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

Basic Beginnings $6.99
ASSORTED DANISH 200–430 CAL EACH
STARBUCKS COFFEE 0 CAL/8 OZ. SERVING
Includes appropriate condiments
Decaf and hot tea available upon request

Quick Start $8.99
ASSORTED MUFFINS 190–520 CAL EACH
ASSORTED DANISH 200–430 CAL EACH
SCONES 230–490 CAL EACH
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
ASSORTED JUICE 110–170 CAL EACH
STARBUCKS COFFEE 0 CAL/8 OZ. SERVING
Includes appropriate condiments
Decaf and hot tea available upon request

Healthy Choice Breakfast $8.29
WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.
INDIVIDUAL CEREAL CUPS 140–260 CAL EACH
2% MILK 140 CAL/8 OZ. SERVING
BANANAS 110 CAL EACH
ASSORTED INDIVIDUAL YOGURT CUPS 50–150 CAL EACH
STARBUCKS COFFEE 0 CAL/8 OZ. SERVING
Includes appropriate condiments
Decaf and hot tea available upon request

À LA CARTE BREAKFAST

BASKET OF MINIATURE MUFFINS
MINIATURE MUFFINS 80–120 CAL EACH
$12.99 PER DOZEN
ASSORTED DANISH AND SCONES (120–140 CAL EACH)
$14.99 PER DOZEN
ASSORTED LARGE MUFFINS (190–520 CAL EACH) $24.99 PER DOZEN
FRESH BAKED CINNAMON ROLLS (200–430 CAL EACH)
$17.99 PER DOZEN
FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING)
$2.99 PER PERSON
GRANOLA BARS (190 CAL EACH) $1.79 PER PERSON

VEGETARIAN  VEGAN

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.
HOT BREAKFAST

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

Ultimate Breakfast  $14.99

MUFFINS AND CROISSANTS SERVED WITH APPROPRIATE CONDIMENTS, SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, HASH BROWNS, CRISP BACON, SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, STARBUCKS COFFEE

MUFFINS 190–520 CAL EACH
CROISSANTS 180 CAL EACH
SCRAMBLED EGGS 180 CAL/4 OZ. SERVING
CHEDDAR VEGETABLE STRATA 190 CAL/4.75 OZ. SERVING
HASH BROWNS 130–150 CAL/3 OZ. SERVING
BACON 40 CAL EACH
SAUSAGE LINKS 130 CAL EACH
PANCAKES 50 CAL EACH
SYRUP 110 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
ASSORTED JUICE 110–170 CAL EACH
STARBUCKS COFFEE 0 CAL/8 OZ. SERVING

Includes appropriate condiments
Decaf and hot tea available upon request

American Breakfast  $10.99

ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, STARBUCKS COFFEE

DANISH 200–430 CAL EACH
SCRAMBLED EGGS 180 CAL/4 OZ. SERVING
SLICED HASH BROWNS 140 CAL/2 OZ. SERVING
Diced HASH BROWNS 130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS 150 CAL/3 OZ. SERVING
HASH BROWNS PATTIES 150 CAL/2.25 OZ. SERVING
BACON 40 CAL EACH
SAUSAGE LINKS 130 CAL EACH
SAUSAGE PATTIES 200 CAL EACH
STARBUCKS COFFEE 0 CAL/8 OZ. SERVING

Includes appropriate condiments
Decaf and hot tea available upon request

Sunrise Sandwich Buffet  $10.99

SELECT TWO (2) BREAKFAST SANDWICHES ACCOMPANIED BY FRESH SEASONAL SLICED FRUIT, CHOICE OF BREAKFAST POTATOES, ASSORTED PASTRIES, STARBUCKS COFFEE

Egg & Cheese English Muffin 270 CAL EACH
Sausage, Egg & Cheese on Biscuit 520 CAL EACH
Bacon, Egg & Cheese on Croissant 390 CAL EACH
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
SLICED HASH BROWNS 140 CAL/2 OZ. SERVING
diced HASH BROWNS 130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS 150 CAL/3 OZ. SERVING
HASH BROWNS PATTIES 150 CAL/2.25 OZ. SERVING
MUFFINS 190–520 CAL EACH
DANISH 200–430 CAL EACH
STARBUCKS COFFEE 0 CAL/8 OZ. SERVING

Includes appropriate condiments
Decaf and hot tea available upon request

Egg Whites available on request — nominal fee may apply
BREAKFAST

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

**Grits Bar** $6.99
TRADITIONAL GRITS, BACON AND CINNAMON
SUGAR SERVED WITH RAISINS, CHEDDAR CHEESE, SCALLIONS AND BUTTER 390 CAL/9.25 OZ. SERVING

**Belgian Waffles** $6.99
- BELGIAN WAFFLES 60 CAL EACH
- FRESH STRAWBERRY AND PEACH FRUIT TOPPING 25 CAL/1 OZ. SERVING
- WHIPPED CREAM 50 CAL/.5 OZ. SERVING
- MAPLE SYRUP 110 CAL/1 OZ. SERVING
Includes appropriate condiments

**Home-style Biscuits and Gravy** $2.99
(590 CAL/7 OZ. PORTION)

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VEGETARIAN  VEGAN

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**Classic Collections**

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

### Deli Express  **$10.99**

Create your own deli sandwich creation accompanied by your choice of two (2) side salads and cookies.

**Deli Platter**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Oven Roasted Turkey</td>
<td>60 CAL/1 OZ.</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>30 CAL/1 OZ.</td>
</tr>
<tr>
<td>Deli Ham</td>
<td>40 CAL/1 OZ.</td>
</tr>
<tr>
<td>Tuna Salad</td>
<td>80 CAL/1 OZ.</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>60 CAL/1 OZ.</td>
</tr>
<tr>
<td>Relish Tray (lettuce, tomato, onion, pickles, pepperoncini)</td>
<td>30 CAL/2 OZ.</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160 CAL</td>
</tr>
<tr>
<td>Side salads</td>
<td>25-240 CAL</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200 CAL</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

### Classic Box Lunch  **$8.99**

Your choice of smoked turkey with swiss, ham and swiss or roasted vegetables & cheese – served with potato chips, whole fruit, and a cookie.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey and Swiss</td>
<td>490 CAL EACH</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>430 CAL EACH</td>
</tr>
<tr>
<td>Garden Vegetable and Cheese</td>
<td>570 CAL EACH</td>
</tr>
<tr>
<td>Individual bag of chips</td>
<td>150-160 CAL</td>
</tr>
<tr>
<td>Whole fruit</td>
<td>80-110 CAL</td>
</tr>
<tr>
<td>Cookie</td>
<td>170-200 CAL</td>
</tr>
</tbody>
</table>

### Premium Box Lunch

Includes assorted individual chips, whole fruit and gourmet dessert.

**Premium Box Lunch**

**Turkey Fajita Ciabatta with Black Bean Salad**  **$12.99**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Turkey Fajita Ciabatta</td>
<td>350 CAL EACH</td>
</tr>
<tr>
<td>Chile Lime Cucumbers</td>
<td>25 CAL/3 OZ.</td>
</tr>
<tr>
<td>Corn and Black Bean Salad</td>
<td>120 CAL/4 OZ.</td>
</tr>
<tr>
<td>Cinnamon Cookies</td>
<td>180 CAL EACH</td>
</tr>
<tr>
<td>Grilled Chicken Salad with a Fresh Roll</td>
<td>420 CAL EACH</td>
</tr>
<tr>
<td>Seasoned Chicken and Fresh Garden Vegetables Over Mixed Greens in A Balsamic Vinaigrette</td>
<td>90 CAL EACH</td>
</tr>
<tr>
<td>Bakery Fresh Roll</td>
<td>170-200 CAL EACH</td>
</tr>
<tr>
<td>Gourmet Cookie</td>
<td></td>
</tr>
</tbody>
</table>

**Garden Vegetable and Boursin Sandwich**  **$10.99**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Vegetable and Boursin Sandwich</td>
<td>570 CAL EACH</td>
</tr>
<tr>
<td>Lemon Caper Cous Cous</td>
<td>110 CAL/3 OZ.</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>120 CAL/3.25 OZ.</td>
</tr>
<tr>
<td>Bakery – Fresh Brownie</td>
<td>250 CAL/2.25 OZ.</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

Please contact your catering professional!
**CLASSIC COLLECTIONS**

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

**The Executive Luncheon $17.29**

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories (Each)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EXECUTIVE LUNCHEON SANDWICHES</strong></td>
<td>380–760</td>
</tr>
<tr>
<td><strong>SIDE SALADS</strong></td>
<td>25–240</td>
</tr>
<tr>
<td><strong>PICKLES</strong></td>
<td>0</td>
</tr>
<tr>
<td><strong>INDIVIDUAL BAGS OF CHIPS</strong></td>
<td>150–160</td>
</tr>
<tr>
<td><strong>ASSORTED COOKIES</strong></td>
<td>170–200</td>
</tr>
<tr>
<td><strong>ICED TEA</strong></td>
<td>0 CAL/8 OZ. SERVING</td>
</tr>
<tr>
<td><strong>ICED WATER</strong></td>
<td>0 CAL/8 OZ. SERVING</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

**Salad Selections**

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

- **GREEK PENNE SALAD** toasted with tomatoes, cucumbers, red onions, peppers, fresh baby spinach, feta cheese and black olives (90 CAL/3 OZ. SERVING)
- **ROASTED SWEET POTATO SALAD** with green chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy Caribbean Jerk seasoning (120 CAL/4 OZ. SERVING)
- **WHITE BEAN HERB SALAD** with cannellini beans, red peppers, celery, scallions, fresh basil and parsley in a balsamic dressing (90 CAL/3.33 OZ. SERVING)
- **CHILLED DILL CUCUMBER SALAD** with onions tossed in Italian dressing (60 CAL/3.75 OZ. SERVING)
- **RED SKINNED POTATO SALAD** with egg, celery and Spanish onion in a seasoned mayonnaise dressing (240 CAL/4 OZ. SERVING)
- **TRADITIONAL COLESLAW** finely shredded with carrots in a mayonnaise and celery seed dressing (170 CAL/3.5 OZ. SERVING)
- **TRADITIONAL GARDEN SALAD** (50 CAL/3.5 OZ. SERVING)
- **SPINACH SALAD** with bacon, egg, mushroom and tomato (60 CAL/2.15 OZ. SERVING)
- **ROASTED VEGETABLE & ROTINI SALAD** (210 CAL/3.75 OZ. SERVING)
- **RANCH CAVATAPPI PASTA SALAD** (130 CAL/3 OZ. SERVING)

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BUFFETS

All prices are per person and available for 12 guests or more (12 Person Minimum)

Tasty Tex Mex $14.99
CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!
- CHIPS AND SALSA 150 CAL/2 OZ. SERVING
- MEXICAN RICE 130 CAL/3 OZ. SERVING
- REFRIED BEANS 140 CAL/3.75 OZ. SERVING
- BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM 590 CAL/6 OZ. SERVING
- CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM 580 CAL/5 OZ. SERVING
- FIRE ROASTED SALSA 10 CAL/1 OZ. SERVING
- SALSA VERDE 10 CAL/1 OZ. SERVING
- PICO DE GALLO 10 CAL/1 OZ. SERVING
- CINNAMON CRISPS 20 CAL EACH

Includes appropriate condiments

Basic Italian Buffet $15.99
- ITALIAN HOUSE SALAD 50 CAL/3.5 OZ. SERVING
- GARLIC BREADSTICKS 110 CAL EACH
- BAKED PASTA 440 CAL/12.75 OZ. SERVING
- HOME-STYLE LASAGNA WITH PARMESAN CHEESE 320 CAL/7.25 OZ. SERVING
- ASSORTED DINNER ROLLS 90 CAL EACH
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY–FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING/O CAL 8 OZ. SERVING

Includes appropriate condiments

Build Your Own Bite Sized BBQ $15.49
- FRESH COUNTRY COLESLAW 170 CAL/3.5 OZ. SERVING
- VEGETARIAN BAKED BEANS 150 CAL/4 OZ. SERVING
- COLLARD GREENS 90 CAL/3 OZ. SERVING
- MACARONI AND CHEESE 260 CAL/4 OZ. SERVING
- HUSH PUPPIES 70 CAL EACH
- PULLED CHICKEN 190 CAL/3 OZ. SERVING
- PULLED PORK 300 CAL/3 OZ. SERVING
- SLIDER BUNS 80 CAL EACH
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY–FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING/O CAL 8 OZ. SERVING

Includes appropriate condiments

Pasta Trio Buffet $16.99
CHEESE MANICOTTI WITH A MARINARA SAUCE, CHEESE RAVIOLI WITH A SPINACH ALFREDO SAUCE, RIGATONI PASTA WITH A ROSA SAUCE AND SIDES... ADD ON GRILLED CHICKEN BREAST FOR AN ADDITIONAL FEE
- CAESAR SALAD 160 CAL/2.66 OZ. SERVING
- GARLIC BREADSTICKS 110 CAL EACH
- MANICOTTI MARINARA 130 CAL/3.25 OZ. SERVING
- CHEESE RAVIOLI 110 CAL/2.5 OZ. SERVING
- SPINACH ALFREDO SAUCE 50 CAL/1 OZ. SERVING
- RIGATONI 80 CAL/2 OZ. SERVING
- ROSA SAUCE 30 CAL/1 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY–FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ASSORTED DINNER ROLLS 90 CAL EACH
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING/O CAL 8 OZ. SERVING

Includes appropriate condiments

ADD ON GRILLED CHICKEN BREAST $2.29 (160 CAL/3 OZ. SERVING)

Baked Potato Bar $15.49
TOP YOUR OWN BAKED POTATOES WITH A GARDEN SALAD AND CHOICE OF APPLE COBBLER OR APPLE PIE FOR DESSERT
- CLASSIC GARDEN SALAD 50 CAL/3.5 OZ. SERVING
- TOP YOUR OWN BAKED POTATO WITH CHICKEN MUSHROOM ALFREDO, CHILI CON CARNE, STEAMED BROCCOLI, CRUMBLED BACON, SHREDDED CHEDDAR CHEESE, SCALLIONS AND SOUR CREAM 660 CAL/12 OZ. SERVING
- ASSORTED DINNER ROLLS 90 CAL EACH
- APPLE COBBLER 350 CAL/4.75 OZ. SERVING
- APPLE PIE 410 CAL/5.5 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING/O CAL 8 OZ. SERVING

Includes appropriate condiments

BBQ Picnic $13.99
- HOME-STYLE POTATO SALAD 240 CAL/4 OZ. SERVING
- FRESH COUNTRY COLESLAW 170 CAL/3.5 OZ. SERVING
- HOUSE-MADE KETTLE CHIPS 240 CAL/1.25 OZ. EACH
- GRILLED HAMBURGERS WITH BUNS 330 CAL EACH
- HOT DOGS WITH BUNS 310 CAL EACH
- GARNISH TRAY (LETTUCE, PICKLES, TOMATOES) 10 CAL EACH
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY–FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING/O CAL 8 OZ. SERVING

Includes appropriate condiments
BUFFETS

All prices are per person and available for 12 guests or more (12 person minimum)

Zoca Bowl $14.99
CREATE YOUR OWN ZOCA BOWLS WITH WHITE AND BROWN RICE, GROUND BEEF, BLACK BEANS AND FAJITA VEGGIES, TOPPINGS BAR, AND SIDES
- ROMAINE LETTUCE SALAD 0 CAL/0.25 OZ. SERVING
- AVOCADO RANCH DRESSING 90 CAL/1 OZ. SERVING
- CILANTRO LIME WHITE RICE 120 CAL/3 OZ. SERVING
- CILANTRO LIME BROWN RICE 140 CAL/3.5 OZ. SERVING
- BLACK BEANS 110 CAL/3 OZ. SERVING
- GROUND BEEF 140 CAL/2 OZ. SERVING
- FAJITA VEGETABLES 70 CAL/1 OZ. SERVING
- PICO DE GALLO 10 CAL/1 OZ. SERVING
- GUACAMOLE 40 CAL/1.33 OZ. SERVING
- SALSA VERDE 10 CAL/1 OZ. SERVING
- SALSA ROJA 20 CAL/1 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING / 0 CAL 8 OZ. SERVING
Includes appropriate condiments

Build Your Own Southern BBQ $15.99
- POTATO SALAD 240 CAL/4 OZ. SERVING
- BAKED SWEET POTATOES 120 CAL/4.166 OZ. SERVING
- CHIVES 0 CAL/1 OZ. SERVING
- SOUR CREAM 60 CAL/1 OZ. SERVING
- SAUTÉED GREEN BEANS AND PEPPERS 90 CAL/3.5 OZ. SERVING
- BBQ BEEF BRISKET 340 CAL/3 OZ. SERVING
- SLIDER BUNS 80 CAL EACH
- ASSORTED DINNER ROLLS 90 CAL EACH
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING / 0 CAL 8 OZ. SERVING
Includes appropriate condiments
ADD ON GRILLED CHICKEN BREAST $2.29

Republic of Spice $16.99
KADAI JHINGA MASALA AND TANDOORI CHICKEN SERVED OVER LEMON-GINGER BASMATI RICE AND ACCOMPANIMENTS
- KACHUMBER SIDE SALAD 30 CAL/3.75 OZ. SERVING
- TIKKA CHAAT SIDE SALAD 35 CAL/3 OZ. SERVING
- CURRY-SPICED NAAN 440 CAL EACH
- KADAI JHINGA MASALA 120 CAL/4.166 OZ. SERVING
- TANDOORI CHICKEN 150 CAL/3 OZ. SERVING
- LEMON-GINGER BASMATI RICE 170 CAL/3.25 OZ. SERVING
- PICKLED RED ONION 10 CAL/0.5 OZ. SERVING
- SHREDDED CARROT 10 CAL/0.5 OZ. SERVING
- CILANTRO 0 CAL/0.125 OZ. SERVING
- MANGO CHUTNEY 50 CAL/1 OZ. SERVING
- CUCUMBER MINT RAITA 10 CAL/1 OZ. SERVING
- TOMATO CHUTNEY 5 CAL/0.5 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING / 0 CAL 8 OZ. SERVING
Includes appropriate condiments

Taste of Spain $16.99
- MESCLUN SALAD 10 CAL/3 OZ. SERVING
- SHALLOT SHERRY VINAIGRETTE 80 CAL/1 OZ. SERVING
- ROSEMARY SEA SALT FLATBREAD 220 CAL/2.25 OZ. SERVING
- SPANISH RICE 110 CAL/3.5 OZ. SERVING
- STEAMED ASPARAGUS 20 CAL/3 OZ. SERVING
- PAPRIKA CHICKEN 200 CAL/5 OZ. SERVING
- BRAISED PORK 250 CAL/3 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING / 0 CAL 8 OZ. SERVING
Includes appropriate condiments

Yucatan Bowl $16.99
AN UPSCALE TWIST ON OUR CREATE-YOUR-OWN ZOCA BOWLS WITH WHITE AND BROWN RICE, REFRIED BEANS, BRAISED CHICKEN & BEEF, ROASTED PORTOBELLO MUSHROOMS, TOPPINGS BAR, AND SIDES
- ROMAINE LETTUCE SALAD 0 CAL/0.25 OZ. SERVING
- AVOCADO RANCH DRESSING 90 CAL/1 OZ. SERVING
- CILANTRO LIME WHITE RICE 120 CAL/3 OZ. SERVING
- CILANTRO LIME BROWN RICE 140 CAL/3.5 OZ. SERVING
- REFRIED BEANS 140 CAL/3.75 OZ. SERVING
- BRAISED CHICKEN 180 CAL/3 OZ. SERVING
- BRAISED BEEF 310 CAL/3 OZ. SERVING
- ROASTER PORTOBELLO MUSHROOMS 20 CAL 2.25 OZ. SERVING
- FAJITA VEGETABLES 70 CAL/1 OZ. SERVING
- PICO DE GALLO 10 CAL/1 OZ. SERVING
- GUACAMOLE 40 CAL/1.33 OZ. SERVING
- SALSA VERDE 10 CAL/1 OZ. SERVING
- SALSA ROJA 20 CAL/1 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA/ICED WATER 0 CAL/8 OZ. SERVING / 0 CAL 8 OZ. SERVING
Includes appropriate condiments
BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert
All prices are per person and available for 12 guests or more

Buffet Starters
- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- GREEK SALAD WITH CRUMBLED FETA (120 CAL/3.25 OZ. SERVING)
- ITALIAN GREEN SALAD WITH PENNE AND PROSCIUTTO (110 CAL/3.25 OZ. SERVING)
- ROASTED VEGETABLE PLATTER WITH CHIMICHURRI MAYO (210 CAL/4 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (35 CAL/2.25 OZ. SERVING)

Buffet Entrees
- FRIED CHICKEN WITH BUTTERMILK HOT SAUCE (540 CAL/9 OZ. SERVING) $14.49
- CAVATAPPÉ WITH GRILLED CHICKEN, CHORIZO, TOMATOES, MUSHROOMS, ROASTED PEPPERS & BEANS (770 CAL/18 OZ. SERVING) $16.99
- CAJUN ROASTED PORK LOIN (240 CAL/5 OZ. SERVING) $17.79
- GRILLED SALMON WITH SUNDRIED TOMATO PESTO SAUCE (240 CAL/6.75 OZ. SERVING) $16.99
- BEEF POT ROAST WITH DIJON SHALLOT SAUCE (300 CAL/5 OZ. SERVING) $17.29
- SOY AND ORANGE MARINATED STEAK WITH CILANTRO AND CUMIN (160 CAL/3 OZ. SERVING) $18.49
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) $14.99

Buffet Sides
- SWEET HERBED CORN PUDDING (250 CAL/4 OZ. SERVING)
- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- ROASTED GARLIC MASHED POTATOES (120 CAL/4 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- TOASTED ORZO WITH SPINACH AND CRANBERRIES (170 CAL/4 OZ. SERVING)
- BRUSSEL SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)

Buffet Finishes
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (360 CAL/6.75 OZ. SERVING)
- CHERRY CHEESECAKE TARTS (180 CAL/3.75 OZ. SERVING)
- NEW YORK STYLE CHEESECAKE (460 CAL EACH)
- CINNAMON CHERRY PEAR CRISP (210 CAL/4.25 OZ. SERVING)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/3 OZ. SERVING)

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST. IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
RECEPTIONS

Classic Cheese Tray
CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, ASSORTED CRACKERS (70 CAL/2 OZ. SERVING)

Fresh Garden Crudités
FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS

Fresh Seasonal Fruit
FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

Antipasto Platter
ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/5 OZ. SERVING)

Assorted Mini Sandwiches
AN ASSORTMENT OF OUR MOST POPULAR MINI SANDWICHES
  HAM AND AMERICAN CHEESE MINI SANDWICHES  260 CAL EACH
  ROAST BEEF AND CHEDDAR MINI SANDWICHES  280 CAL EACH
  TURKEY AND SWISS MINI SANDWICHES  320 CAL EACH
  MINI CAPRESE SANDWICHES  250 CAL EACH

May we suggest a Served Meal or Reception?
Southern Miss Catering is delighted to create special menus that accommodate your culinary preferences and budget. Please contact the Southern Miss Catering Office at 601.266.5552 to arrange a personal consultation. Custom menus will be market-priced and quoted individually.

Vegetarian  Vegan

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.
RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

Dim Sum $10.99
A little afternoon Dim Sum to spice up your afternoon meeting or evening reception
- Egg Rolls with a trio of dipping sauces 240 CAL EACH
- Sweet & Spicy Boneless Chicken Wings 590 CAL/7.5 OZ. SERVING
- Sweet Chili Sauce 100 CAL/1 OZ. SERVING
- Raspberry Coconut Bar 370 CAL/3.25 OZ. SERVING

Happy Hour $14.99
Have a "pub" break with your favorite happy hour finger foods
- Chilled Spinach Dip with Pita Chips 230 CAL/2.25 OZ. SERVING
- Mini Cheesesteaks 170 CAL EACH
- Buffalo Chicken Tenders served with celery sticks and blue cheese dip 680 CAL/6.75 OZ. SERVING
- Assorted Cookies and Dessert Bars 170-370 CAL EACH

American Tea $9.99
The perfect selection of sweet and savory snacks...make sure to add on a gallon or two of our hot tea!
- Fresh Mozzarella Tea Sandwiches 250 CAL EACH
- Grilled Chicken and Apple Tea Sandwiches 230 CAL EACH
- Roast Beef and Brie Tea Sandwiches 270 CAL EACH
- Scones with Jam and Honey Cream Cheese 380 CAL EACH
- Assorted Petit Fours 60-140 CAL EACH
- Shortbread Cookies 350 CAL EACH

SNACKS

Energy Break $3.49
RAISE THE BAR!
- Granola Bars 90 CAL EACH
- Fruit Filled Bars 160 CAL EACH
- Breakfast Bars 250 CAL EACH

The Healthy Alternative $7.99
Get healthy with our heart-happy break
- Apples 80 CAL EACH
- Oranges 80 CAL EACH
- Bananas 110 CAL EACH
- Pears 100 CAL EACH
- Individual Yogurt Cups 50-150 CAL EACH
- Trail Mix 290 CAL EACH
- Granola Bars 190 CAL EACH

Snack Attack $5.99
The perfect blend of sweet and salty to get you through your day!
- Individual Bags of Chips 150-160 CAL EACH
- Honey Peanuts 160 CAL/1 OZ. SERVING
- Bakery-Fresh Brownies 250 CAL/2.25 OZ. SERVING
- Trail Mix 290 CAL EACH
- Assorted Cookies 170-200 CAL EACH

Vegetarian

Vegan
BEVERAGES

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA
(0 CAL/8 OZ. SERVING) $20.99 PER GALLON
Includes appropriate condiments
HOT APPLE CIDER (160 CAL/8 OZ. SERVING) $19.99 PER GALLON
HOT CHOCOLATE (160 CAL/8 OZ. SERVING) $19.99 PER GALLON
ICED TEA (0 CAL/8 OZ. SERVING) $10.99 PER GALLON
Includes appropriate condiments
LEMONADE (90 CAL/8 OZ. SERVING) $17.99 PER GALLON
SPARKLING PUNCH (110 CAL/8 OZ. SERVING) $16.99 PER GALLON
INFUSED WATER $8.99 PER GALLON
- 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
BOTTLED WATER (0 CAL EACH) $1.99 EACH
ASSORTED SODAS (CAN) (0–150 CAL EACH) $1.79 EACH
ASSORTED INDIVIDUAL FRUIT JUICES (110–170 CAL EACH) $2.29 EACH

DESSERTS

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

ASSORTED GOURMET COOKIES (170–200 CAL EACH) $11.49 PER DOZEN
BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) $13.99 PER DOZEN
SELECTED PETIT FOURS (60–140 CAL EACH) $12.99 PER DOZEN
WARM FRUIT COBBLER $39.99 EACH
- CHERRY COBBLER 180 CAL/4 OZ. SERVING
- PEACH COBBLER 150 CAL/4 OZ. SERVING
- APPLE COBBLER 200 CAL/4 OZ. SERVING
- CUSTOM ARTISAN CUPCAKES (380 CAL EACH) $22.99 PER DOZEN

ORDERING INFORMATION

Lead Time
NOTICE OF 72 HOURS IS APPRECIATED; HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE APPRECIATE THE IMPORTANCE OF YOUR FUNCTION AND WILL DO WHATEVER IT TAKES TO EXCEED YOUR EXPECTATIONS.

Extras
IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED, WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

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.

CONTACT US TODAY
601.266.5552
Dillon-Marlene@aramark.com
WWW.SOUTHERNMISSCATERING.COM
Prices effective until 08/01/2017