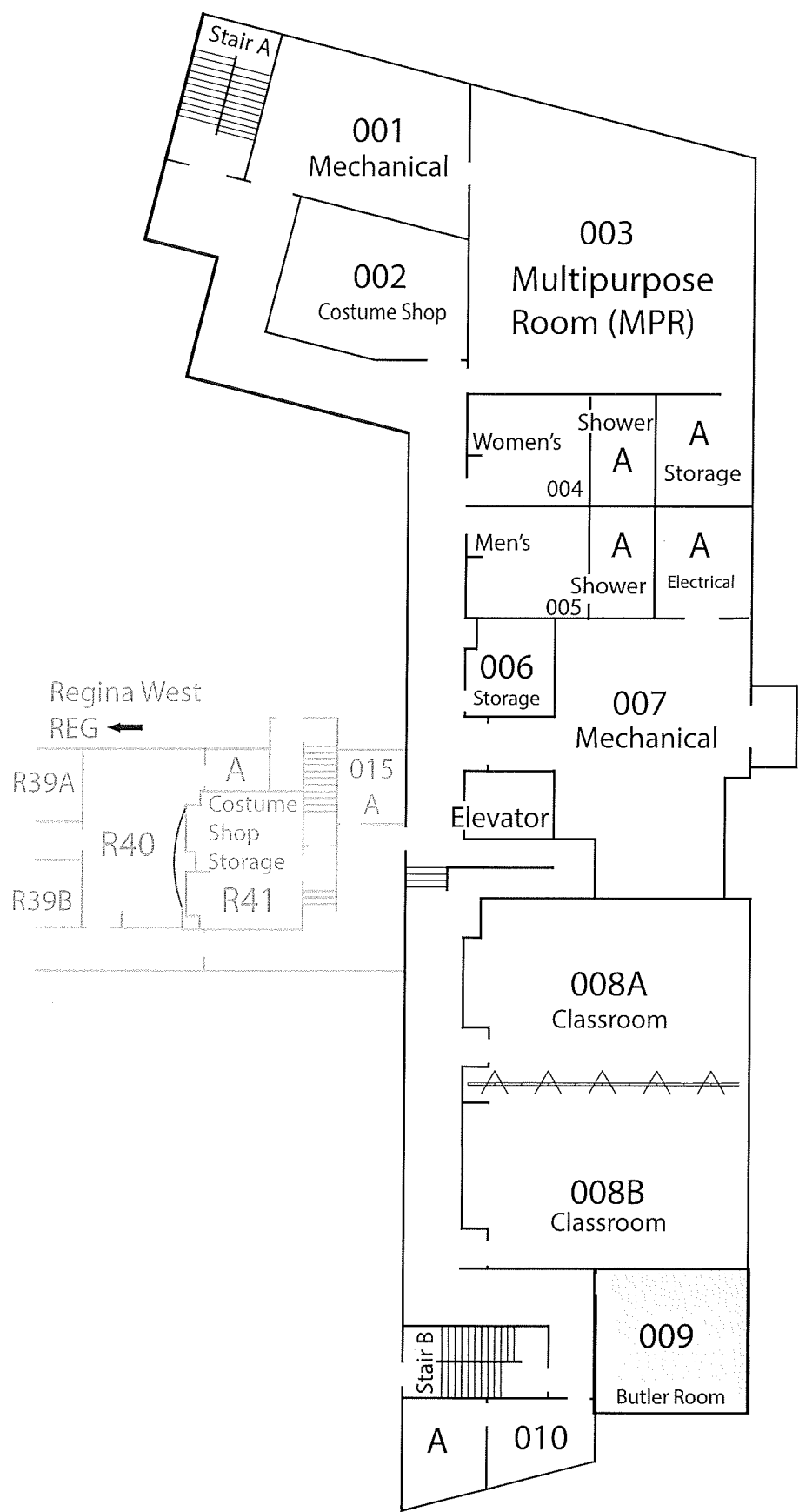


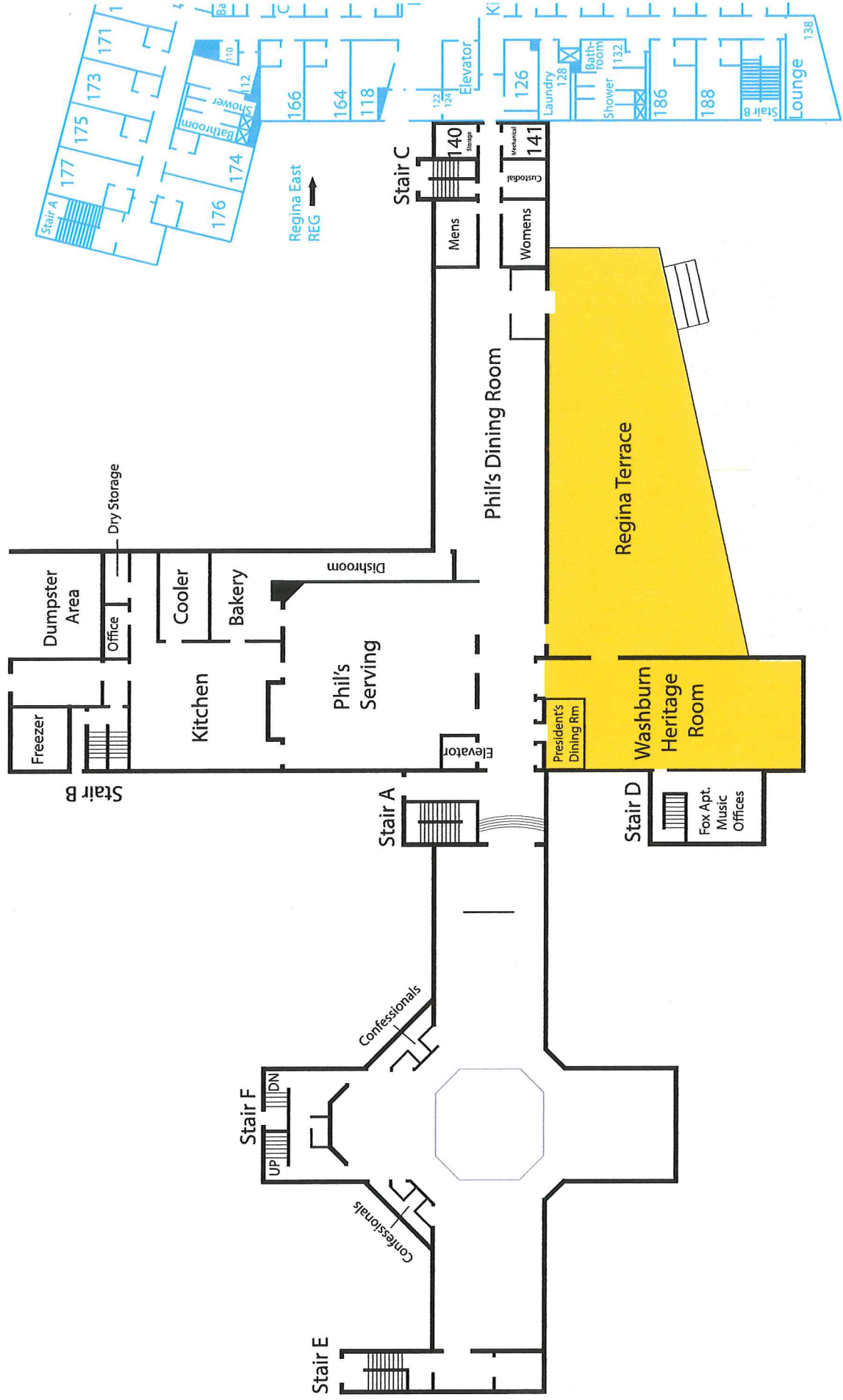
Regina East (REE)

Lower Level



Regina West (REG)

First Floor

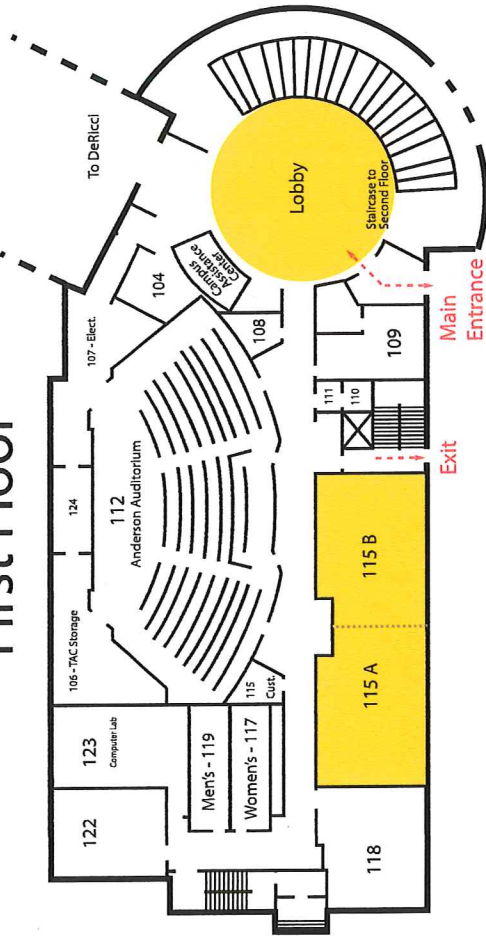


The Stream

First Floor

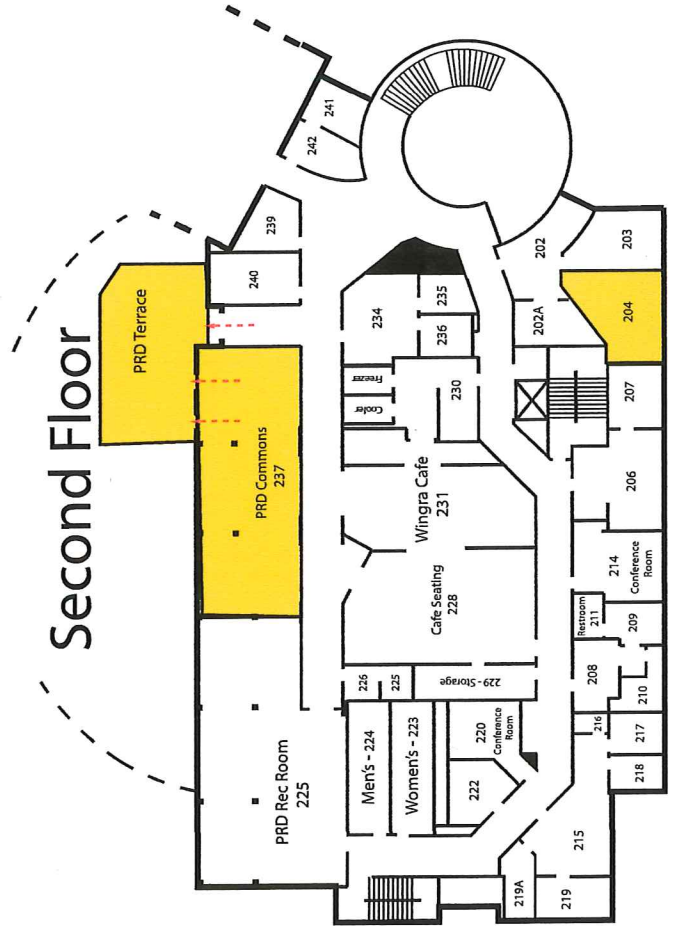


First Floor

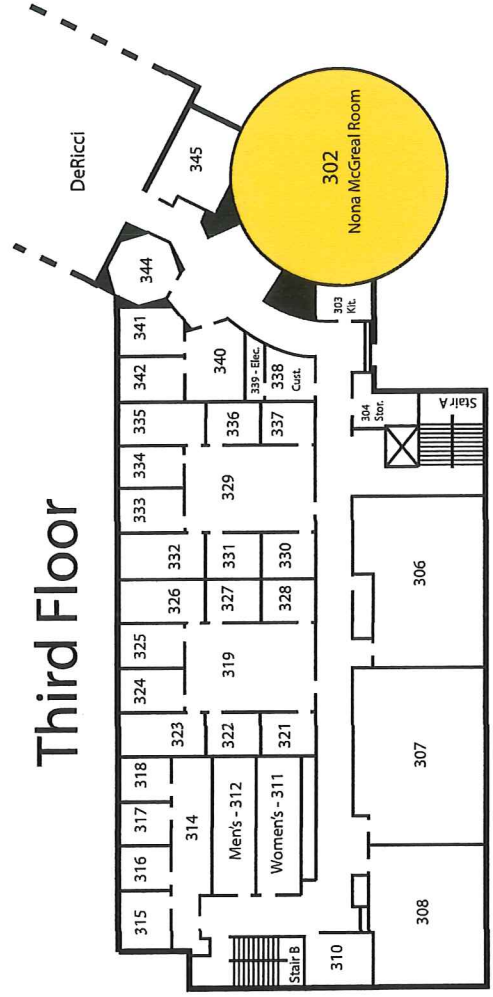


Predolin Humanities Center

Second Floor



Third Floor





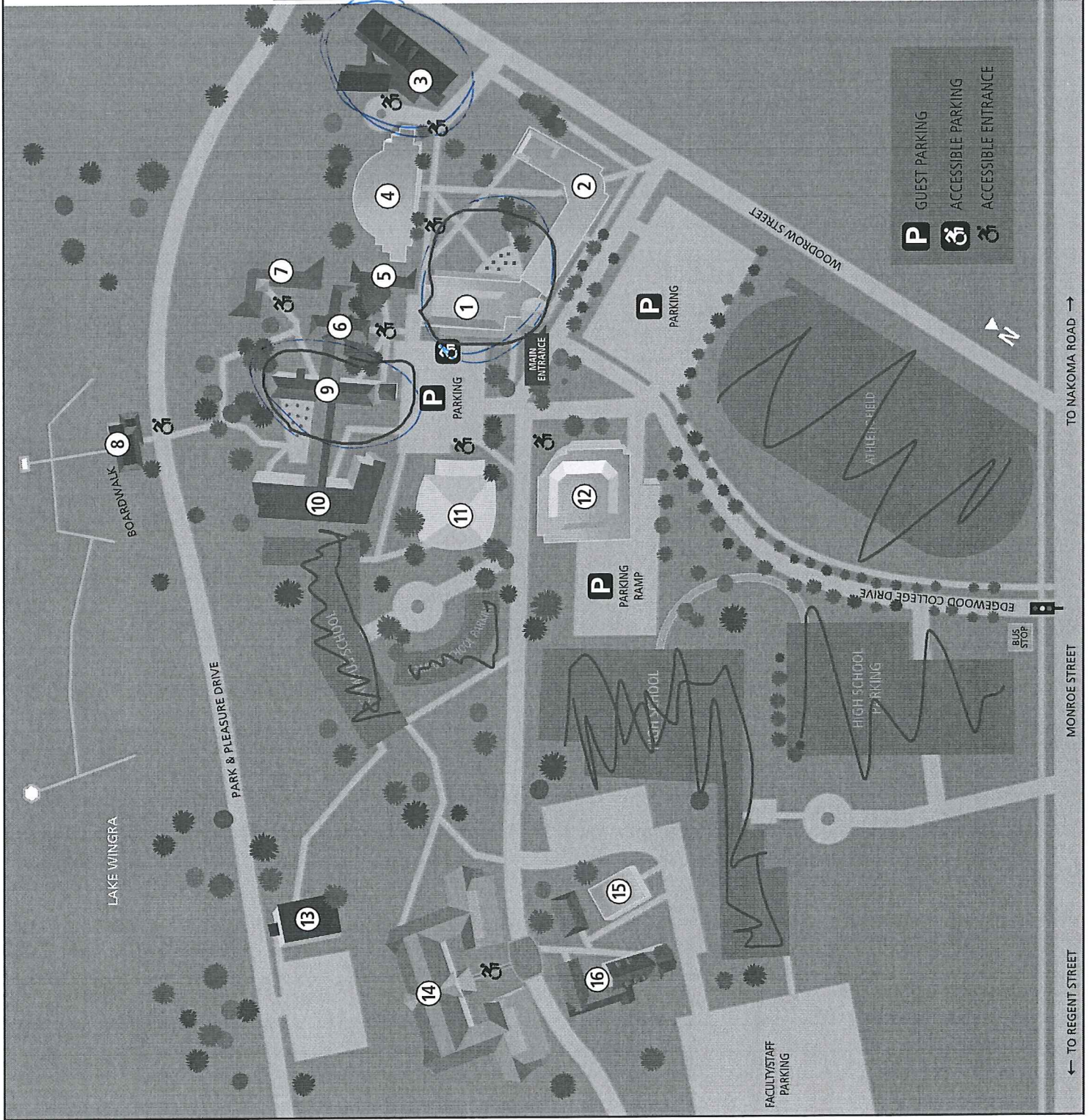
EDGEWOOD COLLEGE

www.edgewood.edu

608.563.4861

WELCOME TO CAMPUS!

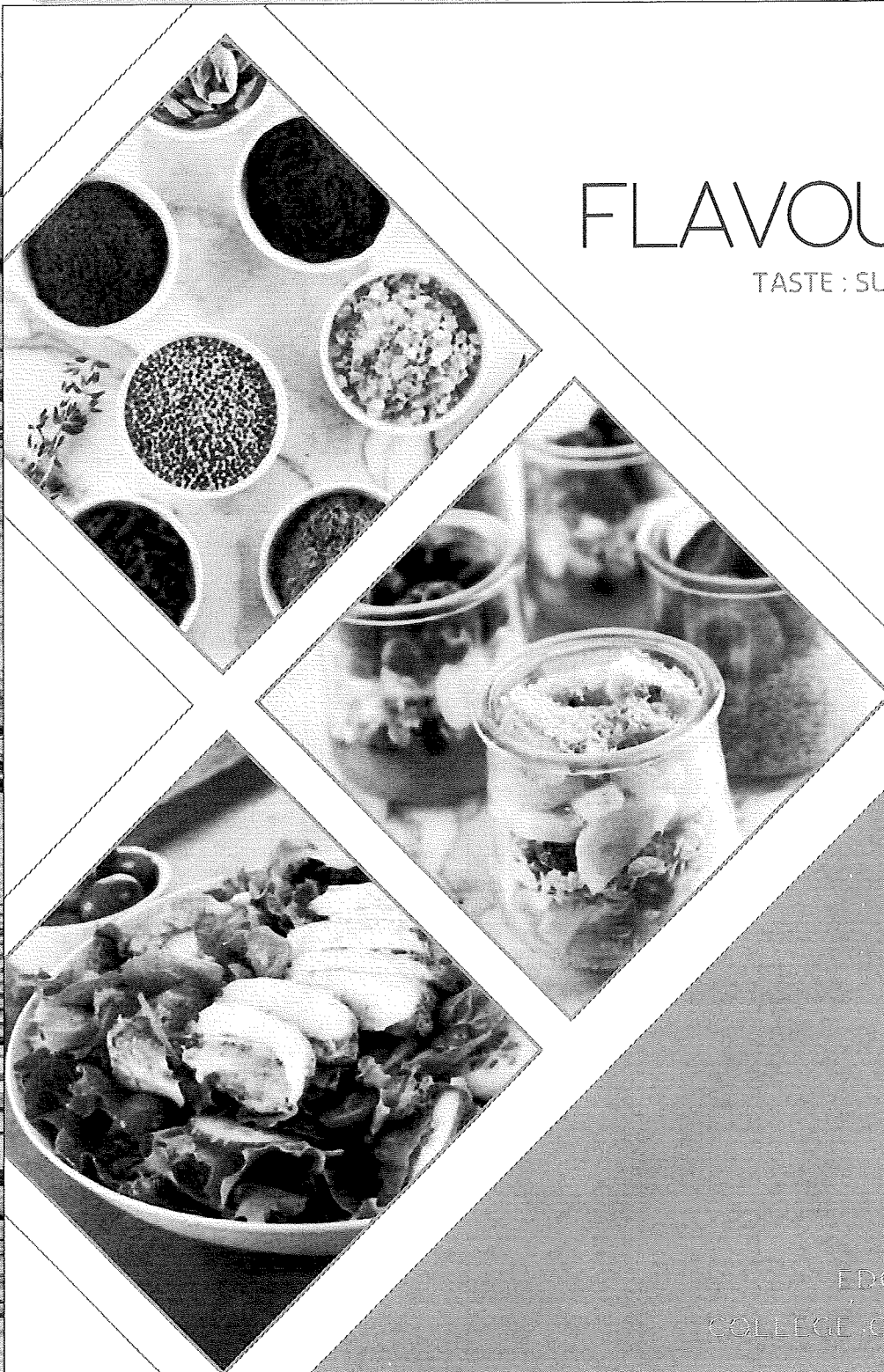
- ✓ 1 Predolin Humanities Center
- 2 DeRicci Hall
- ✓ 3 The Stream
- 4 Library
- 5 Weber Hall
- 6 St. Joseph Chapel
- 7 Stevie Hall
- 8 Mazzuchelli Hall
- ✓ 9 Regina Hall
- 10 East Regina
- 11 Edgedome
- 12 Sonderegger Science Center
- 13 Siena Apartments
- 14 Dominican Hall
- 15 Facilities HQ
- 16 Marshall Hall



Proposals should include catering menus, portions, and pricing. The College seeks to reserve the right to bring in outside caterers.

FLAVOURS

TASTE : SUCCESS



EDGEWOOD
COLLEGE CATERING



21-00000000




FLAVOURS

TASTE : SUCCESS

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

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.

 = Mindful  = Vegetarian  = Vegan

We can also accommodate Gluten Free requests.

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. The breakfast buffet includes coffee & hot tea service. Additional charges and fees will be applied based upon food and beverage selections and service staff charges.

CLASSIC CONTINENTAL BREAKFAST

12 guest minimum | \$11.49 per guest

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

INCLUDES:

Seasonal Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and berries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF THREE:

Muffins  (each | 160-230 cal)

Coffee Cakes  (each | 110-430 cal)

Banana Walnut Bread  (slice | 100 cal)

Croissants  (each | 200 cal)

Mini Scones  (each | 190-200 cal)

Butter and Assorted Jam

HEALTHY WAY CONTINENTAL BREAKFAST

12 guest minimum | \$13.49 per guest

Seasonal fresh fruit, Greek yogurt, granola bar, oatmeal with toppings and hard boiled eggs. Includes house coffee and hot tea.

INCLUDES:

Seasonal Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and berries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

Cage Free Hard Cooked Eggs  (each | 80 cal)

Chobani Nonfat Vanilla Greek Yogurt  (4 oz. | 80 cal)

Granola Bars  (each | 90 cal)

Steel Cut Oatmeal  (8 oz. | 170 cal)

Served with your choice of 5 items:

Whole Milk  (1 tbsp. | 10 cal)

2% Milk  (1 tbsp. | 10 cal)

Almond Milk  (1 tbsp. | 20 cal)

Unsweetened Almond Milk  (1 tbsp. | 0 cal)

Cinnamon Brown Sugar Topping  (1 tsp. | 15 cal)

Mini Chocolate Chips  (1 tbsp. | 60 cal)

Sweetened Dried Cranberries  (1 tbsp. | 30 cal)

Pecan Pieces  (1 tbsp. | 50 cal)

Fresh Whole Strawberries  (1 tbsp. | 5 cal)

Fresh Blueberries  (1 tbsp. | 5 cal)

BREAKFAST: MORNING BUFFETS




BAGEL CONTINENTAL BREAKFAST

12 guest minimum | \$10.99 per guest

Seasonal fresh fruit with choice of bagel flavors. Includes condiments, house coffee and hot tea service.

INCLUDES:

Seasonal Fruit Platter  (3 oz. | 35 cal)




A platter of fresh sliced cantaloupe, honeydew melon, pineapple and berries

Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF THREE BAGELS:

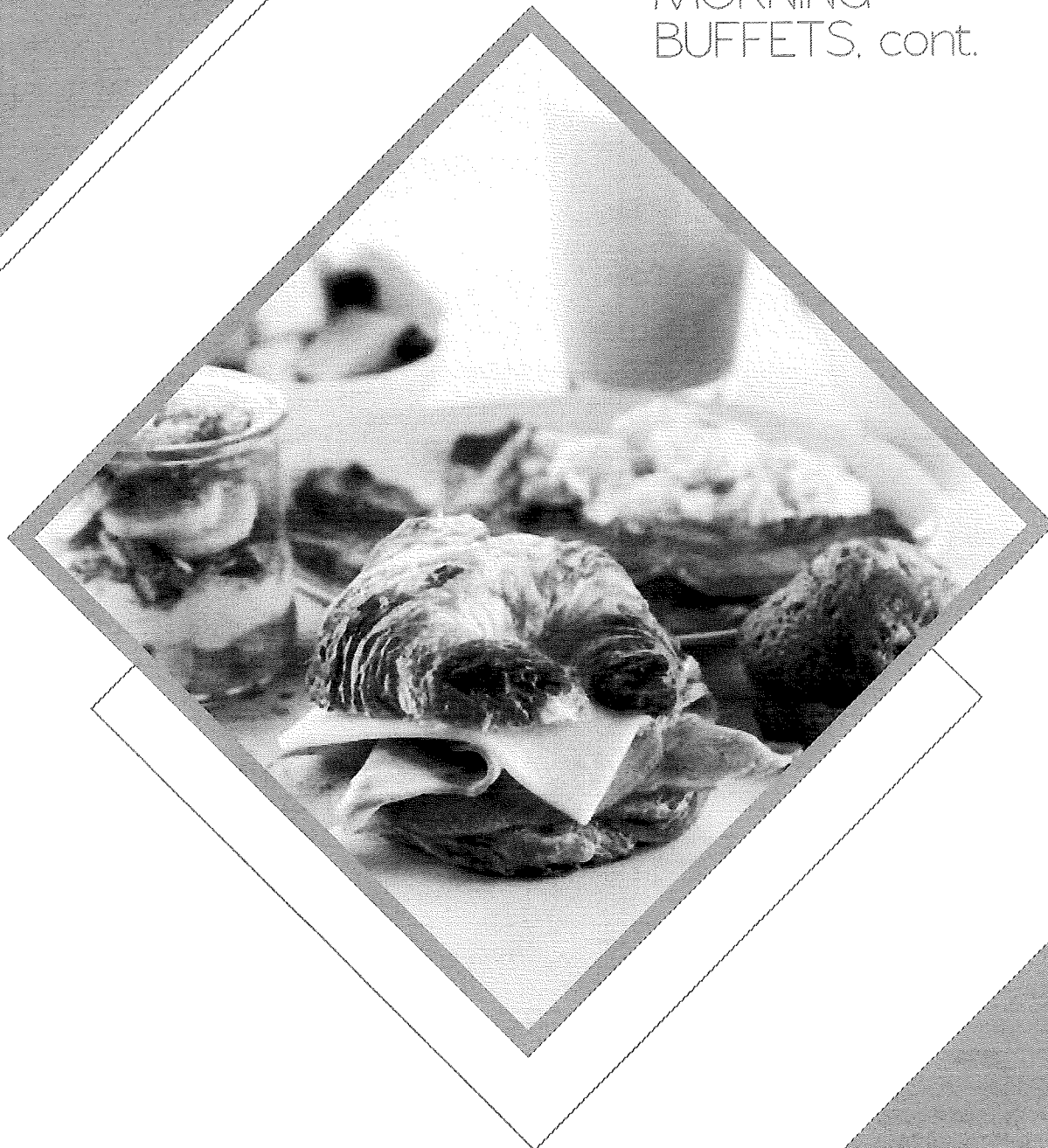
Plain Bagel  (4 oz. | 290 cal) Sesame Bagel  (4 oz. | 300 cal)

Cinnamon Raisin Bagel  (4 oz. | 290 cal) Whole Wheat Bagel  (each | 280 cal)

Cream Cheese  (1 oz. | 70 cal), Light Cream Cheese  (1 oz. | 60 cal) and Strawberry Cream Cheese  (1 oz. | 70 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BREAKFAST:
MORNING
BUFFETS, cont.



BREAKFAST BUFFET

12 guest minimum | \$19.99 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes condiments, house coffee and hot tea.

INCLUDES:

Seasonal Fruit Platter  (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and berries




Coffee & Hot Tea Service  (12 oz. | 0-5 cal)

CHOICE OF THREE:

Sliced Plain Mini Bagel  (each | 90 cal) Mini Butter Croissant  (each | 80 cal)

Mini Danish  (each | 130-170 cal) Mini Scones  (each | 190-200 cal)

Mini Muffins  (each | 160-230 cal) Mini Chocolate Croissant  (each | 190-200)


Cream Cheese  (1 oz. | 70 cal), Light Cream Cheese  (1 oz. | 60 cal) and Strawberry Cream Cheese  (1 oz. | 70 cal), Butter and Assorted Jam

CHOICE OF ONE:

Hash Browned Potatoes with Onion & Thyme  (1/2 cup | 170 cal)

Grits with Cheese  (1/2 cup | 200 cal)

Classic Grits  (4 oz. | 70 cal)

Potato Roesti with Chives & Parsley  (1 slice | 70 cal)

Sweet Potato Hash with Shallots & Kale  (1/2 cup | 110 cal)

Home Fried Potatoes  (1/2 cup | 90 cal)


CHOICE OF TWO:

Bacon Slices (1 slice | 35 cal) Sausage Links (1 link | 110 cal)

Turkey Sausage Link (1 link | 45 cal) Turkey Bacon  (1 slice | 25 cal)

CHOICE OF ONE:

Seasoned Scrambled Egg Whites  (1/2 cup | 90 cal) Seasoned Scrambled Eggs  (1/2 cup | 180 cal)

Cholesterol Free Scrambled Eggs  (1/2 cup | 120 cal) Scrambled Tofu  (1/2 cup | 130 cal)

Hard Boiled Eggs (2 eggs | 150 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



BREAKFAST: A LA CARTE

Upgrade your breakfast with la carte selections such as house-baked pastries & fruit.

GREEK YOGURT BAR

12 guest minimum | \$6.99 per guest

Includes choice of 2 yogurts, 2 fruits, granola, raisins, cranberries, almonds, pumpkin seeds and walnuts.

CHOICE OF TWO:

Chobani Nonfat Strawberry Greek Yogurt	(4 oz. 90 cal)
Chobani Nonfat Plain Greek Yogurt	(4 oz. 60 cal)
Chobani Nonfat Blueberry Greek Yogurt	(4 oz. 90 cal)
Chobani Nonfat Vanilla Greek Yogurt	(4 oz. 80 cal)

CHOICE OF TWO FRESH BERRIES:

Fresh Whole Strawberries	(1 tbsp. 5 cal)
Fresh Blueberries	(1 tbsp. 5 cal)
Fresh Red Raspberries	(1 tbsp. 5 cal)

INCLUDED TOPPINGS:

Low Fat Granola	(1 tbsp. 25 cal)
Seedless Raisins	(1 tbsp. 25 cal)
Sweetened Dried Cranberries	(1 tbsp. 30 cal)
Toasted Almonds	(1 tbsp. 40 cal)
Walnut Pieces	(1 tbsp. 50 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BREAKFAST BAKERY

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

Assorted Muffins	\$20.99 per dozen	(1 each 160-230 cal)
Mini Danish	\$20.99 per dozen	(1 each 130-170 cal)
Mini Scones	\$20.99 per dozen	(1 each 190-200 cal)
Sliced Plain Mini Bagels	\$20.99 per dozen	(1 each 90 cal)
Mini Butter Croissants	\$22.99 per dozen	(1 each 80 cal)
Mini Chocolate Croissants	\$22.99 per dozen	(1 each 100 cal)
Coffee Cakes	\$27.99 per dozen	(1 each 110-430 cal)
Breakfast Breads	\$20.99 per dozen	(1 each 250 cal)
Cinnamon Roll Flats	\$23.99 per dozen	(1 each 120 cal)
Glazed Cinnamon Roll	\$23.99 per dozen	(1 each 130 cal)

FRUIT

12 guest minimum

Fresh Fruit Platter	Platter of fresh sliced cantaloupe, honeydew melon, pineapple & berries \$4.50 each	(3 oz. 35 cal)
Banana	\$1.25 each	(3 oz. 140 cal)
Apples	\$1.25 each	(1 each 90 cal)
Orange	\$1.25 each	(1 each 70 cal)
Mixed Fruit Cup	Mixture of cantaloupe, honeydew melon, pineapple & red grapes \$4.99 each	(1 cup 35 cal)

YOGURT

12 guest minimum

Chobani Nonfat Blueberry Greek Yogurt	\$2.00 each	(1 each 90 cal)
Chobani Nonfat Vanilla Greek Yogurt	\$2.00 each	(1 each 80 cal)
Chobani Nonfat Strawberry Greek Yogurt	\$2.00 each	(1 each 90 cal)
Strawberry Banana Non Fat Lite Yogurt	\$1.80 each	(1 each 90 cal)
Blueberry Non Fat Lite Yogurt	\$1.80 each	(1 each 90 cal)
Vanilla Non Fat Lite Yogurt	\$1.80 each	(1 each 90 cal)

OATMEAL BAR

12 guest minimum | \$5.99 per guest

Warm oatmeal served with a variety of toppings and milk.

INCLUDES:



Steel Cut Oatmeal	(8 oz. 170 cal)
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SELECT 6 OF THE FOLLOWING TOPPINGS:

Brown Sugar	(1 tbsp. 45 cal)	Cinnamon	(1 tsp. 5 cal)
Toasted Almonds	(1 tbsp. 40 cal)	Walnut Pieces	(1 tbsp. 50 cal)
Sweetened Dried Cranberries	(1 tbsp. 30 cal)	Seedless Raisins	(1 tbsp. 25 cal)
Fresh Blueberries	(1 tbsp. 5 cal)	Creamy Peanut Butter	(1 tbsp. 90 cal)
Shredded Coconut	(1 tbsp. 25 cal)	Whole Milk	(1 tbsp. 10 cal)
2% Milk	(1 tbsp. 10 cal)	Unsweetened Almond Milk	(1 tbsp. 0 cal)
Almond Milk	(1 tbsp. 20 cal)		

BREAKFAST ROLLS



12 guest minimum per selection | \$3.99 each

Sausage & Cheddar Cheese Roll
Mushroom, Asparagus, Goat Cheese Roll 
Ham & Swiss Cheese Roll
Spinach & Feta Cheese Roll 

(1 roll | 320 cal)
(1 roll | 220 cal)
(1 roll | 300 cal)
(1 roll | 230 cal)

HOT BREAKFAST SANDWICHES



12 guest minimum per selection | \$3.50 each

Egg & Cheese Bagel 
Ham, Egg & Cheese Bagel
Sausage, Egg & Cheese Bagel
Bacon, Egg & Cheese Bagel
Egg & Cheese Biscuit 
Bacon Egg & Cheese Biscuit
Ham, Egg & Cheese Biscuit
Sausage, Egg & Cheese Biscuit

(each | 200 cal)
(each | 230 cal)
(each | 390 cal)
(each | 240 cal)
(each | 280 cal)
(each | 310 cal)
(each | 310 cal)
(each | 470 cal)

BREAKFAST BURRITOS




12 guest minimum per selection | \$3.99 each

Roasted Vegetable Breakfast Burrito 
Egg, Cheese & Potato Breakfast Burrito 

(each | 400 cal)
(each | 470 cal)

OVERNIGHT OATS



12 guest minimum per selection | \$4.19 each

Maple Oats with Spiced Apples Parfait 
Coconut Oats with Strawberry Parfait 
Nutella Oats with Banana Parfait 

(each | 100 cal)
(each | 60 cal)
(each | 260 cal)

STRATAS

12 guest minimum per selection | \$4.09 each

Bacon & Cheddar Breakfast Strata
Ham, Mushroom & Swiss Breakfast Strata
Asparagus Feta Egg Lite Breakfast Strata 
Garden Veggie Egg Lite Breakfast Strata 

(1 square | 490 cal)
(1 square | 350 cal)
(1 square | 250 cal)
(1 square | 200 cal)

GRANOLA & PROTEIN BARS



12 guest minimum per selection

GRANOLA BARS: \$1.25 each

Granola Bar 
Peanut Butter Granola Bar 
Oats & Honey Granola Bar 

(each | 90 cal)
(each | 100 cal)
(each | 90 cal)

PROTEIN BARS: \$1.99 each

KIND Dark Chocolate Nut Protein Bar 
KIND Crunchy Peanut Butter Protein Bar 

(each | 240 cal)
(each | 250 cal)

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BREAKFAST: A LA CARTE, continued



MINI GREEK YOGURT PARFAITS

12 guest minimum | \$4.00 per guest

- Banana, Nutella, & Granola Yogurt Parfait ☑
- Tropical Fruit & Granola Yogurt Parfait ☑
- Blueberry, Lemon & Granola Yogurt Parfait ☑

(1 mini parfait | 100 cal)
(1 mini parfait | 70 cal)
(1 mini parfait | 60 cal)

BAGELS & SCHMEARS

12 guest minimum | \$4.49 per guest

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

CHOICE OF TWO BAGELS:

- Plain Bagel ☑
- Sesame Bagel ☑
- Cinnamon Raisin Bagel ☑

(each | 290 cal)
(each | 300 cal)
(each | 290 cal)

INCLUDED:

- Whipped Cream Cheese ☑
- Cream Cheese ☑

(2 tbsp. | 80 cal)
(2 tbsp. | 70 cal)

CHOICE OF TWO SPECIALTY CREAM CHEESES:

- Everything Schmeat ☑
- Honey Walnut Schmeat ☑
- Blueberry Schmeat ☑

(2 tbsp. | 70 cal)
(2 tbsp. | 80 cal)
(2 tbsp. | 60 cal)

Boxed meals are ideal for informal lunch gatherings and are available for delivery & set up. Each option features a curated selection of the most popular salads or sandwich items, all packaged into one easy-to-use boxed solution. Packaging includes eco-friendly service ware and cutlery.

CHOICE OF ONE:

Chocolate Brownie 🍰	(each 220 cal)	Two Cookies 🍪	(2 cookies 310-330 cal)
Blondie Bar 🍪	(each 260 cal)	Rice Krispies Bar	(each 280 cal)
Fresh Fruit Cup 🍓	(3 oz. 35 cal)		

CHOICE OF ONE:

Spring Water 🍷	(16 oz. 0 cal)
Assorted Canned Soft Drinks, Regular and Diet	(12 oz. 0-150 cal)

ADD A SIGNATURE SIDE:

Quinoa Cucumber Salad 🥗	\$3.00 per guest	(1/2 cup 140 cal)
Azifa (Green Lentil Salad) 🥗	\$3.00 per guest	(1/2 cup 120 cal)
Super Bean Salad Mix 🥗	\$3.00 per guest	(1/2 cup 80 cal)
Country-Style Potato Salad 🥔	\$2.00 per guest	(1/2 cup 180 cal)
Traditional Side Garden Salad with House Dressing 🥗	\$3.00 per guest	(1/2 cup 20 cal)
Traditional Caesar Side Salad 🥗	\$3.00 per guest	(1/2 cup 90 cal)

SIGNATURE SANDWICH LUNCH BOX 12 guest minimum | \$15.99 per guest

The Signature Lunch Box includes a sandwich or wrap, baked or regular potato chips 🍟 (1 bag | 140-220 cal), an apple (1 piece | 70 cal), dessert (126-230) and drink (0-250 cal).

SELECT UP TO THREE:

HAM & GRUYERE ON SOURDOUGH (each | 620 cal)
Smoked ham with Gruyere cheese, lettuce, tomato and dijonnaise on sourdough

SZECHUAN SALMON WRAP 🌯 (each | 400 cal)
A healthy grain tortilla covered with Szechuan garlic butter filled with flaked salmon and Thai broccoli slaw

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

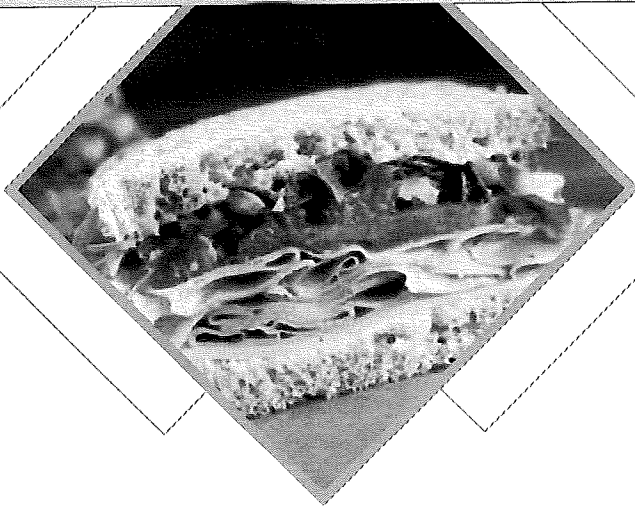
CITRUS FLANK STEAK & CHIMICHURRI SANDWICH (each | 660 cal)
Grilled lime marinated flank steak, red onion, lettuce, tomato with chimichurri sauce and mayonnaise on sourdough bread

ROAST BEEF, GRUYERE & ARUGULA SANDWICH (each | 600 cal)
Roast beef with Gruyere, baby arugula, tomato & roasted pepper garlic aioli on wheat berry bread

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

TURKEY CRANBERRY GLUTEN FREE WRAP (each | 320 cal)
Roast Turkey with Cranberry Sauce, Bistro Sauce, Baby Spinach, Tomato, Flax Seed, and Fresh Herbs Wrapped in a Whole Grain Tortilla

BOXED MEALS



CLASSIC SANDWICH LUNCH BOX 12 guest minimum | \$12.99 per guest

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

SELECT UP TO THREE:

ITALIAN TUNA AND PROVOLONE WRAP (each | 540 cal)

Tuna salad with provolone, pickle chips, banana pepper rings, red onion and Italian dressing

CLASSIC TURKEY CLUB (each | 550 cal)

Smoked turkey with Swiss cheese, bacon, lettuce, tomato and mayonnaise on sourdough bread

GRILLED CHICKEN CAESAR WRAP (each | 560 cal)

Grilled chicken with romaine, Parmesan, Caesar dressing and croutons in a hearty grain tortilla

TURKEY, CHEDDAR & CHIPOTLE MAYO SANDWICH

(each | 550 cal)

Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

CURRIED CHICKEN SALAD & ALMOND SANDWICH

(each | 510 cal)

Oven roasted diced chicken with curry, apples, almonds, celery, grapes, mayonnaise and lettuce on wheat berry bread

GRILLED CHICKEN & GRUYERE ON WHEAT (each | 650 cal)

Grilled chicken with Gruyere, baby arugula, tomato and roasted pepper garlic aioli on wheat berry bread

BACON, LETTUCE & TOMATO SANDWICH (each | 480 cal)

Bacon, lettuce, tomato and mayonnaise on sourdough bread

LEMON BASIL ROASTED VEGETABLE SANDWICH (each | 580 cal)

Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread

TANDOORI CAULIFLOWER AND PEPPER WRAP (each | 300 cal)

(each | 300 cal)

Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla

HUMMUS, OLIVE AND FETA SANDWICH (each | 450 cal)

Hummus and roasted red peppers, spring mix, olives, feta cheese with garlic oregano vinaigrette on sourdough bread

VEGETABLE TARRAGON WRAP (each | 400 cal)

Grilled zucchini, provolone, baby spinach and roasted red peppers with herb mayonnaise in a hearty grain tortilla

BASIL AIOLI TUNA SALAD SANDWICH (each | 790 cal)

Tuna salad, lettuce, tomato, provolone cheese and basil aioli on sourdough bread

HUMMUS WRAP WITH ZUCCHINI & DUKKAH (each | 330 cal)

(each | 330 cal)

Non GMO tortilla with grilled zucchini, hummus, red pepper, baby spinach, red onion and dukkah seasoning

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BOXED MEALS,
continued



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SIGNATURE SALAD LUNCH BOX

12 guest minimum | \$15.99 per guest

The Signature Salad Lunch Box includes choice of salad, dinner roll (1 piece | 110 cal), an apple (1 piece | 80 cal), dessert (126-230) and drink (0-250 cal). Includes condiments.

CHOICE OF THREE:

HARVEST GRAIN BOWL (each | 460 cal)

Sunrise rice blend, baby kale, simply roasted butternut squash, beets & brussels sprouts, lemon tahini parsley dressing

WONTON PEANUT CHICKEN SALAD (each | 210 cal)

Spring greens with Chinese peanut chicken salad, snow peas, carrots, cucumbers, red peppers, peanuts & crispy wontons

STRAWBERRY SPINACH SALAD WITH CHICKEN (each | 190 cal)

Spinach Topped with Craisins, Fresh Strawberry Slices and Grilled Chicken Breast

BRUSSELS SPROUT AND KALE SALAD WITH SALMON (each | 660 cal)

Baby kale, brussels sprouts, sunflower seeds, craisins, blue cheese and maple dijon topped with cranberry glazed salmon

MINDFUL QUINOA SALAD (each | 190 cal)

Quinoa with Tomato, Red Pepper, Hominy, Cilantro and Sherry Vinaigrette over Mixed Greens

ASIAN STEAK SALAD (each | 480 cal)

Char Grilled Steak & Cellophane Noodles Tossed with Mixed Greens, Mushrooms, Carrots & Snow Peas in a Sesame Dressing

ARUGULA, FREEKEH GRILLED CHICKEN SALAD (each | 490 cal)

Freekeh, grilled breast of chicken, arugula, tomatoes, golden raisins and pecan served with honey vinaigrette

ASIAN RICE NOODLE SALAD (each | 450 cal)

Rice noodles tossed with carrots, red peppers & green onions with sesame oil & soy sauce

CLASSIC SALAD LUNCH BOX

12 guest minimum | \$13.99 per guest

The Salad Lunch Box includes choice of salad, dinner roll (1 piece | 70 cal), an apple (1 piece | 70 cal), dessert (126-230 cal) and drink. Includes condiments.

CHOICE OF THREE:

CAESAR SALAD (each | 510 cal)

Romaine lettuce topped with homestyle croutons, shredded Parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED CHICKEN (each | 670 cal)

Romaine lettuce topped with grilled chicken, homestyle croutons, shredded Parmesan, served with Caesar dressing

CAESAR SALAD WITH PORTOBELLO (each | 660 cal)

Romaine lettuce topped with portobello, homestyle croutons, shredded Parmesan, served with Caesar dressing

GARDEN SALAD (each | 35 cal)

Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED CHICKEN (each | 200 cal)

Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH PORTOBELLO (each | 190 cal)

Romaine lettuce and spring mix topped with portobello, grape tomatoes, cucumbers and shredded carrots

GREEK SALAD (each | 100 cal)

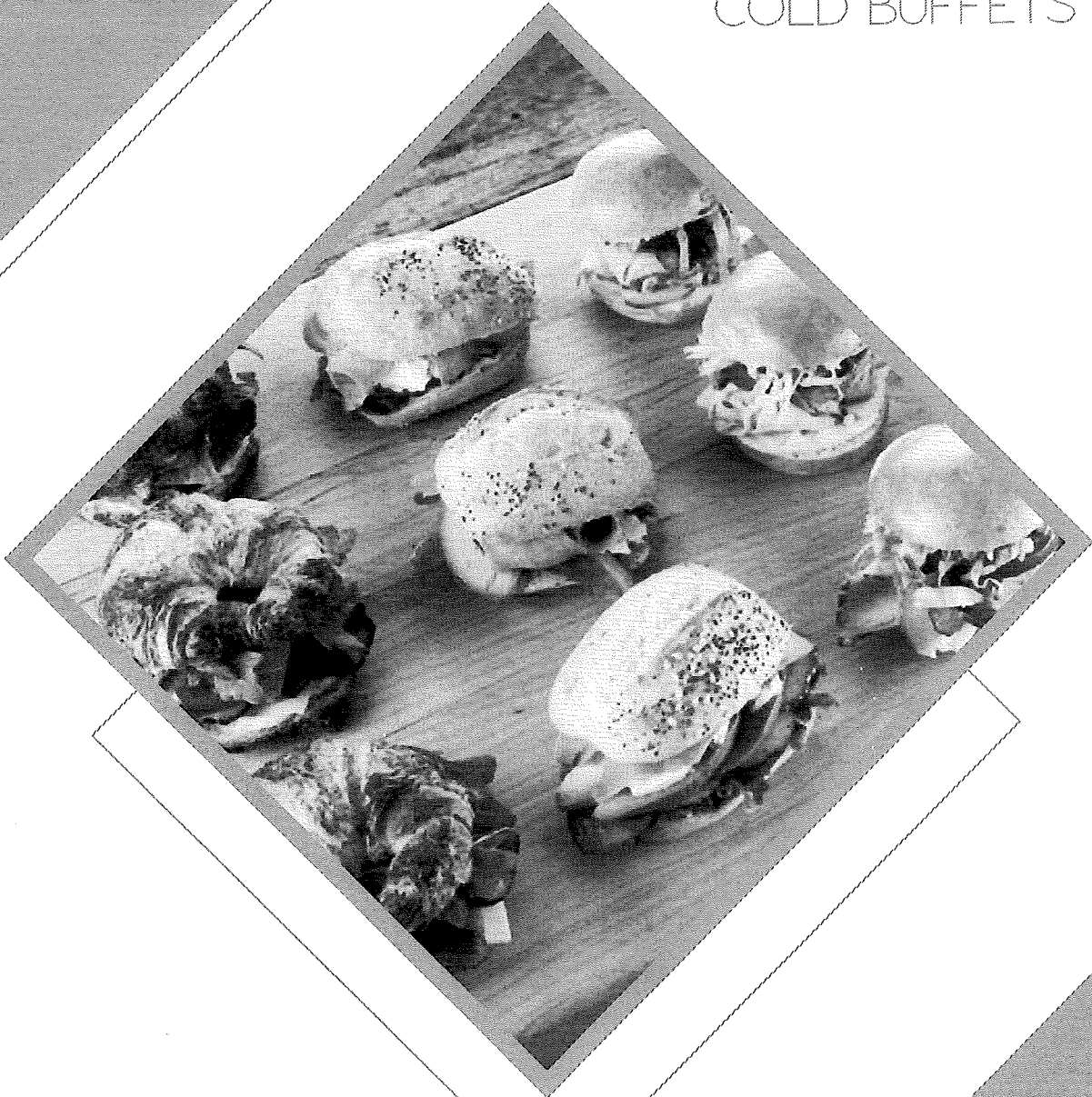
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

MANDARIN ORANGE SPINACH SALAD (each | 150 cal)

Spinach, romaine and red leaf lettuce layered with mandarin oranges, red onion and toasted pepitas

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BUFFETS: COLD BUFFETS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up.

EXECUTIVE COLD BUFFET

10 guest minimum | \$19.99 per guest

Our Executive Buffet includes choice of mini sandwiches, green salad, dinner roll with butter, seasonal fresh fruit tray, grain and bean salad, vegetable platter, condiments, dessert and selection of cold beverages.

INCLUDES:

Seasonal Sliced Fresh Fruit (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and berries

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

CHOICE OF THREE:

Classic Turkey Club Slider (each | 270 cal)

Turkey, Provolone & Giardiniera Slider (each | 300 cal)

Curried Chicken, Apple & Almond Slider (each | 210 cal)

Grilled Chicken Caesar Wrap (each | 280 cal)

Grilled Chicken & Gruyere Slider (each | 260 cal)

Bacon, Lettuce & Tomato Slider (each | 250 cal)

Smoked Ham, Brie & Apple Slider (each | 300 cal)

Ham & Gruyere Slider (each | 270 cal)

Lemon Basil Roasted Vegetable Slider (each | 280 cal)

Vegetable Tarragon Slider (each | 210 cal)

Beet Falafel Lettuce Wrap (each | 590 cal)

Hummus Wrap with Zucchini & Dukkah (1/2 wrap | 170 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens (1 cup | 10 cal)

Greek Salad (1 cup | 20 cal)

BLT Green Goddess Salad (1 cup | 130 cal)

Roast Turkey Cobb Salad (1 cup | 70 cal)

Mandarin Orange Spinach Salad (1 cup | 70 cal)

CHOICE OF ONE BEAN AND GRAIN SALAD:

Quinoa Cucumber Salad (1/2 cup | 140 cal)

Azifa (Green Lentil Salad) (1/2 cup | 120 cal)

Southwestern Wheat Berry Salad (1/2 cup | 90 cal)

Lemony Chickpea Salad (1/2 cup | 100 cal)

CHOICE OF ONE VEGETABLE PLATTER:

Grilled Fresh Asparagus (4 spears | 15 cal)

Roasted Beets with Thyme (4 oz. | 50 cal)

Roasted Red Potatoes with Cider

Vinaigrette (4 oz. | 170 cal)

Grilled Eggplant, Tahini & Pomegranate (3 oz. | 250 cal)

CHOICE OF TWO DESSERTS:

Two Cookies (2 cookies | 150-160 cal)

Fabulous Chocolate Chunk Brownie (each | 60 cal)

Blondie Bar (each | 60 cal)

Yogurt Honey Mousse with Berries Tartlet (1 piece | 60 cal)

Luscious Lemon Bar (1 piece | 90 cal)

Summery Berry Stack Dessert Bar (1 piece | 150 cal)

Chocolate Peanut Butter Stack (1 piece | 170 cal)

7 Layer Dessert Bar (1 piece | 160 cal)

CHOICE OF THREE BEVERAGES:

Brewed Iced Tea (8 oz. | 0 cal)

Lemonade (8 oz. | 15 cal)

Citrus Infused Water (8 oz. | 0 cal)

Cucumber Mint Infused Water (8 oz. | 0 cal)

BUFFET ADD ONS

10 guest minimum

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

SOUP AND CRACKERS \$2.99 per guest

Homemade Vegetarian Soup of the Day (8 oz. | 100-400 cal)

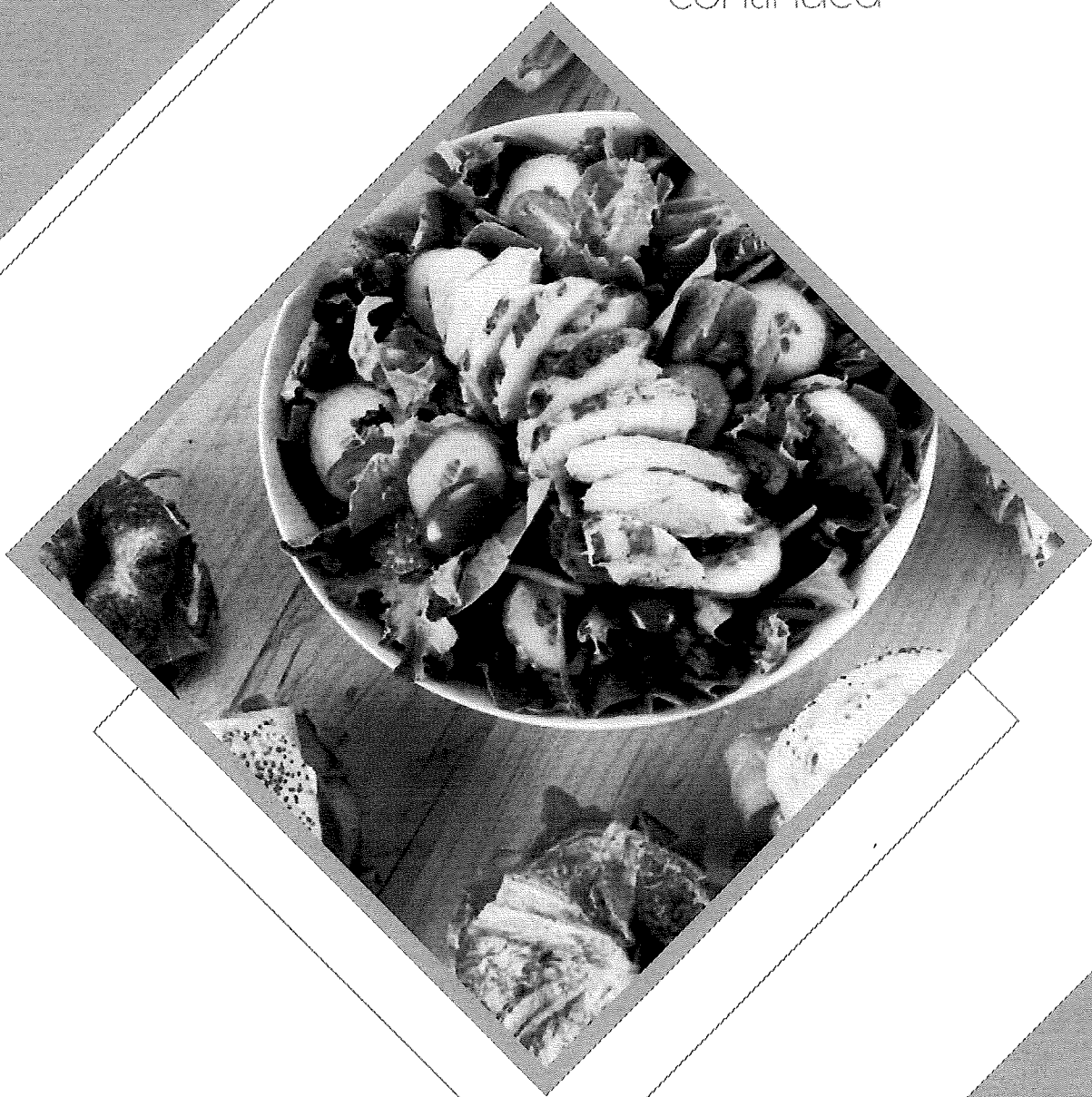
Crockery Soup of the Day (8 oz. | 80-400 cal)

HOT BEVERAGES \$3.75 per guest

House Coffee and Hot Tea Service (12 oz. | 0-5 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

COLD BUFFETS,
continued



HOUSE COLD BUFFET

10 guest minimum | \$15.99 per guest

Our House Buffet includes choice of mini sandwiches, green salad, dinner roll with butter, fruit tray, dessert, condiments and selection of cold beverages.

INCLUDES:

Seasonal Sliced Fresh Fruit 🍓 (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe,
honeydew melon, pineapple and berries

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

CHOICE OF THREE:

Classic Turkey Club Slider (each | 270 cal)

Curried Chicken, Apple & Almond Slider 🍏 (each | 210 cal)

Grilled Chicken Caesar Wrap 🥗 (each | 280 cal)

Bacon, Lettuce & Tomato Slider (each | 250 cal)

Lemon Basil Roasted Vegetable Slider 🍋 (each | 290 cal)

Tandoori Cauliflower & Pepper Wrap 🍷 (each | 150 cal)

Vegetable Tarragon Slider 🌿 (each | 210 cal)

Hummus Wrap with Zucchini & Dukkah 🥙 (1/2 wrap | 170 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens 🥬 (1 cup | 5 cal)

Garden Salad 🥗 (1 cup | 10 cal)

Greek Salad 🥙 (1 cup | 20 cal)

CHOICE OF THREE DESSERTS:

Two Cookies (2 cookies | 150-160 cal)

Chocolate Brownie 🍫 (each | 60 cal)

Blondie Bar 🍪 (each | 60 cal)

Lemon Bar 🍰 (1 piece | 80 cal)

Fabulous Chocolate Chunk Brownie 🍫 (each | 120 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea ☕ (8 oz. | 0 cal)

Lemonade 🍋 (8 oz. | 15 cal)

Citrus Infused Water 🍊 (8 oz. | 0 cal)

Cucumber Mint Infused Water 🍃 (8 oz. | 0 cal)

BUFFET ADD-ONS

10 guest minimum

SOUP AND CRACKERS \$2.99 per guest

Homemade Vegetarian Soup of the Day (8 oz. | 100-400 cal)

Crockery Soup of the Day (8 oz. | 80-400 cal)



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HOT BUFFET

15 guest minimum

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

INCLUDES:

Assorted House Baked Dinner Rolls with Butter (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

PORK \$25.99 per guest/\$4.99 additional

Honey & Five Spice Pork Loin (4 oz. | 280 cal)

Spring Herb & Dijon Pork Tenderloin (4 oz. | 160 cal)

POULTRY \$25.99 per guest/\$4.99 additional

Coq au vin (1 thigh + sauce | 280 cal)

Lemon & Thyme Seared Chicken Breast (1 breast | 260 cal)

Lebanese Airline Chicken Breast (1 breast | 270 cal)

Piri Piri Chicken (4 oz. | 250 cal)

VEGETARIAN & VEGAN \$24.99 per guest/\$3.99 additional

Almond Butter, Spelt & Mushroom Risotto (1 bowl | 260 cal)

Roasted Root Vegetable Tagine (1/2 cup | 90 cal)

Pea Cakes, Feta & Pea Shoots (1 cake | 130 cal)

Crabless Crab Cake (1 cake | 350)

BEEF \$26.99 per guest/\$5.99 additional

BBQ Rubbed Eye of Round (4 oz. | 240 cal)

Braised Beef Short Ribs (4 oz. | 330 cal)

Simply Grilled Flank Steak (4 oz. | 240 cal)

SEAFOOD \$26.99 per guest/\$5.99 additional

Olive Oil & Thyme Poached Cod (1 fillet | 100 cal)

Citrus & Herb Crusted Wild Salmon (1 fillet | 170 cal)

Charleston Crab Cakes (1 cake | 210 cal)

Shrimp & Grits (1 entrée | 590 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens (1 cup | 10 cal)

Classic Caesar Salad (1 cup | 180 cal)

Garden Salad (1 cup | 10 cal)

Greek Salad (1 cup | 20 cal)

Mandarin Orange Spinach Salad (1 cup | 80 cal)

CHOICE OF ONE SIDE:

Creamy Parmesan Grits (4 oz. | 100 cal)

Simply Steamed Brown Rice (1/2 cup | 180 cal)

Coconut Jasmine Rice (1/2 cup | 190 cal)

Herbed Roasted Potato Wedges (4 oz. | 100 cal)

Simply Roasted Red Bliss Potatoes (1/2 cup | 130 cal)

Sweet Potato Hash with Shallots & Kale (1/2 cup | 110 cal)

Whipped Sweet Potatoes (1/2 cup | 150 cal)

Whipped Fresh Potatoes with Butter (1/2 cup | 80 cal)

CHOICE OF ONE VEGETABLE:

Grilled Zucchini with Coriander (4 oz. | 20 cal)

Simply Sautéed Kale (1/2 cup | 60 cal)

Sautéed Haricot Verts (4 oz. | 70 cal)

Grilled Ratatouille (1/2 cup | 80 cal)

Grilled Broccolini (4 oz. | 110 cal)

Charred Broccoli Rabe (4 oz. | 80 cal)

Sesame Bok Choy (1/2 cup | 40 cal)

Charred Brussels Sprouts (1/2 cup | 25 cal)

Sautéed Green Beans (4 oz. | 60 cal)



BUFFETS: HOT BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up.

CHOICE OF THREE DESSERTS:

Fruit Platter 🍷	(3 oz. 35 cal)
Pecan Pie	(1 slice 540 cal)
Double Chocolate Layer Cake	(1 slice 410 cal)
Strawberry Brioche Bread Pudding 🍷	(1 pudding 150 cal)
Carrot Cake 🍷	(1 piece 230 cal)
Lemon Bar 🍷	(1 piece 80 cal)
Fabulous Chocolate Chunk Brownie 🍷	(1 piece 120 cal)
7 Layer Dessert Bar 🍷	(1 piece 160 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea 🍷	(8 oz. 0 cal)
Lemonade 🍷	(8 oz. 70 cal)
Citrus Infused Water 🍷	(8 oz. 0 cal)
Cucumber Mint Infused Water 🍷	(8 oz. 0 cal)

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Take a culinary journey around the world with Flavour's themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up.

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea ☑	(8 oz. 0 cal)
Lemonade ☑	(8 oz. 15 cal)
Citrus Infused Water ☑	(8 oz. 0 cal)
Cucumber Mint Infused Water ☑	(8 oz. 0 cal)

TEX MEX

15 guest minimum | \$19.99 per guest

Tex Mex tacos with sides, dessert, condiments and beverages.

6" Pressed Flour Tortillas ☑	(2 tortillas 180 cal)
6" White Corn Table Tortillas ☑☑	(2 tortillas 110 cal)
Beef Taco Meat	(3 oz. 160 cal)
Cumin Grilled Chicken ☑	(3 oz. 150 cal)
Spanish Rice ☑	(1/4 cup 90 cal)
Tex Mex Veggies ☑☑	(1/2 cup 80 cal)
Shredded Lettuce ☑	(1/4 cup 0 cal)
Fresh White Onions ☑☑	(1 tbsp. 15 cal)
Pico De Gallo ☑	(2 tbsp. 5 cal)
Sour Cream ☑	(2 tbsp. 60 cal)
Shredded Cheddar Cheese ☑	(2 tbsp. 60 cal)
Western Style Guacamole ☑	(2 tbsp. 50 cal)
Sliced Jalapeño Peppers ☑	(2 tbsp. 0 cal)
Mexican Chocolate Chile Cookie ☑	(2 cookies 220 cal)

SOUTHERN BBQ

15 guest minimum | \$18.99 per guest

Celebrate the south with BBQ, comforting sides, salad, entrée, dessert, condiments and beverages.

Pulled BBQ Chicken ☑	(3 oz. 140 cal)
Cattleman's BBQ Sauce ☑	(2 tbsp. 50 cal)
Baked Beans	(1/2 cup 160 cal)
Carolina Slaw ☑☑	(1/2 cup 30 cal)
Country-Style Potato Salad ☑	(1/2 cup 190 cal)
Cornbread ☑	(1 piece 200 cal)
Chocolate Brownie ☑	(1 piece 60 cal)

FARMER'S MARKET

15 guest minimum | \$23.99 per guest

Selection of farm-fresh favorites including sides, salads, entrée, dessert, condiments and beverages.

Buttermilk Fried Chicken Thigh	(1/2 thigh 150 cal)
Spring Pea Cakes, Feta and Pea Shoots ☑	(1 cake 130 cal)
Baby Kale, Red Onion & Fennel Salad ☑	(1/4 cup 20 cal)
Grape Tomato Salad ☑	(1/4 cup 80 cal)
Black Eyed Pea & Corn Salad ☑	(1/4 cup 45 cal)
Cornbread ☑	(1 piece 130 cal)
Yogurt Honey Mousse with Berries Tartlet	(1 tartlet 60 cal)

ASIAN FUSION

15 guest minimum | \$19.99 per guest

Asian Fusion Buffet includes Asian appetizer, salad and dessert favorites. Buffet includes condiments and beverages.

Lemongrass Chicken Potsticker	(1 potsticker 50 cal)
Pork Potstickers	(1 potsticker 60 cal)
Fried Spring Rolls ☑	(1 roll 60 cal)
Steamed Edamame Dumpling	(1 dumpling 45 cal)
Asian Rice Noodle Salad ☑	(1/4 cup 50 cal)
Asian Cucumber & Carrot Salad ☑☑	(1/4 cup 15 cal)
Vegetable Fried Rice ☑☑	(1/4 cup 80 cal)
Matcha Donut Holes ☑	(3 donut holes 150 cal)

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BUFFETS: THEMED BUFFETS



PLANT-BASED MEXICAN

15 guest minimum | \$18.99 per guest

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

Vegetable & Black Bean Quesadilla	☑ (1 quesadilla 500 cal)
Roasted Chili & Sweet Corn Tamale	☑ (2 tamale 90 cal)
Spanish Rice	☑ (1/2 cup 90 cal)
Baja Black Beans	☑☑ (1/2 cup 100 cal)
Tri-Color Corn Tortilla Chips	☑ (1/2 cup 80 cal)
Pico De Gallo	☑ (2 tbsp. 0 cal)
Western Style Guacamole	☑ (2 tbsp. 50 cal)
Mexican Chocolate Chile Cookie	☑ (1 cookie 220 cal)

SOUTHERN ITALIAN

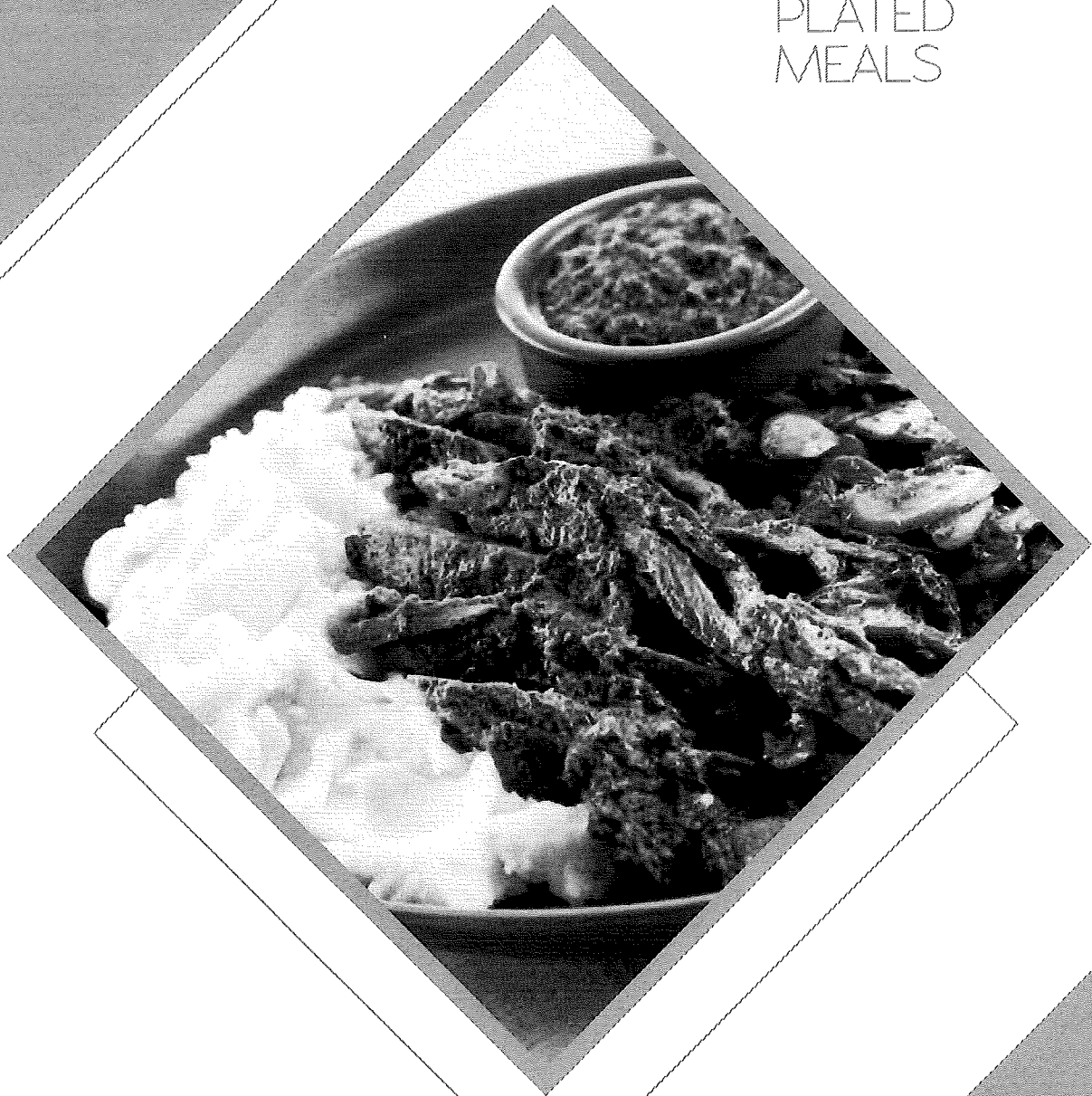
15 guest minimum | \$19.99 per guest

Buon appetite of Southern Italian sides, salads, entrée, dessert, condiments and beverages.

Orecchiette Puttanesca	☑☑ (1 cup 200 cal)
Calabrian Chile Roasted Chicken	☑ (4 oz. 170 cal)
Caponata	☑☑ (3 oz. 60 cal)
Cannellini Beans w/Tomato & Rosemary	☑☑ (1/2 cup 80 cal)
Fennel, Arugula & Ricotta Salad	☑ (3 oz. 120 cal)
Herb Focaccia Bread	☑ (1 piece 240 cal)
Tiramisu Sweet Shot	☑ (each 240 cal)

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PLATED MEALS



Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides, chef-selected sauces, Iced Tea, Iced Water and House Coffee Service. Select soup or salad and dessert for your guests. Plated Meals are served with house baked rolls with butter. Selections are presented on china and pricing includes linen cloths and napkins for guest seating.

CHOICE OF ONE SOUP OR SALAD:

SOUP

Tuscan Bean Soup 	(6 oz. 300 cal)
Tuscan Chickpea & Tomato Stew 	(6 oz. 70 cal)
New England Clam Chowder	(6 oz. 170 cal)
Chicken Posole	(6 oz. 130 cal)
Spanish Chorizo & White Bean Soup	(6 oz. 120 cal)
Beef, Barley & Mushroom Soup	(6 oz. 100 cal)

SALAD SERVED WITH A CHOICE OF DRESSING

Traditional Caesar Salad	(1 salad 350 cal)
Traditional Garden Salad 	(1 salad 25 cal)
Roasted Beet and Orange Salad 	(1 salad 90 cal)
Romaine Wedge Salad 	(1 salad 270 cal)
Carrot, Orange & Mint Salad 	(1 salad 340 cal)
Mixed Italian Salad 	(1 salad 300 cal)
Kale Caesar with Egg	(1 salad 400 cal)
Orange, Strawberry & Pecan Salad 	(1 salad 410 cal)

CHOICE OF ONE DESSERT:

Toasted Angel Food Cake with Strawberries 	(1 dessert cup 350 cal)
Pineapple Upside Down Cake 	(1 slice 360 cal)
Tropical Mojito Fruit Salad 	(serving 70 cal)
Individual Strawberry Shortcake 	(serving 290 cal)
Pecan Tart 	(serving 380 cal)
Fruit Tart 	(serving 210 cal)
Pumpkin Tart 	(serving 240 cal)
Tiramisu 	(serving 220 cal)
Fruit Cheesecake 	(serving 360 cal)
Apple Tart 	(serving 390 cal)
Mango Raspberry Mousse 	(serving 230 cal)
Triple Chocolate Mousse 	(serving 260 cal)

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PLATED MEALS, continued

POULTRY – 20 guest minimum

ADOBO ROASTED TURKEY BREAST 🍴 \$28.99 per guest

Oven roasted turkey breast basted with chipotle garlic honey cider rub, served with grilled zucchini with coriander, saffron rice pilaf

(1 entrée | 90 cal)

HOISIN GLAZED CHICKEN \$31.99 per guest

Seared airline chicken breast coated with a spicy hoisin and soy sauce, ginger glaze, served with Sesame Bok Choy and Lemongrass Jasmine Rice

(1 entrée | 370 cal)

LEBANESE AIRLINE CHICKEN BREAST \$33.99 per guest

Grilled airline chicken breast marinated with lemon, olive oil and garlic, served with grilled eggplant, tahini and pomegranate, choice of sauce

(1 entrée | 270 cal)

CHICKEN BREAST A LA PROVENÇAL \$30.99 per guest

Baked rosemary chicken breast in creamy cognac sauce, served over olive couscous, with sautéed green beans with tomatoes and garlic

(1 entrée | 360 cal)

CHICKEN BREAST FIORENTINA \$29.99 per guest

Sautéed chicken breast with fresh spinach, roma tomato, black and green olives, and creamy polenta, sprinkled with shaved parmesan cheese

(1 entrée | 290 cal)

PORK – 20 guest minimum

HONEY & FIVE SPICE PORK LOIN \$28.99 per guest

Roasted pork loin coated with honey, soy sauce, sesame oil, fresh garlic, ginger and five spice powder served with sesame shiitake bok choy and jasmine steamed rice

(1 entrée | 280 cal)

APPLE CIDER GLAZED PORK TENDERLOIN 🍴 \$28.99 per guest

Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes

(1 entrée | 220 cal)

BEEF – 20 guest minimum

BRAISED BEEF SHORT RIBS \$31.99 per guest

Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and root vegetable purée

(1 entrée | 330 cal)

PEPPERY BEEF TENDERLOIN \$36.99 per guest

Beef tenderloin oven roasted with a coating of cracked black pepper, served with parsnip whipped potatoes and grilled broccolini, choice of sauce

(1 entrée | 330 cal)

GRILLED FLAT IRON STEAK \$35.99 per guest

Grilled flat iron steak topped with garlic herb butter served with sautéed mushrooms, lemon garlic broccolini, crispy potato wedges and choice of sauce

(1 entrée | 390 cal)

SEAFOOD – 20 guest minimum

CITRUS & HERB CRUSTED WILD SALMON \$33.99 per guest

Salmon marinated in orange and lemon juice, roasted in a crust of citrus zest, fresh oregano, rosemary and thyme served with aromatic Basmati rice, grilled asparagus and choice of sauce

(1 entrée | 170 cal)

SIMPLY PAN SEARED FRESH SCALLOPS \$43.99 per guest

Fresh scallops, extra virgin olive oil, kosher salt and black pepper served with sautéed spinach, creamy cauliflower puree and choice of sauce

(1 entrée | 130 cal)

CHESAPEAKE CRAB CAKE \$36.99 per guest

Pan fried jumbo lump crab cakes seasoned with Old Bay, red peppers, scallions, parsley drizzled with beurre blanc, garlic whipped potatoes, hericot verts and choice of sauce

(2 cakes | 240 cal)

GRILLED MAHI MAHI \$34.99 per guest

Grilled mahi mahi seasoned with kosher salt, black pepper, and parsley served with coconut jasmine rice and sesame shiitake bok choy. Served with choice of sauce.

(1 entrée | 100 cal)

VEGETARIAN/VEGAN – 3 guest minimum

PEA CAKES, FETA & PEA SHOOTS \$31.99 per guest

Spring pea cakes with feta and pea shoots served with wild mushrooms, creamy almond butter spelt risotto and choice of sauce

(1 entrée | 250 cal)

GINGER MISO TOFU \$29.99 per guest

Tofu seared with ginger, miso, mirin, green onions & red chile served with sesame lemongrass jasmine rice and Napa cabbage with green beans and garlic

(1 entrée | 310 cal)

CAULIFLOWER MANCHURIAN \$28.99 per guest

Crispy fried cauliflower, sautéed in hot & spicy sauce served with jasmine steamed rice.

(1 entrée | 270 cal)

BUTTERNUT SQUASH QUINOA CAKE WITH MORNAY \$29.99 per guest

Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour & sage served with vegan mornay sauce atop warm baby kale salad and medley of fresh green beans, carrots and red peppers

(1 entrée | 490 cal)

QUINOA AND LENTIL PATTIES WITH ROMESCO SAUCE \$28.99 per guest

Grilled lentil & quinoa patty seasoned with shallots, garlic, paprika, fennel seed, red pepper flakes & ground flax seed served with romesco sauce and carrot and French green bean medley

(1 entrée | 325 cal)

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CHEF
ATTENDED
SPECIALTY
STATIONS



The perfect addition to a buffet or reception, Chef Attended stations give your guests something extra special to enjoy. Chef Attended Stations require a chef attendant; the event confirmation will include attendant charges.

CHEF-MADE CAESAR

25 guest minimum | \$8.99 per guest

Embrace the origins of the Caesar salad with a tossed to order presentation.

INCLUDES:

Chopped Romaine Lettuce	(2 cups 15 cal)
Fresh Baby Kale	(2 cups 15 cal)
Caesar Salad Dressing	(1 oz. 130 cal)
Shredded Parmesan Cheese	(1/2 tbsp. 10 cal)
Fried Capers & Lemon Zest Topping	(1/2 tbsp. 40 cal)
Hardboiled Eggs	(1/2 tbsp. 10 cal)
Seasoned Homestyle Croutons	(1/2 oz. 60 cal)

CHOICE OF ONE PROTEIN:

Grilled Chicken Breast	(1/4 cup 80 cal)
Balsamic Marinated Portobello Mushrooms	(1/4 up 80 cal)
Grilled Shrimp +\$1.00 per guest	(2 shrimp 60 cal)
Grilled Flank Steak +\$2.00 per guest	(1/4 cup 100 cal)

RAMEN

25 guest minimum | \$9.99 per guest

Japanese noodle soup made with wheat noodles, broth, and a variety of toppings.

Amoy Ramen Noodles	(3 oz. 110 cal)
Char Siu Marinated Egg	(1/2 egg 40 cal)
Steamed Fresh Spinach	(1 tbsp. 0 cal)
Corn	(1 tbsp. 10 cal)
Pickled Button Mushrooms	(1 tbsp. 0 cal)
Fresh Chinese (Napa) Cabbage	(1 tbsp. 0 cal)
Roasted Black Seaweed (Nori Furikake)	(1 tsp. 15 cal)
Fresh Green Onions	(1 tsp. 0 cal)
Toasted Sesame Seeds	(1 tsp. 15 cal)

CHOICE OF ONE BROTH:

Tonkotsu Shoyu Broth	(6 oz. 50 cal)
Tonkotsu Miso Broth	(6 oz. 70 cal)
Vegan Miso Broth	(6 oz. 50 cal)

CHOICE OF TWO RAMEN CHAR SIU:

Chicken Char Siu	(1 oz. 45 cal)
Pork Char Siu	(1 oz. 80 cal)
Tofu Char Siu	(1 oz. 30 cal)

STUFFED PASTAS

25 guest minimum | \$10.99 per guest

Combining stuffed pastas with fresh ingredients and choice of sauce.

CHOICE OF ONE PASTA:

Cheese Tortellini	(1/2 cup 150 cal)
Cheese Ravioli	(3 ravioli 90 cal)
Wild Mushroom Ravioli	(3 ravioli 140 cal)
Spinach Cheese Ravioli	(3 ravioli 230 cal)

CHOICE OF ONE PASTA SAUCE:

Parmesan Cream Sauce	(1 oz. 120 cal)
Basil Marinara Sauce	(2 oz. 10 cal)
Frozen Basil Pesto Sauce	(1 tbsp. 80 cal)

INCLUDED:

Roasted Wild Mushrooms	(1 oz. 10 cal)
Grissini	(1 breadstick 45 cal)
Baby Spinach	(1/4 cup 0 cal)
Fresh Tomatoes	(2 tbsp. 0 cal)
Parmesan Toasted Bread Crumbs	(1 tbsp. 35 cal)
Parmesan Cheese	(1 tbsp. 10 cal)

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A selection of Hors D'oeuvres. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate.
Select 6 hors d'oeuvres; \$20.00 per guest. 12 guest minimum. Please call our office for a la carte pricing.

POULTRY

SANTA FE CHICKEN EGG ROLL (1/2 egg roll | 100 cal)

LEMONGRASS CHICKEN POTSTICKER (1 skewer + sauce | 50 cal)

TERIYAKI CHICKEN POTSTICKER (1 skewer + sauce | 90 cal)

COCONUT CHICKEN SATAY (each | 30 cal)

LEMON PEPPER CHICKEN SKEWER (1 skewer + sauce | 50 cal)

CHICKEN DIABLO EMPANADA (1 empanada + sauce | 240 cal)

PEKING DUCK SPRING ROLL (1 canapé | 110 cal)

GREEK TURKEY MEATBALL (1 canapé | 50 cal)

CORDON BLEU BITES (1 bite | 80 cal)

PORK

BACON WRAPPED DATE (1 canapé | 45 cal)

BACON FIG & SMOKED GOUDA TARTLET (1 canapé | 60 cal)
(1 canapé | 80 cal)

MINIATURE CUBAN SANDWICH (1 canapé | 90 cal)

PROSCIUTTO WRAPPED ASPARAGUS (1 canapé | 50 cal)

BEEF

CENTER CUT FILET OF BEEF (1 canapé | 50 cal)

ASIAN BEEF SATAY (1 canapé | 45 cal)

CHEESEBURGER SLIDERS (1 canapé | 190 cal)

BURGER SLIDER (1 canapé | 180 cal)

BARBEQUE MEATBALLS (1 meatball + sauce | 70 cal)

MINIATURE PASTRAMI ON RYE PANINI (1 canapé | 50 cal)

CHURRASCO BEEF SATAY (1 canapé | 50 cal)

MINIATURE BEEF SHORT RIB PANINI (1 canapé | 70 cal)

VEGETARIAN/VEGAN

SICILIAN ARANCINI (each | 90 cal)

VEGETABLE SAMOSAS (1 samosa | 130 cal)

STEAMED EDAMAME DUMPLING (1 dumpling | 45 cal)

CRISPY FALAFEL (1 falafel | 60 cal)

ALOO TIKKI WITH PEAS (1 patty | 70 cal)

ROASTED MUSHROOM MEDLEY KABOB (10z. | 10 cal)

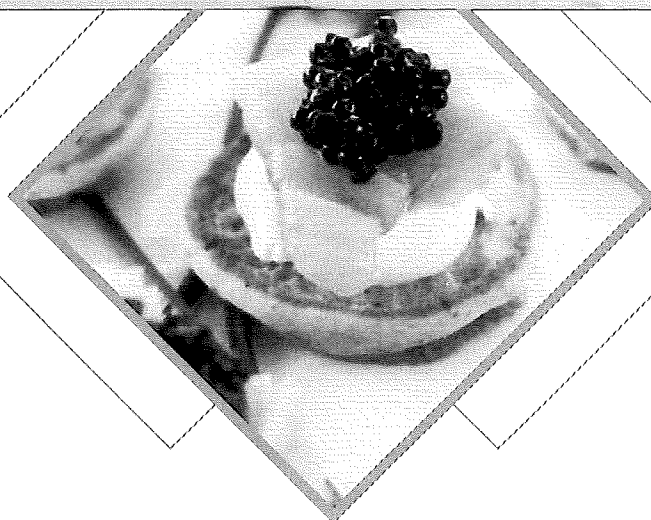
VEGETABLE EGG ROLL (1/2 egg roll | 180 cal)

BATTERED MACARONI & CHEESE BITES (1 bite | 110 cal)

FRIED RAVIOLI (1 ravioli | 90 cal)

TOMATO, VIDALIA ONION & GOAT CHEESE TART (1 tart | 100 cal)

HORS D'OEUVRES



SEAFOOD

CRISPY COCONUT SHRIMP	(1 canapé 80 cal)
GOCHUJANG TEMPURA SHRIMP	(1 canapé 60 cal)
CRAB, ARTICHOKE & SPINACH TARTLET	(1 canapé 50 cal)
FRIED LOBSTER MAC & CHEESE	(1 canapé 70 cal)

PREMIUM SELECTIONS

additional \$2.00 per guest

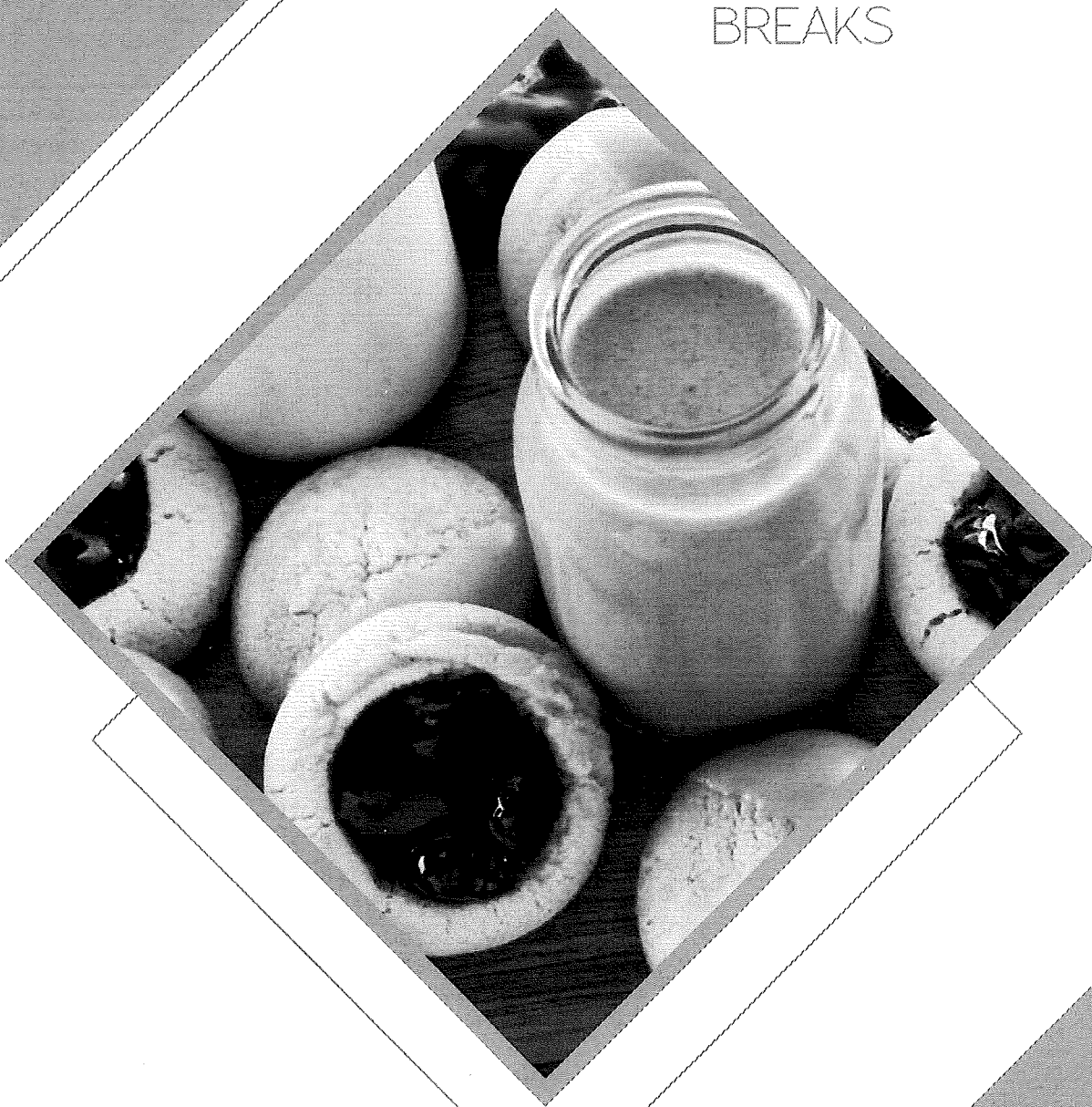
JUMBO LUMP CRAB CAKE	(each 70 cal)
ROSEMARY GRILLED LAMB CHOP	(each 310 cal)
SMOKED SALMON BUCKWHEAT BLINI	(each 30 cal)
MINI TUNA TACO	(1 canapé 50 cal)
SHRIMP COCKTAIL WITH CAJUN REMOULADE	(shrimp + sauce 190 cal)
SERRANO HAM & MANCHEGO CHEESE CROQUETTE	(1 canapé 80 cal)

COLD HORS D'OEUVRES

PROSCIUTTO WRAPPED CANTALOUPE	(1 wedge + 1 sauce 110 cal)
COOL SALMON CANAPÉS	(1 canapé 60 cal)
CURRIED CHICKEN & GOLDEN RAISIN TARTLETS	(1 phyllo cup 140 cal)
BEETOLOGY PINWHEELS	(each 85 cal)
TOFU AND VEGETABLE SPRING ROLLS	(each 70 cal)
WHITE BEAN DIP CROSTINI	(each 70 cal)
CUCUMBER ROUNDS WITH FETA & TOMATO	(1 piece 40 cal)
CARAMELIZED ONION & WHITE BEAN CROSTINI	(1 slice 120 cal)
GOAT CHEESE & HONEY PHYLLO CUP	(1 cup 90 cal)
BLACK CURRANT & BRIE CROSTINI	(1 slice 90 cal)

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BREAKS:
AFTERNOON
BREAKS



21-10-0036

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up.

SWEET & SALTY

12 guest minimum | \$8.99 per guest

Sweet & Salty includes spiced snack mix, fruit and cheese platter, cookies and beverages.

INCLUDES:

- Spicy Bloody Mary Seasoned
- Snack Mix (1/2 cup | 130 cal)
- Fruit & Cheese Platter (3 oz. fruit + 1 oz. cheese | 140 cal)
- Platter heaped with cubed cheeses, cheddar, Swiss and provolone, an arrangement of fresh melon, berries and grapes
- Assorted Crackers for Cheese (1 serving | 50 cal)

CHOICE OF TWO COOKIES:

- Chocolate Chip Cookie (1 cookie | 150 cal)
- Peanut Butter Cookie (1 cookie | 150 cal)
- Oatmeal Raisin Cookie (1 cookie | 150 cal)

Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

DIPS AND CHIPS

12 guest minimum | \$7.99 per guest

Start with a crudité platter and add your choice of deli chips and three dips.

INCLUDES:

- Crudité Platter (3 oz. | 20 cal)

CHOICE OF TWO CHIPS:

- House made Tortilla Chips (12 chips | 90 cal)
- Pita Chips (2 oz. | 150 cal)
- Sea Salt Dusted Deli Chips (2 oz. | 90 cal)
- BBQ Dusted Deli Chips (2 oz. | 90 cal)
- Ranch Dusted Deli Chips (2 oz. | 100 cal)

CHOICE OF THREE DIPS

- Dijon Ranch Dip (2 tbsp. | 190 cal)
- Onion Cheese Dip (2 tbsp. | 70 cal)
- Roasted Red Pepper Hummus (2 tbsp. | 60 cal)
- Baba Ghanoush (2 tbsp. | 30 cal)
- Buffalo Chicken Blue Cheese Dip (2 tbsp. | 50 cal)
- Pico de gallo (2 tbsp. | 5 cal)

Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

TEA TIME

12 guest minimum | \$7.49 per guest

Tea Time comes with grissini, candied pecans, brownie bite and a refreshing Arnold Palmer (Iced Tea & Lemonade).

Grissini (2 breadsticks | 45 cal)

A Thin crispy breadstick brushed with olive oil and coarse salt

Candied Cinnamon Pecans (2 oz. | 160 cal)

Truffled Brownie Bites (2 each | 110 cal)

Arnold Palmer (Iced Tea & Lemonade) (8 oz. | 130 cal)

SNACK PACK

12 guest minimum | \$7.99 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.

CHOICE OF TWO:

- Apple (each | 90 cal)
- Banana (each | 140 cal)
- Orange (each | 70 cal)

CHOICE OF THREE:

- Almonds (1.5 oz. | 250 cal)
- Rold Gold Tiny Twist Pretzels (1 oz. | 110 cal)
- Potato Chips (1.5 oz. | 240 cal)
- Cheeze-It Original (1.5 oz. | 220 cal)
- Sunburst Trail Mix (1.5 oz. | 220 cal)
- Grandma's Big Chocolate Chip Cookies (2.5 oz. | 340 cal)

CHOICE OF TWO:

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

Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

PLATTERS, DESSERTS & SNACKS

A wide variety of platters from seasonal fruit trays to artisanal cheese platters with domestic & imported cheeses. A perfect addition to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen draped service tables, set up and clean up. 12 guest minimum.

PLATTERS

FRESH FRUIT CATERING TRAY 🍷 (3 oz. | 35 cal)

\$4.50 per guest

A seasonal array of sweet melon, pineapple, oranges, grapes and berries

VERTICAL VEGETABLE CRUDITÉ PLATTER 🍷

(3 oz. | 20-160 cal) \$4.25 per guest

A rainbow of crunchy fresh vegetables presented in vertical containers with dip

CRUDITÉ PLATTER 🍷 (3 oz. | 20-160 cal)

\$4.00 per guest

Traditional seasonal vegetable crudité served with dip

FRUIT & CHEESE PLATTER 🍷

(3 oz. fruit + 1 oz. cheese | 140-190 cal)

\$5.49 per guest

Platter heaped with cubed cheeses, cheddar, Swiss and provolone, & an arrangement of fresh melon, berries, and grapes. Served with crackers

IMPORTED & DOMESTIC CHEESE PLATTER (3 oz. | 280 cal)

\$6.99 per guest

Wedges of imported & domestic cheeses with clusters of grapes and crackers

MEZZE 🍷 (1 serving | 0-40 cal)

\$7.99 per guest

A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, stuffed grape leaves, olives, feta cheese and pickled red onions. Served with pita bread

CHEESE & CHARCUTERIE PLATTER (1 serving | 5-180 cal)

\$9.99 per guest

Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini



DESSERTS

ASSORTED COOKIES \$21.99 per dozen

Chocolate Chip Cookie	(1 cookie 160 cal)
Peanut Butter Cookie	(1 cookie 150 cal)
Oatmeal Raisin Cookie	(1 cookie 150 cal)
Butter Sugar Cookies	(1 cookie 160 cal)
Double Chocolate Chip Cookies	(1 cookie 160 cal)

BROWNIES AND BARS

Blondie Bar	(1 piece 60 cal)
\$21.99 per dozen	
Chocolate Brownie	(1 piece 60 cal)
\$21.99 per dozen	
Lemon Bar	(1 piece 80 cal)
\$22.99 per dozen	
Summery berry Stack Dessert Bar	(1 piece 150 cal)
\$22.99 per dozen	
7 Layer Dessert Bar	(1 piece 160 cal)
\$22.99 per dozen	
Totally Oreo Brownie	(1 piece 110 cal)
\$22.99 per dozen	

MINI DESSERTS \$36.00 per dozen; choose a variety of 4

Selection May include:

Peanut Butter Cookie	(1 cookie 150 cal)
Chocolate Chip Cookie	(1 cookie 160 cal)
Oatmeal Raisin Cookie	(1 cookie 150 cal)
Butter Sugar Cookies	(1 cookie 160 cal)
Blondie Bar	(1 piece 60 cal)
Mini Cream Puff	(1 piece 65 cal)
Miniature Cannoli	(each 170 cal)
Mini Chocolate Mouse Tarts	(each 90 cal)
Mini Lemon Meringue Tarts	(each 90 cal)
Miniature Eclairs	(each 70 cal)

SNACKS

GRANOLA BARS \$15.00 per dozen

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

CHIPS & PRETZELS \$17.99 per dozen

Assorted Bagged Chips	(1 bag 190-230 cal)
Rold Gold Tiny Twist Pretzels	(1 bag 110 cal)
Baked Potato Chips	(1 bag 140 cal)
Assorted SunChips	(1 bag 210 cal)

FRUIT 12 minimum

Mixed Fruit Cup	(each 35 cal)
\$4.99 each	
Seasonal Fresh Fruit Platter	(3 oz. 35 cal)
\$4.50 each	
Apples	(each 90 cal)
\$1.25 each	
Bananas	(each 140 cal)
\$1.25 each	
Orange	(each 70 cal)
\$1.25 each	

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BEVERAGES



21-111-00036

Selection of cold and hot beverages including tea, coffee, water, iced tea, juices, sodas and waters.

HOT BEVERAGES

Served with appropriate condiments.

Brewed Regular House Coffee ☑ \$3.75 per guest	(12 oz. 0-5 cal)
Brewed Decaffeinated House Coffee ☑ \$3.75 per guest	(12 oz. 0-5 cal)
Tea Bags with Hot Water ☑ \$3.75 per guest	(12 oz. 0-5 cal)
Hot Cocoa Mix with Hot Water \$1.50 per guest	(1 pack 80 cal)
Hot Apple Cider ☑ \$1.99 per guest	(8 oz. 120 cal)

CHILLED BEVERAGES

Brewed Iced Tea ☑ \$1.50 per guest	(8 oz. 0 cal)
Home-style Lemonade ☑ \$1.50 per guest	(8 oz. 240 cal)
Strawberry Lemonade ☑ \$1.75 per guest	(8 oz. 90 cal)
Mango Lemonade ☑ \$1.75 per guest	(8 oz. 90 cal)
Raspberry Infused Lemonade ☑ \$1.75 per guest	(8 oz. 180 cal)

WATER STATION

Ice Water with Fresh Citrus ☑ \$4.50 per gallon	(8 oz. 0 cal)
Cucumber Mint Infused Water ☑ \$4.50 per gallon	(8 oz. 0 cal)

INDIVIDUAL BEVERAGES

Assorted Juice \$3.49 each	(each 80-170 cal)
Assorted Bottled Water ☑ \$2.49 each	(each 0 cal)
Assorted Spring & Sparkling Water ☑ \$2.49 each	(each 0 cal)
Assorted Canned Soda ☑ \$2.49 each	(each 5-160 cal)
Assorted Bottled Tea ☑ \$3.49 each	(each 0-180 cal)
Assorted Bottled Coffee ☑ \$3.75 each	(each 180-280 cal)



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



OPEN BAR PACKAGES

HOSTED/FULL OPEN BAR

Full hosted/open bars provide your guests with unlimited beverages including top shelf or premium brand cocktails, beer, wine, soft drinks, and bottled water for a set price per guest for two hours of service. All necessary bar items are provided with this service including ice, mixers, napkins and stirrers.

TOP SHELF BAR BRANDS

\$27.25 per guest/\$11.99 per guest, per additional hour

Bombay Sapphire Gin (1.5 fluid oz. | 110 cal)
Absolut Vodka (1.5 fluid oz. | 100 cal)
Makers Mark Bourbon (1.5 fluid oz. | 100 cal)
Bacardi Spice Rum (1.5 fluid oz. | 100 cal)
Meyer's Dark Rum (1.5 fluid oz. | 100 cal)
Crown Royal Canadian (1.5 fluid oz. | 100 cal)
Johnny Walker Red Scotch (1.5 fluid oz. | 100 cal)
1800 Silver Tequila (1.5 fluid oz. | 100 cal)
Glenfiddich 12 Year Old Scotch (1.5 fluid oz. | 100 cal)
Hennessy V.S. Cognac (1.5 fluid oz. | 100 cal)
Warre's 1994 Vintage Port (1.5 fluid oz. | 160 cal)

PREMIUM BAR BRANDS

\$22.75 per guest/\$9.99 per guest, per additional hour

Tanqueray Gin (1.5 fluid oz. | 110 cal)
Smirnoff Vodka (1.5 fluid oz. | 100 cal)
Jack Daniel's Bourbon (1.5 fluid oz. | 100 cal)
Bacardi Silver Rum (1.5 fluid oz. | 100 cal)
Bacardi Dark Rum (1.5 fluid oz. | 100 cal)
Seagrams 7 Canadian (1.5 fluid oz. | 100 cal)
J&B Scotch (1.5 fluid oz. | 100 cal)
Jose Cuervo Gold Tequila (1.5 fluid oz. | 100 cal)

BEER, WINE AND SODA BAR – \$12.30 per guest/\$5.99 per guest, per additional hour

Beer, wine and soda bars provide your guests with unlimited beverages from the bar including beer, wine, soft drinks, and bottled water for a set price per guest for two hours of service. All necessary bar items are provided with this service including ice and napkins. Champagne toast and table Wines are not included.

BEER

DOMESTIC BEER

Budweiser (12 fluid oz. | 150 cal)

Bud Light (12 fluid oz. | 150 cal)

Miller Lite (12 fluid oz. | 150 cal)

Coors (12 fluid oz. | 150 cal)

Coors Light (12 fluid oz. | 150 cal)

IMPORTED/PREMIUM BEER

Amstel Lite (12 fluid oz. | 150 cal)

Heineken (12 fluid oz. | 150 cal)

Corona (12 fluid oz. | 150 cal)

Sierra Nevada Pale Ale (12 fluid oz. | 150 cal)

Stella (12 fluid oz. | 150 cal)

Sam Adams (12 fluid oz. | 150 cal)

SIGNATURE DRINKS

This is a fun way to bring the color palate of your event to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation. Signature drinks are a custom menu item. Please ask your Catering/Event Planner for details.

Cocktails \$2.50 per guest

Margaritas & Mojitos \$2.50 per guest

Martinis \$2.50 per guest

Champagne Toast \$3.50 per guest

SPECIAL ORDERS

Special orders will be accommodated. Please inquire about kegs, single malt scotch, boutique bourbon, or cordial bars.

SQUARE TOMATO

\$1

	MIN	CAL
DAILY BREAKFAST PASTRY		
Assorted Muffins [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	190-270
Mini Butter Croissants [V] Served with butter and jelly Contains Milk, Wheat, Gluten	12	80
Glazed Cinnamon Rolls [V] Contains Milk, Wheat, Gluten, Soy	12	130
BEVERAGES		
Joe-to-Go Brewed Coffee (6.4 oz.) [VG]	1	0
Joe-to-Go Brewed Decaffeinated Coffee (6.4 oz.) [VG]	1	0
Assorted Tea Bags [VG]	8	0
Brewed Iced Tea [VG]	1	0
Lemonade [V]	1	70
SALADS, SNACKS & FRUIT		
Country-Style Potato Salad [V] Contains Eggs, Soy, Mustard	12	180
Garlic Breadsticks [V] [M]	12	140
Apples [VG] [M]	12	100
Bananas [VG] [M]	12	140
Rold Gold Classic Tiny Twists [VG]	12	110
Lay's Potato Chips [VG]	12	160
DESSERTS		
Chocolate Brownies [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	250
Rice Krispies Bar Contains Milk, Gluten, Soy	12	80
Assorted Cookies [V] Contains Milk, Eggs, Wheat, Treenut, Gluten	6	300-320

Square Tomato Catering's \$5 and under menu provides delicious food, great value, convenience designed just for students.

Place your order at: Catering@Edgewood.edu

Orders are packaged for easy pick up from the designated kitchen and are available from M-F, 8:00 am - 6:00 pm.

Minimums apply.

\$2

	MIN	CAL
BREAKFAST SANDWICHES		
Egg & Cheese on English Muffin [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	320
Bacon, Egg & Cheese on English Muffin Contains Milk, Eggs, Wheat, Gluten, Soy	12	370
Egg & Cheese on Biscuit [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	380
Ham, Egg & Cheese on Biscuit Contains Milk, Eggs, Wheat, Gluten, Soy	12	460
Bacon, Egg & Cheese on Biscuit Contains Milk, Eggs, Wheat, Gluten, Soy	12	440
SLIDERS		
Sliders served with ketchup & mustard		
Cheeseburger Slider Contains Milk, Wheat, Gluten, Soy	12	260
Crispy Cajun Chicken Slider Contains Eggs, Wheat, Gluten, Soy	12	320
Mini Vegetable Tarragon Sandwich Contains Milk, Eggs, Wheat, Gluten, Soy	12	190
Mini Reuben Slider Contains Milk, Eggs, Wheat, Gluten, Soy, Mustard	12	260
Mini Smoked Turkey & Cheddar Slider Contains Milk, Eggs, Wheat, Gluten, Soy, Mustard	12	240
DOGS		
Dogs served with ketchup & mustard		
Honey-Battered Corndog Contains Eggs, Wheat, Gluten, Soy	12	360
All-Beef Hot Dog Contains Wheat, Gluten, Soy	12	310
CHIPS N'DIPS		
7 Layer Dip & Tortilla Chips [V] Contains Milk, Soy	12	320
Hummus with Pita Triangles [V] Contains Milk, Wheat, Gluten, Soy	12	160
MEATBALLS		
6 Mini BBQ Meatballs Contains Milk, Wheat, Gluten, Soy	2 (12 meatballs)	380
SIDE DISHES AND SALADS		
Macaroni & Cheese [V] Contains Milk, Wheat, Gluten, Soy	12	340
Fresh Fruit Salad [VG] [M]	12	35
Side Garden Salad [VG] [M] Served with choice of dressing Contains Wheat, Gluten, Soy	12	35
BY THE PAN OR PLATTER		
Baked Ziti [V] Contains Milk, Wheat, Gluten, Soy, Sesame	1	320
Scratch Macaroni and Cheese [V] Contains Milk, Wheat, Gluten, Soy	1	420
Farmer's Market Vegetable Platter [V] Contains Eggs, Soy, Mustard	1	200

[V - VEGETARIAN]

[VG - VEGAN]

[M - MINDFUL]

\$3

	MIN	CAL
BURRITOS		
Bean and Rice Burrito [V]	12	550
Contains Wheat, Gluten, Soy		
Chicken BLT Burrito	12	550
Contains Milk, Wheat, Gluten, Soy		
N'DIPS		
Tortilla Chips & Buffalo Chicken Dip	12	760
Contains Milk, Eggs, Gluten, Soy, MSG, Sulphates		
Naan Hummus Platter [M]	12	250
Contains Milk, Wheat, Gluten, Soy, Sesame		
Homemade Chips & Dip Platter [M]	12	480
Contains Milk, Wheat, Gluten, Soy, Sesame		

BY THE PAN OR PLATTER

By the pan served with red pepper flakes or parmesan cheese

Chicken Alfredo	1	450
Contains Milk, Wheat, Gluten, Soy		
Meat Lasagna	1	680
Contains Milk, Eggs, Wheat, Gluten		
Chicken Fried Rice	1	470
Contains Wheat, Fish, Shellfish, Gluten, Soy, Sesame		

HOT SNACKS

Mini Pretzel Bites with Jalapeño Cheese Sauce [V]	12	400
Contains Milk, Eggs, Wheat, Gluten		

DONUT HOLES

Donut Holes [V]	2	560
Contains Milk, Eggs, Wheat, Gluten, Soy (1.5 dozen)		

\$5

	MIN	CAL
CHICKEN TENDERS		
4 Southern Crispy Chicken Tenders	9	460
Contains Milk, Eggs, Wheat, Gluten, Soy (36 Tenders)		
Choice of Sauce:		
Honey Mustard Sauce [V]		80
Contains Eggs, Soy, Wheat, Gluten, Mustard, Sulphates		
Honey BBQ Sauce [V]		70
Contains Eggs, Wheat, Gluten, Mustard, Sulphates		
Arizona Ranch Hot Sauce [V]		100
Contains Milk, Gluten, Soy		
CALZONES		
Cheese Calzone [V]	12	580
Contains Milk, Eggs, Wheat, Gluten, Soy		
Pepperoni Calzone	12	590
Contains Milk, Eggs, Wheat, Gluten, Soy		
Sausage Calzone	12	630
Contains Milk, Eggs, Wheat, Gluten, Soy		

\$4

	MIN	CAL
BONELESS CHICKEN WINGS		
Wings served with Ranch Dressing		
6 Crispy Boneless Buffalo Wings	6	470
Contains Milk, Eggs, Wheat, Gluten, Soy (36 Wings)		
6 BBQ Boneless Chicken Wings	6	530
Contains Eggs, Wheat, Gluten, Soy, Mustard, MSG, Sulphates (36 Wings)		
6 Parmesan Boneless Wings	6	680
Contains Milk, Eggs, Wheat, Gluten, Soy, Sulphates (36 Wings)		
BOWLS		
Traditional Ground Beef Taco Bowl	12	470
Contains Milk, Wheat, Gluten, Soy		
Caribbean Chicken Bowl [M]	12	440
Contains Mustard, Sulphates		
BBQ Pork Potato Bowl	12	660
CContains Milk, Gluten		

SIGNATURE BURRITOS

Burritos served with hot pepper sauce

Korean Carnitas Burrito	12	550
Contains Milk, Wheat, Gluten, Soy, Sesame, Sulphates		
Pork Szechuan Burrito	12	370
Contains Wheat, Fish, Gluten, Soy, Sesame, Sulphates		
Jackfruit Carnitas Burrito [V]	12	500
Contains Wheat, Gluten, Soy		

WRAPS

Garlic Chicken Caesar Wrap	12	490
Contains Milk, Eggs, Wheat, Fish, Gluten, Soy, MSG		
Hummus Avocado & Roasted Veggie Wrap [V]	12	340
Contains Wheat, Gluten, Soy, Mustard, Sesame		

BY THE PAN

Kung Pao Chicken	1	400
Contains Wheat, Peanut, Gluten, Soy		
Beef, Bean and Cheddar Mexican Casserole [M]	1	490
Contains Milk, Soy, Sulphates		
Chicken and Cheese Enchiladas Verde [M]	1	450
Contains Milk, Wheat, Gluten, Soy, Sulphite		

We also offer full-service catering. From breaks to buffets and formal served dinners, we are happy to discuss your event and customize to your needs.

[V - VEGETARIAN]

[VG - VEGAN]

[M - MINDFUL]

Pizza

	MIN	CAL	PRICE
PIZZA			
Pizza served with red pepper flakes and parmesan cheese			
Cheese Pizza [V] Contains Milk, Wheat, Gluten, Soy	1	240	\$12.00
Pepperoni Pizza Contains Milk, Wheat, Gluten, Soy	1	270	\$13.00
Vegetable Lovers Feast Pizza [V] Contains Milk, Wheat, Gluten, Soy, Mustard	1	280	\$15.00
Mac and Cheese Pizza [V] Contains Milk, Wheat, Gluten, Soy, Mustard	1	390	\$15.00
Buffalo Chicken Pizza Contains Milk, Eggs, Wheat, Gluten, Soy	1	390	\$15.00

Packages

	MIN	CAL	PRICE
BACKYARD PICNIC			
	5-300		\$32.00
Backyard Picnic comes with 12 hand-formed burgers, toasted buns, American cheese, lettuce, tomatoes, dill pickle chips, ketchup, yellow mustard, sea salt dusted deli chips & condiments.			
Contains Milk, Wheat, Gluten, Soy, Mustard			
VEGETARIAN ADD ON - BACKYARD PICNIC			
	5-150		\$32.00
[V] Vegetarian Backyard Picnic features 6 Gardenburger® burgers with buns & all of the fixings: American cheese, green leaf lettuce, fresh tomatoes, onions, dill pickle chips, deli chips & condiments.			
Contains Milk, Wheat, Gluten, Soy, Mustard			
BBQ PARTY			
	15-250		\$40.00
Our BBQ Party comes with pulled BBQ chicken, Carolina-style pulled pork, baked beans, Carolina slaw, 12 wheat rolls & Pig Pick'n BBQ sauce.			
Contains Wheat, Gluten, Soy, Mustard, Sulphates			
TACO PARTY			
	5-100		\$30.00
Taco Party comes with Tex Mex seasoned shredded chicken, black beans simmered with onions, garlic, cumin & Baja mild salsa, shredded cheddar cheese, tomatoes, lettuce, onions & sour cream. Makes 12 tacos.			
Contains Milk, Wheat, Gluten, Soy			

Supplies

	PRICE
PLATES, NAPKINS, CUPS, UTENSILS	
Don't forget the supplies! Conventional & compostable options are available.	
COMPOSTABLE CUTLERY	
Cutlery Kit (knife, fork, spoon, napkin, salt and pepper)	\$0.75
Compostable 6 inch Plates - each	\$0.50
Compostable 9 inch Plates - each	\$0.60
Napkins	\$0.50
CONVENTIONAL CUTLERY	
Cutlery Kit (knife, fork, spoon, napkin, salt and pepper)	\$0.30
Tongs - each	\$0.75
Serving Spoons - each	\$0.30
6 inch Plates - each	\$0.19
9 inch Plates - each	\$0.29
6 oz. Plastic Bowls - each	\$0.29
White Paper Cocktail Napkins - each	\$0.19
White Dinner Napkins - each	\$0.19
12 oz. Paper Hot Cups - each	\$0.19
10 oz. Plastic Tumbler - each	\$0.19

Contacts:

Email: Catering@Edgewood.edu
Phone Number: 608.555.1234

S Q U A R E  T O M A T O
at Edgewood College Catering

[V - VEGETARIAN] [VG - VEGAN] [M - MINDFUL]



Proposals should include catering guidelines, such as confirmation and cancelation deadlines, fees for full-service events or bar service, and the expected Catering Staff to guest ratio for both full-service and self-service events.

Catering Guidelines



PLANNING YOUR EVENT

Edgewood College Catering has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion! Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event. Our experienced event planners are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

HOW TO CONTACT US

When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it's a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planners. It's easy to get in touch with Flavours about your catering needs. Here are the options:

Visit Our Office: You may visit us in person. Our office hours are Monday through Friday, 9am-5pm. Please be aware that we are closed on all holidays.

Visit us on the Web: You may contact us about your catering needs through our online catering Website at www.EdgewoodCollegeCatering.com. The ultimate in convenience, this site will enable you to easily view our fabulous catering menus, see your order history, place recurring orders and much, much more.

Give us a Call: You may speak with an event planner by calling our catering office.

Send us an Email: You may email us at Catering@EdgewoodCollege.edu.

EVENT LOCATION RESERVATION

Please reserve your event location with Edgewood College.

EVENT TABLES, CHAIRS & OTHER EQUIPMENT

All event tables, chairs, and other equipment should be coordinated with Edgewood College. Edgewood College Catering is happy to assist in coordinating any special requests.

EVENT CONFIRMATION & GUARANTEES

No less than 7 days from the scheduled catered event, you must sign a Banquet Event Order. You will also be asked to provide us with a "final" number of guests that will attend your event; the "estimated" number will be used if you don't know the "final" number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

EVENT CHANGES & CANCELLATIONS

No less than 3 days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees). If your event needs to be canceled, you must notify us 7 days prior to your event date. Please be advised that if we are notified of your changes or cancellation after these deadlines, you will be responsible for expenses already incurred by Edgewood College Catering.

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, MasterCard, cash, or purchase order.

If your group is not an Edgewood College affiliated group:

- A deposit of 75% is required two weeks prior to your event with the balance due on the day of the event.
- Sales tax will also be added to your final bill.

SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets.

Each additional staff member is:

Waiter	\$25.00 per hour (minimum 4 hours)
Bartender	\$30.00 per hour (minimum 4 hours)
Chef	\$30.00 per hour (minimum 4 hours)

CATERING EQUIPMENT

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

Staffing and Service Level Specifications

Our catered events are staffed to provide you with the hospitality and care your events require. Following are the staffing levels for a plated meal:

FLAVOURS Experience	1 waitstaff per 20 guests
Executive Event	1 waitstaff per 16 guests
Executive Event with Wine	1 waitstaff per 10 guests

Following are the specifications for a wider variety of catering experiences:

Buffet Service	Disposable Serviceware	China	Buffets
40-60 guests	1 service staff	+ 1 floor staff	1 – double-sided
75-150 guests	2 service staff	+ 2-3 floor staff	1 – 2 double-sided
150-275 guests	3 service staff	+ 3-5 floor staff	2 – 3 double-sided
300 guests	5 service staff	+ 5 floor staff	3 – double-sided
500 guests	5 service staff	+ 8 floor staff	5 – double-sided

General Rules

- One double-sided buffet for every 100 guests/each side serving 50
- Should take approximately 20 minutes for 75 guests to go through a buffet
- Reception Service Staff (Average)

Per 100 guests for passing hors d'oeuvres	Two servers
Per 75 guests for stationary-style reception	One server (not including station attendants)

Executive Service Staff

Per 100 guests for passing hors d'oeuvres	Four servers
Per 25-40 guests for stationary-style reception	One server (not including station attendants)

Bartenders

Per 100 guests beer/wine/soda service only	One bartender
Per 75 guests full bar service	One bartender
Per 100 guests full bar service	One bartender and one bar back