



M CITY

CATERING

2025/26



MARQUETTE UNIVERSITY




In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating achievement or planning future success, it is during these gatherings where the power of human connectivity is elevated. This same connectivity is what makes M City Catering decidedly different.

M City Catering 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 M City Catering experience.

Our team of catering professionals is specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes, including choices featuring organic and/or sustainable selections. They also take great pride in using the best possible local and seasonal ingredients, regional favorites and specialty items that will make your event a complete success.

This 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 414.288.7202 or visit our website: www.marquette.edu/event-services/. From the on-trend creations of our talented chefs to the interactive support of our management team and the attentive service of our well-trained staff, M City Catering delivers fulfillment, enjoyment and peace of mind.

 = Mindful  = Vegetarian  = Vegan  = Plant Based

We can also accommodate Gluten Free requests.

BREAKFAST: MORNING BUFFETS

These menus are presented buffet style. Services include delivery, set with linens on buffet tables and clean up after your event. For events inside the Alumni Memorial Union (AMU) or Eckstein Hall, china service is included. In all other venues, high-quality eco-friendly serveware is included. China service is available at \$4.75/person in those locations. Coffee and hot tea service is included. If guest minimum is not met, +\$2.00/person.

CLASSIC CONTINENTAL BREAKFAST

12 guest minimum | \$10.75 per guest

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

INCLUDES:
Seasonal Cubed Fresh Fruit (3 oz. | 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries
Coffee & Hot Tea Service (12 oz. | 0-5 cal)

Choose Two:
Muffins (each | 160-230 cal)
Croissants (each | 200 cal)
Raspberry Coffee Cake (each | 110-430 cal)
Mini Scones (each | 190-200 cal)
Breakfast Breads (each | 250 cal)
Butter and Assorted Jam

Choice of Muffin & Breakfast Bread:
Blueberry
Lemon Poppy Seed
Cranberry Orange

Choice of Flavor for Scones:
Chocolate Chip or Blueberry

PLANT POWERED CONTINENTAL BREAKFAST

12 guest minimum | \$14.25 per guest

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

Includes:
Coffee & Hot Tea Service (12 oz. | 0-5 cal)
Seasonal Cubed Fresh Fruit (3 oz. | 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries
Avocado, Hummus & 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

HEALTHY WAY CONTINENTAL BREAKFAST

25 guest minimum | \$14.75 per guest

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

INCLUDES:
Seasonal Cubed Fresh Fruit (3 oz. | 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries
Coffee & Hot Tea Service (12 oz. | 0-5 cal)
Cage-Free Hard-Boiled Egg (each | 80 cal)
Chobani Non-Fat Vanilla Greek Yogurt (4 oz. | 80 cal)
Granola Bars (each | 90 cal)
Warm Steel Cut Oatmeal (8 oz. | 170 cal)

Served with:
2% Milk (1 tbsp. | 10 cal)
Unsweetened Almond Milk (1 tbsp. | 0 cal)
Cinnamon Brown Sugar Topping (1 tsp. | 15 cal)
Sweetened Dried Cranberries (1 tbsp. | 30 cal)
Pecan Pieces (1 tbsp. | 50 cal)
Fresh Whole Strawberries (1 tbsp. | 5 cal)
Fresh Blueberries (1 tbsp. | 5 cal)

BREAKFAST BUFFET

25 guest minimum | \$16.25 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:
Seasonal Cubed Fresh Fruit Platter (3 oz. | 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries
Coffee & Hot Tea Service (12 oz. | 0-5 cal)

CHOOSE TWO:
Mini Butter Croissant (each | 80 cal)
Mini Danish (each | 130-170 cal)
Mini Scones (each | 190-200 cal)
Muffins (each | 160-230 cal)
CHOICE OF MUFFIN FLAVOR:
Blueberry
Lemon Poppy Seed
Cranberry Orange
Apple Cinnamon
Carrot

CHOICE OF ONE:
Home Fried Potatoes (1/2 cup | 90 cal)
Classic Grits (4 oz. | 70 cal)
Cheddar Cheese Hash brown Bake (1/2 cup | 150 cal)
Hash Browned Potato (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)
Turkey Bacon (1 slice | 25 cal)

CHOICE OF ONE:
Seasoned Scrambled Egg Whites (1/2 cup | 90 cal)
Cholesterol Free Scrambled Eggs (1/2 cup | 120 cal)
Seasoned Scrambled Eggs (1/2 cup | 180 cal)
Scrambled Tofu (1/2 cup | 130 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We can also accommodate gluten-free requests.

BREAKFAST: BOXES










Breakfast boxes are ideal for informal morning gatherings and are available for pick up or delivery, set up, & clean up. Each option features a curated selection of the most popular bakery or breakfast sandwich items. High-quality eco-friendly serviceware is included. Plated China service is available at \$4.75/person and includes linens, napkins, and iced water.



BAKERY BREAKFAST BOX

12 guest minimum | \$12.00 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 & Honey Granola Bar  (each | 90 cal)
- Choice of one:**
Chobani Nonfat Vanilla Greek Yogurt  (4 oz. | 80 cal)
Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)




BREAKFAST SANDWICH BOX

12 guest minimum | \$14.70 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)
Hummus, Lettuce, Avocado, Tomato on a Bagel (each | 230 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  \$2.60 each (12 oz. | 0 cal)
Bottled Orange Juice  \$3.00 each (12 oz. | 150 cal)
Bottled Apple Juice  \$3.00 each (12 oz. | 160 cal)

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BREAKFAST: A LA CARTE

These menus are presented buffet style. Services include delivery, set with linens on buffet tables and clean up after your event. For events inside the Alumni Memorial Union (AMU) or Eckstein Hall, china service is included. In all other venues, high-quality eco-friendly serveware is included. China service is available at \$4.75/person in those locations.

BREAKFAST BAKERY

2 dozen minimum per selection

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

Muffins 	\$13.25 per dozen	(1 each 160-230 cal)
Mini Danish 	\$14.00 per dozen	(1 each 130-170 cal)
Mini Croissants 	\$14.00 per dozen	(1 each 80-100 cal)
Mini Scones 	\$22.00 per dozen	(1 each 190-200 cal)
Breakfast Breads 	\$12.50 per dozen	(1 each 250 cal)
Raspberry Coffee Cake 	\$12.50 per dozen	(1 each 120 cal)
Glazed Cinnamon Roll 	\$19.00 per dozen	(1 each 130 cal)

Choice of flavor for muffin & breakfast bread:

Blueberry
Lemon Poppy Seed
Cranberry Orange

Choice of flavor for Scones:

Chocolate Chip or blueberry

Gluten Free Muffin	\$4.75 each	(1 each 160 cal)
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OATMEAL BAR

12 guest minimum | \$5.50 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)
Walnut Pieces 	(1 tbsp. 50 cal)
Seedless Raisins  	(1 tbsp. 25 cal)
Fresh Blueberries  	(1 tbsp. 5 cal)

Choice of two:

2% Milk 	(1 tbsp. 10 cal)
Whole Milk 	(1 tbsp. 10 cal)
Unsweetened Almond Milk  	(1 tbsp. 0 cal)

YOGURT

\$2.90 billed on quantity ordered

Assorted Greek & Non Fat-Lite Yogurt	(1 each 90 Cal)
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DONUT HOLES

3 dozen minimum per selection | \$10.00 per dozen



Glazed Donut Holes 	(6 donut holes 280 cal)
Cinnamon Sugar Donut Holes 	(6 donut holes 290 cal)

MORNING MOXY

12 guest minimum | \$12.45 per guest









Includes coffee & hot tea service. Includes condiments.
Parfaits served warm.

Includes:

Seasonal Cubed Fresh Fruit Platter  	(3 oz. 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries	

Coffee & Tea Hot Service  	(12 oz. 0-5 cal)
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Choice of two over night oats:

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&J Overnight Oats  	(1 mini parfait 110 cal)
Tropical Overnight Oats  	(1 mini parfait 80 cal)

Choice of two baked goods:

Muffins 	(each 160-230 cal)
Croissants 	(each 200 cal)
Danish 	(each 130-170 cal)
Breakfast Breads 	(each 250 cal)

Choice of flavor for muffin & breakfast bread:

Blueberry
Lemon Poppy Seed
Cranberry Orange


SEASONAL MINI GREEK

YOGURT PARFAITS

1 dozen minimum per selection | \$4.50 each
billed on quantity ordered



Banana, Nutella, & Granola Yogurt Parfait 	(1 mini parfait 100 cal)
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Tropical Fruit & Granola Yogurt Parfait 	(1 mini parfait 70 cal)
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Blueberry, Lemon & Granola Yogurt Parfait 	(1 mini parfait 60 cal)
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BREAKFAST BURRITOS

1 dozen minimum per selection | \$5.25 each

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

EINSTEIN'S BAGELS & SCHMEARS

1 dozen minimum per selection | \$28.00 per dozen

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






Choice of two bagels:

Plain Bagel  	(each 290 cal)
Whole Wheat 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 schmear cheeses:

Everything Schmear 	(2 tbsp. 70 cal)
Lemon Dill Schmear 	(2 tbsp. 50 cal)
Honey Walnut Schmear 	(2 tbsp. 80 cal)
Blueberry Schmear 	(2 tbsp. 60 cal)
Smoked Salmon & Caper Schmear	(2 tbsp. 70 cal)
Furikake Schmear 	(2 tbsp. 60 cal)
Cream Cheese	(2 tbsp. 70 cal)

HOT BREAKFAST SANDWICHES

2 dozen minimum per selection | \$5.75 each

Cage-Free Egg & Cheese Bagel 	(each 200 cal)
Bacon, Cage-Free Egg & Cheese Bagel	(each 240 cal)
Ham, Cage-Free Egg & Cheese Bagel	(each 230 cal)
Sausage, Cage-Free Egg & Cheese Bagel	(each 390 cal)
Cage-Free Egg & Cheese Biscuit 	(each 280 cal)
Bacon, Cage-Free Egg & Cheese Biscuit	(each 310 cal)
Ham, Cage-Free Egg & Cheese Biscuit	(each 310 cal)
Sausage, Cage-Free Egg & Cheese Biscuit	(each 470 cal)


EGG DISHES

25 guest minimum

Cage-Free Hard-Boiled Eggs 	(each 80 cal)
\$13.75 per dozen	

Vegan Shakshuka 	(serving 160 cal)
\$5.50 per guest	

Grilled Zucchini, Bacon, Swiss Frittata	
\$5.75 per guest	
(serving 290 cal)	

Hash Brown, Mushroom and Spinach Quiche 	(serving 210 cal)
\$5.75 per guest	

Scrambled Eggs	
\$3.65 per guest	
(serving 180 cal)	

Tofu	
\$3.65 per guest	
(serving 180 cal)	

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BREAKS: AFTERNOON BREAKS

ONE HOUR SERVICE

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DIPS AND CHIPS






25 guest minimum | \$6.25 per guest

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

Includes:

Crudit  Platter  (3 oz. | 20 cal)

Choice of two 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 two dips:

Dijon Ranch Dip  (2 tbsp. | 190 cal)
Onion Cheese Dip (2 tbsp. | 70 cal)
Roasted Red Pepper Hummus  (2 tbsp. | 60 cal)
Baba Ghanoush  (2 tbsp. | 30 cal)

SNACK PACK




25 guest minimum | \$8.00 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:

Rold Gold Tiny Twist Pretzels  (1 oz. | 110 cal)
Potato Chips  (1.5 oz. | 240 cal)
Chef’s Choice Cookie (2 each | 150 cal)
Popcorn (Pre-Bag) (1.5 oz | 150 cal)
Cheez it Originals  (1.5 oz | 210 cal)

Choice of two:

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

Choice of one:

Assorted Canned Pepsi Products (12 oz. | 0-180 cal)
Aquafina Bottled Water (12 oz. | 0 cal)

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BREAKS: A LA CARTE

ONE HOUR SERVICE

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TOP YOUR OWN DONUT STATION

25 guest minimum | \$5.50 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 Doughnut Glaze (1/2 tbsp. | 30 cal)
Maple Flavored Pancake Syrup (1/2 tbsp. | 25 cal)
Strawberry Syrup (1/2 tbsp. | 20 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)
Rainbow Jimmies Sprinkles (1 tsp. | 20 cal)

TOP YOUR OWN POPCORN STATION

25 guest minimum | \$8.00 per guest

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

Includes:
Popcorn (2 cups | 70 cal)
Olive Oil (1 tsp. | 40 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 & 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 & Powdered Sugar Topping (1/8 tsp. | 0 cal)

TOP YOUR OWN CROSTINI BAR

25 guest minimum | \$8.00 per guest

Crostini with a selection of 5 toppings.

Includes:
Grilled Garlic Crostini (1 slice | 80 cal)

Choice of Five:
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) \$5.00 per guest (1/4 oz. | 10 cal)

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BOXED MEALS

Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery, set up, & clean up. Each option features a curated selection of the most popular salads or sandwich items. High-quality eco-friendly serviceware is included. Plated China service is available at \$4.75/person and includes linens, napkins, and iced water.

CLASSIC SANDWICH LUNCH BOX 12 guest minimum | \$15.25 per guest

The Classic Lunch Box includes a sandwich or wrap, regular potato chips (1 bag | 140-220 cal), an apple (1 piece | 70 cal), dessert (126-230 cal) and beverage (0-250 cal). Minimum 4 boxes per selection.

Select up to three boxed sandwiches and salads:

ITALIAN TUNA AND PROVOLONE WRAP (each | 540 cal)
Tuna salad with provolone, pickle chips, banana pepper rings, red onion and Italian dressing

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 & CHIPOTLE MAYO SANDWICH (each | 550 cal)
Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

CURRIED CHICKEN SALAD & ALMOND SANDWICH (each | 510 cal)
Oven roasted diced chicken with curry, apples, almonds, celery, grapes, mayonnaise and lettuce on wheat berry bread

Choice of sides for Classic Box:

Upgrade to a signature side:	
Quinoa Cucumber Salad (1/2 cup 140 cal) \$2.00 per guest	
Azifa (Green Lentil Salad) (1/2 cup 120 cal) \$2.00 per guest	
Wild Rice, Quinoa & Lentil Salad (1/2 cup 240 cal) \$2.00 per guest	
Chickpea Chaat Salad (1/2 cup 60 cal) \$2.00 per guest	
Super Bean Salad Mix (1/2 cup 80 cal) \$2.00 per guest	

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH (each | 520 cal)
Smoked ham with brie cheese, Granny Smith apple, baby arugula & Dijonnaise on sourdough bread

VEGETABLE TARRAGON WRAP (each | 400 cal)
Grilled zucchini, provolone, baby spinach and roasted red peppers with herb mayonnaise in a hearty grain tortilla

TANDOORI CAULIFLOWER AND PEPPER WRAP (each | 300 cal)
Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla

HUMMUS WRAP WITH ZUCCHINI & DUKKAH (each | 330 cal)
Non GMO tortilla with grilled zucchini, hummus, red pepper, baby spinach, red onion and dukkah seasoning

Choice of one per order:	
Chocolate Brownie (each 60 cal)	
Chef’s Choice Cookie (2 cookies 310-330 cal)	
Blondie Bar (each 60 cal)	
Rice Krispie Bar (each 280 cal)	
Peanut Butter Chocolate Oreo Brownie (each 320 cal)	

Choice of one per box meal:	
Aquafina Bottled Water (12 oz. 0 cal)	
Assorted canned Pepsi products (12 oz. 0-150 cal)	

SIGNATURE SANDWICH LUNCH BOX 12 guest minimum | \$16.50 per guest

Includes choice of sandwiches or wraps, apple, regular potato chips (1 bag | 140-220 cal), dessert (126-230) and beverage (0-250 cal). Minimum 4 boxes per selection.

Select up to three boxed sandwiches and salads:

HAM & 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 & WATERCRESS SANDWICH (each | 420 cal)
Roast beef & cheddar cheese with horseradish, tomato and watercress on sourdough bread

CITRUS FLANK STEAK & CHIMICHURRI SANDWICH (each | 660 cal)
Grilled lime marinated flank steak, red onion, lettuce, tomato with chimichurri sauce and mayonnaise on sourdough bread

Choice of sides for Signature Lunch Box:

Choice of one per order:	
Chocolate Brownie (each 60 cal)	
Chef’s Choice Cookie (2 cookies 310-330 cal)	
Blondie Bar (each 60 cal)	
Rice Krispie Bar (each 280 cal)	
Peanut Butter Chocolate Oreo Brownie (each 320 cal)	

Choice of one per box meal:	
Aquafina Bottled Water (12 oz. 0 cal)	
Assorted canned Pepsi products (12 oz. 0-150 cal)	

Upgrade to a signature side:	
Quinoa Cucumber Salad \$2.00 per guest (1/2 cup 140 cal)	
Azifa (Green Lentil Salad) \$2.00 per guest (1/2 cup 120 cal)	
Wild Rice, Quinoa & Lentil Salad \$2.00 per guest (1/2 cup 240 cal)	
Chickpea Chaat Salad \$2.00 per guest (1/2 cup 60 cal)	
Super Bean Salad Mix \$2.00 per guest (1/2 cup 80 cal)	

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BOXED MEALS

SIGNATURE SALAD LUNCH BOX 12 guest minimum | \$16.00 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) and beverage (0-250 cal). Includes condiments. Minimum 4 boxes per selection.

Choice up to three boxed sandwiches and salads:
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, served with tarragon ranch dressing

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

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

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

Choice of sides for Signature Lunch Box:
Choice of one per order:

- | | |
|--|---------------------------|
| Chocolate Brownie 🍪 | (each 60 cal) |
| Chef’s Choice Cookie | (2 cookies 310-330 cal) |
| Blondie Bar 🍪 | (each 60 cal) |
| Rice Krispie Bar | (each 280 cal) |
| Peanut Butter Chocolate Oreo Brownie 🍪 | (each 320 cal) |

Choice of one per box meal:
Aquafina Bottled Water (12 oz. | 0 cal)
Assorted canned Pepsi products (12 oz. | 0-150 cal)

Upgrade to a signature side:
Quinoa Cucumber Salad 🍱🥬 \$2.00 per guest (1/2 cup | 140 cal)
Azifa (Green Lentil Salad) 🍱🥬🥦 \$2.00 per guest (1/2 cup | 120 cal)
Wild Rice, Quinoa & Lentil Salad 🍱🥬 \$2.00 per guest (1/2 cup | 240 cal)
Chickpea Chaat Salad 🍱🥬🥦 \$2.00 per guest (1/2 cup | 60 cal)
Super Bean Salad Mix 🍱🥬🥦 \$2.00 per guest (1/2 cup | 80 cal)

CLASSIC SALAD LUNCH BOXES 12 guest minimum | \$14.00 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 drink (0-250 cal). Includes condiments. Minimum 4 boxes per selection.

Choice up to three boxed sandwiches and salads:
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, ranch dressing and spring mix topped with grape tomatoes, cucumbers and shredded carrots

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

Choice of sides for Classic Box:
Upgrade to a signature side:
Quinoa Cucumber Salad 🍱🥬 (1/2 cup | 140 cal)
\$2.00 per guest
Azifa (Green Lentil Salad) 🍱🥬🥦 (1/2 cup | 120 cal)
\$2.00 per guest
Wild Rice, Quinoa & Lentil Salad 🍱🥬 (1/2 cup | 240 cal)
\$2.00 per guest
Chickpea Chaat Salad 🍱🥬🥦 (1/2 cup | 60 cal)
\$2.00 per guest
Super Bean Salad Mix 🍱🥬🥦 (1/2 cup | 80 cal)
\$2.00 per guest

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

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

MANDARIN ORANGE SPINACH SALAD 🍱🍊 (each | 150 cal)
Spinach, balsamic dressing, 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

Choice of one per order:
Chocolate Brownie 🍪 (each | 60 cal)
Chef’s Choice Cookie (2 cookies | 310-330 cal)
Blondie Bar 🍪 (each | 60 cal)
Rice Krispie Bar (each | 280 cal)
Peanut Butter Chocolate Oreo Brownie 🍪 (each | 320 cal)

Choice of one per box meal:
Aquafina Bottled Water (12 oz. | 0 cal)
Assorted canned Pepsi products (12 oz. | 0-150 cal)

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BUFFETS: COLD BUFFETS

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JR. EXECUTIVE BUFFET

25 guest minimum | \$19.25 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, side salad, dinner roll with butter, fruit tray, dessert and selection of cold beverages.

Includes:

Seasonal Cubed Fresh Fruit (3 oz. | 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries

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

Choice of three:

Classic Turkey Club Slider (each | 270 cal)
Turkey, Cheddar & Chipotle Mayo Slider (each | 260 cal)
Grilled Chicken Caesar Wrap (each | 280 cal)
Grilled Chicken & Gruyere Slider (each | 260 cal)
Bacon, Lettuce & Tomato Slider (each | 250 cal)
Smoked Ham, Brie & Apple Slider (each | 300 cal)
Ham & Gruyere Slider (each | 270 cal)
Lemon Basil Roasted Vegetable Slider (each | 290 cal)
Tandoori Cauliflower & Pepper Wrap (each | 150 cal)
Hummus Wrap with Zucchini & Dukkah (each | 170 cal)

UPGRADE YOUR SANDWICH:

\$2.90 per guest/selection

Flank, Cheddar & Chipotle Mayo Slider (each | 300 cal)
Roast Beef, Gruyere & Arugula Slider (each | 230 cal)
Lemon Chive Shrimp Salad Slider (each | 190 cal)
Italian Tuna & Provolone (each | 270 cal)

Choice of one salad:

Classic Caesar Salad (1 cup | 180 cal)
Garden Salad served with ranch dressing (1 cup | 10 cal)
Greek Salad (1 cup | 20 cal)

Choice of two desserts:

Rice Krispie Bar (each | 70 cal)
Chef’s Choice Cookie (2 cookies | 150-160 cal)
Chocolate Brownie (each | 60 cal)
Blondie Bar (each | 60 cal)
Lemon Bar (1 piece | 80 cal)

Choice of two beverages:

Unsweetened 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 | \$20.75 per guest

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

Includes:

Seasonal Cubed Fresh Fruit (3 oz. | 35 cal)
A platter of fresh cubed cantaloupe, honeydew melon, pineapple and blueberries

Assorted House Baked Dinner Rolls with Butter (each | 110 cal)

Choice of three:

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

UPGRADE YOUR SANDWICH:

\$2.75 per guest

Flank, Cheddar & Chipotle Mayo Slider (each | 300 cal)
Roast Beef, Gruyere & Arugula Slider (each | 230 cal)
Lemon Chive Shrimp Salad Slider (each | 190 cal)
Italian Tuna & Provolone (each | 270 cal)

Choice of one salad:

Classic Caesar Salad (1 cup | 180 cal)
Garden Salad served with ranch dressing (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 \$3.70 per guest (1/4 cup | 80 cal)
Grilled Shrimp \$4.65 per guest (4 shrimp | 120 cal)
Grilled Flank Steak \$4.65 per guest (1/4 cup | 100 cal)
Balsamic Marinated Portobello Mushrooms \$3.60 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 (4 spears | 15 cal)
Zucchini, Hazelnuts & 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 Bar (each | 70 cal)
Chef’s Choice Cookie (2 cookies | 150-160 cal)
Fabulous Chocolate Chunk Brownie (each | 60 cal)
Blondie Bar (each | 60 cal)
Lemon Bar (1 piece | 80 cal)

Choice of two beverages:

Unsweetened 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)

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BUFFETS: HOT BUFFETS

ADD ONS









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BUFFET ADD ONS

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

BEAN AND GRAIN SALAD:

\$2.50 per guest

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

Additional Entree (per guest attendance)


Poultry Entree	\$7.35 per guest
Vegetarian Entree	\$6.50 per guest
Pork Entree	\$7.00 per guest
Beef/Lamb Entree	\$11.25 per guest
Seafood Entree	\$11.25 per guest

HOT BUFFET

25 guest minimum


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

Includes:






Assorted House Baked Dinner Rolls with Butter		(1 roll 110 cal)
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Choice of one entrée:


POULTRY \$23.00 per guest

Cajun Chicken Breast		(1 breast 230 cal)
Buttermilk Fried Chicken Thigh		(1 thigh 310 cal)
Lemon & Thyme Seared Chicken Breast		(1 breast 260 cal)
Piri Piri Chicken		(4 oz. 250 cal)
Turkey with Gravy	\$24.50 per guest	(1 breast 200 cal)

VEGETARIAN & VEGAN \$22.00 per guest

Roasted Root Vegetable Tagine	 	(1/2 cup 90 cal)
Almond Butter, Spelt & Mushroom Risotto	 	(1 bowl 260 cal)
Crabless Crab Cake		(1 cake 350)

PORK \$22.50 per guest

Honey & Five Spice Pork Loin		(4 oz. 280 cal)
Spring Herb & Dijon Pork Tenderloin		(4 oz. 160 cal)
Cuban Mojo Pork		(4 oz. 280 cal)





BEEF \$28.75 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 \$28.75 per guest

Parmesan Tilapia with Red Pepper Sauce		(1 fillet 230 cal)
Citrus & Herb Crusted Wild Salmon		(1 fillet 170 cal)
Shrimp & 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)
Whipped Fresh Potatoes with Butter		(1/2 cup 80 cal)
Sweet Potato Hash with Shallots & Kale	 	(1/2 cup 110 cal)









Choice of one vegetable:

Grilled Zucchini with Coriander	 	(4 oz. 20 cal)
Simply Sautéed Kale	 	(1/2 cup 60 cal)
Grilled Broccolini		(4 oz. 110 cal)
Charred Tri Color Baby Carrots	 	(1/2 cup 70 cal)
Grilled Fresh Asparagus	 	(5 spears 20 cal)
Braised Collard Greens	 	(1/2 cup 90 cal)
Charred Brussels Sprouts	 	(1/2 cup 25 cal)
Sautéed Green Beans		(4 oz. 60 cal)

Choice of two desserts:

Seasonal Cubed 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 Cake		(1 piece 230 cal)
Devil's Food Cake		(1 piece 70 cal)
Carrot Cupcake		(1 cupcake 260 cal)
Confetti Cupcake		(1 cupcake 280 cal)
Strawberry Brioche Bread Pudding		(1 pudding 150 cal)

Choice of two beverages:

Unsweetened 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)

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BUFFET TRADITIONS

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25 guest minimum | \$23.25 per guest



Includes:

Assorted House Baked 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 & Andouille Sausage Gumbo (4 oz. | 170 cal)
Herb Roasted Pork Loin w/ Pan Gravy (serving | 310 cal)

Choice of one vegetable:

Cubed Roasted Carrots (4 oz. | 70 cal)
Sautéed Broccoli & 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 hot side:

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

Choice of two beverages:

Unsweetened 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)
Honeydew Cucumber Mint Infused Water (8 oz. | 0 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 & Okra Stew with Brown Rice (serving | 270 cal)
Vegetarian Lentil Shepherd's Pie (serving | 310 cal)

See page 20 for additional entree pricing.

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 & Jicama Salad (4 oz. | 90 cal)
Brussels Sprout Slaw with Almonds (4 oz. | 190 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 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)

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BUFFETS: THEMED BUFFETS

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Choice of two beverages:

- Unsweetened 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)

PLANT-BASED MEXICAN

25 guest minimum | \$23.50 per guest

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

- Vegetable & Black Bean Quesadilla (1 quesadilla | 500 cal)
- Roasted Chili & 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)
- Chocolate Chip Cookie (2 cookies | 220 cal)

SOUTHERN ITALIAN

25 guest minimum | \$23.50 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 w/Tomato & Rosemary (1/2 cup | 80 cal)
- Fennel, Arugula & Ricotta Salad (3 oz. | 120 cal)
- Herb Focaccia Bread (1 piece | 240 cal)
- Tiramisu Sweet Shot (each | 240 cal)

INDIAN

25 guest minimum | \$25.00 per guest

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

- Chicken Tikka Masala (1 cup | 390 cal)
- Madras Cabbage & 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 & Passion Fruit Fool Sweet Shot (each | 60 cal)

TEX MEX

25 guest minimum | \$25.50 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)
- Cubed Jalapeno Peppers (2 tbsp. | 0 cal)
- Chocolate Chip Cookie (2 cookies | 220 cal)

SOUTHERN BBQ

25 guest minimum | \$24.25 per guest

Celebrate the south with BBQ, comforting sides, salad, entree, 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)

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PLATED MEALS

Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides, chef-selected sauces, and water. Select the perfect soup or salad and dessert for your guests. Service includes wait staff, linen on guest tables, set up, and clean up. For events inside the Alumni Memorial Union (AMU) or Eckstein Hall, china service is included. In all other venues, high-quality eco-friendly serviceware is included. China service is available at \$4.75/person in those locations.

Substitutions for side dishes are not allowed.



Includes:

- Assorted House Baked Dinner Rolls with Butter
- Coffee & Hot Tea Service
- Iced Water

(1 roll | 150 cal)
(12 oz. | 0-5 cal)
(12 oz. | 0 cal)

Choice of one salad:

SALAD SERVED

- Traditional Caesar Salad with Caesar Dressing
- Traditional Garden Salad with Ranch Dressing
- Romaine Wedge Salad with Blue Cheese Dressing
- Baby Kale, Red Onion & Fennel Salad with Green Goddess Dressing
- Green Goddess BLT Salad
- Mixed Italian Salad with Italian Vinaigrette
- Baby Kale Salad with Champagne Vinaigrette

(1 salad | 350 cal)
(1 salad | 25 cal)
(1 salad | 270 cal)
(1 salad | 160 cal)
(1 salad | 150 cal)
(1 salad | 300 cal)
(1 cup | 70 cal)

Choice of one dessert:

- Southern Pecan Pie
- Iced Carrot Cake
- Double Chocolate Cake
- Crème Brûlée
- Crema Catalan Brûlée
- Fresh Fruit Tart
- Tropical Mojito Fruit Salad
- Mango & Passion Fruit Fool Parfait
- Toasted Angel Food Cake with Strawberries
- Chocolate Fudge Cake

(1 slice | 520 cal)
(1 slice | 460 cal)
(1 slice | 410 cal)
(1 slice | 590 cal)
(1 slice | 610 cal)
(1 slice | 280 cal)
(1 serving | 70 cal)
(1 mini parfait | 110 cal)
(1 dessert cup | 350 cal)
(1 slice | 400 cal)

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PLATED MEALS, CONTINUED

POULTRY

- CLASSIC ROASTED TURKEY BREAST 🍗

\$24.70 per guest

(1 entrée | 120 cal)

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.
- CALABRIAN CHILE ROASTED CHICKEN

\$30.20 per guest

(1 entrée | 380 cal)

Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette. Served with charred broccoli rabe and creamy polenta seasoned with garlic and parmesan.
- HOISIN GLAZED CHICKEN

\$30.20 per guest

(1 entrée | 370 cal)

Seared airline chicken breast coated with a spicy hoisin and soy sauce, ginger glaze. Served with basmati rice and honey glazed carrots.
- LEBANESE AIRLINE CHICKEN BREAST

\$29.75 per guest

(1 entrée | 270 cal)

Grilled airline chicken breast marinated with lemon, olive oil and garlic. Served with Yukon gold mashed potatoes and garlic asparagus.

PORK

- HONEY & FIVE SPICE PORK LOIN 🍖

\$23.00 per guest

(1 entrée | 280 cal)

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.
- APPLE CIDER GLAZED PORK TENDERLOIN 🍏

\$24.50 per guest

(1 entrée | 220 cal)

Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes.
- COFFEE CRUSTED PORK LOIN

\$24.75 per guest

(1 entrée | 290 cal)

Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes. Served with cherry red wine demi glaze.

BEEF/LAMB

- LIME MARINATED FLANK STEAK Market Price

(1 entrée | 250 cal)

Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro. Served with coconut jasmine rice and grilled corn succotash.
- DIJON HERB ROASTED LEG OF LAMB Market Price

(1 entrée | 260 cal)

Boneless leg of lamb roasted with Dijon Mustard, garlic, oregano, rosemary and mint. Served with Provençal roasted vegetables and parsnip whipped potatoes.
- BRAISED BEEF SHORT RIBS Market Price

(1 entrée | 330 cal)

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.
- PEPPERY BEEF TENDERLOIN Market Price

(1 entrée | 330 cal)

Beef tenderloin oven roasted with a coating of cracked black pepper. Served with dauphinoise potato and green bean almondine.

SEAFOOD

- PAN-SEARED FRESH SCALLOPS

\$53.00 per guest

(1 entrée | 130 cal)

Fresh scallops, extra virgin olive oil, kosher salt and black pepper. Served with sautéed spinach and creamy cauliflower puree.
- SIMPLY GRILLED SALMON

\$34.00 per guest

(1 entrée | 270 cal)

Fresh salmon grilled with only extra virgin olive oil, kosher salt and black pepper. Served with sesame lemongrass jasmine rice and shitake bok choy.
- PARMESAN PANKO CRUSTED TILAPIA

\$29.75 per guest

(1 entrée | 170 cal)

Tilapia baked with a parmesan and chili powder panko breadcrumb topping. Served with sautéed kale and oven-roasted Greek fries.
- GRILLED MAHI MAHI 🐟

\$36.75 per guest

(1 entrée | 100 cal)

Grilled mahi mahi seasoned with kosher salt, black pepper and parsley. Served with cilantro lime rice and roasted squash and zucchini.

VEGETARIAN/VEGAN

- PENNE PASTA WITH ASPARAGUS & FONTINA 🍝

\$25.00 per guest

(1 entrée | 630 cal)

Penne pasta with asparagus, fresh basil and oregano in a fontina cheese cream sauce.
- BUTTERNUT SQUASH QUINOA CAKES WITH MORNAY 🥬🌱

\$25.00 per guest

(1 entrée | 490 cal)

Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour & sage. Served with mornay sauce and grilled fresh asparagus.
- ALMOND BUTTER, SPELT & MUSHROOM RISOTTO 🥜🍄🌱

\$24.00 per guest

(1 entrée | 260 cal)

Wild mushrooms, creamy almond butter and spelt risotto.
- GINGER MISO TOFU 🌱

\$25.00 per guest

(1 entrée | 310 cal)

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We can also accommodate gluten-free requests.

PLATTERS, DESSERTS & SNACKS


A perfect addition to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, service ware, set up and clean up. For events inside the Alumni Memorial Union (AMU) or Eckstein Hall, china service is included. In all other venues, high-quality eco-friendly serviceware is included. China service is available at \$4.75/person in those locations. If guest minimum is not met, +\$2.00/person.

PLATTERS

FRESH FRUIT CATERING PLATTER  (3 oz. | 35 cal)
15 guest minimum | \$4.25 per guest
A seasonal array of sweet melon, pineapple, oranges, grapes and berries







CRUDITÉ PLATTER  (3 oz. | 20-160 cal)
15 guest minimum | \$4.25 per guest
Seasonal vegetable crudité served with dip

IMPORTED & DOMESTIC CHEESE PLATTER 
(3 oz. | 280 cal)
15 guest minimum | \$6.50 per guest
Wedges of imported & domestic cheeses with clusters of grapes and whole wheat crackers

MEZZE  (1 serving | 0-40 cal)
15 guest minimum | \$9.25 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 & CHARCUTERIE PLATTER (1 serving | 5-180 cal)
15 guest minimum | \$14.25 per guest
Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini

DESSERTS

COOKIES
2 dozen minimum per selection | \$13.25 per dozen
Peanut Butter Cookie  (1 cookie | 150 cal)
Oatmeal Raisin Cookie  (1 cookie | 150 cal)
Butter Sugar Cookies  (1 cookie | 160 cal)
Carnival Cookie  (1 cookie | 170 cal)
Chocolate Chip Cookies  (1 cookie | 160 cal)
Double Chocolate Chip Cookies  (1 cookie | 160 cal)

PETITE BROWNIES AND BARS
2 dozen minimum per selection
Blondie Bar  \$15.00 per dozen (1 piece | 60 cal)
Chocolate Brownie Bar  \$14.00 per dozen (1 piece | 60 cal)
Rice Krispie Bar \$14.00 per dozen (1 piece | 70 cal)
Lemon Bar  \$13.00 per dozen (1 piece | 80 cal)
Totally Oreo Brownie \$13.00 per dozen (1 piece | 110 cal)

DIETARY OPTIONS
Gluten Free Cookie \$4.50 each (1 cookie | 150 cal)
Vegan Brownie \$5.50 each (1 brownie | 150 cal)



SNACKS




TRAIL MIX  (1 oz. | 150 cal)
\$20.00 per pound

MIXED NUTS  (1 oz. | 170 cal)
Includes peanuts
\$20.50 per pound


CANDIED CINNAMON PECANS  (1 oz. | 160 cal)
\$20.00 per pound





SPICED WALNUTS  (1 oz. | 170 cal)
\$20.00 per pound






GRANOLA BARS
1 dozen minimum | \$2.25 each
To be billed based on consumption
Granola Bar  (1 bar | 90 cal)
Peanut Butter Granola Bar  (1 bar | 100 cal)
Oats & Honey Granola Bar  (1 bar | 90 cal)





CUPCAKES
2 dozen minimum per selection | \$26.00 per dozen
Carrot Cupcake  (1 cupcake | 260 cal)
Yellow Cupcakes with Fudge Icing  (1 cupcake | 300 cal)
Red Velvet Cupcakes  (1 cupcake | 310 cal)
Rocky Road Cupcakes (1 cupcake | 280 cal)

SHEET CAKE
Your choice of half or whole single-layer sheet cake. If required, enter desired cake message in Special Instructions.
\$40.50 per single layer, half sheet (serves 32 guests)
\$75.00 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)

FRUIT
12 guest minimum
To be billed on quantity ordered
Mixed Fruit Cup  \$4.00 per guest (each | 35 cal)
Apples  \$2.10 each (each | 90 cal)
Bananas  \$2.10 each (each | 140 cal)
Orange  \$2.10 each (each | 70 cal)
Fresh Whole
Strawberries  \$2.10 per guest (3 oz. | 25 cal)
Grapes  \$2.10 per guest (3 oz. | 60 cal)

CHIPS & PRETZELS
1 dozen minimum | \$2.25 each
To be billed on quantity consumed
Assorted Bagged Chips  (1 bag | 190-230 cal)
Rold Gold Tiny Twist Pretzels  (1 bag | 110 cal)
Potato Chips  (1 bag | 140 cal)
Assorted Sunchips  (1 bag | 210 cal)

Gardettos \$13.00 per pound (1.75 oz | 240 cal)
Popcorn (prebag) 1.5 oz \$3.00 per bag (1.5 oz | 150 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We can also accommodate gluten-free requests.

CHEF ATTENDED CARVING STATIONS ADD ONS

Chef Attended stations give your guests something extra special to enjoy at your event. These stations require an attendant; our team will reach out to you to discuss. Carving Stations are prepared for a minimum of 25 guests. Station chef labor is charged at a rate of \$39.00/hr for a minimum of 1 hour. If guest minimum is not met, +\$2.00/person.

THE CARVERY: BEEF CARVING STATION

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)
White Dinner Rolls	🍞🌿	(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)	Market Price
Roasted Strip Loin	(3 oz. 220 cal)	Market Price

THE CARVERY: PORK CARVING STATION \$13.25 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 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)
White Dinner Rolls	🍞🌿 (1 roll 80 cal)
Texas Smokehouse BBQ Sauce	(2 tbsp. 20 cal)

THE CARVERY: TURKEY CARVING STATION Market Price

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

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)
White Dinner Rolls	🍞🌿 (1 roll 80 cal)
Whole Grain Mustard	🌿 (1 tbsp. 20 cal)
Turkey Gravy	(2 tbsp. 10 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We can also accommodate gluten-free requests.



CHEF ATTENDED SPECIALTY STATIONS ADD ONS

Specialty Stations are available as an Add On service when other selections are ordered (buffets, carving stations or hors d’oeuvres). Chef will prepare Tapas style creations for the guest
These stations require an attendant and our team will reach out to you to discuss. A \$39.00 per hour fee will be charged for the chef’s labor. If guest minimum is not met, +\$2.00/person.



CHEF ATTENDED SPECIALTY STATIONS ADD ONS

Specialty Stations are available as an Add On service when other selections are ordered (buffets, carving stations or hors d’oeuvres). Chef will prepare Tapas style creations for the guest.

STUFFED PASTAS

50 guest minimum | \$12.75 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 one pasta:

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

50 guest minimum | \$12.75 per guest

Embrace the origins of the Caesar salad with a Chef 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 & 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)
+\$6.50 per guest	
Balsamic Marinated Portobello	
Mushrooms	(1/4 up 80 cal)
+\$4.00 per guest	
Grilled Shrimp	
+Market Price per guest	(2 shrimp 60 cal)
Grilled Flank Steak	
+Market Price per guest	(1/4 cup 100 cal)

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TACOS

50 guest minimum | \$14.25 per guest

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)
Cubed 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)

HORS D’OEUVRES: A LA CARTE

These menus are presented buffet style. Services include delivery, set with linens on buffet tables and clean up after your event. For events inside the Alumni Memorial Union (AMU) or Eckstein Hall, china service is included. In all other venues, high-quality eco-friendly serveware is included. China service is available at \$4.75/person in those locations.


VEGETARIAN/VEGAN

3 dozen minimum per selection

SICILIAN ARANCINI 	(each 90 cal)
\$22.50 per dozen	
VEGETABLE SAMOSAS 	(1 samosa 130 cal)
\$25.75 per dozen	
EDAMAME POTSTICKER 	(1 potsticker 50 cal)
\$23.00 per dozen	
VEGETABLE EGG ROLL 	(1/2 egg roll 180 cal)
\$38.00 per dozen	
TOMATO, VIDALIA ONION & GOAT CHEESE TART	(1 tart 100 cal)
\$26.00 per dozen	
FRIED RAVIOLI 	(1 ravioli 90 cal)
\$21.00 per dozen	
ALOO TIKKI WITH PEAS 	(each 160)
\$21.00 per dozen	




PREMIUM SELECTIONS

3 dozen minimum per selection

JUMBO LUMP CRAB CAKE	(each 70 cal)
\$41.25 per dozen	
SEAFOOD STUFFED MUSHROOM CAPS 	(each 15 cal)
\$41.25 per dozen	


COLD HORS D’OEUVRES

3 dozen minimum per selection

COOL SALMON CANAPES	(1 canapé 60 cal)
\$33.50 per dozen	
CURRIED CHICKEN & GOLDEN RAISIN TARTLETS	(1 phyllo cup 140 cal)
\$34.00 per dozen	
CUCUMBER ROUNDS WITH FETA & TOMATO 	(1 piece 40 cal)
\$21.00 per dozen	
CARAMELIZED ONION & WHITE BEAN CROSTINI 	(1 slice 120 cal)
\$21.00 per dozen	
GOAT CHEESE & HONEY PHYLLO CUPS 	(1 phyllo cup 90 cal)
\$26.75 per dozen	
SHRIMP COCKTAIL WITH CAJUN REMOULADE	(shrimp + sauce 190 cal)
\$36.00 per dozen	

POULTRY

3 dozen minimum per selection

SANTA FE CHICKEN EGG ROLL served with sweet chili sauce	(1/2 egg roll 100 cal)
\$28.00 per dozen	
LEMONGRASS CHICKEN POTSTICKER	(1 each 50 cal)
\$21.00 per dozen	
COCONUT CHICKEN SATAY	(each 30 cal)
\$26.00 per dozen	
TERIYAKI CHICKEN POTSTICKER 	(1 each 90 cal)
\$21.55 per dozen	
CHICKEN DIABLO EMPANADAS SERVED WITH CHIPOTLE RANCH DIPPING SAUCE	(1 each 240 cal)
\$26.00 per dozen	
GREEK TURKEY MEATBALL	(1 canape 50 cal)
\$21.55 per dozen	

PORK

3 dozen minimum per selection

BACON WRAPPED DATE	(each 45 cal)
\$23.00 per dozen	
BACON, FIG & SMOKED GOUDA TARTLET	(each 60 cal)
\$21.00 per dozen	
SERRANO HAM & MANCHEGO CHEESE CROQUETTE	(each 80 cal)
\$21.00 per dozen	
BBQ PORK SLIDER	(each 200 cal)
\$28.00 per dozen	
PROSCIUTTO WRAPPED ASPARAGUS	(1 canape 50 cal)
\$27.75 per dozen	
ASIAN STYLE PORK MEATBALL	(1 canape 45 cal)
\$18.00 per dozen	


BEEF

3 dozen minimum per selection

CENTER CUT FILET OF BEEF CANAPE	(1 canape 50 cal)
\$26.50 per dozen	
ASIAN BEEF SATAY	(1 satay 45 cal)
\$25.00 per dozen	
CHEESEBURGER SLIDERS	(each 190 cal)
\$29.00 per dozen	
BURGER SLIDER	(each 180 cal)
\$29.00 per dozen	
BARBEQUE MEATBALLS	(1 meatball + sauce 70 cal)
\$18.00 per dozen	
CHURRASCO BEEF SATAY	(each 50 cal)
\$26.00 per dozen	

SEAFOOD

3 dozen minimum per selection

CRISPY COCONUT SHRIMP	(each 80 cal)
\$26.00 per dozen	
GOCHUJANG TEMPURA SHRIMP	(each 60 cal)
\$21.00 per dozen	
MINI TUNA TACO 	(each 50 cal)
\$28.50 per dozen	
CRAB, ARTICHOKE & SPINACH TARTLET	(each 50 cal)
\$23.00 per dozen	
FRIED LOBSTER MAC & CHEESE	(each 70 cal)
\$26.50 per dozen	

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REFRESH AND REJUVENATE

These menus are presented buffet style. Services include delivery, set with linens on buffet tables and clean up after your event. For events inside the Alumni Memorial Union (AMU) or Eckstein Hall, china service is included. In all other venues, high-quality eco-friendly serveware is included. China service is available at \$4.75/person in those locations. For events without food inside the AMU or Eckstein Hall, ice water is available at \$1.25/person.






HOT BEVERAGES

Coffee and Hot Tea Service 	(12 oz. 0-5 cal)
\$3.85 per guest	
Brewed Regular Coffee 	(12 oz. 0-5 cal)
\$21.50 per gallon	
Brewed Decaffeinated Coffee 	(12 oz. 0-5 cal)
\$21.50 per gallon	
Tea Bags with Hot Water 	(12 oz. 0-5 cal)
\$16.00 per gallon	
Hot Chocolate Supreme 	(8 oz. 190 cal)
\$21.00 per gallon	
Hot Apple Cider 	(8 oz. 120 cal)
\$22.00 per gallon	
Starbucks Coffee	(12 oz. 0-5 cal)
\$31.00 per gallon	

JUICE



Orange Juice 	(8 oz. 15 cal)
\$20.50 per gallon	
Cranberry Juice 	(8 oz. 25 cal)
\$21.00 per gallon	

PUNCH




Orange Blossom Punch 	(8 oz. 170 cal)
\$25.00 per gallon	
White Sparkling Punch 	(8 oz. 100 cal)
\$25.00 per gallon	
Sangria Punch 	(8 oz. 120 cal)
\$26.25 per gallon	
Party Punch	(8 oz. 80 cal)
\$22.60 per gallon	
Arnold Palmer	(8 oz. 170 cal)
\$22.00 per gallon	

Based on consumption billing is utilized with MCity food catering services.



TEA & LEMONADE

Unsweetened Tea 	(8 oz. 15 cal)
\$15.50 per gallon	
Country Time Lemonade 	(8 oz. 5 cal)
\$19.00 per gallon	

WATER STATIONS (exclusive to AMU)

Ice Water with Lemons or Limes 	(8 oz. 0 cal)
\$20.00 per 3 gallons	
Orange Infused Water 	(8 oz. 0 cal)
\$29.00 per 3 gallons	
Cucumber Mint Infused Water 	(8 oz. 0 cal)
\$29.00 per 3 gallons	

OUTSIDE OF AMU OPTION

Water 	(8 oz. 0 cal)
\$2.50 per person (Airvoid)	
Aquafina Bottled Water 	(12 oz. 0 cal)
\$2.60 per person	

WATER CARAFES SERVICES:

(one carafe serves 4 people)
\$2.50 per person

Orange Juice or Iced Tea
\$12.50 per carafe

INDIVIDUAL BEVERAGES

Assorted Juice (Orange & Cranberry)	(each 80-170 cal)
\$3.00 each, billed on quantity consumed	
Aquafina Bottled Water 12 oz.	(each 0 cal)
\$2.60 each, billed on quantity consumed	
Assorted Canned Pepsi Products	(each 5-160 cal)
\$2.35 each, billed on quantity consumed	
Canned Sparkling Water, (Assorted)	(each 0 cal)
\$2.75 each, billed on quantity consumed	
San Pellegrino Bottle	(each 0 cal)
\$3.75 each, billed on quantity consumed	

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ALCOHOLIC BEVERAGE SERVICES

CASH BAR SERVICE

Guests pay per beverage with cash at time of event. Cash Bar Sales minimums are applied per two hour minimum consumed, per number of guest. If the minimum is not met, the balance will be billed back to the event host.

HOST BAR SERVICE BY DRINK CONSUMPTION – For External Groups & Organizations ONLY

Host Bars are billed to the Sponsor of the event per minimum consumed – Minimum charges will be based on number of guests. If the minimum is not met, the balance will be billed back to the event host..

- 1 to 25 Guests - \$325 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 26 to 50 Guests - \$400 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 51 to 100 Guests - \$700 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 101 to 200 Guests - \$1,200 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 201 + Guests - \$1,800 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour

UNDER 21 PACKAGE – \$8 per person

Includes Unlimited Pepsi® Soft Drinks & Aquafina® Bottled Water.
*Package only available with the purchase of an alcoholic beverage package.

HOST FULL BAR SERVICE BY DRINK CONSUMPTION

For Internal Marquette and Hosted Groups, Departments, Organizations ONLY

Host Bars are billed to the Sponsor of the event per minimum consumed – Minimum charges will be based on number of guests. If the minimum is not met, the balance will be billed back to the event host.

- 1 to 25 Guests - \$215 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 26 to 50 Guests - \$350 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 51 to 100 Guests - \$600 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 101 to 200 Guests - \$1,000 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 201 + Guests - \$1,500 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour

HOST B/W/S BAR SERVICE BY CONSUMPTION – For Internal Marquette Groups, Departments, Organizations ONLY

Host Bars are billed to the Sponsor of the event per minimum consumed – Minimum charges will be based on number of guests. If the minimum is not met, the balance will be billed back to the event host.

- 1 to 25 Guests - \$185 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 26 to 50 Guests - \$325 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 51 to 100 Guests - \$575 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 101 to 200 Guests - \$975 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour
- 201 + Guests - \$1,450 first two hour, additional hour \$100 per hour + \$39 bartender labor fee per hour

UNDER 21 PACKAGE – \$8 per person

Includes Unlimited Pepsi® Soft Drinks & Aquafina® Bottled Water.
*Package only available with the purchase of an alcoholic beverage package.

BARTENDER LABOR: – \$39 per bartender, per hour

For a Beer/Wine/Soda Bar Service one bartender is recommended for every 75-100 guests.
For a Full-Service Bar one bartender is recommended for every 50-75 guests.

We require a two-hour minimum per bartender, which includes set up & break down with two hours of service. *In order to accommodate day of requests, additional charges may apply in half hour increments; i.e. early opening or late closing requests.



ITEM DESCRIPTION	MU 2023
Bartender labor	\$39.00
Hosted Domestic Beer	\$6.25
Cash Domestic Beer	\$6.25
Hosted Import/Craft Beer	\$7.25
Cash Import/Craft Beer	\$7.25
Hosted House Wine	\$7.25
Cash House Wine.....	\$7.25
Cash Top Shelf Liquor	\$9.00
Cocktail (1Mix/1 alcohol shot)	\$9.00
Specialty Cocktail	Market Price

PLANNING YOUR EVENT

M City Catering has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion! Please 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 will be happy to answer all of your questions and concerns 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 yet of such details as the final guest count or exact location. We can assist with these questions to help plan a truly successful event. Some catering arrangements through M City Catering can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event coordinators. It’s easy to get in touch with us about your catering needs.

Here are your options:

Alumni Memorial Union, Room 245

URL: <https://www.marquette.edu/event-services/>

Phone: (414) 288-7202

Hours: Monday - Friday, 8:00 a.m. - 4:30 p.m.

MENU PLANNING AND PRICING

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

Note: *M City 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 issues while maintaining seamless service.*

Prices are subject to change based on meeting guest minimums and product availability. Prices reflect services available during standard business days following the university calendar. Please contact the catering office to price events held on campus holidays and breaks.

We are proud of our stewardship in providing fresh and sustainable offerings, and we purchase seasonal regionally-sourced ingredients whenever possible. 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.

EVENT PLANNING GUIDES

No matter how simple or intricate, every event requires advanced planning and organization. These Guides are intended to serve as a resource to the entire university, providing expertise and guidance in the planning and implementing of events hosted by individual colleges, departments, registered student organizations, alums and the community.

Facility space usage, rates and policies vary depending on your affiliation with Marquette University. Further, the reservation process may differ based on the facility that is being requested. As such, each guide will assist you in the event planning process.

The Alumni Memorial Union Event Services Office are available to provide their expertise and guidance in planning and implementing your event. Our mission is to successfully coordinate your program from the initial concept to the completion of the event in collaboration with our campus partners. We are each committed to providing high-quality customer service through each step of the event planning process.

The following timeline should be used when planning your event with the Alumni Memorial Union Event Services Office:

Event/Meeting Needs	Lead Time
Minor setup required.....	2 working days
Food service menu requirements.....	10 working days
Custom Menu Requirements	8 weeks
Guest Count Guarantee.....	5 working days
Ballroom, Weasler, Marquette Place, Varsity or major building areas	10 working days
Technical or non-technical personnel required including all program scripts, presentations, etc.	10 working days
Beyond stated operating hours.....	30 days (and approval of AMU director or designee)
Outdoor areas. rain sites.....	10 working days
To utilize rain sites	notify by 8:00 am on day of event

CONFIRMATIONS, REVISIONS & 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. Final revisions are due 8 business days prior to the event.

Cancellations: No less than five business days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be cancelled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

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

PLANNING YOUR EVENT

GUEST COUNTS & GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 5 working days 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. 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 needs.

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. For non-university events, the AMU and facilities policy requires a 75% deposit for all services within 10 business days of the receipt of your event order confirmation. Accepted forms of payment include Visa, MasterCard, Discover, American Express, check and University Budget Account Number. Please note that the estimated total cost of the event will be due seven business days prior to the date of your event.

A final invoice will be sent following your event with the remaining associated cost. If your group is NOT Marquette university: You are subject to a gratuity of 18% administrative fee and Wisconsin Sales Tax for all catered events. If you are a tax-exempt organization: Please submit a copy of your tax exemption certificate prior to the date of your event. An 18% catering service fee is charged to all off-campus groups.

SERVICE STAFF

Catering staff will be provided for all served meals and some buffets to ensure that your event is a success. Continental breakfast, breaks and receptions are priced for self-service. Buffet-style functions are staffed with one attendant for every 25 guests. Prices for served meals include service staff.

THE CHARGE FOR EACH STAFF MEMBER IS:

Attendants/Waitstaff	\$26.00 per waitstaff (minimum 2 hours)
Station Chefs	\$39.00 per chef (minimum of 1 hours)
Bartenders	\$39.00 per bartender (minimum 2 hours)

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For events with a high guest count, specialty equipment may need to be rented at an additional charge.

CHINA SERVICEWARE

We provide china service for catering events inside the Alumni Memorial Union and Eckstein Hall. For events outside of the AMU we provide high-quality, eco-friendly plastic ware. Fees below are incurred for catering events outside of the AMU, per service.

Full Meal China, Glassware and Silverware	\$4.75 per guest
<i>(This option does not include bar glass service)</i>	
Coffee or Beverage China Service	\$2.85 per guest
Full Bar Glass Service	\$2.85 per guest

LINENS

Our signature service includes complimentary linens for all food service tables. If you would like linen to be placed on guest tables for receptions, breaks, meetings, tables and boxed lunches, there will be a fee for each tablecloth.

Floor-length linens for 6-foot tables are also available. The same applies to registration tables, name tags, head tables and any additional table that will not be directly used for set up. Please speak with your event coordinator about color schemes for your event.

Specialty linens are available upon request for an additional charge. All linen rentals are to be utilized with food and beverage provided by the department. Note: Linens on guest tables are included for plated meals.

House Linens:

52x114 Tablecloth	\$5.25
90x90 Tablecloth	\$5.75
90x132 Tablecloth	\$15.00
Napkin.....	\$1.30 each
Napkin on Place Settings (Buffet).....	\$2.00 per person
Napkin rolled on Buffet.....	\$1.25 per person
Chair ties labor	\$1.25 each
Extension Numbers.....	\$2.00 each
Candle Votives	\$3.50

Linens & Napkins rental services are utilized with MCTiy food and beverages catering services.

BAR SERVICES

It is the policy of Marquette University that no alcoholic beverages are brought onto the premises for consumption without written permission. All beverages are to remain within the facility. Beverages not consumed will remain the property of Marquette University and Sodexo in accordance with the laws of the State of Wisconsin.

Marquette University has license to serve alcohol at the following campus facilities:

1. Haggerty Art Museum: Covers the south side of Wisconsin Avenue; academic buildings from 11th Street to 16th Street.
2. Alumni Memorial Union: Covers the AMU facilities, including Ray & Kay Eckstein Common, O’Brian Hall and West Town Square.
3. Union Sports Annex

Buildings not covered under the licenses will require a City of Milwaukee permit. Your event coordinator will assist with facilitating this process. Please allow three weeks’ advanced notice.

CAMPUS FOOD PROVIDER GUIDELINES

Please visit us at <https://www.marquette.edu/event-services/catering.php>
Events without food service will be charge waitstaff hourly for a beverages service.



MARQUETTE UNIVERSITY