croissant  (each | 80 cal)


Mini Chocolate Croissant  (each | 100 cal)

Classic Blueberry Muffin  (each | 170 cal)

CHOICE OF ONE GRANOLA BAR:

Granola Bar  (each | 90 cal)

Peanut Butter Granola Bar  (each | 100 cal)

Oats and Honey Granola Bar  (each | 90 cal)

CHOICE OF ONE:

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

BREAKFAST SANDWICH BOX

12 guest minimum | \$11.99 per guest

Includes seasonal fresh fruit, blueberry muffin and your choice of breakfast sandwich and a cage-free hard-boiled egg or yogurt.

INCLUDES:

Mixed Fruit Cup  (1 cup | 35 cal)

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin  (each | 170 cal)

CHOICE OF ONE BREAKFAST SANDWICH:

Ham and Gruyere on a Croissant (each | 240 cal)

BLT with Avocado on a Bagel (each | 310 cal)

CHOICE OF ONE:

Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

ADD ON BEVERAGES

Bottled Water  \$2.50 each (20 oz. | 0 cal)

Bottled Orange Juice  \$2.89 each (10 oz. | 150 cal)

Bottled Apple Juice  \$2.89 each (10 oz. | 160 cal)

Bottled Cranberry Juice  \$2.89 each (10 oz. | 150 cal)




BREAKFAST: A LA CARTE

Breakfast a la carte has many options for you to create your own combination of breakfast items for your event or add items to breakfast packages.

BREAKFAST BAKERY

A variety of mini and regular baked goods sold by the dozen.

Muffins 	\$16.99 per dozen	(1 each 160-230 cal)
Mini Danish 	\$20.49 per dozen	(1 each 130-170 cal)
Mini Croissants 	\$16.99 per dozen	(1 each 80-100 cal)
Mini Scones 	\$16.99 per dozen	(1 each 190-200 cal)
Breakfast Breads 	\$18.99 per dozen	(1 each 250 cal)
Coffee Cakes 	\$19.49 per dozen	(1 each 110-430 cal)
Cinnamon Roll Flats 	\$19.49 per dozen	(1 each 120 cal)
Glazed Cinnamon Roll 	\$19.49 per dozen	(1 each 130 cal)

YOGURT 6 guest minimum | \$3.09 each

Chobani Non-Fat Blueberry Greek Yogurt 	(1 each 90 cal)
Chobani Non-Fat Vanilla Greek Yogurt 	(1 each 80 cal)
Chobani Non-Fat Strawberry Greek Yogurt 	(1 each 90 cal)
Strawberry Banana Non Fat Lite Yogurt	(1 each 90 cal)
Blueberry Non-Fat Lite Yogurt	(1 each 90 cal)
Vanilla Non-Fat Lite Yogurt	(1 each 90 cal)

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DONUT HOLES *\$15.99 per two dozen*

Glazed Donut Holes 

(6 donut holes | 280 cal)

Cinnamon Sugar Donut Holes 

(6 donut holes | 290 cal)

SEASONAL MINI GREEK YOGURT PARFAITS *6 guest minimum | \$3.39 each*

Banana, Nutella, and Granola Yogurt Parfait 

(1 mini parfait | 100 cal)

Tropical Fruit and Granola Yogurt Parfait 

(1 mini parfait | 70 cal)

Blueberry, Lemon and Granola Yogurt Parfait 

(1 mini parfait | 60 cal)


OATMEAL BAR *12 guest minimum | \$5.29 per guest*

Warm oatmeal served with a variety of toppings and milk.

INCLUDES:

Steel Cut Oatmeal 

(8 oz. | 170 cal)

Brown Sugar 

(1 tbsp. | 45 cal)

Cinnamon 

(1 tsp. | 5 cal)

CHOICE OF FOUR:

Pecan Pieces 

(1 tbsp. | 50 cal)

Sweetened Dried Cranberries 

(1 tbsp. | 30 cal)

Seedless Raisins 

(1 tbsp. | 25 cal)

Fresh Blueberries 

(1 tbsp. | 5 cal)

Fresh Sliced Strawberries 

(1 tbsp. | 5 cal)

Shredded Coconut 

(1 tbsp. | 25 cal)

CHOICE OF TWO:

2% Milk 

(1 tbsp. | 10 cal)

Whole Milk 

(1 tbsp. | 10 cal)

Soy Milk 

(1 tbsp. | 0 cal)

HOT BREAKFAST SANDWICHES

12 guest minimum | \$4.99 each

Cage-Free Egg and Cheese Mini Bagel 

(each | 200 cal)

Bacon, Cage-Free Egg and Cheese Mini Bagel

(each | 240 cal)

Ham, Cage-Free Egg and Cheese Mini Bagel

(each | 230 cal)

Sausage, Cage-Free Egg and Cheese Mini Bagel

(each | 390 cal)

Cage-Free Egg and Cheese Biscuit 

(each | 280 cal)

Bacon, Cage-Free Egg and Cheese Biscuit

(each | 310 cal)

Ham, Cage-Free Egg and Cheese Biscuit

(each | 310 cal)

Sausage, Cage-Free Egg and Cheese Biscuit

(each | 470 cal)

EGG DISHES

12 guest minimum

Cage-Free Hard-Boiled Eggs 	\$12.99 per dozen	(each 80 cal)
Vegan Shakshuka	\$4.99 per guest	(1 slice 220 cal)
Chilaquiles with Salsa Roja 	\$4.99 per guest	(each 280 cal)
Grilled Zucchini, Bacon, Swiss Frittata	\$4.99 per guest	(1 slice 290 cal)
Hash Brown, Mushroom and Spinach Quiche 	\$4.99 per guest	(1 wedge 210 cal)

BREAKFAST BURRITOS

12 guest minimum | \$5.99 each

Rajas and Chorizo Breakfast Burrito	(each 650 cal)
Carnitas Verde Breakfast Burrito	(each 480 cal)
Roasted Vegetable Breakfast Burrito 	(each 400 cal)
Cage-Free Egg, Cheese and Potato Breakfast Burrito 	(each 470 cal)

BAGELS AND SCHMEARS

20 guest minimum | \$6.99 per guest

Select two bagel flavors along with your choice of chef-prepared schmears.

CHOICE OF TWO EINSTEIN BAGELS:

Plain Bagel 	(each 290 cal)
Sesame Bagel 	(each 300 cal)
Cinnamon Raisin Bagel 	(each 290 cal)

INCLUDED:

Cream Cheese 	(2 tbsp. 70 cal)
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CHOICE OF TWO SPECIALTY EINSTEIN SCHMEAR CHEESES:

Onion and Chive Schmear	(2 tbsp. 120 cal)
Garden Vegetable Schmear	(2 tbsp. 110 cal)
Honey Almond Schmear	(2 tbsp. 120 cal)
Jalapeno Salsa Schmear	(2 tbsp. 110 cal)
Strawberry Schmear	(2 tbsp. 120 cal)






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MORNING MOXY

20 guest minimum | \$11.99 per guest

Power through your morning with fresh fruit, yogurt and/or overnight oats along with a selection of freshly-baked goods. Includes coffee and hot tea service. Includes condiments.



INCLUDES:

- Sliced Fresh Fruit Platter (3 oz. | 35 cal)
- A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
- Coffee and Tea Hot Service (12 oz. | 0-5 cal)

CHOICE OF TWO PARFAITS:

- Maple Oats with Spiced Apples (1 mini parfait | 100 cal)
- Nutella Oats with Banana (1 mini parfait | 260 cal)
- Carrot Cake Oats (1 mini parfait | 80 cal)
- PB and J Overnight Oats (1 mini parfait | 110 cal)
- Tropical Overnight Oats (1 mini parfait | 80 cal)

CHOICE OF TWO BAKED GOODS:

- Mini Butter Croissants (each | 80 cal)
- Apple Mini Danish (each | 130 cal)
- Cheese Mini Danish (each | 140 cal)
- Mini Maple Pecan Danish (each | 170 cal)
- Mini Raspberry Danish (each | 130 cal)
- Apple Cinnamon Muffins (each | 180 cal)
- Banana Streusel Muffins (each | 230 cal)



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

TEA TIME

20 guest minimum | \$9.29 per guest

Tea Time comes with grissini, candied pecans, brownie bites and a refreshing Arnold Palmer.

Grissini  (2 breadsticks | 45 cal)

A thin crispy breadsticks brushed with olive oil and coarse salt

Candied Cinnamon Pecans  (2 oz. | 160 cal)

Truffled Brownie Bites  (2 each | 110 cal)

Arnold Palmer (Iced Tea and Lemonade)  (8 oz. | 130 cal)

DIPS AND CHIPS

20 guest minimum | \$6.29 per guest

Start with a crudité platter and add your choice of house-made chips and three dips.

INCLUDES:

Fresh Vegetable Crudité Platter  (3 oz. | 20 cal)

CHOICE OF THREE CHIPS:

House-made Tortilla Chips  (12 chips | 90 cal)

Sea Salt Dusted Deli Chips  (2 oz. | 90 cal)

BBQ Dusted Deli Chips  (2 oz. | 90 cal)

Ranch Dusted Deli Chips  (2 oz. | 100 cal)

Chipotle Dusted Deli Chips  (2 oz. | 90 cal)

CHOICE OF THREE DIPS:

Dijon Ranch Dip  (2 tbsp. | 190 cal)

Onion Cheese Dip (2 tbsp. | 70 cal)

Baba Ghanoush  (2 tbsp. | 30 cal)

Buffalo Chicken Blue Cheese Dip (2 tbsp. | 50 cal)

SNACK PACK

20 guest minimum | \$8.29 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.

CHOICE OF TWO:

Apple  (each | 90 cal)

Banana  (each | 140 cal)

Orange  (each | 70 cal)

CHOICE OF FOUR:

Almonds  (1.5 oz. | 250 cal)

Rold Gold Tiny Twist Pretzels  (1 oz. | 110 cal)

Potato Chips  (1.5 oz. | 240 cal)

Cheez-It® Original  (1.5 oz. | 220 cal)

Sunburst Trail Mix  (1.5 oz. | 220 cal)

Grandma's Big Chocolate Chip Cookies  (2.5 oz. | 340 cal)

CHOICE OF TWO:

Granola Bar  (1 bar | 90 cal)

Peanut Butter Granola Bar  (1 bar | 100 cal)

Oats and Honey Granola Bar  (1 bar | 90 cal)

Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

Perfect as an add on to an afternoon break package. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

TOP YOUR OWN DONUT STATION

20 guest minimum | \$5.99 per guest

Start with warm donut holes and build your own sweet treat with a choice of syrup and toppings.

INCLUDES:


Donut Holes  (3 each | 120 cal)

CHOICE OF TWO:

Honey Dip Glaze  (1/2 tbsp. | 30 cal)

Maple Flavored Pancake Syrup  (1/2 tbsp. | 25 cal)

Raspberry Syrup  (1/2 tbsp. | 25 cal)

Chocolate Syrup  (1/2 tbsp. | 25 cal)

CHOICE OF FOUR:

Bacon Crumbles (1 tsp. | 15 cal)

Graham Cracker Crumbs  (1 tsp. | 10 cal)

Mini Marshmallows (2 tsp. | 5 cal)

Mini Chocolate Chips  (2 tsp. | 35 cal)

Whipped Topping  (1/2 tbsp. | 5 cal)

Chocolate Jimmies Sprinkles  (1 tsp. | 20 cal)

Rainbow Jimmies Sprinkles  (1 tsp. | 20 cal)

TOP YOUR OWN CROSTINI BAR

20 guest minimum | \$7.99 per guest

Char-grilled garlic crostini with ham, spreads, vegetables, seasonings and more.

INCLUDES:

Grilled Garlic Crostini  (1 slice | 80 cal)

Baba Ghanoush  (1 tbsp. | 15 cal)

Capers  (1 tsp. | 0 cal)

Hummus  (1 tbsp. | 35 cal)

Smoked Ham  (1/4 oz. | 30 cal)

Cage-Free Hard-Boiled Eggs  (1/2 oz. | 20 cal)

Fresh Radishes  (1 tbsp. | 0 cal)

Avocado Slices  (1/2 oz. | 25 cal)

Cherry Tomatoes  (1/2 tomato | 0 cal)

Crushed Red Pepper Flakes  (1/2 tsp. | 0 cal)

Everything Bagel Seasoning  (1/2 tsp. | 5 cal)

Olive Oil  (1/2 tsp. | 20 cal)

Lemon Wedge  (1 wedge | 0 cal)

OPTIONAL PROTEIN:

Smoked Salmon Fillet (Lox) \$4.99 per guest (1/4 oz. | 10 cal)

TOP YOUR OWN POPCORN STATION

20 guest minimum | \$4.99 per guest

Popcorn popped with olive oil; topped with your choice of sweet and savory seasonings.

INCLUDES:

Popcorn  (2 cups | 70 cal)

CHOICE OF FOUR:

Smoked Paprika  (1/8 tsp. | 0 cal)

Tajin Seasoning  (1/8 tsp. | 0 cal)

Hot Madras Curry Powder  (1/8 tsp. | 0 cal)


Cajun Seasoning  (1/8 tsp. | 0 cal)

Caribbean Jerk Seasoning  (1/8 tsp. | 0 cal)

Creamy Buttermilk and Herb Dressing Mix  (1/8 tsp. | 0 cal)

Lawry's Spicy Buffalo Wing Seasoning  (1/8 tsp. | 0 cal)

Cheddar Cheese Sauce Mix  (1/8 tsp. | 0 cal)

Grated Parmesan Cheese  (1/8 tsp. | 0 cal)

Cinnamon and Powdered Sugar Topping  (1/8 tsp. | 0 cal)

Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery and set up. Each option features a curated selection of the most popular salads or sandwich items all packaged into one easy-to-use boxed solution. Packaging includes eco-friendly service ware and cutlery.

SIGNATURE SANDWICH LUNCH BOX 12 guest minimum | \$14.99 per guest

Includes choice of sandwiches or wraps, apple 🍏🥬, baked or regular potato chips 🍟🥬 (1 bag | 140-220 cal), dessert (126-230 cal) and beverage (0-250 cal).

SELECT UP TO THREE:

HAM AND GRUYERE ON SOURDOUGH (each | 620 cal)

Smoked ham with gruyere cheese, lettuce, tomato and Dijonnaise on sourdough bread

SZECHUAN SALMON WRAP 🍷 (each | 400 cal)

A healthy grain tortilla covered with Szechuan garlic butter filled with flaked salmon and Thai broccoli slaw

MEDITERRANEAN BAGUETTE 🥬 (each | 360 cal)

Roasted eggplant rings with hummus and roasted red peppers on a baguette

ROAST BEEF AND WATERCRESS SANDWICH

(each | 420 cal)

Roast beef and cheddar cheese with horseradish, tomato and watercress on sourdough bread

CITRUS FLANK STEAK AND CHIMICHURRI SANDWICH

(each | 660 cal)

Grilled lime marinated flank steak, red onion, lettuce, tomato with chimichurri sauce and mayonnaise on sourdough bread

CHOICE OF ONE:

Chocolate Brownie 🍫

(each | 60 cal)

Peanut Butter Chocolate Oreo Brownie 🍫

(each | 320 cal)

Vegan Oatmeal Raisin Cookies 🍪🥬

(each | 110 cal)

Vegan Chocolate Chip Cookies 🍪🥬

(each | 190 cal)

Two Cookies 🍪

(2 cookies | 310-330 cal)

Blondie Bar 🍪

(each | 60 cal)

Rice Krispie Bar

(each | 280 cal)

CHOICE OF ONE:

Bottled Water

(20 oz. | 0 cal)

Assorted Canned Soft Drinks, Regular and Diet

(12 oz. | 0-150 cal)

UPGRADE TO A SIGNATURE SIDE:

Quinoa Cucumber Salad 🥬🥬 \$2.79 per guest

(1/2 cup | 140 cal)

Azifa (Green Lentil Salad) 🥬🥬 \$2.79 per guest

(1/2 cup | 120 cal)

Wild Rice, Quinoa and Lentil Salad 🥬🥬 \$2.79 per guest

(1/2 cup | 240 cal)

Chickpea Chaat Salad 🥬🥬 \$2.79 per guest

(1/2 cup | 60 cal)

Super Bean Salad Mix 🥬🥬 \$2.79 per guest

(1/2 cup | 80 cal)

BOXED MEALS



CLASSIC SANDWICH LUNCH BOX

12 guest minimum | \$12.99 per guest

The Classic Lunch Box includes a sandwich or wrap, baked or regular potato chips 🍟 (1 bag | 140-220 cal), an apple 🍏 (1 piece | 70 cal), dessert (126-230 cal) and beverage (0-250 cal).

SELECT UP TO THREE:

ITALIAN TUNA AND PROVOLONE WRAP (each | 540 cal)

Tuna salad with provolone, pickle chips, banana pepper rings, red onion and Italian dressing in a hearty grain tortilla

CLASSIC TURKEY CLUB (each | 550 cal)

Smoked turkey with Swiss cheese, bacon, lettuce, tomato and mayonnaise on sourdough bread

GRILLED CHICKEN CAESAR WRAP (each | 560 cal)

Grilled chicken with romaine, parmesan, Caesar dressing and croutons in a hearty grain tortilla

TURKEY, CHEDDAR AND CHIPOTLE MAYO SANDWICH (each | 550 cal)

Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

CURRIED CHICKEN SALAD AND ALMOND SANDWICH (each | 510 cal)

Oven-roasted diced chicken with curry, apples, almonds, celery, grapes, mayonnaise and lettuce on wheat berry bread

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH (each | 520 cal)

Smoked ham with brie cheese, Granny Smith apple, baby arugula and Dijonnaise on sourdough bread

HUMMUS WRAP WITH ZUCCHINI AND DUKKAH 🌱

(each | 330 cal)

Non GMO tortilla with grilled zucchini, hummus, red pepper, baby spinach, red onion and dukkah seasoning

TANDOORI CAULIFLOWER AND PEPPER WRAP 🌱

(each | 300 cal)

Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla

LEMON BASIL ROASTED VEGETABLE SANDWICH 🌱

(each | 580 cal)

Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread

SIGNATURE SALAD LUNCH BOX 12 guest minimum | \$15.99 per guest

The Signature Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 110 cal), an apple 🍏 (1 piece | 80 cal), dessert (126-230 cal) and beverage (0-250 cal). Includes condiments and salad dressings.

CHOICE OF THREE:

CAESAR SALAD WITH GRILLED STEAK (each | 710 cal)
Romaine lettuce topped with grilled steak, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED SHRIMP (each | 650 cal)
Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD WITH GRILLED STEAK (each | 240 cal)
Romaine lettuce and spring mix topped with grilled steak, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED SHRIMP (each | 190 cal)
Romaine lettuce and spring mix topped with grilled shrimp, grape tomatoes, cucumbers and shredded carrots

ASIAN RICE NOODLE SALAD 🍜 (each | 450 cal)
Rice noodles tossed with carrots, red peppers and green onions with sesame oil and soy sauce

BLT SALAD (each | 290 cal)
Iceberg lettuce topped with crispy bacon and grape tomatoes, served with green goddess dressing

CLASSIC SALAD LUNCH BOXES 12 guest minimum | \$12.99 per guest

The Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 70 cal), an apple 🍏 (1 piece | 70 cal), dessert (126-230 cal) and beverage (0-250 cal). Includes condiments and salad dressings.

CHOICE OF THREE:

CAESAR SALAD (each | 510 cal)
Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED CHICKEN (each | 670 cal)
Romaine lettuce topped with grilled chicken, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH PORTOBELLO (each | 660 cal)
Romaine lettuce topped with portobello, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD 🥗 (each | 35 cal)
Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED CHICKEN 🍗
(each | 200 cal)
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH PORTOBELLO 🍄 (each | 190 cal)
Romaine lettuce and spring mix topped with portobello, grape tomatoes, cucumbers and shredded carrots

GREEK SALAD (each | 100 cal)
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

MANDARIN ORANGE SPINACH SALAD 🍊 (each | 150 cal)
Spinach, romaine and red leaf lettuce layered with mandarin oranges, red onion and toasted pepitas

MINDFUL QUINOA SALAD 🌱 (each 190 cal)
Quinoa with tomato, red pepper, hominy, cilantro and sherry vinaigrette over mixed greens





BUFFETS: COLD BUFFETS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

JR. EXECUTIVE BUFFET




25 guest minimum | \$17.99 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, side salad, dinner roll with butter, sliced fresh fruit platter, dessert, condiments and selection of cold beverages. Includes condiments and salad dressings.

INCLUDES:


- Sliced Fresh Fruit Platter  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
- Assorted Dinner Rolls with Butter  (1 roll | 150 cal)

CHOICE OF THREE:

- Classic Turkey Club Slider (each | 270 cal)
- Turkey, Cheddar and Chipotle Mayo Slider (each | 260 cal)
- Grilled Chicken Caesar Wrap  (each | 280 cal)
- Grilled Chicken and Gruyere Slider (each | 260 cal)
- Bacon, Lettuce and Tomato Slider (each | 250 cal)
- Smoked Ham, Brie and Apple Slider (each | 300 cal)
- Ham and Gruyere Slider (each | 270 cal)
- Lemon Basil Roasted Vegetable Slider  (each | 290 cal)
- Hummus Wrap with Zucchini and Dukkah  (1/2 wrap | 170 cal)

UPGRADE YOUR SANDWICH:







\$2.25 per guest

- Flank, Cheddar and Chipotle Mayo Slider (each | 300 cal)
- Roast Beef, Gruyere and Arugula Slider (each | 230 cal)
- Lemon Chive Shrimp Salad Slider  (each | 190 cal)
- Italian Tuna and Provolone Wrap (each | 540 cal)







CHOICE OF ONE SALAD:

- Classic Caesar Salad (1 cup | 180 cal)
- Garden Salad  (1 cup | 10 cal)
- Greek Salad  (1 cup | 20 cal)

CHOICE OF TWO DESSERTS:

- Rice Krispie Bars (each | 70 cal)
- Two Cookies  (2 cookies | 150-160 cal)
- Chocolate Brownie  (each | 60 cal)
- Blondie Bar  (each | 60 cal)
- Lemon Bar  (1 piece | 80 cal)
- Vegan Chocolate Chip Cookies  (each | 190 cal)
- Vegan Oatmeal Raisin Cookies  (each | 110 cal)

CHOICE OF TWO BEVERAGES:



- Iced Water  (8 oz. | 0 cal)
- Brewed Iced Tea  (8 oz. | 0 cal)
- Sweet Iced Tea  (8 oz. | 15 cal)
- Lemonade  (8 oz. | 15 cal)
- Orange Infused Water  (8 oz. | 0 cal)
- Cucumber Mint Infused Water  (8 oz. | 0 cal)

EXECUTIVE BUFFET

25 guest minimum | \$21.99 per guest

Our Executive Buffet includes choice of mini sandwiches, side salad, dinner rolls with butter, sliced fresh fruit platter, bean and grain salad, ambient vegetable platter, condiments and selection of cold beverages. Includes condiments and salad dressings.

INCLUDES:


Sliced Fresh Fruit Platter 	(3 oz. 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries	
Assorted Dinner Rolls with Butter 	(each 110 cal)

CHOICE OF THREE:





Classic Turkey Club Slider	(each 270 cal)
Turkey, Cheddar and Chipotle Mayo Slider	(each 260 cal)
Grilled Chicken Caesar Wrap 	(each 280 cal)
Grilled Chicken and Gruyere Slider	(each 260 cal)
Bacon, Lettuce and Tomato Slider	(each 250 cal)
Smoked Ham, Brie and Apple Slider	(each 300 cal)
Ham and Gruyere Slider	(each 270 cal)
Lemon Basil Roasted Vegetable Slider 	(each 280 cal)
Tandoori Cauliflower and Pepper Wrap 	(each 150 cal)
Hummus Wrap with Zucchini and Dukkah 	(1/2 wrap 170 cal)

UPGRADE YOUR SANDWICH:



\$2.25 per guest

Flank, Cheddar and Chipotle Mayo Slider	(each 300 cal)
Roast Beef, Gruyere and Arugula Slider	(each 230 cal)
Lemon Chive Shrimp Salad Slider 	(each 190 cal)
Italian Tuna and Provolone Wrap	(each 540 cal)






CHOICE OF ONE SALAD:

Classic Caesar Salad	(1 cup 180 cal)
Garden Salad 	(1 cup 10 cal)
Greek Salad 	(1 cup 20 cal)
Asian Rice Noodle Salad 	(1 cup 220 cal)
Mandarin Orange Spinach Salad 	(1 cup 70 cal)

ADD A PROTEIN TO YOUR SALAD:

Grilled Chicken Breast 	\$3.29 per guest	(1/4 cup 80 cal)
Grilled Shrimp	\$4.50 per guest	(4 shrimp 120 cal)
Grilled Flank Steak	\$4.29 per guest	(1/4 cup 100 cal)
Balsamic Marinated Portobello Mushrooms 	\$3.29 per guest	(1/4 cup 80 cal)







CHOICE OF ONE BEAN AND GRAIN SALAD:

Quinoa Cucumber Salad 	(1/2 cup 140 cal)
Azifa (Green Lentil Salad) 	(1/2 cup 120 cal)
Southwestern Wheat Berry Salad 	(1/2 cup 90 cal)
Lemony Chickpea Salad 	(1/2 cup 100 cal)
Super Bean Salad Mix 	(1/2 cup 80 cal)







CHOICE OF ONE VEGETABLE:

Grilled Fresh Asparagus 	(5 spears 20 cal)
Zucchini, Hazelnuts and Parmesan Salad 	(4 oz. 140 cal)
Marinated Roasted Red Peppers 	(4 oz. 150 cal)
Roasted Red Potatoes with Cider Vinaigrette 	(4 oz. 170 cal)

CHOICE OF TWO DESSERTS:

Rice Krispie Bars	(each 70 cal)
Two Cookies 	(2 cookies 150-160 cal)
Fabulous Chocolate Chunk Brownie 	(each 60 cal)
Blondie Bar 	(each 60 cal)
Lemon Bar 	(1 piece 80 cal)
Vegan Chocolate Chip Cookies 	(each 190 cal)
Vegan Oatmeal Raisin Cookies 	(each 110 cal)

CHOICE OF TWO BEVERAGES:

Iced Water 	(8 oz. 0 cal)
Brewed Iced Tea 	(8 oz. 0 cal)
Sweet Iced Tea 	(8 oz. 15 cal)
Lemonade 	(8 oz. 15 cal)
Orange Infused Water 	(8 oz. 0 cal)
Cucumber Mint Infused Water 	(8 oz. 0 cal)

HOT BUFFET

25 guest minimum

Design the perfect buffet with your choice of salad, entrée, side dishes, dessert, rolls and cold beverages.
Includes condiments and salad dressings.

INCLUDES:

Assorted Dinner Rolls with Butter 🍞 (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY \$21.99 per guest

Cajun Chicken Breast 🍗 (1 breast | 230 cal)

Buttermilk Fried Chicken Thigh (1 thigh | 310 cal)

Lemon and Thyme Seared Chicken Breast (1 breast | 260 cal)

Piri Piri Chicken (4 oz. | 250 cal)

VEGETARIAN AND VEGAN \$22.99 per guest

Roasted Root Vegetable Tagine 🥕🥔 (1/2 cup | 90 cal)

Almond Butter, Spelt and Mushroom

Risotto 🍚🌱 (1 bowl | 260 cal)

Crabless Crab Cake 🍗 (1 cake | 350 cal)

PORK \$23.99 per guest

Honey and Five Spice Pork Loin (4 oz. | 280 cal)

Spring Herb and Dijon Pork Tenderloin 🍖 (4 oz. | 160 cal)

Cuban Mojo Pork (4 oz. | 280 cal)

BEEF \$27.99 per guest

BBQ Rubbed Eye of Round (4 oz. | 240 cal)

BBQ Beef Brisket (4 oz. | 240 cal)

Braised Beef Short Ribs (4 oz. | 330 cal)

SEAFOOD \$27.99 per guest

Parmesan Tilapia with Red Pepper Sauce (1 fillet | 230 cal)

Citrus and Herb Crusted Wild Salmon (1 fillet | 170 cal)

Shrimp and Grits (1 entrée | 590 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens 🥬 (1 cup | 10 cal)

Classic Caesar Salad (1 cup | 180 cal)

Garden Salad 🥗 (1 cup | 10 cal)

Greek Salad 🥗 (1 cup | 20 cal)

CHOICE OF ONE SIDE:

Simply Steamed Brown Rice 🍚 (1/2 cup | 180 cal)

Steamed Basmati Rice 🍚 (1/2 cup | 120 cal)

Herbed Roasted Potato Wedges 🥔 (4 oz. | 100 cal)

Simply Roasted Red Bliss Potatoes 🥔 (1/2 cup | 130 cal)

Sweet Potato Hash with

Shallots and Kale 🥬 (1/2 cup | 110 cal)

Whipped Sweet Potatoes 🍠 (1/2 cup | 150 cal)

Whipped Fresh Potatoes with Butter 🍟 (1/2 cup | 80 cal)

CHOICE OF ONE VEGETABLE:

Grilled Fresh Asparagus 🥒 (5 spears | 20 cal)

Grilled Zucchini with Coriander 🥒 (4 oz. | 20 cal)

Simply Sautéed Kale 🥬 (1/2 cup | 60 cal)

Grilled Broccolini 🥦 (4 oz. | 110 cal)

Roasted Beets and Radishes 🥕🥕 (1/2 cup | 70 cal)

Braised Collard Greens 🥬 (1/2 cup | 90 cal)

Charred Brussels Sprouts 🥬 (1/2 cup | 25 cal)









Sautéed Green Beans 🍇 (4 oz. | 60 cal)

BUFFETS: HOT BUFFETS







Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.



CHOICE OF TWO DESSERTS:

Sliced Fresh Fruit Platter 	(3 oz. 35 cal)
Pecan Pie	(1 slice 540 cal)
Chocolate Cream Pie 	(1 slice 300 cal)
Double Chocolate Layer Cake	(1 slice 410 cal)
Carrot Cupcake 	(1 cupcake 260 cal)
Confetti Cupcake 	(1 cupcake 280 cal)
Strawberry Brioche Bread Pudding 	(1 pudding 150 cal)
Devil's Food Cake 	(1 piece 70 cal)
Vegan Oatmeal Raisin Cookies 	(each 110 cal)
Vegan Chocolate Chip Cookies 	(each 190 cal)

CHOICE OF TWO BEVERAGES:


Iced Water 	(8 oz. 0 cal)
Brewed Iced Tea 	(8 oz. 0 cal)
Sweet Iced Tea 	(8 oz. 20 cal)
Lemonade 	(8 oz. 70 cal)
Orange Infused Water 	(8 oz. 0 cal)
Cucumber Mint Infused Water 	(8 oz. 0 cal)

BUFFET ADD ONS

Give your guests something extra special to enjoy with their cold buffet selection by adding on one or more of our add ons.

BEAN AND GRAIN SALAD:

30 guest minimum | \$2.79 per guest

Quinoa Cucumber Salad 	(1/2 cup 190 cal)
Azifa (Green Lentil Salad) 	(1/2 cup 120 cal)
Chickpea Chaat Salad 	(1/2 cup 60 cal)
Super Bean Salad Mix 	(1/2 cup cal 80)
Black Bean, Corn and Jicama Salad 	(1/2 cup cal 90)
Lemony Chickpea Salad 	(1/2 cup 100 cal)

ADDITIONAL ENTRÉE (per guest attendance)

Poultry Entrée \$7.49 per guest
Vegetarian Entrée \$6.49 per guest
Pork Entrée \$7.49 per guest
Beef/Lamb Entrée \$10.79 per guest
Seafood Entrée \$10.79 per guest



BUFFETS: TRADITIONS

Traditions buffet features comfort-style entrée paired with your choice of vegetable, side dish, salad and dessert. Includes dinner rolls with butter, cold beverages, appropriate condiments and salad dressings.

25 guest minimum | \$21.99 per guest

INCLUDES:

Assorted Dinner Rolls with Butter 🍴 (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY

Kansas City BBQ Chicken Quarter (each | 430 cal)
Grilled Jerk Chicken Breast 🍴 (each | 170 cal)
Buttermilk Fried Chicken Thigh (each | 610 cal)
Rotisserie Style Chicken with Gravy (each | 600 cal)

BEEF

Beef Meatloaf (4 oz. | 280 cal)
Braised Pot Roast (4 oz. | 450 cal)
Chicken Fried Steak with Cream Gravy (4 oz. | 400 cal)
Homestyle Meat Lasagna (each | 350 cal)

PORK

Baked Ziti with Italian Sausage (entrée | 650 cal)
Chicken and Andouille Sausage Gumbo (4 oz. | 170 cal)
Herb Roasted Pork Loin with Pan Gravy (serving | 310 cal)

SEAFOOD

Beer Battered Fresh Pollock (1 fillet | 290 cal)
Grilled Salmon (1 fillet | 180 cal)
Flounder Piccata (1 entrée | 250 cal)
Crispy Baked Catfish 🍴 (1 fillet | 220 cal)

VEGETARIAN/VEGAN

Mushroom and Okra Stew with Brown Rice 🍴🌱 (serving | 270 cal)
Vegetarian Lentil Shepherd's Pie 🍴🌱 (serving | 300 cal)

Add an additional entrée for \$6.99 per guest.

CHOICE OF ONE VEGETABLE:

Sliced Roasted Carrots	(4 oz. 70 cal)
Sautéed Broccoli and Garlic	(4 oz. 45 cal)
Roasted Cauliflower	(4 oz. 70 cal)
Braised Collard Greens	(4 oz. 90 cal)
Charred Brussels Sprouts	(4 oz. 25 cal)
Roasted Garlic Green Beans	(4 oz. 60 cal)

CHOICE OF ONE SIDE:

Roasted Rosemary Red Bliss Potatoes	(4 oz. 120 cal)
Garlic Mashed Potatoes	(4 oz. 170 cal)
Macaroni and Cheese	(4 oz. 140 cal)
Au Gratin Potato	(4 oz. 200 cal)
Grits and Cheese	(4 oz. 200 cal)
Steamed Brown Rice	(4 oz. 100 cal)

CHOICE OF ONE SALAD:

Mandarin Orange Spinach Salad	(1 cup 70 cal)
Classic Caesar Salad	(1 cup 180 cal)
Garden Salad	(1 cup 10 cal)
Greek Salad	(1 cup 20 cal)
BLT Green Goddess Salad	(1 cup 130 cal)

CHOICE OF ONE COLD SIDE:

German Potato Salad	(4 oz. 140 cal)
Country Potato Salad	(4 oz. 180 cal)
Classic Carolina Cole Slaw	(4 oz. 160 cal)
Classic Macaroni Salad	(4 oz. 280 cal)
Black Bean, Corn and Jicama Salad	(4 oz. 90 cal)
Brussels Sprout Slaw with Almonds	(4 oz. 190 cal)

CHOICE OF ONE DESSERT:

Dutch Apple Pie	(1 slice 430 cal)
Pecan Pie	(1 slice 540 cal)
Chocolate Cream Pie	(1 slice 300 cal)
Lemon Meringue Pie	(1 slice 340 cal)
New York Cheesecake	(1 slice 400 cal)
Double Chocolate Layer Cake	(1 slice 410 cal)
Carrot Cupcake	(1 cupcake 260 cal)
Maple, Cinnamon, Chocolate Bread Pudding	(1 pudding 360 cal)


CHOICE OF TWO BEVERAGES:

Iced Water	(8 oz. 0 cal)
Brewed Iced Tea	(8 oz. 0 cal)
Sweet Iced Tea	(8 oz. 15 cal)
Lemonade	(8 oz. 15 cal)
Orange Infused Water	(8 oz. 0 cal)
Cucumber Mint Infused Water	(8 oz. 0 cal)



Take a culinary journey around the world with Flavours` themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.









CHOICE OF TWO BEVERAGES:

Iced Water 	(8 oz. 0 cal)
Brewed Iced Tea 	(8 oz. 0 cal)
Sweet Iced Tea 	(8 oz. 15 cal)
Lemonade 	(8 oz. 15 cal)
Orange Infused Water 	(8 oz. 0 cal)
Cucumber Mint Infused Water 	(8 oz. 0 cal)

INDIAN

25 guest minimum | \$22.99 per guest







Traditional Indian buffet with sides, entrée, dessert and condiments.

Chicken Tikka Masala	(1 cup 390 cal)
Madras Cabbage and Peas 	(1 cup 140 cal)
Alu Gobi Matar 	(1/2 cup 100 cal)
Dal Tarka 	(1/2 cup 130 cal)
Pulao Rice 	(1/2 cup 130 cal)
Vegetable Pakora 	(1 pakora 50 cal)
Naan Dippers 	(2 dippers 60 cal)
Cilantro Chutney 	(1 tbsp. 35 cal)
Mango and Passion Fruit Fool Sweet Shot 	(each 60 cal)

SOUTHERN BBQ

25 guest minimum | \$22.99 per guest

Celebrate the south with BBQ, comforting sides, salad, entrée, dessert and condiments.

Pulled BBQ Chicken 	(3 oz. 140 cal)
Cattleman's BBQ Sauce 	(2 tbsp. 50 cal)
Baked Beans	(1/2 cup 160 cal)
Carolina Slaw 	(1/2 cup 30 cal)
Country-Style Potato Salad 	(1/2 cup 190 cal)
Cornbread 	(1 piece 200 cal)
Chocolate Brownie 	(1 piece 60 cal)

CHOICE OF ONE PROTEIN:

Pulled BBQ Pork	(1.5 oz. 80 cal)
Smoked Beef Brisket	(1.5 oz. 120 cal)

TEX MEX

25 guest minimum | \$21.99 per guest

Tex Mex tacos with sides, dessert and condiments.

6" Pressed Flour Tortillas 	(2 tortillas 180 cal)
6" White Corn Table Tortillas 	(2 tortillas 110 cal)
Beef Taco Meat	(3 oz. 160 cal)
Cumin Grilled Chicken 	(3 oz. 150 cal)
Spanish Rice 	(1/4 cup 90 cal)
Tex Mex Veggies 	(1/2 cup 80 cal)
Shredded Lettuce 	(1/4 cup 0 cal)
Fresh White Onions 	(1 tbsp. 15 cal)
Pico De Gallo 	(2 tbsp. 5 cal)
Sour Cream 	(2 tbsp. 60 cal)
Shredded Cheddar Cheese 	(2 tbsp. 60 cal)
Western Style Guacamole 	(2 tbsp. 50 cal)
Sliced Jalapeno Peppers 	(2 tbsp. 0 cal)
Mexican Chocolate Chile Cookie 	(2 cookies 220 cal)

BUFFETS: THEMED BUFFETS



PLANT-BASED MEXICAN

25 guest minimum | \$21.99 per guest








Take a trip south of the border with plant-based salads, sides, entrée, dessert and condiments.

Vegetable and Black Bean Quesadilla 	(1 quesadilla 500 cal)
Roasted Chili and Sweet Corn Tamale 	(2 tamale 90 cal)
Spanish Rice 	(1/2 cup 90 cal)
Baja Black Beans 	(1/2 cup 100 cal)
Tri-Color Corn Tortilla Chips 	(1/2 cup 80 cal)
Pico De Gallo 	(2 tbsp. 0 cal)
Western Style Guacamole 	(2 tbsp. 50 cal)
Mexican Chocolate Chile Cookie 	(1 cookie 220 cal)

SOUTHERN ITALIAN

25 guest minimum | \$21.99 per guest

Buon appetito of Southern Italian sides, salads, entrée, dessert and condiments.

Orecchiette Puttanesca 	(1 cup 200 cal)
Calabrian Chile Roasted Chicken 	(4 oz. 170 cal)
Caponata 	(3 oz. 60 cal)
Cannellini Beans with Tomato and Rosemary 	(1/2 cup 80 cal)
Fennel, Arugula and Ricotta Salad 	(3 oz. 120 cal)
Herb Focaccia Bread 	(1 piece 240 cal)
Tiramisu Sweet Shot 	(each 240 cal)

DIM SUM

25 guest minimum | \$24.99 per guest

Dim Sum Buffet includes Asian appetizer, salad and dessert favorites. Buffet includes condiments and beverages.

Lemongrass Chicken Potsticker	(3 potsticker 140 cal)
Pork Pot stickers	(3 potsticker 190 cal)
Fried Spring Rolls 	(2 roll 110 cal)
Asian Rice Noodle Salad 	(1/2 cup 450 cal)
Asian Cucumber and Carrot Salad 	(1/2 cup 30 cal)
Vegetable Fried Rice 	(1/2 cup 160 cal)
Machta Donut Holes 	(3 donut holes 150 cal)

MEDITERRANEAN FLAVOURS

25 guest minimum | \$24.99 per guest

INCLUDES:

Fatoosh Salad 	(4 oz. 130 cal)
Grilled Seasoned Pita 	(1/2 each 150 cal)
Cannoli Cake 	(1/2 cup 170 cal)




CHOICE OF TWO ENTRÉES:

Lemon Chicken Breast	(each 190 cal)
Pork Souvlaki Skewers	(1 entrée 350 cal)
Parmesan Herb Ratatouille Portobello 	(1 entrée 100 cal)

CHOICE OF ONE SIDE:

Basil Orzo 	(1/2 cup 100 cal)
Roasted Greek Fries 	(4 oz. 130 cal)

CHOICE OF ONE VEGETABLE SIDE:

Zucchini with Mint 	(4 oz. 100 cal)
Fresh Broccoli 	(1/2 cup 130 cal)
Garlic Roasted Green Beans 	(4 oz. 70 cal)

Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides and beverages. Choose the perfect appetizer soup or salad and dessert for your guests. Selections are presented on china for an additional charge and pricing includes linens cloths and napkins for guest seating. Trained service staff are available for a charge.

12 guest minimum

INCLUDES

Assorted Dinner Rolls with Butter 🍞 (1 roll | 150 cal)

Coffee and Hot Tea Service ☕️ (12 oz. | 0-5 cal)

CHOICE OF

Brewed Iced Tea 🍹 (8 oz. | 0 cal)

Sweet Iced Tea 🍹 (8 oz. | 15 cal)

CHOICE OF ONE SOUP OR SALAD:

SOUP

Amaranth and Chickpea Soup with Pesto 🍲 (6 oz. | 300 cal)

Tuscan Chickpea and Tomato Stew 🍲 (6 oz. | 70 cal)

Curry Cauliflower Soup 🍲 (6 oz. | 45 cal)

New England Clam Chowder (6 oz. | 170 cal)

Old Fashioned Chicken Noodle Soup 🍲 (6 oz. | 100 cal)

Chicken Posole (6 oz. | 130 cal)

SALAD SERVED WITH A CHOICE OF DRESSING

Traditional Caesar Salad (1 salad | 350 cal)

Traditional Garden Salad 🥗 (1 salad | 25 cal)

Romaine Wedge Salad 🥗 (1 salad | 270 cal)

Baby Kale, Red Onion and Fennel Salad 🥗 (1 salad | 160 cal)

Green Goddess BLT Salad (1 salad | 150 cal)

Mixed Italian Salad 🥗 (1 salad | 300 cal)

Baby Kale Salad 🥗 (1 cup | 70 cal)

CHOICE OF ONE DESSERT:

Lemon Meringue Pie 🍰 (1 slice | 340 cal)

Dutch Apple Pie 🍰 (1 slice | 410 cal)

Southern Pecan Pie 🍰 (1 slice | 520 cal)

Iced Carrot Layer Cake 🍰 (1 slice | 460 cal)

Double Chocolate Layer Cake 🍰 (1 slice | 410 cal)

Fresh Fruit Tart 🍰 (1 slice | 280 cal)

Tiramisu 🍰 (1 slice | 540 cal)

Mango and Passion Fruit Fool Parfait 🥥 (1 mini parfait | 110 cal)

Toasted Angel Food Cake with Strawberries 🍰 (1 dessert cup | 350 cal)



PLATED MEALS, continued

POULTRY

CLASSIC ROASTED TURKEY BREAST 🍴 \$22.99 per guest

Lean and juicy breast of turkey, roasted with garlic, pepper and salt and topped with creamy mushroom sauce, served with sautéed haricot verts and smashed sweet potatoes

(1 entrée | 120 cal)

CALABRIAN CHILE ROASTED CHICKEN \$27.99 per guest

Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette served with charred broccoli rabe and creamy polenta seasoned with garlic and parmesan

(1 entrée | 380 cal)

HOISIN GLAZED CHICKEN \$27.99 per guest

Seared chicken breast coated with a spicy hoisin and soy sauce, ginger glaze with sautéed haricot verts and sesame lemongrass rice

(1 entrée | 370 cal)

LEBANESE CHICKEN BREAST \$27.99 per guest

Grilled chicken breast marinated with lemon, olive oil and garlic served with grilled eggplant, tahini and pomegranate

(1 entrée | 270 cal)

PORK

HONEY AND FIVE SPICE PORK LOIN \$23.49 per guest

Roasted pork loin coated with honey, soy sauce, sesame oil, fresh garlic, ginger and five spice powder served with sesame shiitake bok choy and jasmine steamed rice

(1 entrée | 280 cal)

APPLE CIDER GLAZED PORK TENDERLOIN 🍴 \$23.49 per guest

Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes

(1 entrée | 220 cal)

COFFEE CRUSTED PORK LOIN \$23.49 per guest

Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes

(1 entrée | 290 cal)

BEEF/LAMB

LIME MARINATED FLANK STEAK *\$28.99 per guest*

Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro served with coconut jasmine rice and grilled corn succotash

(1 entrée | 250 cal)

DIJON HERB ROASTED LEG OF LAMB *\$28.99 per guest*

Boneless leg of lamb roasted with Dijon Mustard, garlic, oregano, rosemary and mint served with Provençal roasted vegetables and parsnip whipped potatoes

(1 entrée | 260 cal)

BRAISED BEEF SHORT RIBS *\$35.99 per guest*

Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and roasted sweet and spicy root vegetables

(1 entrée | 330 cal)

PEPPERY BEEF TENDERLOIN *\$42.99 per guest*

Beef tenderloin oven roasted with a coating of cracked black pepper served with parsnip whipped potatoes and grilled broccolini

(1 entrée | 330 cal)

SEAFOOD

SIMPLY GRILLED SALMON *\$32.99 per guest*

Fresh salmon grilled with only extra virgin olive oil, kosher salt and black pepper served with sesame lemongrass jasmine rice and sesame shiitake bok choy

(1 entrée | 270 cal)

PARMESAN PANKO CRUSTED TILAPIA *\$28.99 per guest*

Tilapia baked with a parmesan and chili powder panko breadcrumb topping served with sautéed kale and oven-roasted Greek fries

(1 entrée | 170 cal)

GRILLED MAHI MAHI 🐟 *\$38.99 per guest*

Grilled mahi mahi seasoned with kosher salt, black pepper and parsley served with coconut jasmine rice and sesame shiitake bok choy

(1 entrée | 100 cal)

VEGETARIAN/VEGAN

PENNE PASTA WITH ASPARAGUS AND FONTINA 🧀 *\$23.49 per guest*

Penne pasta with asparagus, fresh basil and oregano in a fontina cheese cream sauce

(1 entrée | 630 cal)

BUTTERNUT SQUASH QUINOA CAKES WITH MORNAY 🌱 *\$23.49 per guest*

Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour and sage served with mornay sauce and grilled fresh asparagus.

(1 entrée | 490 cal)

ALMOND BUTTER, SPELT AND MUSHROOM RISOTTO 🌱🧀 *\$23.49 per guest*

Wild mushrooms, creamy almond butter and spelt risotto

(1 entrée | 260 cal)

GINGER MISO TOFU 🌱 *\$23.49 per guest*

Tofu seared with ginger, miso, mirin, green onions and red chile served with sesame lemongrass jasmine rice and grilled broccolini

(1 entrée | 310 cal)

PLATTERS, DESSERTS AND SNACKS

A perfect option to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up. 12 guest minimum.

PLATTERS

SLICED FRESH FRUIT PLATTER (3 oz. | 35 cal)

12 guest minimum | \$3.29 per guest

A seasonal array of sweet sliced melon, pineapple, oranges, grapes and berries

FRESH VEGETABLE CRUDITÉ PLATTER (3 oz. | 20-160 cal)

12 guest minimum | \$3.29 per guest

A rainbow of crunchy fresh vegetables. Served with ranch dip.

FRUIT AND CHEESE PLATTER

(3 oz. fruit + 1 oz. cheese | 140-190 cal)

12 guest minimum | \$4.49 per guest

Platter heaped with cubed cheeses, cheddar, swiss and provolone, and an arrangement of fresh sliced melon, berries, and grapes. Served with crisp bread

IMPORTED AND DOMESTIC CHEESE PLATTER

(3 oz. | 280 cal)

12 guest minimum | \$5.29 per guest

Wedges of imported and domestic cheeses with clusters of grapes and whole wheat crackers

MEZZE (1 serving | 0-40 cal)

20 guest minimum | \$6.99 per guest

A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, stuffed grape leaves, olives, feta cheese and pickled red onions. Served with pita bread

CHEESE AND CHARCUTERIE PLATTER (1 serving | 5-180 cal)

20 guest minimum | \$14.99 per guest




Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini






DESSERTS

COOKIES \$11.99 per dozen




Choice of Three:

Peanut Butter Cookies 	(1 cookie 150 cal)
Oatmeal Raisin Cookies 	(1 cookie 150 cal)
Butter Sugar Cookies 	(1 cookie 160 cal)
Chocolate Chip Cookies 	(1 cookie 160 cal)
Double Chocolate Chip Cookies 	(1 cookie 160 cal)
Vegan Chocolate Chip Cookies 	(each 190 cal)
Vegan Oatmeal Raisin Cookies 	(each 110 cal)

BROWNIES AND BARS

Blondie Bars  \$9.99 per dozen	(1 piece 60 cal)
Chocolate Brownie Bars  \$9.99 per dozen	(1 piece 60 cal)
Rice Krispie Bars \$9.99 per dozen	(1 piece 70 cal)
Lemon Bars  \$11.99 per dozen	(1 piece 80 cal)
Totally Oreo Brownies \$11.99 per dozen	(1 piece 110 cal)

CUPCAKES \$22.99 per dozen


Carrot Cupcake 	(1 cupcake 260 cal)
Yellow Cupcakes with Fudge Icing 	(1 cupcake 300 cal)
Red Velvet Cupcakes 	(1 cupcake 310 cal)

SHEET CAKE

Your choice of half or whole single-layer sheet cake. If required, enter desired cake message in Special Instructions.

\$72.00 per single layer, half sheet	(serves 32 guests)
\$105.00 per single layer, whole sheet cake	(serves 64 guests)

Choice of One Cake:

Devil's Food Cake 	(1 piece 150 cal)
Yellow Cake 	(1 piece 130 cal)
White Cake 	(1 piece 130 cal)

Choice of One Icing:

Fudge Icing 	(2 tbsp. 130 cal)
Chocolate Fudge Icing 	(2 tbsp. 120 cal)
White Buttercream Icing 	(2 tbsp. 130 cal)
Buttercream Icing 	(2 tbsp. 120 cal)

SNACKS

TRAIL MIX

\$17.49 per pound	(1 oz. 150 cal)
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HURRICANE TRAIL MIX

\$16.99 per pound	(1 oz. 210 cal)
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MIXED NUTS WITH PEANUTS

\$20.99 per pound	(1 oz. 170 cal)
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GRANOLA BARS \$13.29 per dozen

Granola Bar 	(1 bar 90 cal)
Peanut Butter Granola Bar 	(1 bar 100 cal)
Oats and Honey Granola Bar 	(1 bar 90 cal)

FRUIT 12 guest minimum

Mixed Fruit Cup  \$3.29 per guest	(each 35 cal)
Sliced Fresh Fruit Platter  \$3.29 per guest	(3 oz. 35 cal)
Apples  \$1.19 each	(each 90 cal)
Bananas  \$1.19 each	(each 140 cal)
Oranges  \$1.19 each	(each 70 cal)









CHIPS AND PRETZELS \$21.19 per dozen

Assorted Bagged Chips 	(1 bag 190-230 cal)
Rold Gold Tiny Twist Pretzels 	(1 bag 110 cal)
Baked Potato Chips 	(1 bag 140 cal)
Assorted SunChips 	(1 bag 210 cal)

Chef Attended stations give your guests something extra special to enjoy at your event. These stations require a station chef; our team will reach out to you to discuss.

THE CARVERY: BEEF CARVING STATION 25 guest minimum

Beef carved to order by one of our chefs. Accompanied by roasted potatoes, green beans almandine, Caesar salad and dinner rolls with butter. Includes horseradish mayonnaise and whole grain mustard.

Roasted Rosemary Red Bliss Potatoes	 	(4 oz. 120 cal)
Fresh Green Beans Almandine	 	(5 oz. 60 cal)
Classic Caesar Salad		(1/2 cup 90 cal)
Dinner Rolls and Butter	 	(1 roll 80 cal)
Au Jus		(2 tbsp. 0 cal)
Horseradish Mayonnaise		(1 tbsp. 80 cal)
Whole Grain Mustard	 	(1 tbsp. 20 cal)

Choice of One Beef Selection:

Beef Tenderloin with Herb Crust	(3 oz. 240 cal)	\$26.89 per guest
Roasted Strip Loin	(3 oz. 220 cal)	\$17.89 per guest

THE CARVERY: PORK CARVING STATION 25 guest minimum | \$14.99 per guest

BBQ Pork Loin with Texas Smokehouse BBQ sauce, carved to order by one of our chefs. Accompanied by baked beans, country-style potato salad, classic Carolina slaw, Greek salad and assorted dinner rolls with butter.

BBQ Pork Loin	(3 oz. 230 cal)
Baked Beans	(1/2 cup 160 cal)
Country-Style Potato Salad 	(1/2 cup 190 cal)
Classic Carolina Cole Slaw  	(1/2 cup 160 cal)
Greek Salad 	(1/2 cup 10 cal)
Dinner Rolls and Butter  	(1 roll 80 cal)
Texas Smokehouse BBQ Sauce	(2 tbsp. 20 cal)

THE CARVERY: TURKEY CARVING STATION 25 guest minimum | \$14.99 per guest

Roasted turkey breast, carved to order by one of our chefs. Served with gravy, chutney, whipped sweet potatoes, braised collard greens and dinner rolls with butter.

Roasted Turkey Breast		(3 oz. 90 cal)
Whipped Sweet Potatoes		(1/2 cup 150 cal)
Braised Collard Greens	 	(1/2 cup 90 cal)
Cranberry Chutney		(1 tbsp. 20 cal)
Dinner Rolls and Butter	 	(1 roll 80 cal)
Whole Grain Mustard	 	(1 tbsp. 20 cal)
Turkey Gravy		(2 tbsp. 10 cal)



These stations require a chef attendant and our team will reach out to you to discuss.

STUFFED PASTAS

25 guest minimum | \$16.99 per guest

Combining stuffed pastas with fresh ingredients and choice of sauce.

INCLUDED:

Roasted Wild Mushrooms	(1 oz. 10 cal)
Grissini	(1 breadstick 45 cal)
Baby Spinach	(1/4 cup 0 cal)
Fresh Tomatoes	(2 tbsp. 0 cal)
Parmesan Toasted Bread Crumbs	(1 tbsp. 35 cal)
Parmesan Cheese	(1 tbsp. 10 cal)

CHOICE OF TWO PASTAS:

Cheese Tortellini	(1/2 cup 150 cal)
Cheese Ravioli	(3 ravioli 90 cal)
Wild Mushroom Ravioli	(3 ravioli 140 cal)
Spinach Cheese Ravioli	(3 ravioli 230 cal)

CHOICE OF ONE PASTA SAUCE:

Parmesan Cream Sauce	(1 oz. 120 cal)
Basil Marinara Sauce	(2 oz. 10 cal)
Basil Pesto Sauce	(1 tbsp. 80 cal)

CHEF-MADE CAESAR

25 guest minimum | \$10.99 per guest

Embrace the origins of the Caesar salad with a tossed to order presentation.

Chopped Romaine Lettuce	(2 cups 15 cal)
Fresh Baby Kale	(2 cups 15 cal)
Caesar Salad Dressing	(1 oz. 130 cal)
Shredded Parmesan Cheese	(1/2 tbsp. 10 cal)
Fried Capers and Lemon Zest Topping	(1/2 tbsp. 40 cal)
Cage-Free Hard-Boiled Eggs	(1/2 tbsp. 10 cal)
Seasoned Homestyle Croutons	(1/2 oz. 60 cal)

CHOICE OF ONE PROTEIN:

Grilled Chicken Breast	(1/4 cup 80 cal)
Balsamic Marinated Portobello Mushrooms	(1/4 up 80 cal)
Grilled Shrimp	(2 shrimp 60 cal)
Grilled Flank Steak	(1/4 cup 100 cal)

TACOS

25 guest minimum | \$18.99 per guest

Build your own taco bar with seasoned meat, sour cream, cheddar cheese, roasted tomatillo sauce and more wrapped in your choice of tortilla.

Shredded Lettuce	(1/4 cup 0 cal)
Fresh White Onions	(2 tbsp. 10 cal)
Pico De Gallo	(2 tbsp. 0 cal)
Roasted Tomatillo Salsa	(2 tbsp. 10 cal)
Sour Cream	(2 tbsp. 60 cal)
Shredded Cheddar Cheese	(2 tbsp. 60 cal)
Original Mild Guacamole	(2 tbsp. 50 cal)
Sliced Jalapeno Peppers	(2 tbsp. 0 cal)

CHOICE OF TWO FILLINGS:

Beef Taco Meat	(3 oz. 160 cal)
Cumin Grilled Chicken	(3 oz. 150 cal)
Tex Mex Veggies	(1/4 cup 80 cal)

CHOICE OF TWO TORTILLAS:

6" Pressed Flour Tortillas	(2 tortillas 180 cal)
6" White Corn Table Tortillas	(2 tortillas 110 cal)
Yellow Taco Shell	(2 shells 90 cal)

STIR-FRY

25 guest minimum | \$18.99 per guest

Traditional Chinese cooking technique where fresh ingredients and proteins are tossed in a wok.

CHOICE OF TWO:

Szechuan Shrimp	(1 entrée 430 cal)
House Special Tofu	(1 entrée 490 cal)
Mongolian Wok Mongolian Beef	(1 entrée 550 cal)
Mongolian Wok Kung Pao Chicken	(1 entrée 390 cal)

CHOICE OF ONE BASE:

Jasmine Steamed Rice	(1/2 cup 100 cal)
Lo Mein Noodles	(4 oz. 200 cal)

A selection of hors d'oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate.

3 dozen minimum per menu selection

POULTRY

SANTA FE CHICKEN EGG ROLL (1/2 egg roll | 100 cal)
\$28.99 per dozen

LEMONGRASS CHICKEN POTSTICKER (2 each | 50 cal)
\$20.99 per dozen

COCONUT CHICKEN SATAY (2 each | 30 cal)
\$20.99 per dozen

TERIYAKI CHICKEN POTSTICKER 🍷 (2 each | 90 cal)
\$20.99 per dozen

CHICKEN DIABLO EMPANADAS (1 each | 240 cal)
\$24.99 per dozen

GREEK TURKEY MEATBALL (2 canape | 50 cal)
\$20.99 per dozen

PORK

BACON WRAPPED DATE (each | 45 cal)
\$22.99 per dozen

BACON, FIG AND SMOKED GOUDA TARTLET (each | 60 cal)
\$20.99 per dozen

SERRANO HAM AND MANCHEGO CHEESE CROQUETTE (2 each | 80 cal)
\$20.99 per dozen

BBQ PORK SLIDER (each | 200 cal)
\$28.99 per dozen

PROSCIUTTO WRAPPED ASPARAGUS (1 canape | 50 cal)
\$28.99 per dozen

ASIAN STYLE PORK MEATBALL (1 canape | 45 cal)
\$19.99 per dozen

BEEF

CENTER CUT FILET OF BEEF CANAPE (1 canape | 50 cal)
\$24.99 per dozen

ASIAN BEEF SATAY (2 satay | 45 cal)
\$22.99 per dozen

CHEESEBURGER SLIDERS (each | 190 cal)
\$28.99 per dozen

BURGER SLIDER (each | 180 cal)
\$28.99 per dozen

BARBEQUE MEATBALLS (1 meatball + sauce | 70 cal)
\$19.99 per dozen

CHURRASCO BEEF SATAY (each | 50 cal)
\$24.99 per dozen

SEAFOOD

CRISPY COCONUT SHRIMP (each | 80 cal)
\$24.99 per dozen

GOCHUJANG TEMPURA SHRIMP (each | 60 cal)
\$22.99 per dozen

MINI TUNA TACO 🍷 (each | 50 cal)
\$28.99 per dozen

CRAB, ARTICHOKE AND SPINACH TARTLET (3 each | 50 cal)
\$22.99 per dozen

FRIED LOBSTER MAC AND CHEESE (4 each | 70 cal)
\$24.99 per dozen

VEGETARIAN/VEGAN

SICILIAN ARANCINI 🍷 (each | 90 cal)
\$22.99 per dozen

VEGETABLE SAMOSAS 🌱🌱🌱 (1 samosa | 130 cal)
\$22.99 per dozen

EDAMAME POTSTICKER 🌱🌱🌱 (1 potsticker | 50 cal)
\$22.99 per dozen

VEGETABLE EGG ROLL 🍷 (1/2 egg roll | 180 cal)
\$22.99 per dozen

TOMATO, VIDALIA ONION AND GOAT CHEESE TART 🍷 (2 tarts | 100 cal)
\$22.99 per dozen

FRIED RAVIOLI 🍷🌱 (2 ravioli | 90 cal)
\$20.99 per dozen

PREMIUM SELECTIONS

JUMBO LUMP CRAB CAKE (each | 70 cal)
\$39.99 per dozen

MINI BEEF WELLINGTON (each | 70 cal)
\$60.99 per dozen

SEAFOOD STUFFED MUSHROOM CAPS 🍷 (each | 15 cal)
\$42.99 per dozen

HORS D'OEUVRES: A LA CARTE



COLD HORS D'OEUVRES

COOL SALMON CANAPES

\$18.99 per dozen

(1 canapé | 60 cal)

CURRIED CHICKEN AND GOLDEN RAISIN TARTLETS

\$28.99 per dozen

(1 phyllo cup | 140 cal)

CUCUMBER ROUNDS WITH FETA AND TOMATO

\$22.99 per dozen

(1 piece | 40 cal)

CARAMELIZED ONION AND WHITE BEAN CROSTINI

\$20.99 per dozen

(1 slice | 120 cal)

GOAT CHEESE AND HONEY PHYLLO CUPS

\$24.99 per dozen

(1 phyllo cup | 90 cal)

SHRIMP COCKTAIL WITH CAJUN REMOULADE

\$26.99 per dozen

(shrimp + sauce | 190 cal)

ASSORTED COLD DIPS

15 guest minimum | \$3.99 per guest

Black Bean Hummus

(2 tbsp | 70 cal)

Curried Chickpea Hummus

(2 tbsp | 200 cal)

Rosemary Tomato Bean Dip

(2 tbsp | 190 cal)

White Bean Spread with Caramelized Onions

(2 tbsp | 60 cal)

Bacon Ranch Dip

(2 tbsp | 100 cal)

CHOICE OF ONE:

Fried Tortilla Chips

(12 each | 90 cal)

Pita Chips

(2 oz. | 150 cal)

Sea Salt Dusted Deli Chips

(2 oz. | 90 cal)

ASSORTED HOT DIPS

15 guest minimum | \$5.99 per guest

Caramelized Onion Dip

(2 tbsp | 110 cal)

Crab and Spinach Dip

(2 tbsp | 50 cal)

Creamy Mediterranean Dip

(2 tbsp | 30 cal)

Spinach Artichoke Dip

(2 tbsp | 50 cal)

CHOICE OF ONE:

Fried Tortilla Chips

(12 each | 90 cal)

Pita Chips

(2 oz. | 150 cal)

Sea Salt Dusted Deli Chips

(2 oz. | 90 cal)

Selection of cold and hot beverages including tea, coffee, iced tea, lemonade, juices, sodas and waters.

HOT BEVERAGES - PER GALLON






Served with appropriate condiments.

Coffee and Hot Tea Service 	(12 oz. 0-5 cal)
\$4.99 per guest	
Brewed Regular Coffee 	(12 oz. 0-5 cal)
\$18.99 per gallon	
Brewed Decaffeinated Coffee 	(12 oz. 0-5 cal)
\$18.99 per gallon	
Tea Bags with Hot Water 	(12 oz. 0-5 cal)
\$15.99 per gallon	
Hot Chocolate Supreme 	(8 oz. 190 cal)
\$18.99 per gallon	
Hot Apple Cider 	(8 oz. 120 cal)
\$23.99 per gallon	





JUICE

Orange Juice 	(8 oz. 15 cal)
\$19.49 per gallon	
Apple Juice 	(8 oz. 110 cal)
\$19.49 per gallon	
Cranberry Juice 	(8 oz. 25 cal)
\$19.49 per gallon	
Chilled Apple Cider 	(8 oz. 110 cal)
\$23.99 per gallon	





PUNCH

Orange Blossom Punch 	(8 oz. 170 cal)
\$24.99 per gallon	
White Sparkling Punch 	(8 oz. 100 cal)
\$24.99 per gallon	
Sangria Punch 	(8 oz. 120 cal)
\$24.99 per gallon	
Sparkling Punch 	(8 oz. 100 cal)
\$14.99 per gallon	
Slush Punch 	(8 oz. 170 cal)
\$24.99 per gallon	

TEA AND LEMONADE

Brewed Iced Tea 	(8 oz. 0 cal)
\$15.99 per gallon	
Sweet Iced Tea 	(8 oz. 15 cal)
\$16.99 per gallon	
Country Time Lemonade 	(8 oz. 5 cal)
\$15.99 per gallon	
Strawberry Lemonade 	(8 oz. 90 cal)
\$27.99 per gallon	

WATER STATION

Ice Water 	(8 oz. 0 cal)
\$7.99 per gallon	
Ice Water with Lemons, Limes and Oranges 	(8 oz. 0 cal)
\$9.99 per gallon	
Orange Infused Water 	(8 oz. 0 cal)
\$15.99 per gallon	
Cucumber Mint Infused Water 	(8 oz. 0 cal)
\$15.99 per gallon	

INDIVIDUAL BEVERAGES

Assorted Bottled Juice	(10 oz. 80-170 cal)
\$2.89 each	
Bottled Water	(20 oz. 0 cal)
\$2.50 each	
Assorted Canned Soft Drinks, Regular and Diet	(each 5-160 cal)
\$1.89 each	





PLANNING YOUR EVENT

1894 Catering by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. Use this guide to understand processes, procedures, and expectations as we work together to achieve a smoothly executed and memorable catered event. Our experienced event planning specialists are very consultative and are happy to answer your questions and assist you in planning every detail. We look forward to serving you!

HOW TO CONTACT US

When you have a catered event in mind, please contact us as soon as possible. Even if you are not sure of all details such as exact date, location and number of guests, planning early ensures a smooth process.

Event Spaces: Please reserve your event space prior to scheduling catering.

The University Events <https://utulsa.edu/reservation> reserves space on campus. If you have any questions about your request or would like to meet with someone to discuss the reservation process, call 918-631-2251.

Contact: Molly Wahlgren

Phone Number: 918-631-2251

Email Address: mod306@utulsa.edu

Seating, Facilities, Audio Visual: Please reserve tables, chairs, trash receptacles and audio visual needed for your event

Tables and chairs: 918-631-2251

Recycling and trash: 918-631-2251

Audio Visual: 918-631-2251

1894 Catering: It's easy to get in touch with 1894 Catering about your catering needs.

Place an online order: Our CaterTrax site is the most expeditious method to place routine catering orders. Confirmations are documented and provide you easy online access to track, budget and plan. <https://1894catering.catertrax.com/>

Send us an Email: You may email us at 1894catering.usa@sodexo.com.

Give us a Call: You may speak with an event planning specialist by calling 918.631.2145.

Schedule a Consultation: An event consultation is recommended for complex events or events with complex logistics. Contact our office to schedule a consultation or site visit.

MENU PLANNING AND PRICING

Our menus feature offerings to meet a wide range of preferences and dietary needs including healthy, award-winning Mindful menus. Please advise the catering coordinator of all dietary restrictions that require accommodation.

Note: 1894 Catering is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restrictions are requested a minimum of one week in advance. Questions about dietary accommodations should be directed to the catering coordinator, manager or chef in advance of the event.

We are proud of our stewardship in providing fresh sustainable offerings. Please discuss your menu preferences with our event specialists; a quote will be provided upon request for a chef-designed menu focusing on local, seasonal ingredients. List pricing includes eco-friendly service ware; a quote can be provided for alternate service ware.

Prices are subject to change based on meeting guest minimums and product availability. Prices reflect services available during normal business days in accordance with the university calendar. Please contact the catering office for pricing for events held on campus holidays and breaks.

CONFIRMATIONS, REVISIONS AND CANCELLATIONS

Confirmations: A catering confirmation is provided upon placing an order. Please review the confirmation for accuracy including the date, times, menu selections, guest attendance and additional details. An archive of all catering orders is available within your CaterTrax customer account. Use your customer account for tracking orders, requesting changes and budgeting.

Revisions: Please request an online revision (press 'request changes' within your order email) or contact us immediately to update needed information. Final revisions are due 72 business hours prior to the event.

Cancellations: Cancellations are due a minimum of 72 business hours prior to the event. Cancellation of custom items may be billed should the expense be incurred.

Weather Cancellations: Please be in touch if a weather event may impact a planned event. If the campus closes or delays due to inclement weather, all impacted catering events are automatically cancelled. Weather impacted cancellation of custom items may be billed for expenses already incurred.

GUEST COUNTS AND GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 72 business hours prior to the event. If no guarantee or final guest count is provided, your estimated attendance becomes your guarantee. Final billing is based on your guarantee or actual guest attendance, whichever is greater.

Last-minute event needs are inevitable, and we make every effort to accommodate your requests for expedited orders. Menus and list pricing are based on minimum guest counts and meeting our planning deadlines. Your final event confirmation will include requested revisions and pricing may be updated to accommodate your requests and costs associated with an expedited order.

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include University purchase orders Visa, Master Card, American Express, or Discover

If your group is not part of the University:

A deposit of 50% is required two weeks prior to your scheduled event with the balance due on the day of the event

- Sales tax of 8.517% will be added to your bill.
- Alcohol Sales tax of 13.5% will be added to your bill.

If you are a tax-exempt organization:

You must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

Payment confirmation denotes your approval of the Catering Event Order menu, logistics and pricing. Confirmation of payment is required a minimum 4 business days prior to your event. Access to an up-to-date Catering Event Order is always available within your CaterTrax customer account. <https://1894catering.catertrax.com/>

DELIVERY FEES

Standard deliveries and pickups are made at your convenience. Please allow at least 30 minutes before and after your guest arrival and departure for delivery and pick up and plan a minimum of 2 hours (before and after) for attended receptions and meals. Please arrange for building and room availability for deliveries and pickups to include access to special access locations. There is no delivery fee for catering services held within the University of Tulsa campus. Deliveries outside of the campus will be subject to a \$35.00 delivery fee.

SERVICE STAFF

Catering staff can be provided for all served meals for an additional charge. One server per twenty guests is the standard for staffing for served meals. Additional servers are available for an additional fee. Continental breakfasts, breaks, buffets and receptions are priced for self-service; servers may be added for an additional fee; one server per thirty guests is the standard staffing for buffet meals.

The charge for each staff member for a one or two-hour function is:

Attendants/Waitstaff	\$30.00 per waitstaff (minimum 4 hours)
Station Chefs	\$30.00 per chef (minimum 4 hours)
Bartenders	\$30.00 per bartender (minimum 4 hours)

CATERING EQUIPMENT

We offer a full range of catering equipment to provide a professional image while serving your event. A quote for rental equipment can be provided for any service items not available through our department. All event equipment must be picked up at the conclusion of your event. Replacement fees will be applied for any damaged or missing equipment upon event pick up.

CHINA SERVICEWARE

We provide disposable products/ eco-friendly serviceware unless otherwise requested.

China service may be added at the below rates. The addition of china and glassware may require the addition of service staff; a quote will be provided.

Full Meal China, Glassware and Silverware	\$7.25 per guest
Coffee or Beverage China Service	\$4.25 per guest
Full Bar Glass Service	\$5.25 per guest
Beer and Wine	\$3.25 per guest
Reception China and Silverware	\$5.25 per guest
Upscale Eco-friendly	\$3.75 per guest

LINENS

Our signature service includes complimentary linens for all food and beverage service tables. Complimentary house linens for guest seating tables accompany all plated breakfasts, lunches and dinners. Additional house linens can be rented; rental rates are provided. We are happy to accommodate your décor theme; please indicate linen color preferences when booking your event (no less than 10 days in advance).

Specialty linens and fabric swatches can be provided from our catering sales specialists. Request a quote for an event linen plan to enhance the event space.

House Linens:

85 x 85" Tablecloth	\$7.50 per linen
52 x 114" Tablecloth	\$15.00 per linen
120" round Tablecloth	\$12.50 per linen
132" Round Tablecloth	\$18.00 per linen
90 x 132" (fits 6' banquet to floor)	\$15.00 per linen
90 x 156" (fits 8' banquet to floor)	\$15.00 per linen
Napkin	\$1.00 per napkin

Specialty Linens: Quoted upon request

BAR SERVICES

1894 catering follows all state and local laws as well as campus alcohol policies; all bartenders complete Alcohol Serve Safe Training as well as.

1894 reserves the right to deny any guest service of alcohol who does not provide verified identification or presents themselves as intoxicated in accordance with our required bartender training. University of Tulsa Security Officers are required at any event that alcohol is consumed. To arrange University of Tulsa Security Officers contact room reservation office.

1894 Catering reserves the right to deny any guest service of alcohol who does not provide verified identification or presents themselves as intoxicated in accordance with our required bartender training.

The responsible person/organization or officers/department will be responsible for enforcing: 1) the Oklahoma state laws as they relate to the distribution and consumption of alcohol, 2) the University of Tulsa Alcohol Policy, 3) all building policies, and 4) the prevention of illegal consumption of alcohol at the event.

Please refer to CaterTrax Bar Services for menu offerings and bar services.

GUEST ACCOMMODATION

1894 Catering is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restrictions are requested a minimum of one week in advance. Questions about dietary accommodations should be directed to the catering coordinator, manager or chef in advance of the event.

Please advise of any guests requiring mobility accommodation for proper set up for safety and comfort.

FLOWERS AND DECOR

We are happy to recommend floral and décor services by our local vendor partnerships or provide you with a quote based on your décor preferences.