

A top-down view of fresh herbs including parsley, rosemary, and shallots on a white marble surface. The herbs are scattered across the frame, with some shallots and a small white flower in the center. The text "2026 Toyota Catering Menu" is overlaid in a white box in the center.

2026 Toyota Catering Menu

Dear Guest,

Thank you for choosing to partner with Aramark Catering for all your future events at the Toyota Plano campus. We're excited to partner with you and provide a catering experience that reflects the innovation, hospitality, and professionalism Toyota is known for.

To aid you in placing your orders quickly, we have partnered with Spoonfed, our online ordering system. Once you have reviewed our menus, you can place an order at [Aramark - Toyota Plano](#). If there is anything additional you would like to see on the menu, we are always happy to customize your order. You can request special items or modifications easily through our **Custom Order Tile** on the Spoonfed ordering platform, and our team will be glad to assist.

Our team is committed to making the planning process smooth and stress-free. Once we receive your event details, we'll confirm your menu selections, coordinate delivery and setup within the campus guidelines, and ensure every item is prepared with care and precision. We're also happy to accommodate dietary needs, specialty rentals, and any special requests unique to your group.

Whether you're hosting a leadership meeting, team celebration, training session, or large-scale gathering, we're here to help you create an event that feels seamless, polished, and memorable for your guests.

We look forward to serving you and contributing to a successful event at Toyota Plano.

Regards,

Aramark Catering Service Team

CATERING GUIDELINES

Welcome

Thank you for considering Aramark for your upcoming event. We are a full-service catering company, and we are dedicated to meeting the varied needs of our customers by creating memorable, signature events. Whether it's a meeting break, tailgate party or evening reception, Aramark at Plano caters to you!

Our services include pick-up, delivery on-premise, equipment rental and staffed events on-premise

The following will help you to familiarize yourself with the catering ordering process and policies of Aramark. We look forward to delivering you an experience that will enrich and nourish your life/event.

Planning Your Event & Menu

We offer several options to serve your various event needs, including a custom event menu. Our menu includes; breakfast collections, a la carte breakfast, boxed lunches, combo meals, breaks, desserts, and beverages as well as custom events. Our menus can be viewed online via the Spoonfed portal

Please consider the following when planning your event and placing your order:

- Theme or purpose for event
- Special layout needs (reserved seating, head tables, linen needs, etc.)
- China or disposable table service
- Special dietary considerations
- Seasonal food availability
- Program details, awards ceremonies, speakers, etc.
- Floral, centerpiece, rental equipment and bar service needs
- Weather (is an alternative rain site required?)

If there is something special for which you are looking and you can't seem to find it on our menus, please give us a call. We'd love to help you create a custom menu featuring exactly what you want for your event. We have experts on hand to help create the perfect cuisine just for you. Should you fall below our stated order minimums, we will be glad to provide you with a quote to fit your special needs. Orders that come in below the minimum order requirements may incur an additional fee.

Cancellations

All cancellations must take place at least 48 business hours before your function. If you cancel an event after this deadline, some of the expenses already incurred cannot be absorbed and will have to be billed. We will notify you of these charges prior to billing.

Dietary Restrictions

Please let us know as early as possible if any of your guests require specialty dietary items, which include vegetarian, vegan, dairy-free, Kosher, low-carb, low-sodium, low-fat or nut-free meals or alternate meals due to food allergies or dietary restrictions. Our talented culinary team will be more than happy to prepare items suitable for any situation.

Note: For severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the offending ingredient. This is due to the physical constraints of our own kitchen and that of our specialist suppliers where the ingredients may be present within the production environment.

How to Place an Event Order

Once you are ready to place an order, please use our online Catering Platform - Spoonfed. In general, we ask that you provide us with at least 48 business hours (2) days of advanced notice. This allows us to secure everything needed to produce your event and menu. For all events, please let us know your intent to utilize any of our services as soon as possible so that we can add them to our calendars and assist with the overall event planning. We know that our customers sometimes don't find out about an event until the last minute. We will do our best to accommodate all requests. Please note that we might need to make some substitutions or changes if certain items are not immediately available.

Our offices are open Monday through Friday from 7 am to 3 pm. We are also available to meet with you at your event location, in your office or wherever you find most convenient.

Changes to your Event Order

Final guest counts and event changes must be received within the notice periods outlined below. If a final count is not provided by the applicable deadline, charges will be based on the originally estimated attendance. Changes made after the deadline may result in additional charges to cover costs already incurred.

Notice requirements by event size

Events of 10 guests or fewer	24 hours
Events of up to 25 guests	48 hours
Events of up to 50 guests	72 hours
Events of more than 50 guests	1 week

Delivery & Pick-Up Policies

On-premise deliveries are free of charge.

For all delivery locations, we will need to know:

- Contact name, email address and phone number
- Event start and end time
- Is a keycard or additional security clearance needed?

Service Fee

A 20% administrative fee will apply for events outside the building. For events outside normal operating business hours, overtime hours may be incurred and charged to the client.

Staff Information

We will provide the appropriate number of uniformed bartenders, chefs and/or service attendants for you based on the style, service level, location and timing of your event. If you would like additional bartenders, chefs and/or service attendants to serve at your event (e.g., passing hors d'oeuvres, carving food items, passing drinks, etc.), we are more than happy to provide them at the appropriate additional fees.

Staffing rates are as follows:

Bartender	\$35 per hour	4 hour minimum
Chef	\$35 per hour	4 hour minimum
Service Attendant	\$25 per hour	4 hour minimum

Our Service Levels

Events come in all shapes and sizes, each with different goals and purposes. To provide the most appropriate services for your event, we offer a range of service levels, styles and options.

The prices shown in our menus include (hi-grade disposable plates, eating utensils, serving utensils and delivery on campus). If you would prefer sustainable service items like china or linen, we are happy to provide those at an additional fee. Please provide a 72-hour notice when requesting china.

Paying for Your Event

Payment can be made via credit cards. We accept: Visa, Discover, Mastercard and American Express. We require the payment paid in full upon pick-up.

Food Removal Policy

Due to health regulations, it is the policy of Aramark that unused food portions from your event cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

Planning Assistance is Available

While we have included a lot of information about our business practices above, there are several other enhancements available to personalize your event. Please do not hesitate to ask us about other linens, florals, décor, equipment or services that might be of interest to you and your guests!

A top-down view of two salmon sandwiches on a white surface. Each sandwich is made with a round, golden-brown bread roll, a thick layer of white cream cheese, a generous portion of smoked salmon, a pile of thin, purple onion slices, and several green capers. A lemon wedge is visible on the left side of the frame. The word "BREAKFAST" is written in large, white, bold, sans-serif capital letters across the center of the image.

BREAKFAST

BREAKFAST

Each package includes hot beverage service and bottled water.

Minimum: 8 persons

Egg whites are available upon request. We proudly serve cage-free eggs.

Less than a 24-hour notice of any cancellations will result in a charge..

BUFFET

Basic Beginnings | \$9.99 per person

Choice of one (1) breakfast bakery: muffins, croissants, scones, pastries or bagels. Assorted jams, jellies, butter and cream cheese are included

Classic Continental | \$11.99 per person

Assorted breakfast bakeries may include muffins, scones, pastries and croissants. Served with butter and jam with a seasonal fresh fruit platter.

Healthy Choice | \$9.99 per person

Whether in combination with one of our other breakfast packages or alone, a healthy way to start your day. Individual cereal cups, milk, ripe bananas and assorted individual yogurt cups.

New Yorker | \$12.99 per person

Fresh bagels with chive cream cheese, smoked salmon, sliced tomato, slivered red onion, cucumbers, and hard-boiled eggs. Includes seasonal fresh fruit platter.

Create Your Own Breakfast | \$17.99 per person

Create your own signature breakfast buffet that your guests will truly enjoy with your own twist. Your selection starts with a choice of one (1) assorted breakfast pastry: bagels, or assorted muffins; choice of one (1) fruit: seasonal fresh fruit salad or whole fruit; choice of two (2) hot breakfast sides: bacon, turkey bacon, breakfast sausage or turkey sausage; choice of two (2) breakfast entrees: scrambled eggs, orange cinnamon French toast, pancakes, onion & cheese frittata, breakfast potatoes or chilaquiles rojo with eggs.

Classic Breakfast | \$14.99 per person

No need to wonder what you need for breakfast, our classic breakfast buffet is the answer with scrambled eggs, crisp bacon, breakfast sausage (turkey or pork), breakfast potatoes, and a choice of one (1) breakfast pastry with butter, jam and cream cheese. Includes seasonal fresh fruit platter.

Tacos for Breakfast | \$8.99 per person

Breakfast tacos your way. Please select three (3) from the following: scrambled eggs; cheese with bacon; potato, egg & cheese; sausage, egg & cheese; chorizo & cheese; bean & cheese; or chorizo, cheese & potato. Includes flour and corn tortillas, salsa roja and salsa verde. barbacoa and carne guisada are available for an additional charge.

Eggs-Travaganza | \$12.99 per person

Choice of two (2) egg delights: individual quiche-a-dillas (lorraine; parmesan & grilled vegetable; or spinach, tomato & mushroom quiche), artisanal frittatas (egg white & turkey; mushroom, pepper, zucchini & spinach; or broccoli, cheddar & swiss), egg bites (lorraine, sausage & peppers, spinach parmesan).

Build Your Own Parfait Bar | \$5.99 per person

Choice of two (2) Greek yogurts: plain, vanilla, or strawberry. Choice of two (2) sweeteners: honey, agave, or maple syrup. Choice of toppings: fresh diced fruit, granola, toasted coconut, chia seeds or bananas.

Add seasonal harvest toppings for \$2 more per person.

BREAKFAST

Each package includes hot beverage service and bottled water.

Minimum: 8 persons

Egg whites are available upon request. We proudly serve cage-free eggs.

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Signature Breakfast Sandwich Buffet

includes: seasonal fresh fruit platter, assorted juices.

Choose 3 for \$12.59 per person

egg & cheese croissant

sausage, egg & cheese biscuit

spicy bacon, egg, potato & cheese burrito

egg, turkey sausage patty, kaiser roll

ham, egg & cheese biscuit

spicy southern chicken biscuit with maple sriracha syrup

applewood smoked bacon, fried egg & American cheese, bagel

egg white, crumbled feta, tomato, wilted spinach, spinach wrap (veg)

everything salmon biscuit with smoked salmon, cream cheese, cucumber and hard-boiled egg on an everything-spiced biscuit

smashed avocado, vegan sausage patty, roasted tomato, alfalfa sprouts, sriracha, whole wheat wrap (v)



BREAKFAST A LA CARTE

Assorted Breakfast Pastries | \$29.99 per dozen

Select one (1) bakery of your choice: mini muffins, scones, pastries, or bagels, including appropriate accompaniments.

Hard Boiled Egg Cup | \$2.49 per cup

Hard-boiled eggs packed 2 to a cup.

Add-on proteins | \$2.09 per add-on

Choice of sausage (pork or turkey/link or patty), bacon (pork or turkey), and country ham.

Assorted Donuts | \$23.99 per dozen

Seasonal Sliced Fruit & Berry Platter | \$31.99

Small platter (serves 5-10)

Yogurt Parfaits | \$5.99 each

Blueberry orange yogurt parfait
Apple, raisin & cranberry yogurt parfait
Honey ginger pear yogurt parfait
Strawberry yogurt parfait.

Morning Juice | \$13.99 each

Carafe filled with fresh squeezed orange or grapefruit juice (serves 6-8)

Overnight Oats | \$4.99 per person

Steel-cut oats soaked in almond milk, seasonal fruit, and maple syrup. Topped with a choice of strawberry, blueberry or cinnamon apple.

Assorted Cereal | \$2.99 per cup

Assorted cereal cups served with milk.



LUNCH

LUNCH: BOXED LUNCHES

All boxed lunches include: an individual bag of chips, a gourmet cookie and bottled water. Gluten-friendly or Kosher meals are available upon request if ordered within 48 hours. Less than a 24-hour notice of any cancellation will result in a charge.

Deluxe | \$10.99 per person

Selection of four (4) sandwiches

deli sliced ham & swiss cheese on white
roast beef & cheddar sandwich
deli-sliced turkey & swiss sandwich on hearty
wheat bread
chicken caesar wrap
tuna salad ciabatta with fresh romaine & sliced
tomato
italian sub with fresh lettuce, tomato, onion &
herbal honey dijon sauce
creamy chicken salad croissant with fresh dill
fresh mozzarella, red pepper, balsamic & kale on
ciabatta
portobello banh mi sub: portobello mushrooms,
pickled veggies & jalapenos with vegan sriracha
mayo(v)

Salad Boxed | \$16.99 per person

Includes a freshly-baked roll.

traditional caesar salad with shredded
parmesan cheese & seasoned croutons
traditional grilled chicken caesar salad with
shredded parmesan cheese & seasoned
croutons
cobb salad with grilled chicken
fresh baby spinach and apple salad with
grilled chicken breast, crumbled goat cheese,
diced bacon & country apple dressing
chef salad
asian chicken salad
quinoa, toasted chickpeas, cucumber, tomato
& kalamata olives with hummus and pita

Executive | \$14.99 per person

Executive boxed lunch can mix and match with
the list below and the deluxe boxed lunch list.

Selection of four (4) sandwiches

ham with white cheddar, arugula & cranberry on
ciabatta
bavarian ham & swiss on a pretzel roll
thai beef wrap: roast beef, cucumber, cabbage &
carrot topped with a thai-inspired soy sauce with
basil, cilantro, mint & crushed red pepper
roast beef with tarragon horseradish spread on
wheatberry bread
turkey, bacon & cheddar baguette with mesquite
mayonnaise
curried turkey & apple wrap
chicken caesar & asiago bruschetta baguette
mediterranean tuna salad ciabatta with roasted
bell pepper, cucumber-caper relish, arugula, basil
mediterranean veggie ciabatta: hummus, baby
spinach, tomato, cucumber, crumbled feta & green
olive spread
grilled vegetable wrap: grilled vegetables,
provolone, tomato, lettuce & pesto mayo with pine
nuts

Choice of two (2) salads

red-skinned potato salad with egg, celery &
spanish onion in a seasoned mayonnaise dressing
grilled vegetable pasta salad with a balsamic
dressing
traditional coleslaw finely shredded with carrots in
a mayonnaise & celery seed dressing
traditional garden salad with balsamic vinaigrette
& ranch



BUFFETS

LUNCH: Themed Buffets

All packages include a choice of unsweetened iced tea, lemonade, or 16oz bottled water. Gluten-friendly or Kosher packages available upon request if ordered within 48 hours. Less than a 24-hour notice of any cancellation will result in a charge.

Deluxe BYO Sandwich | \$15.99 per person

Includes sliced oven-roasted turkey, sliced roast beef, deli ham & cheese and relish tray; served with two (2) side salads: traditional garden salad with balsamic vinaigrette & ranch, creamy vegan coleslaw, fresh fruit salad with fresh melon, pineapple and grapes, roasted corn & black bean salsa with Spanish onions, red peppers, jalapeños, fresh cilantro & fresh garlic. Accompanied by assorted baked breads & rolls and assorted gourmet cookies.

Hale and Hearty | \$16.99 per person

Includes choice of two (2) chili selections: vegan verde, vegetarian chili, traditional timberline, turkey or adobo pork & white bean chili and toppings. Served with traditional garden salad, fiesta cornbread muffins, assorted gourmet cookies & brownies.

Asian Accents | \$23.99 per person

Includes general tso's chicken, tofu with rice, teriyaki salmon served with peanut lime ramen noodles, egg rolls with two (2) dipping sauces (sweet soy sauce, sweet & sour sauce or chili garlic sauce), lemon green beans and fortune cookies

O-Mori Ramen Bowl | \$23.99 per person

Customize your ramen bowl. Choice of two (2) broths: smokey shoyu, curry chicken, or mushroom miso; one (1) protein: chashu pulled pork, crispy chicken katsu or soy shitake; two (2) toppings: crispy onion, baby bok choy, corn, spinach, soy egg; two (2) garnishes: scallions, nori squares, chili oil, or togarashi. Accompanied by tempura broccoli and wedge salad with carrot ginger dressing.

Power Lunch | \$22.99 per person

Includes choice of three (3) chilled salads: southwest chicken with greens

corn and black beans & vegetables tossed with a hearty grain blend

chickpea couscous with shawarma beef tomato cucumber herb salad and a touch of spicy harissa

grilled salmon with bulgur wheat, lentils & hummus in a roasted garlic lemon vinaigrette garnished with carrot sesame hummus & pea mint salad

chilled lo mein noodles topped with grilled chicken breast & veggies in a spicy thai lime sriracha dressing

rice noodles & greens topped with nam tok pork, stir-fried vegetables, chopped peanuts & a spicy sweet chili vinaigrette

accompanied by grilled flatbread, seasonal fresh fruit platter



LUNCH: Themed Buffets

All packages include a choice of unsweetened iced tea, lemonade, or 16oz bottled water. Gluten-friendly or Kosher packages available upon request if ordered within 48 hours. Less than a 24-hour notice of any cancellation will result in a charge.

Mediterranean Power Bowls | \$23.99 per person

Create your own grains and greens bowl. Choice of one (1) grains: lemon herbed farro or quinoa & lentils. Choice of one (1) greens: kale mix or romaine arugula mix. Choice of two (2) proteins: lemon garlic chicken, hard-cooked egg, grilled sumac salmon. Choice of three (3) toppings: spicy roasted broccoli, sliced avocado, turmeric roasted cauliflower, garbanzo beans, roasted butternut squash, herb-roasted mushrooms, and shredded beets. Choice of two (2) dressings: greek yogurt ranch dressing, pesto vinaigrette, or tahini tzatziki dressing. Choice of two (2) garnishes: feta cheese crumbles, pickled red onion, toasted walnuts, shaved parmesan, brown butter pumpkin seeds. Choice of (1) dessert: baklava or assorted gourmet cookies.

Indian Inspired | \$24.99 per person

Includes choice of one (1) base: brown rice or lemon-ginger basmati rice. Choice of one (1) vegetarian entrée: sweet potato coconut curry, cauliflower cashew vindaloo, or yellow dal. Choice of one (1) meat entrée: kadai jhinga masala, or tandoori chicken. Served with kachumber & tikka chaat side salads, curry-spiced naan. Toppings bar includes pickled red onion, shredded carrot, cilantro and choice of two (2) sauces: mango chutney, cucumber mint raita & tomato chutney. Honey lemon rice pudding.

Fajita Festival | \$21.99 per person

Includes marinated grilled chicken and steak, grilled pepper & onions, cilantro lime rice, refried beans, tortilla chips, guacamole, red & green salsa, pico de gallo, shredded cheese, sour cream, and tres leches parfait.

Nacho Nacho | \$18.99 per person

Includes: beef, chicken, citrus braised pork or vegan chorizo fajitas and served with shredded cheddar and sour cream served with tortilla chips and two (2) salsas: pico de gallo, salsa roja or salsa verde, mexican rice, refried beans, and bunuelos.

Basic Italian | \$20.99 per person

Includes home-style lasagna with parmesan cheese and choice of spinach mushroom lasagna or traditional cheese lasagna. Served with house salad, garlic breadsticks, and chocolate dipped biscotti.

A Taste of Italy | \$23.99 per person

Includes choice of cavatappi or fettuccine noodles with choice of two (2) of the following sauces: marinara, alfredo, pesto primavera or hearty meat sauce. Accompanied by fresh vegetables of broccoli, onions, tomatoes, and zucchini and choice of two (2) of the following: nonna's meatballs, grilled chicken, italian sausage, grilled shrimp. Accompanied by mesclun salad, garlic breadsticks, assorted gourmet and cookies and brownies.



LUNCH: THEMED BUFFETS

All packages include a choice of unsweetened iced tea, lemonade, or 16oz bottled water. Gluten-friendly or Kosher packages available upon request if ordered within 48 hours. Less than a 24-hour notice of any cancellation will result in a charge.

BBQ Baked Potato Bar | \$12.99 per person

Includes baked potato bar with a choice of one (1) the "que": bbq beef brisket or pulled pork, served with chili con carne, steamed broccoli, bacon bits, sour cream, butter, scallions, queso and shredded cheddar cheese. Accompanied by traditional garden salad with balsamic vinaigrette and cobbler.

All American Picnic | \$20.99 per person

Includes grilled hamburgers, veggie burgers and hot dogs with a garnish tray and condiments. Served with home-style potato salad, fresh country coleslaw, house-made kettle chips and assorted gourmet cookies & brownies.

BBQ Nation | \$25.99 per person

Includes choice of two (2) bbq entrees: "the cue" smoked bbq pork, beef brisket, shredded bbq chicken, and bbq jackfruit. Choice of two (2) regional bbq sauces: nashville, carolina, texas, or alabama bbq sauce. Choice of two (2) hot sides: macaroni and cheese, bbq pinto beans, black-eyed peas, or bacon & onion green beans. Choice of one (1) cold salad: potato salad, sweet potato salad, lexington slaw or old-fashioned coleslaw. Choice of one (1) bread: corn muffin, southern biscuits or texas toast. Includes gourmet cookies.



Create your Own | \$25.99 per person

Add one (1) additional protein \$3.99

Choice of one (1) starter

Traditional garden salad, classic caesar salad, baby spinach salad, greek salad or seasonal fresh fruit salad

Choice of one (1) entrée

POULTRY

Fried chicken with buttermilk hot sauce, lemon artichoke chicken breast, asiago chicken in a roasted red pepper sauce or grilled lemon rosemary chicken

MEATS

Honey mustard pork loin, chipotle pork loin with pineapple salsa, english-style short ribs, beef tenderloin & mushroom ragout, beef pot roast with dijon shallot sauce, pesto flank steak or asian marinated steak

SEAFOOD

Bruschetta tilapia, maple dijon salmon, kale pesto crusted cod

VEGETARIAN

Eggplant lasagna, cavatappi ala toscana, chickpea tagine with couscous, crispy five spice tofu

Choice of two (2) sides

Fresh herbed vegetables, Italian seasoned green beans, roasted brussels sprouts with garlic and pancetta, broccoli rabe, garlic roasted broccoli, ginger honey glazed carrots, creamy garlic mashed potatoes, mashed sweet potatoes, roasted red potatoes, savory herbed rice, penne with marinara sauce or macaroni & cheese

Choice of one (1) dessert

Apple pie, bread pudding with caramel apple sauce, new york-style cheesecake, spiced carrot cake, chocolate cake, bakery-fresh brownies, assorted petit fours, assorted gourmet cookies.



ADDITIONAL OFFERINGS

ADDITIONAL OFFERINGS

Items from our partners to supplement your catered event.

Note: an \$8 delivery fee and 18% gratuity will be added to facilitate on-site drop-off. Disposable plates, silverware and napkins are not included with your order but can be provided for an additional cost.

Chick-Fil-A

Chick-n-Minis - 20 count | \$24.50

Chick-n-Minis - 40 count | \$48.00

Chicken Biscuit | \$4.15

Nugget Tray - 64 count | \$43.50

Original Sandwich | \$5.59

Spicy Sandwich | \$6.06

8oz Barbeque Sauce | \$3.35

Lemonade - 1 gallon | \$15.50

Spicy Chicken Biscuit | \$4.39

Nugget Tray - 200 count | \$125.00

Nugget Tray - 120 count | \$75.50

8oz Chick-Fil-A Sauce | \$3.35

8oz Polynesian Sauce | \$3.35

8oz Honey Mustard Sauce | \$3.35

House Side Salad with
Ranch and Balsamic | \$2.99

Iced Sweet Tea - 1 gallon | \$8.00

Pizza Hut

Pizza Hut - Large Cheese | \$12.99

Pizza Hut - Large Supreme | \$20.19

Pizza Hut - Large Meat Lover's | \$20.19

Pizza Hut - Large Pepperoni | \$15.24

Pizza Hut - Large Veggie | \$20.19





Reception

APPETIZERS

Serves 10-12 peoples

Less than a 24-hour notice of any cancellation will result in a charge

Franks in a blanket with dijon mustard	\$23.99
Beef or chicken empanadas with sour cream, salsa verde fire or roasted salsa	\$24.99
Italian meatballs	\$22.99
Beef or chicken satay with peanut sauce	\$25.99
Chicken and waffle bites with spicy syrup	\$23.99
Coconut shrimp with mango chutney	\$35.99
Crab cakes with remoulade	\$35.99
Brie en croute with raspberry	\$22.99
Baked mac n' cheese melts	\$23.99
Assorted mini quiche	\$22.99
Spanakopita	\$22.99
Vegetable samosas with major grey chutney	\$22.99
Vegetable spring rolls with sweet soy sauce or sweet thai chili sauce	\$22.99
Vegan chorizo stuffed mushroom	\$25.99
Italian pinwheels	\$22.99
Veggie hummus cups	\$22.99
Shrimp and coconut ceviche	\$36.99
Traditional tomato bruschetta crostini	\$22.99

RECEPTION STATIONS

Less than a 24-hour notice of any cancellation will result in a charge.

Classic Cheese Tray | \$6.99 per person

Swiss, cheddar and pepper jack cheeses served with crackers, pita chips and crostini.

Fresh Garden Crudité | \$4.49 per person

Assorted fresh garden vegetables with ranch dill dip.

Seasonal Fresh Fruit Platter | \$3.99 per person

Hummus & Pita Chips | \$4.49 per person

Traditional hummus with toasted pita.

Buffalo Chicken Dip | \$5.29 per person

Buffalo chicken dip served with tortilla chips.

Antipasto | \$10.99 per person

Antipasto platter served with marinated vegetables, assorted italian meats and cheeses and crostini.

Chef Charcuterie | \$14.99 per person

Chef curated charcuterie board with marinated vegetables, assorted italian meats and cheeses and crostini.

Dim Sum | \$14.99 per person

Egg rolls and pot stickers served with choice of two (2) dipping sauces: sweet soy sauce, sweet and sour sauce or chili garlic sauce, sweet and spicy boneless wings with celery sticks, and dessert bars.

Happy Hour | \$14.99 per person

Chilled spinach dip with pita chips, mini cheesesteaks, pretzel bites with beer cheese, buffalo chicken tenders served with blue cheese dip, assorted gourmet cookies and dessert bars.

House made Spinach Dip | \$4.49 per person

Chilled spinach dip served with pita chips

Mezze Delight | \$13.99 per person

Hummus, baba ghanoush and tabbouleh served with pita chips, marinated olives, seasonal vegetables and falafel.

Potato Party | \$14.99 per person

Choice of one (1) potato: creamy garlic mashed potatoes, mashed sweet potatoes, buttermilk mashed potatoes or tater tots. Choice of two (2) proteins: crumbled bacon, pulled pork or diced ham. Served with assorted toppings to include country gravy, shredded cheese, cheddar cheese sauce, herb-roasted mushrooms, green peppers, tomatoes, sour cream, diced onions and scallions.

Loaded Cookie Nacho | \$14.99 per person

Six (6) cookie crisps served with choice of two (2) sauces: caramel sauce, chocolate syrup, raspberry sauce and choice of three (3) toppings: chocolate chips, sliced strawberries, toasted pecans, toasted coconut, mini marshmallows, oreo® cookie crumbs, sprinkles, and whipped cream.

Pub Pretzels | \$14.99 per person

Warm pretzel nuggets with choice of three (3) sauces: honey mustard dipping sauce, spicy mustard, yellow mustard, nacho cheese sauce, vegan cheddar cheese sauce, cajun cheese sauce, buffalo blue sauce, chocolate syrup or caramel sauce.

Grown UP Mac & Cheese | \$17.99 per person

Homestyle elbow macaroni in a creamy cheddar sauce spiced with chipotle pepper. Served with your choice of two (2) proteins: grilled chicken breast, shrimp, pulled pork or diced ham and veggies to include sliced mushrooms, peas, garlic roasted broccoli and scallions.

(additional chef attendant fee may be required)



**SNACKS
&
DESSERT**

SNACK & DESSERTS

Less than a 24-hour notice of any cancellation will result in a charge.

Gourmet Cookies | \$24.99 per dozen

Chocolate chip, oatmeal raisin, sugar, iced pumpkin spice, iced peppermint, sugar berry, cranberry vanilla iced cookie.

Brownies, Blondies & Bars | \$24.99 per dozen

Choice of brownie, blondies & bars: maple walnut, blueberry, salted caramel, cranberry, spiced pumpkin, brownies, famous mint, chocolate chip, lemon cheesecake, raspberry, coconut almond bar

Chocolate Heaven | \$2.39 per slice

Multi-layer chocolate cake

NY NY | \$2.39 by the slice

New York-style cheesecake

Let them eat Cake | \$2.39 per slice

Cake by the slice yellow, chocolate, carrot

Cobbler | \$2.39 each

Choice of cobbler: apple, peach or blueberry

Pie | \$3.29 Pie by the slice

Apple, pecan, lemon meringue

Bread Pudding | \$3.29 each

Bread pudding with caramel apple sauce

Individual Fresh Fruit Tart | \$39.99

Assorted Power & Energy Bars | \$1.79 each

Assorted Granola Bars | \$1.59 each

Assorted Chips | \$1.79

Cookies and Coffee | \$8.99 per person

Liven up your meeting with assorted cookies to include chocolate, oatmeal, sugar and snickerdoodle. Served with coffee, decaf, hot water with tea bags and appropriate condiments

Executive Cookies & Coffee | \$10.99 per person

Take your meeting up a step with assorted brownies and assorted dessert bars. Served with coffee, decaf, hot water with tea bags and appropriate condiments.

Snack Attack | \$7.99 per person

Enjoy assorted chips, roasted peanuts, trail mix and assorted gourmet cookies and brownies.

The Healthy Alternative | \$6.99 per person

Get healthy with an assortment of seasonal whole fruits served with yogurt cups, trail mix and granola bars.

What's Poppin' | \$7.99 per person

Create your favorite combination from our gourmet popcorn bar. Choice of three (3) classic popcorns: parmesan garlic, ranch, bbq, southwest.

Breads and Spreads | \$9.99 per person

Looking for a variety of flavors to spice up your meeting? Try dipping our tortilla chips, pita chips and crusty crostini into your choice of four (4) spreads: korean roja guacamole, ginger verde guacamole, chilled spinach dip, feta & roasted garlic dip, traditional hummus, artichoke & olive dip, accompanied by a seasonal fresh fruit platter.

Beverages



BEVERAGES

Less than a 24-hour notice of any cancellation will result in a charge.

Hot Beverage | \$23.99 per gallon

Starbucks regular coffee
includes: sugar, artificial sweetener, creamer
(gallon serves 8 to 12 cups)

Starbucks decaffeinated coffee
includes: sugar, artificial sweetener, creamer
(gallon serves 8 to 12 cups)

Hot tea | \$9.99 per gallon

includes: tea bag, hot water, sugar, artificial sweetener, creamer and lemon

Cold Beverage | \$18.99 per gallon

Unsweetened iced tea
includes: sugar, artificial sweetener & lemon

Flavored fresh-brewed iced
includes: mint or peach, sugar, artificial sweetener & lemon

Lemonade with
strawberry, peach or mint

Infused water | \$9.99 per gallon

choice of lemon, orange or apple

Bottled Beverages

16 oz bottled water **\$1.95 (each)**
16 oz bottled water **\$8.99 (5) each**

Perrier sparkling water **\$2.89 (each)**
Perrier sparkling water **\$13.99 (5) each**

Bottled sweetened tea **\$2.79 (each)**
Bottled sweetened tea **\$13.99 (5) each**

Unsweetened iced tea **\$2.79 (each)**
Unsweetened iced tea **\$13.99 (5) each**

Assorted individual fruit juices **\$2.80 (each)**
Assorted individual fruit juices **\$13.99 (5) each**

Assorted canned soda **\$2.09 (each)**
Assorted canned soda **\$10.99 (5) each**

20 oz bottled sodas **\$2.99 (each)**
20 oz bottled sodas **\$14.99 (5) each**

Assorted Monster Energy **\$3.19 (each)**
Assorted Monster Energy **\$15.99 (5) each**

Assorted Celsius **\$3.19 (each)**
Assorted Celsius **\$15.99 (5) each**

Assorted Red Bull **\$3.19 (each)**
Assorted Red Bull **\$15.99 (5) each**