

FIT Catering

# EVENT MENU





# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

## WHAT'S INSIDE

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**VG** VEGAN

**EW** EAT WELL

**V** VEGETARIAN

**PF** PLANT FORWARD





# Breakfast

## BREAKFAST COLLECTIONS

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

### BASIC BEGINNINGS \$8.58

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each

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

### MINI CONTINENTAL \$12.82

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Bagels <b>v</b>	110-140 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER \$18.99

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

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v \$2.77 PER PERSON</b>	290-450 Cal each
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Assorted Muffins Served with Butter and Jam <b>v \$2.77 PER PERSON</b>	380-490 Cal each
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Buttery Croissants Served with Butter and Jam <b>\$2.77 PER PERSON</b>	370 Cal each
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Assorted Danish <b>v \$2.77 PER PERSON</b>	250-420 Cal each
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Seasonal Fresh Fruit Platter <b>VG PF \$4.92 PER PERSON</b>	35 Cal/2.5 oz. serving
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Assorted Greek Yogurt Cups <b>v \$2.56</b>	90-110 Cal each
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# Breakfast

## HOT BREAKFAST

All prices are per person and available for 25 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$21.39

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon or Breakfast Sausage	60-180 Cal each
Maple Syrup <b>VG</b>	80 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$13.39

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$15.29

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

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

\*All packages include necessary accompaniments and condiments.

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



# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 25 guests or more.

### LOX AND BAGELS \$16.59 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

### YOGURT PARFAITS \$6.19 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait **v** 380 Cal each

Apple, Raisin and Cranberry Yogurt Parfait **v PF** 410 Cal each

Strawberry Yogurt Parfait **v** 360 Cal each

### YOGURT PARFAIT BAR \$8.58 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt **v** 80 Cal/4 oz. serving

Strawberry Yogurt **v** 80 Cal/4 oz. serving

Vanilla Yogurt **v** 80 Cal/4 oz. serving

Diced Pineapple **VG PF** 30 Cal/2 oz. serving

Fresh Strawberries **VG PF** 20 Cal/2 oz. serving

Walnuts **VG** 100 Cal/0.5 oz. serving

Honey **v** 50 Cal/0.5 oz. serving

Granola **v** 110 Cal/1 oz. serving

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

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### CLASSIC BOX LUNCH \$18.59

Email Jay at lebet-jay@aramark.com for current Box Lunch choices.  
25 person minimum.

### CLASSIC SELECTIONS SANDWICH BUFFET \$19.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

## CLASSIC SANDWICH OPTIONS

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

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

# Sandwiches & Salads

## CLASSIC COLLECTIONS

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

### THE EXECUTIVE LUNCHEON \$22.48

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread <b>EW</b>	420 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	660 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	430 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette <b>V PF</b>	660 Cal each

### SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 Cal/4 oz. serving
Chimichurri Potato Salad <b>VG</b>	120 Cal/3.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Herbed Quinoa Side Salad <b>V PF</b>	110 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning <b>VG EW PF</b>	150 Cal/3.5 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette <b>VG EW PF</b>	80 Cal/3.25 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### SABOR CANTINA \$20.59

Tortilla Chips	260 Cal/3 oz. serving
Select Two (2) Salsas:	
Fire Roasted Salsa <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Black Bean, Jicama & Corn Salad <b>vg</b>	80 Cal/3.25 oz. serving
Sofrito Black Beans and Rice <b>vg</b>	160 Cal/3.5 oz. serving
Select Two (2) Empanadas:	
Standard Beef Empanada (1 per guest)	80 Cal each
Mini Chicken Empanadas (3 per guest)	70 Cal each
Mini Vegetable Empanadas (3 per guest)	70 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each

### LAZY SUMMER BBQ \$27.62

Old-Fashioned Coleslaw <b>v EW</b>	150 Cal/3 oz. serving
Fresh Baked Cornbread <b>v</b>	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese <b>v</b>	250 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each

### HEARTLAND BUFFET \$27.29

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Roasted New Potatoes <b>vg</b>	110 Cal/2.75 oz. serving
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables <b>vg EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/4 oz. serving
Raspberry Bars <b>v</b>	370 Cal each

### EASTERN INFLUENCES- CHILLED BUFFET \$26.29

Coriander Peanut Ramen Noodles <b>vg</b>	230 Cal/3 oz. serving
Szechuan Green Beans <b>vg</b>	90 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	90 Cal/3 oz. serving
Orange Glazed Chicken with Sesame Spinach <b>EW</b>	230 Cal/5.5 oz. serving
Assorted Dessert Bars <b>v</b>	300-370 Cal each





## Buffets

### THEMED BUFFETS

All prices are per person and available for 25 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

#### TAVOLINO BUFFET \$27.84

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Rigatoni Marinara <b>v</b>	120 Cal/4.5 oz. serving
Italian Sausage and Peppers	470 Cal/4.74 oz. serving
Miniature Cheesecake Tarts <b>v</b>	170 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

#### ASIAN ACCENTS \$28.97

Peanut Lime Ramen Noodles <b>v</b>	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>v</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>VG EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

# Buffets

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection. 20 person minimum.

### BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce <b>V EW PF</b>	40 Cal/5 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$24.62</b>	210 Cal/5.75 oz. serving
Chicken and Shrimp Creole <b>EW \$25.99</b>	250 Cal/8.75 oz. serving
Honey Mustard Pork Loin <b>EW \$25.19</b>	270 Cal/4 oz. serving
Bruschetta Tilapia <b>EW \$27.99</b>	180 Cal/5.5 oz. serving
Moroccan Grilled Salmon <b>\$31.79</b>	130 Cal/2.75 oz. serving
Eggplant Lasagna <b>V \$21.39</b>	240 Cal/7.25 oz. serving
Crispy Five Spice Tofu <b>VG EW PF \$21.39</b>	340 Cal/5 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving

### BUFFET FINISHES

Apple Pie <b>VG</b>	410 Cal slice
Cherry Cheesecake Tarts <b>V</b>	170 Cal/1.75 oz. serving
Spiced Carrot Cake <b>V</b>	350 Cal slice
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each
Assorted Petit Fours	50-80 each

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## Receptions

### RECEPTION PLATTERS AND DIPS

All prices are per person and available for 25 guests or more.

#### CLASSIC CHEESE TRAY \$6.74 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

#### FRESH GARDEN CRUDITÉS \$4.49 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

#### SEASONAL FRESH FRUIT PLATTER \$4.92 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

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

Charcuterie Board

Calories Vary Per Assortment

#### HUMMUS WITH PITA CHIPS \$5.67 PER PERSON

Hummus with Pita Chips ▼ EW PF

130 Cal/1.75 oz. serving

### HORS D'OEUVRES

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

Email Jay at [lebet-jay@aramark.com](mailto:lebet-jay@aramark.com) for current hors d'oeuvre choices.

Butlered Hors D'oeuvres (20 Person Minimum)

Choose 6 **\$20.99 per person, per hour**

Choose 8 **\$22.99 per person, per hour**

Stationary Hors D'oeuvres (20 Person Minimum)

Choose 3 **\$16.99 per person, per hour**

Choose 4 **\$18.99 per person, per hour**

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

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

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# Receptions

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 25 guests or more.

### GROWN UP MAC AND CHEESE \$18.99

Chipotle Macaroni and Cheese <b>v</b>	240 Cal/4 oz. serving
Choice of Protein (1):	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	180 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	60 Cal/2 oz. serving
Peas <b>VG EW PF</b>	25 Cal/1 oz. serving
Broccoli Bits <b>VG EW PF</b>	40 Cal/1.75 oz. serving
Scallions <b>VG</b>	0 Cal/0.25 oz. serving

### SOFT PRETZEL BAR \$8.99

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

### POTATO PARTY \$15.99

Choice of Mashed Potatoes or Tater Tots:	
Creamy Garlic Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes <b>v PF</b>	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes <b>v</b>	120 Cal/3.75 oz. serving
Tater Tots	240 Cal/4 oz. serving
Choice of Protein:	
Crumbled Bacon	320 Cal/2 oz. serving
Pulled Pork	120 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Shredded Cheese <b>v</b>	120 Cal/2 oz. serving
Roasted Mushrooms <b>VG EW PF</b>	60 Cal/2 oz. serving
Green Peppers <b>VG</b>	15 Cal/2 oz. serving
Diced Tomatoes <b>VG</b>	10 Cal/2 oz. serving
Sour Cream <b>v</b>	60 Cal/1 oz. serving
Onions <b>VG</b>	5 Cal/0.5 oz. serving
Scallions <b>VG</b>	0 Cal/0.5 oz. serving

## BREAKS

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

### ENERGY BREAK \$5.56

Granola Bars <b>v</b>	100-200 Cal each
Fruit Filled Bar <b>v</b>	100-250 Cal each
Breakfast Bar <b>v</b>	100-250 Cal each

### SNACK ATTACK \$8.69

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

### SUGAR AND SPICE \$9.99

Craveworthy® Sugar Cookies <b>v</b>	230 Cal each
Gummy Bears	440 Cal/4 oz. serving
Popcorn <b>VG EW PF</b>	110 Cal/1.25 oz. serving
Cajun Chips	260 Cal/2 oz. serving
Savory Snack Mix <b>v</b>	240 Cal/2 oz. serving



## Beverages & Desserts

### BEVERAGES

Includes appropriate accompaniments

Starbucks Regular/Decaffeinated Coffee and Hot Water with Assorted Teavana Bags

**\$3.99 PER PERSON**

0 Cal/8 oz. serving

Bottled Water **\$2.79 EACH**

0 Cal each

Sparkling Water **\$2.99 EACH**

0 Cal each

Hot Chocolate **\$2.99 PER PERSON**

160 Cal/8 oz. serving

Iced Tea **\$22.99 PER GALLON**

0 Cal/8 oz. serving

Lemonade **\$22.99 PER GALLON**

80 Cal/8 oz. serving

Fruit Punch **\$24.99 PER GALLON**

120 Cal/8 oz. serving

Infused Water **\$29.00 PER GALLON**

Choice of One (1) Fruit Infused Water:

Lemon Infused Water

0 Cal/8 oz. serving

Orange Infused Water

10 Cal/8 oz. serving

Apple Infused Water

20 Cal/8 oz. serving

Cucumber Infused Water

10 Cal/8 oz. serving

Grapefruit Infused Water

10 Cal/8 oz. serving

### DESSERTS

Assorted Blondies **v \$2.77 PER PERSON**

240-300 Cal each

Assorted Craveworthy® Cookies **v**

**\$2.77 PER PERSON**

210-280 Cal each

Bakery-fresh Brownies **v**

**\$2.77 PER PERSON**

250 Cal each

Gourmet Dessert Bars **v**

**\$3.99 PER PERSON**

240-370 Cal each

Traditional Apple Pie (Each) **v**

**\$16.29 SERVES 8**

410 Cal slice

## ORDERING INFORMATION

### Lead Time

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

### Extras

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

### Calorie & Nutrition

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

### Allergen

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

### Cancellation Policy

If an event is canceled 5 days prior to the event date there will be no charges unless any specialty items have already been purchased by Aramark. If an event is canceled 1 to 4 days prior to the event date 50% of the total will be charged. If an event is canceled with less than 24 hours' notice the full 100% will be charged. Any and all cancellations/changes have to be communicated directly to Aramark at [lebet-jay@aramark.com](mailto:lebet-jay@aramark.com)

**\*All packages include necessary accompaniments and condiments.**  
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.  
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



### Contact Us Today

212.217.5775

[lebet-jay@aramark.com](mailto:lebet-jay@aramark.com)

Prices effective until 07/01/2025

Prices may be subject to change

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