Classic Fare Catering

fresh and delicious every day
**young professionals** $10.49

- Assorted Muffins 190-520 cal each
- Assorted Bagels with Bagels with Cream Cheese 170-360 cal each
- Chocolate Filled Croissants 300-470 cal each
- Greek Yogurt 100 cal/4 oz serving
- Fresh Assorted Berries 60-80 cal/3 oz serving
- Assorted Juices 110-170 cal/8 fl oz
- Gourmet Coffee, Decaf & Hot Tea 0 cal/8 fl oz

*Includes appropriate condiments*

**mini continental** $9.99

- Miniature Muffins 80-120 cal each
- Miniature Danish 140-170 cal each
- Miniature Croissants 180 cal each
- Miniature Bagels 110-160 cal each
- Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
- Assorted Juice 110-170 cal each
- Gourmet Coffee, Decaf and Hot Tea 0 cal/8 oz. serving

*Includes appropriate condiments*

**à la carte breakfast**

- Assorted Bagels with Butter, Cream Cheese and Preserves $18.99 per dozen
  - Assorted Bagels 170-360 cal each

*Includes appropriate condiments*

- Basket of Miniature Muffins, Danish and Scones $18.99 per dozen servings
  - Miniature Muffins 80-120 cal each
  - Miniature Danish 140-170 cal each
  - Miniature Scones 120-240 cal each

*Includes appropriate condiments*

- Granola Bars (190 cal each) $1.79 per person
- Donut Holes (60-80 cal each) $9.99 per dozen
- Apple Fritter Bites (125 cal each) $10.99
- Yogurt Cups (100-170 cal/6 oz serving) $1.59

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

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

**ultimate breakfast $14.99**

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

- **Muffins**: 190-520 cal each
- **Bagels**: 170-360 cal each
- **Croissants**: 180 cal each
- **Scrambled Eggs**: 180 cal/4 oz. serving
- **Cheddar Vegetable Strata**: 190 cal/4.75 oz. serving
- **Hash Browns**: 150 cal/3 oz. serving
- **Bacon**: 40 cal each
- **Sausage Links**: 130 cal each
- **Pancakes**: 50 cal each
- **Maple Syrup**: 110 cal/1 oz. serving
- **Fresh Seasonal Sliced Fruit**: 35 cal/2.5 oz. serving

Includes appropriate condiments

**silver dollar breakfast buffet $9.99**

Silver Dollar Pancakes served with your choice of Breakfast Potato, Crisp Bacon, choice of Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

- **Silver Dollar Pancakes**: 50 cal each
- **Maple Syrup**: 110 cal/1 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**: 40 cal each
- **Sausage Links**: 130 cal each
- **Sausage Patties**: 200 cal each
- **Gourmet Coffee, Decaf and Hot Tea**: 0 cal/8 oz. serving

Includes appropriate condiments

**southern charm breakfast $13.99**

Apple Fritters Bites, Biscuits & Sausage Gravy, Scrambled Eggs, Grits, Choice of Meat (Bacon or Grilled Ham), Grilled Skillet Potatoes with Onions, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

- **Apple Fritter Bites**: 125 cal each
- **Biscuits & Sausage Gravy**: 511 cal/4 oz serving
- **Scrambled Eggs**: 180 cal/4 oz serving
- **Grits**: 120 cal/9 oz serving
- **Bacon**: 40 cal each
- **Grilled Ham**: 128 cal/2 oz serving
- **Skillet Potatoes with Onion**: 145-170 cal/3 oz
- **Fresh Seasonal Sliced Fruit**: 35 cal/2.5 oz
- **Assorted Juices**: 110-170 cal/8 fl oz
- **Coffee & Hot Tea**: 0 cal/8 fl oz

Includes appropriate condiments

**american breakfast $11.99**

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

- **Danish**: 200-430 cal each
- **Scrambled Eggs**: 180 cal/4 oz. serving
- **Sliced Hash Browns**: 140 cal/2 oz. serving
- **Diced Hash Browns**: 130 cal/3 oz. serving
- **Shredded Hash Browns**: 150 cal/3 oz. serving
- **Hash Brown Patties**: 150 cal each
- **Bacon**: 40 cal each
- **Sausage Links**: 130 cal each
- **Sausage Patties**: 200 cal each
- **Gourmet Coffee, Decaf and Hot Tea**: 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*

**grits bar $6.99**

Traditional Grits, Bacon and
Cinnamon Sugar served with
Raisins, Cheddar Cheese,
Scallions and Butter 390 cal/9.25 oz. serving

**traditional sandwiches $4.99**

Choose from the following Traditional Sandwich selections!

- Egg & Cheese English Muffin 270 cal each
- Sausage, Egg & Cheese on Biscuit 520 cal each
- Bacon, Egg & Cheese on Bagel 370 cal each
- Ham, Egg & Cheese on a Croissant 450 cal each

**home-style biscuits and gravy $2.99**

(590 cal/7 oz. serving)

*Egg Whites available on request – nominal fee may apply*

**southwest wrapped breakfast burritos $4.99**

Chorizo, Egg, Jack Cheese & Salsa (410 cal/7 oz. serving)

*Egg Whites available on request – nominal fee may apply*

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Upgraded Box Lunch Options
Available Upon Request!
Please contact your catering professional!

classic selections $14.99
Your choice of three (3) Classic Sandwiches and two (2)
Side Salads accompanied by Potato Chips, Pickles,
Assorted Craveworthy Cookies, Iced Tea and Iced Water
Classic Selection Sandwiches 350-750 cal each
Side Salads 25-240 cal each
Pickles 0 cal each
Individual Bags of Chips 150-160 cal each
Assorted Craveworthy Cookies 240-280 cal each
Iced Tea 0 cal/8 oz. serving
Iced Water 0 cal/8 oz. serving
Includes appropriate condiments
Deli Sliced Turkey and Swiss on Hearty Wheat Bread
(490 cal each)
Grilled Chicken Club with Bacon and Swiss on Toasted
Wheat Bread (750 cal each)
Black Forest Ham with Smoked Gouda on Marble Rye
Bread (430 cal each)
Roast Beef with Tarragon Horseradish Spread on
Wheatberry Bread (430 cal each)
Portobello Ciabatta (410 cal each)

orange & blue road trip $8.59
Your choice of Smoked Turkey with Swiss, Ham and
Swiss or Garden Vegetables & Cheese - served with
Potato Chips, Whole Fruit, and a Craveworthy Cookie
Turkey and Swiss 490 cal each
Ham and Swiss 430 cal each
Garden Vegetable and Cheese 570 cal each
Individual Bag of Chips 150-160 cal each
Whole Fruit 80-110 cal each
Craveworthy Cookie 240-280 cal each
Includes appropriate condiments
Grilled Chicken Caesar 605 cal each
Turkey Bacon Ranch 389 cal each
Ham & Cheddar 302 cal each
Roasted Vegetable with Hummus & Feta 560 cal each
Individual Bag of Chips 150-160 cal each
Whole Fruit 80-110 cal each
Craveworthy Cookie 240-280 cal each
Includes appropriate condiments

wrap n' roll $8.99
Your choice of Tortilla Wrap: Grilled Chicken Caesar,
Turkey Bacon Ranch, Ham & Cheddar, or Hummus
with Roasted Vegetables & Feta - served with Potato
Chips, Whole Fruit, and a Craveworthy Cookie
Grilled Chicken Caesar 605 cal each
Turkey Bacon Ranch 389 cal each
Ham & Cheddar 302 cal each
Roasted Vegetable with Hummus & Feta 560 cal each
Individual Bag of Chips 150-160 cal each
Whole Fruit 80-110 cal each
Craveworthy Cookie 240-280 cal each
Includes appropriate condiments
the executive luncheon  $16.99

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

Executive Luncheon Sandwiches  380-760 cal each
Side Salads  25-240 cal each
Pickles  0 cal each
Individual Bags of Chips  150-160 cal each
Assorted Craveworthy Cookies  240-280 cal each
Iced Tea  0 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving
Includes appropriate condiments

Garden Vegetables with Boursin, Aged Provolone and
Roasted Garlic Aioli on Ciabatta (570 cal each)
Cashew Chicken Ciabatta with Fresh Romaine and Red
Grapes (560 cal each)
Grilled Vegetable Wrap (570 cal each)
Honey Mustard Ham and Swiss Cheese with Lettuce and
Pickles on a Sub Roll (380 cal each)
Italian Sub with Fresh Lettuce, Tomato, Onion and
Herbal Honey Dijon Sauce (560 cal each)
Turkey, Ham & Ranch Club with Bacon, Lettuce, and
Tomato (580 cal each)
Deli style Turkey, Ham, and Mozzarella with Pesto Mayo
on a Baguette (640 cal each)

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may increase your risk of foodborne illness, especially if you have certain medical conditions.
BUFFETS

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

harvest bounty  $18.49
Traditional Mixed Green Salad  50 cal/3.5 oz. serving
Southern Biscuits  190 cal each
Buttermilk Mashed Potatoes  120 cal/3.75 oz. serving
Sautéed Dill Green Beans  30 cal/3 oz. serving
Herb Roasted Turkey  120 cal/3 oz. serving
Baked Ham  110 cal/3 oz. serving
Apple Pie  410 cal/slice
Iced Tea  0 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving
Includes appropriate condiments

tour of france  $18.99
Mixed Field Greens with Sliced Pears, Bleu Cheese &
Champagne Vinaigrette, Chicken Parisian, Prawn Etouffee,
French Quarter Potatoes, Patty Pan Squash, Creme Brulee
Bread Pudding & French Macarons
Mixed Greens Salad with Pear, Bleu
Cheese & Champagne Vinaigrette  223 cal/1.5 cups
Chicken Parisian  432 cal/6 oz serving
Prawn Etouffee  210 cal/8 oz serving
French Quarter Potatoes  104 cal/4 oz serving
Patty Pan Squash  96 cal/4 oz serving
Creme Brulee Bread Pudding  420 cal/4 oz
French Macarons  109 cal each
Iced Tea  0 cal/8 fl oz serving
Iced Water  0 cal/8 fl oz serving
Includes appropriate condiments

republic of spice  $16.99
Kadai Jhinga Masala and Tandoori Chicken served over
Lemon-Ginger Basmati Rice and accompaniments
Kachumber Side Salad  30 cal/3.875 oz. serving
Tikka Chaat Side Salad  35 cal/3 oz. serving
Curry-Spiced Naan  440 cal each
Kadai Jhinga Masala  120 cal/4.5 oz. serving
Tandoori Chicken  150 cal/3 oz. serving
Lemon-Ginger Basmati Rice  170 cal/3.25 oz. serving
Pickled Red Onion  10 cal/0.5 oz. serving
Shredded Carrot  10 cal/0.5 oz. serving
Cilantro  0 cal/0.125 oz. serving
Mango Chutney  50 cal/1 oz. serving
Cucumber Mint Raita  10 cal/1 oz. serving
Tomato Chutney  5 cal/0.5 oz. serving
Assorted Craveworthy Cookies  240-280 cal each
Bakery-fresh Brownies  250 cal/2.25 oz. serving
Iced Tea  0 cal/8 oz. serving
Iced Water  0 cal/8 oz. serving
Includes appropriate condiments

simply italian  $15.49
Caesar Salad, Broccoli with Lemon Zest, Garlic Bread,
Choice of entree (Chicken Parmesan or Sausage &
Peppers), Rotini Marinara & Mini Cannoli
Caesar Salad with Caesar
Dressing, Croutons & Parmesan  234 cal/1.5 cups
Chicken Parmesan  489 cal/6 oz serving
Italian Sauce & Peppers  586 cal/6 oz serving
Broccoli with Lemon Zest  53 cal/3 oz serving
Garlic Bread  350 cal/slice
Mini Cannoli  216 cal each
Iced Tea  0 cal/8 fl oz
Iced Water  0 cal/8 fl oz
Includes appropriate condiments
BUFFETS

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

**tasty tex mex** $16.99
Create your own Fajitas with our Tex Mex sides!

- Chips and Salsa 150 cal/2 oz. serving
- Mexican Rice 130 cal/3 oz. serving
- Refried Beans 140 cal/3.75 oz. serving

Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream 590 cal/5 oz. serving

Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 cal/5 oz. serving

- Fire Roasted Salsa 10 cal/1 oz. serving
- Salsa Verde 10 cal/1 oz. serving
- Pico De Gallo 10 cal/1 oz. serving

Cinnamon Crisps 20 cal each

Iced Tea 0 cal/8 oz. serving

Includes appropriate condiments

**basic italian buffet** $14.99

- Italian House Salad 50 cal/3.5 oz. serving
- Garlic Breadsticks 110 cal each
- Baked Pasta 440 cal/12.75 oz. serving

Home-style Lasagna with Parmesan Cheese 320 cal/7.25 oz. serving

Assorted Craveworthy Cookies 240-280 cal each

Bakery-fresh Brownies 250 cal/2.25 oz. serving

Iced Tea 0 cal/8 oz. serving

Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

**bbq picnic** $13.99

- Home-style Potato Salad 240 cal/4 oz. serving
- Fresh Country Coleslaw 170 cal/3.5 oz. serving
- House-made Kettle Chips 240 cal/1.25 oz. serving
- Grilled Hamburgers with Buns 330 cal each
- Hot Dogs with Buns 310 cal each
- Garnish Tray (Lettuce, Pickles, Tomatoes) 10 cal each
- Assorted Craveworthy Cookies 240-280 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

**build your own bite sized bbq** $15.49

- Fresh Country Coleslaw 170 cal/3.5 oz. serving
- Vegetarian Baked Beans 150 cal/4 oz. serving
- Collard Greens 90 cal/3 oz. serving
- Macaroni and Cheese 260 cal/4 oz. serving
- Hush Puppies 70 cal each
- Pulled Chicken 190 cal/3 oz. serving
- Pulled Pork 300 cal/3 oz. serving
- Slider Buns 80 cal each
- Assorted Craveworthy Cookies 240-280 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

Includes appropriate condiments
Build your own lunch buffet! Choose one salad, one entree, two sides and a dessert. For orders after 3:30pm add $3.00 per person.

**buffet starters**
- Seasonal Garden Salad with Balsamic Vinaigrette (50 cal/3.5 oz. serving)
- Classic Caesar Salad (160 cal/2.6 oz. serving)
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 cal/2.15 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)
- Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)

**buffet sides**
- Sweet Herbed Corn Pudding (250 cal/4 oz. serving)
- 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 (100 cal/2.25 oz. serving)
- Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
- Toasted Orzo with Spinach and Cranberries (170 cal/4 oz. serving)

**buffet entrees**
- Grilled Chicken Breast with Cider Marinade (120 cal/3 oz. serving) $16.99
- Stuffed Chicken Breast with Goat Cheese and Sundried Tomatoes (280 cal/4.5 oz. serving) $16.99
- Chicken and Shrimp Creole (240 cal/8.75 oz. serving) $15.99
- Cajun Roasted Pork Loin (240 cal/5 oz. serving) $17.79
- Grilled Salmon with Sundried Tomato Pesto Sauce (240 cal/6.75 oz. serving) $18.29
- Soy and Orange Marinated Steak with Cilantro and Cumin (160 cal/3 oz. serving) $18.49
- Eggplant Lasagna (250 cal/7.25 oz. serving) $14.99
- Asiago Breast of Chicken (330 cal/5 oz serving) $16.99
- London Broil with Chimichurri Sauce (485 cal/5 oz serving) $17.99
- Bruschetta Breast of Chicken (225 cal/5 oz serving) $16.99
- Flank Steak with Wild Mushrooms in Brandy Wine Sauce (540 cal/5 oz.) $19.99
- Grilled Breast of Chicken Confit (390 cal/6 oz serving) $16.99

**buffet finishes**
- Bread Pudding with Caramel Apple Sauce (360 cal/6.75 oz. serving)
- Cherry Cheesecake Tarts (180 cal/1.75 oz. serving)
- New York-Style Cheesecake (460 cal/slice)
- Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)
- Mini Brownie and Cappuccino Mousse Parfaits (230 cal/3 oz. serving)
- Spiced Carrot Cake (370 cal/slice)

*We can add a second entree to your buffet upon request (additional charges will apply).*

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classic cheese tray
Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses with assorted gourmet crackers
(290 cal/2.75 oz. serving)
**Ask about our imported cheese display!

fresh garden crudités
Fresh Garden Crudités with Ranch Dill Dip
Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving

fresh seasonal fruit
Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

assorted mini sandwiches
An assortment of our most popular Mini Sandwiches
Ham and American Cheese Mini Sandwiches 260 cal each
Roast Beef and Cheddar Mini Sandwiches 280 cal each
Turkey and Swiss Mini Sandwiches 320 cal each
Mini Caprese Sandwiches 250 cal each

housemade spinach dip
Housemade Spinach Dip served with Fresh Pita Chips
(230 cal/2.25 oz. serving)

May we suggest a Served Meal or Reception?
Our culinary team is committed to providing creative, great tasting food and quality service with your best interest in mind. We will be happy to customize a menu tailored just for you and your group. Contact the office at (352) 392-3463

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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

**happy hour** $14.99

Have a "pub" break with your favorite Happy Hour finger foods

- Chilled Spinach Dip with Pita Chips 230 cal/2.25 oz. serving
- Mini Cheesesteaks 170 cal each
- Buffalo Chicken Tenders served with Celery Sticks and Blue Cheese Dip 680 cal/6.75 oz. serving
- Assorted Craveworthy Cookies 240-280 cal each
- Assorted Dessert Bars 310-370 cal/2.75 oz.

**valencia paella** $14.99

Chorizo Sausage, Chicken Breast, & Shrimp combined with Saffron Rice, Tomatoes, Peas, Onion & Fresh Garlic 472 cal/8 oz. serving

Action Station attendant required ......$50.00

SNACKS

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

**coffee break** $5.99

Coffee & Tea service, assorted dessert bars, Craveworthy Cookies & Chocolate Dipped Biscotti

- Gourmet Coffee & Tea Service 0 cal/8 fl oz.
- Assorted Dessert Bars 310-370 cal each
- Craveworthy Cookies 240-280 cal each
- Mini Chocolate Biscotti 80-100 cal each

**energy break** $3.49

Raise the bar!

- Granola Bars 90 cal each
- Fruit Filled Bars 160 cal each
- Breakfast Bars 250 cal each

**the healthy alternative** $7.99

Get healthy with our heart-happy break

- Apples 80 cal each
- Oranges 80 cal each
- Bananas 110 cal each
- Pears 100 cal each
- Individual Yogurt Cups 50-150 cal each
- Trail Mix 290 cal each
- Granola Bars 190 cal each

**snack attack** $5.99

The perfect blend of sweet and salty to get you through your day!

- Individual Bags of Chips 150-160 cal each
- Mixed Nuts 170 cal/1 oz. serving
- Trail Mix 290 cal each
- Assorted Craveworthy Cookies 240-280 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
**DESSERTS**

*Available for 12 guests or more*

- Assorted Craveworthy Cookies (240-280 cal each) $12.00 per dozen
- Bakery-fresh Brownies (250 cal/2.25 oz. serving) $13.99 per dozen
- Assorted Gourmet Dessert Bars (310-370 cal each) $15.99 per dozen
- Full Sheet Cake (250-350 cal/2.25 oz) $89.00 each
- Chocolate Covered Strawberries (40 cal each) $19.99 per dozen

All America Sweet Sampler $29.99 per order
Includes: 6 Donut Holes (60-80 cal each),
6 Turtle Brownies (390 cal each),
6 Chocolate Covered Strawberries (40 cal each)
6 Coconut Macaroons (75 cal each)
6 Craveworthy Cookies (100-130 cal each)

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**CONTACT US TODAY**

352.392.3463
cfcater@ufl.edu
www.uf.catertrax.com

Prices effective until 09/01/2017
Prices are subject to change

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.

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**BEVERAGES**

- Gourmet Coffee (0 cal/8 fl oz. serving) $24.99 per gallon
  *Includes appropriate condiments*
- Hot Water with Assorted Teas (0 cal/8 fl oz.) $17.99
  *Includes appropriate condiments*
- Hot Apple Cider (160 cal/8 oz. serving) $19.99 per gallon
  *Includes appropriate condiments*
- Iced Tea (0 cal/8 oz. serving) $17.99 per gallon
  *Includes appropriate condiments*
- Lemonade (90 cal/8 oz. serving) $17.99 per gallon
- Ginger Peach Punch (135 cal/8 oz. serving) $19.99 per gallon
- Assorted Fruit Juices (120-130 cal/8 oz. serving) $19.99 per gallon
- Infused Water $8.99 per gallon
  - Lemon Infused Water 0 cal/8 oz. serving
  - Orange Infused Water 10 cal/8 oz. serving
  - Apple Infused Water 20 cal/8 oz. serving
  - Cucumber Infused Water 10 cal/8 oz. serving
  - Grapefruit Infused Water 10 cal/8 oz. serving
- Bottled Water (0 cal each) $1.49 per person
- Assorted Sodas (Can) (0-150 cal each) $1.49
- Assorted Individual Fruit Juices (110-170 cal each) $2.39

**ORDERING INFORMATION**

**Lead Time**
Notice of at least 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.