



The Grove Catering



THE GROVE
CATERING



all-day packages

Choose one of these 3 packages to sustain you throughout the day

all day delicious \$35.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. 15 Person Minimum

DELICIOUS DAWN

- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Bottled Water 0 Cal each
- To The Roots Coffee 0 Cal/8 oz. serving

Includes appropriate condiments

AM PERK UP

- Granola Bars 190 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
- Iced Tea 5 Cal/8 oz. serving
- To The Roots Coffee 0 Cal/8 oz. serving

POWER UP LUNCH

- Tomato and Cucumber Couscous Salad 120 Cal/3.75 oz. serving
- Orange Fennel Spinach Salad 210 Cal/3.2 oz. serving
- Bakery Fresh Rolls 160 Cal each
- Green Beans Gremolata 70 Cal/3 oz. serving
- Three Pepper Cavatappi with Pesto 310 Cal/7.5 oz. serving
- Grilled Chicken with a Lemon
- Tarragon White Wine Sauce 200 Cal/5.75 oz. serving
- New York Cheesecake 440 Cal/slice
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Includes appropriate condiments

PM PICK ME UP

- Chilled Spinach Dip with Tortilla Chips 230 Cal/2.25 oz. serving
- Grilled Vegetable Tray 70 Cal/3 oz. serving
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Bottled Water 0 Cal each
- To The Roots Coffee 0 Cal/8 oz. serving

Includes appropriate condiments

meeting wrap up \$30.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. 15 Person Minimum

MORNING MINI

- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each
- Apple, Raisin and Cranberry Yogurt Parfaits 400 Cal each
- Strawberry Yogurt Parfaits 370 Cal each
- Iced Water 0 Cal/8 oz. serving
- To The Roots Coffee 0 Cal/8 oz. serving

THE ENERGIZER

- Donut Holes 45-90 Cal each
- Ripe Bananas 110 Cal each
- Iced Tea 5 Cal/8 oz. serving
- To The Roots Coffee 0 Cal/8 oz. serving

IT'S A WRAP

- Chicken Caesar Wrap 540 Cal each
- Pepper Jack Tuna Wrap 590 Cal each
- Gran-Apple Turkey Wrap 650 Cal each
- Grilled Vegetable Wrap 620 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Traditional Garden Salad 50 Cal/3.5 oz. serving
- Grilled Vegetable Pasta Salad 130 Cal/3 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Assorted Graveworthy Cookies 250-310 Cal each
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Bottled Water 0 Cal each

Includes appropriate condiments



meeting wrap up (continued)

MID-DAY MUNCHIES

■ Tortilla Chips & Salsa	150 Cal/2 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Apples	60 Cal each
■ Oranges	50 Cal each
■ Bananas	110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
To The Roots Coffee	0 Cal/8 oz. serving

Includes appropriate condiments

simple pleasures \$22.99

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. 15 Person Minimum

SIMPLE CONTINENTAL

■ Assorted Donuts	190-490 Cal each
■ Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
To The Roots Coffee	0 Cal/8 oz. serving

Includes appropriate condiments

BOX LUNCH

Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water

Tuna Salad Ciabatta	540 Cal each
Ham & Swiss Sub	380 Cal each
Turkey & Swiss Sandwich	490 Cal each
■ Roasted Pepper & Mozzarella Ciabatta	530 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

Includes appropriate condiments

MID-DAY MUNCHIES

■ Tortilla Chips & Salsa	150 Cal/2 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Apples	60 Cal each
■ Oranges	50 Cal each
■ Bananas	110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
To The Roots Coffee	0 Cal/8 oz. serving

Includes appropriate 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.



breakfast

breakfast collections

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

MINI CONTINENTAL \$9.79

- Miniature Muffins 80-120 Cal each
 - Miniature Danish 140-170 Cal each
 - Miniature Bagels 110-160 Cal each
 - Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
 - Iced Water 0 Cal/8 oz. serving
 - To The Roots Coffee 0 Cal/8 oz. serving
- Includes appropriate condiments*

HEALTHY CHOICE BREAKFAST \$8.49

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
 - Milk 120 Cal each
 - Bananas 110 Cal each
 - Assorted Individual Yogurt Cups 50-150 Cal each
 - To The Roots Coffee 0 Cal/8 oz. serving
- Includes appropriate condiments*

NEW YORKER \$13.99

- Bagels 170-360 Cal each
 - Smoked Salmon Platter with Hard-boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving
 - Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
 - Assorted Juice 110-170 Cal each
 - Bottled Water 0 Cal each
 - To The Roots Coffee 0 Cal/8 oz. serving
- Includes appropriate condiments*

À LA CARTE BREAKFAST

- Assorted Pastries \$1.99 Per Person
- Assorted Pastries 200-510 Cal each
- Includes appropriate condiments*
- Assorted Bagels with Butter, Cream Cheese and Jam \$19.99 Per Dozen
- Assorted Bagels 170-360 Cal each
- Includes appropriate condiments*
- Assorted Muffins served with Butter and Jam \$19.99 Per Dozen
- Assorted Muffins 400-510 Cal each
- Includes appropriate condiments*
- Assorted Scones served with Butter and Jam \$19.99 Per Dozen
- Assorted Scones 430-470 Cal each
- Includes appropriate condiments*
- Assorted Miniature Pastries \$19.99 Serves 12
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each
- Includes appropriate condiments*
- Assorted Individual Yogurt Cups (50-150 Cal each) \$2.99 Each

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hot breakfast

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ULTIMATE BREAKFAST \$14.99

Choice of three (3) Breakfast Pastries, Scrambled Eggs, Cheddar and Onion Frittata, Crisp Bacon, Breakfast Sausage, Pancakes and Syrup, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Assorted Juices and Bottled Water, To The Roots Coffee

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Scrambled Eggs 180 Cal/4 oz. serving
- Cheddar and Onion Frittata 270 Cal each
- Hash Browns 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Sausage Links 130 Cal each
- Pancakes 50 Cal each
- Maple Syrup 70 Cal/1 oz. serving
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Bottled Water 0 Cal each
- To The Roots Coffee 0 Cal/8 oz. serving

Includes appropriate condiments

AMERICAN BREAKFAST \$10.99

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, To The Roots Coffee

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 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 Brown Patties 150 Cal each
- Bacon 45 Cal each
- Sausage Links 130 Cal each
- Sausage Patties 200 Cal each
- Iced Water 0 Cal/8 oz. serving
- To The Roots Coffee 0 Cal/8 oz. serving

Includes appropriate condiments

SUNRISE SANDWICH BUFFET \$10.99

Choice of two (2) Breakfast Sandwiches served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Iced Water, To The Roots Coffee

- Egg & Cheese English Muffin 260 Cal each
- Egg & Cheese Croissant 370 Cal each
- Sausage, Egg & Cheese Biscuit 520 Cal each
- Ham, Egg & Cheese Biscuit 450 Cal each
- Bacon, Egg & Cheese Bagel 370 Cal each
- Spicy Bacon, Egg, Potato & Cheese Burrito 590 Cal each
- Fresh Seasonal Sliced Fruit 40 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 Brown Patties 150 Cal each
- Iced Water 0 Cal/8 oz. serving
- To The Roots Coffee 0 Cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply



breakfast

breakfast enhancements

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

YOGURT PARFAITS \$6.99

Choose two (2) of our Yogurt Parfait flavors to add to your breakfast buffet!

- Blueberry Orange Yogurt Parfait 410 Cal each
- Apple, Raisin and Cranberry Parfait 400 Cal each
- Honey Ginger Pear Parfait 440 Cal each
- Strawberry Yogurt Parfait 370 Cal each

OATMEAL BAR \$6.99

Try our delicious Oatmeal served with a variety of toppings

- Oatmeal 150 Cal/8 oz. serving
- Dried Cranberries 20 Cal/0.5 oz. serving
- Raisins 40 Cal/0.5 oz. serving
- Walnuts 90 Cal/0.5 oz. serving
- Maple Syrup 70 Cal/1 oz. serving

Includes appropriate condiments

QUICHE-A-DILLA \$4.49

Breakfast Quiche-a-dillas are a new twist on a breakfast classic. Choose from the following selections!

- Lorraine Quiche Cup 390 Cal each
- Parmesan and Grilled Vegetable Quiche Cup 320 Cal each
- Spinach, Tomato and Mushroom Quiche Cup 330 Cal each

Egg Whites available on request - nominal fee may apply



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lunch & buffet



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, Assorted Craveworthy Cookies and Beverages

Deli Platter

Sliced Oven Roasted Turkey	25 Cal/1 oz. serving
Sliced Roast Beef	40 Cal/1 oz. serving
Deli Ham	30 Cal/1 oz. serving
Tuna	80 Cal/1 oz. serving
■ Cheese Tray (Cheddar & Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	30 Cal/2 oz. serving
■ Assorted Baked Breads & Rolls	110-160 Cal each
Side Salads	25-330 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

PREMIUM BOX LUNCH

Steakhouse Chop Salad \$13.79

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	200 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Includes appropriate condiments

Sesame Tofu Garden Salad \$11.79

■ Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette	290 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

CLASSIC BOX LUNCH \$10.29

Your choice of Classic Sandwich – served with Potato Chips, Craveworthy Cookies and Bottled Water

Classic Selection Sandwich	280-750 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

Includes appropriate condiments

CLASSIC SELECTIONS \$14.99

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

Classic Selection Sandwiches	280-750 Cal each
Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

CLASSIC SANDWICH OPTIONS

(Available Sandwiches Choices for the Classic Boxed lunch and Classic Selection Buffet)

Honey Mustard Ham And Swiss Cheese With Lettuce And Pickles On A Sub Roll (380 Cal each)

■ Avocado And Sriracha Slaw Ciabatta With A Chipotle Dressing (670 Cal each)

Honey Mustard Ham And Swiss Ciabatta (480 Cal each)

■ Mediterranean Veggie Ciabatta (480 Cal each)

Turkey, Feta, Spinach And Sundried Tomato Ciabatta (670 Cal each)

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON \$17.49

Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

Executive Luncheon Sandwiches	370-760 Cal each
Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread (700 Cal each)

Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette (570 Cal each)

Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta (510 Cal each)

Salmon, Arugula, Jalapeno Slaw and Tomato Lavash (620 Cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 Cal each)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo (500 Cal each)

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo (600 Cal each)

SALAD SELECTIONS

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

- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 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)
- Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing (130 Cal/3 oz. serving)
- Grilled Vegetable Pasta Salad with a Balsamic Dressing (130 Cal/3 oz. serving)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)
- Herbed Quinoa Side Salad (100 Cal/3.5 oz. serving)
- Fresh Fruit Salad (40 Cal/2.5 oz. serving)

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buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)



NOODLE BAR BASICS \$18.99

Make your own Pasta creation featuring choice of Cavatappi or Fettuccine Noodles, two (2) of the following: Grilled Chicken, Italian Sausage, Shrimp or Tofu, Marinara or Pesto Sauce and a medley of veggies and accompaniments

■ Mesclun Salad with Sliced Oranges, Kalamata Olives & Red Onion	70 Cal/2.25 oz. serving 110 Cal each
■ Garlic Breadsticks	180 Cal/4 oz. serving
■ Cavatappi Noodles	240 Cal/5.5 oz. serving
■ Fettuccine Noodles	160 Cal/3 oz. serving
Grilled Chicken	330 Cal/2 oz. serving
Italian Sausage	60 Cal/2 oz. serving
Shrimp	50 Cal/2 oz. serving
■ Tofu	110 Cal/4 oz. serving
■ Marinara Sauce	160 Cal/4 oz. serving
Pesto Sauce	10 Cal/1 oz. serving
■ Broccoli	10 Cal/0.5 oz. serving
■ Onions	5 Cal/1 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Zucchini	250-310 Cal each
■ Assorted Craveworthy Cookies	250 Cal/2.25 oz. serving
■ Bakery-fresh Brownies	5 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	

Includes appropriate condiments

TACO DEL SEOUL \$14.99

Create your own Tacos or Rice bowls with choice of two (2): Korean BBQ Chicken, Pork or Tofu served in Tortillas & Lettuce Wraps or over Rice accompanied by our trio of Slaws and Salsas, garnishes bar and sides

Egg Rolls	190 Cal each
■ Sweet Soy Sauce	50 Cal/1 oz. serving
■ Sweet & Sour Sauce	40 Cal/1 oz. serving
■ Chili Garlic Sauce	45 Cal/1 oz. serving
■ Corn Tortillas	40 Cal each
■ Bibb Lettuce Cups	0 Cal/0.5 oz. serving
■ Jasmine Rice	130 Cal/3 oz. serving
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	110 Cal/2 oz. serving
■ Korean BBQ Tofu	90 Cal/2 oz. serving
■ Asian Slaw	20 Cal/1.25 oz. serving
■ Pickled Cucumbers	5 Cal/1 oz. serving
■ Pickled Carrot and Daikon	15 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Mango Salsa	30 Cal/1 oz. serving
■ Shredded Green Cabbage	0 Cal/0.5 oz. serving
■ Scallions	0 Cal/0.25 oz. serving
■ Cilantro	0 Cal/0.125 oz. serving
■ Toasted Sesame Seeds	30 Cal/0.125 oz. serving
■ Chopped Peanuts	40 Cal/0.25 oz. serving
■ Coconut Mango Rice Dessert	230 Cal/5.85 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments



lunch & buffet

buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

MEDI EATS BUFFET \$16.99

■ Israeli Couscous	120 Cal/3.5 oz. serving
■ Roasted Eggplant	100 Cal/3 oz. serving
■ Sauteed Spinach	60 Cal/3.25 oz. serving
■ White Pita Flatbread	250 Cal each
■ Whole Wheat Pita Flatbread	250 Cal each
Chicken Souvlaki Skewers	210 Cal each
Falafel	60 Cal each
■ Tzatziki	15 Cal/1 oz. serving
■ Cinnamon Custard	110 Cal/2.75 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

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
■ Apple Cobbler	350 Cal/4.75 oz. serving
■ Apple Pie	410 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

■ Add on Cheddar Cheese Sauce	60 Cal/1 oz. serving
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buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)



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. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
<i>Garnish Tray</i>	
■ Lettuce Leaves	0 Cal/0.5 oz. serving
■ Diced Onions	10 Cal/1 oz. serving
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Sliced Tomatoes	5 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

SUNDAY BBQ \$16.99

Apple Bacon Coleslaw	140 Cal/3.25 oz. serving
■ Baked Sweet Potatoes	120 Cal/4.166 oz. serving
■ Chives	0 Cal/1 oz. serving
■ Sautéed Green Beans and Peppers	90 Cal/3.5 oz. serving
BBQ Beef Brisket	180 Cal/3 oz. serving
■ Slider Buns	80 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments

SOUP AND SALAD BUFFET \$14.99

■ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
■ Ranch Dressing	200 Cal/2 oz. serving
■ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
■ Roasted Chickpeas	210 Cal/2 oz. serving
■ Sliced Red Onions	10 Cal/1 oz. serving
■ Shredded Cheese	60 Cal/0.5 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Cucumbers	5 Cal/1 oz. serving
■ Shredded Carrots	10 Cal/0.5 oz. serving
■ Croutons	60 Cal/0.5 oz. serving
■ Dinner Rolls	160 Cal each
Soup du Jour	80-420 Cal/8 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Includes appropriate condiments



lunch & buffet

buffets

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

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)
- Autumn Vegetable Salad With Red Wine Vinaigrette (80 Cal/3 oz. serving)
- Traditional Hummus With Toasted Pita (130 Cal/1.75 oz. serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

BUFFET ENTREES

- Fried Chicken with Buttermilk Hot Sauce (530 Cal/5.6 oz. serving) \$16.99
- Lemon Artichoke Chicken Breast (200 Cal/5.75 oz. serving) \$16.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$16.99
- Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers & Beans (770 Cal/18 oz. serving) \$16.99
- Asian Marinated Steak (160 Cal/3 oz. serving) \$17.59
- Quinoa Cake topped with Tomato Chutney (270 Cal/4.25 oz. serving) \$15.49
- Eggplant Lasagna (250 Cal/7.25 oz. serving) \$14.99

BUFFET SIDES

- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 Cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Herb-Roasted Mushrooms (90 Cal/3.5 oz. serving)
- Penne with Marinara Sauce (100 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)

BUFFET FINISHES

- Apple Pie (410 Cal/slice)
- New York-Style Cheesecake (440 Cal/slice)
- Assorted Miniature Chocolate and Caramel Cheesecakes (80 Cal/3.75 oz. serving)
- Dulce de Leche Brownie (220 Cal/2.25 oz. serving)
- Individual Chocolate Ganache Bundt Cake (320 Cal each)
- Spiced Carrot Cake (370 Cal/slice)

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receptions



receptions

All prices are per dozen

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops (20 Cal each) \$29.99

Balsamic Fig and Goat Cheese Flatbread (80 Cal each) \$25.99

Coconut Shrimp (45 Cal each) \$30.99

Crab Cakes (30 Cal each) \$25.99

■ Crispy Asiago Asparagus (50 Cal each) \$22.99

■ Mac n' Cheese Melts (80 Cal each) \$22.99

Thai Brand Chicken Satay (35 Cal each) \$22.99

■ Vegetable Empanadas (80 Cal each) \$22.99

■ Vegetable Springrolls (15 Cal each) \$33.99

RECEPTION HORS D'OEUVRES (COLD)

■ Assorted Petit Fours (60-140 Cal each) \$25.99

■ Black and White Petit Fours (70 Cal each) \$23.99

■ Chocolate-Caramel Mini Cheesecakes (80 Cal each) \$23.99

Antipasto Kabobs (45 Cal each) \$30.99

■ Mediterranean Antipasto Skewers (70 Cal each) \$31.99

■ Mushroom Profiterole (45 Cal each) \$33.99



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.



receptions

reception additions

CLASSIC CHEESE TRAY

serves 12: \$41.99 24: \$69.99 48: \$110.99

■ Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 Cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS

serves 12: \$35.99 24: \$71.99 48: \$142.99

■ Fresh Garden Crudités with Ranch Dill Dip (120 Cal/5 oz. serving)

FRESH SEASONAL FRUIT

serves 12: \$35.99 24: \$71.99 48: \$142.99

■ Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

ASSORTED MINI SANDWICHES

serves 12: \$64.99 24: \$124.99 48: \$249.99

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	310 Cal each
Mini Caprese Sandwiches	250 Cal each

HUMMUS WITH PITA CHIPS

serves 12: \$31.99 24: \$55.99 48: \$102.99

■ Hummus with Pita Chips (220 Cal/4.5 oz. serving)

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (503) 352-2241 to arrange a personal consultation.

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.

MEDITERRANEAN \$8.99

Add a package of our Mediterranean bites to your reception

- Marinated Olives 150 Cal/2.75 oz. serving
- Hummus & Pita Chips 220 Cal/4.5 oz. serving
- Greek Salad 120 Cal/3.25 oz. serving
- Seasonal Roasted Vegetable Tray 120 Cal/3.25 oz. serving-210 Cal/4 oz. serving
- Tabbouleh Salad 110 Cal/3.25 oz. serving

CHEF'S PASTA \$14.99

Pasta bar cooked to order by our Chef!

- Cavatappi Pasta 90 Cal/2 oz. serving
- Penne Pasta 90 Cal/2.5 oz. serving
- Marinara Sauce 30 Cal/1 oz. serving
- Alfredo Sauce 60 Cal/1 oz. serving
- Primavera Pesto Sauce 40 Cal/1 oz. serving
- Roasted Mushrooms 90 Cal/3.5 oz. serving
- Broccoli 10 Cal/1 oz. serving
- Spinach 0 Cal/0.5 oz. serving
- Onions 10 Cal/0.5 oz. serving
- Tomatoes 5 Cal/1 oz. serving
- Zucchini 5 Cal/1 oz. serving
- Peas 5 Cal/0.25 oz. serving
- Green Peppers 10 Cal/1 oz. serving

TRADITIONAL CARVING \$14.99

Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

- Bakery Fresh Rolls 160 Cal each
- Carved Roasted Turkey 130 Cal/3 oz. serving
- Carved Honey Ham 170 Cal/3.5 oz. serving
- Carved Slow-cooked Beef 200 Cal/3 oz. serving

Includes appropriate condiments

snacks

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

CHOCAHOLIC \$7.49

Become addicted with an assortment of Chocolate-themed treats

- Miniature Chocolate Bars 45-70 Cal each
- Chunky Chocolate Craveworthy Cookies 280 Cal each
- Chilled Chocolate Milk 160 Cal each
- Chocolate Dipped Pretzels 110 Cal each
- Chocolate Dipped Strawberries 40 Cal each

ENERGY BREAK \$3.49

Raise the bar!

- Granola Bars 190 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 60 Cal each
- Oranges 50 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 100-160 Cal each
- Roasted Peanuts 190 Cal/1 oz. serving
- Trail Mix 290 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-fresh Brownies 250 Cal/2.25 oz. serving



beverages

Regular and Decaffeinated Coffee, Tea (0 Cal/8 oz. serving)

\$1.99 Per Person

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 (5 Cal/8 oz. serving) \$17.99 Per Gallon

Includes appropriate condiments

Lemonade (90 Cal/8 oz. serving) \$17.99 Per Gallon

Iced Water (0 Cal/8 oz. serving) \$1.29 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 Per Person

Assorted Sodas (Can) (0-150 Cal each) \$1.79 Each

Assorted Sodas (16oz) (0-200 Cal each) \$2.09 Each

■ Vegetarian ■ Vegan

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.

desserts

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

■ Assorted Craveworthy Cookies (250-310 Cal each)

\$12.99 Per Dozen

■ Bakery-fresh Brownies (250 Cal/2.25 oz. serving)

\$13.99 Per Dozen

Gourmet Dessert Bars \$15.99 Per Dozen

■ Lemon Cheesecake Bars 300 Cal/2.75 oz. each

■ Raspberry Coconut Bar 370 Cal/3.25 oz. serving

■ Custom Artisan Cupcakes (380 Cal each) \$22.99 Per Dozen

■ Chocolate Covered Strawberries (40 Cal each) \$19.99 Per Dozen

ordering information

Lead Time

Notice of 48 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.

contact us today

503.352.2241 Ext. 2241

catering@pacificu.edu

www.PacificUDining.com

Prices effective until 08/01/2018

Prices may be subject to change