all-day packages

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

all day delicious $39.99
Choose one of these 3 packages to sustain you 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
- Gourmet Coffee, Decaf and Hot Tea: 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
- Gourmet Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

Includes appropriate condiments

**POWER UP LUNCH**
- Tomato and Cucumber Couscous Salad: 120 Cal/3.75 oz. serving
- Orange Fennel Spinach Salad: 210 Cal/3 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
- Gourmet Coffee, Decaf and Hot Tea: 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
- Gourmet Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

Includes appropriate condiments

meeting wrap up $33.99
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
- Gourmet Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

Includes appropriate condiments

**THE ENERGIZER**
- Donut Holes: 45-90 Cal each
- Ripe Bananas: 110 Cal each
- Iced Tea: 5 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea: 0 Cal/8 oz. serving

Includes appropriate condiments

**IT’S A WRAP**
- Chicken Caesar Wrap: 540 Cal each
- Pepper Jack Tuna Wrap: 590 Cal each
- Cran-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 oz. serving
- Grilled Vegetable Pasta Salad: 130 Cal/3 oz. serving
- Individual Bag of Chips: 100-160 Cal each
- Assorted Craveworthy Cookies: 250-310 Cal each
- Freshly Baked Brownies: 250 Cal/2.25 oz. serving
- Bottled Water: 0 Cal each

Includes appropriate condiments

PAGE 2 – Classic Fare Catering
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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

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
- Gourmet Coffee, Decaf and Hot Tea 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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

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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
collections

QUICK START $9.29
Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Orange Juice, Ice Water, Gourmet Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving

Orange Juice 103 Cal/8 oz. serving
Ice Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

HEALTHY CHOICE BREAKFAST $8.79
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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

MINI CONTINENTAL $10.59

- Miniature Muffins 230-490 Cal each
- Miniature Danish 170-360 Cal each
- Miniature Croissants 300-470 Cal each
- Miniature Bagels with Cream Cheese 300-470 Cal each
- Fresh Seasonal Sliced Fruit 100-225 Cal each
- Orange Juice 110-170 Cal each

Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

YOUNG PROFESSIONALS $10.49
Assorted Muffins, Assorted Bagels, Cream Cheese, Chocolate and Raspberry Filled Croissants, Greek Yogurt, Fresh Berries, Granola, Orange Juice, Gourmet Coffee, Decaf & Hot Tea

- Assorted Muffins 230-490 Cal each
- Assorted Bagels with Cream Cheese 170-360 Cal each
- Chocolate Filled Croissant 300-470 Cal each
- Raspberry Filled Croissant 300-470 Cal each
- Greek Yogurt 100-225 Cal each
- Fresh Assorted Berries 60-80 Cal/8 oz. serving
- Granola Topping 110 Cal/1 oz. serving
- Orange Juice 103 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

À LA CARTE BREAKFAST

- Cinnamon Rolls (260 Cal each) $17.99 Per Dozen
- Assorted Bagels with Butter, Cream Cheese and Jam $19.59 Per Dozen
- Assorted Individual Yogurt Cups (50-150 Cal each) $1.79 Each

Includes appropriate condiments

Assorted Muffins 19.59 Per Dozen
- Assorted Donuts (190-490 Cal each) $19.59 Per Dozen

Assorted Miniature Pastries $19.59 Serves 12
- Assorted Miniature Muffins 80-120 Cal each
- Assorted Miniature Danish 140-170 Cal each
- Assorted Miniature Scones 110-120 Cal each

Includes appropriate condiments

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PAGE 4 – Classic Fare Catering
**Ultimate Breakfast** $15.99
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, Orange Juice and Ice Water, Gourmet Coffee, Decaf and Hot Tea
- 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
- Orange Juice 103 Cal/8 oz. serving
- Ice Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**American Breakfast** $11.99
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, Gourmet Coffee, Decaf and Hot Tea
- 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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Southern Charm** $14.49
Apple Fritters, Biscuits and Sausage Gravy, Scrambled Eggs, Grits, Bacon or Grilled Ham, Skillet Potatoes with Diced Onions, Fresh Seasonal Fruit Platter, Orange Juice, Gourmet Coffee, Decaf and Hot Tea
- Apple Fritters 125 Cal/1.25 oz. serving
- Biscuits and Sausage Gravy 511 Cal/2 oz. serving
- Scrambled Eggs 180 Cal/4 oz. serving
- Grits 120 Cal/9 oz. serving
- Bacon 138 Cal/2 oz. serving
- Grilled Ham 138 Cal/2 oz. serving
- Skillet Potatoes with Onions 145-170 Cal/3 oz. serving
- Fresh Seasonal Sliced Fruit 35 Cal/2.5 oz. serving
- Orange Juice 103 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

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

TRADITIONAL SANDWICHES $5.29
Choice of two (2) Breakfast Sandwiches
- 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

QUICHE-A-DILLA $4.99
Breakfast Quiche-a-dillas are a new twist on a breakfast classic. Choose from the following selections!
- Loraine Quiche Cup 390 Cal each
- Parmesan and Grilled Vegetable Quiche Cup 320 Cal each
- Spinach, Tomato and Mushroom Quiche Cup 330 Cal each

HAND WRAPPED BREAKFAST BURRITOS $5.29
Choose from the following Hand-wrapped Breakfast Burritos!
- Meat Lover’s Breakfast Burrito with Bacon, Sausage and Ham 810 Cal each
- Potato, Cheese and Pico de Gallo Breakfast Burrito 440 Cal each
- Florentine Breakfast Burrito 580 Cal each

Egg Whites available on request - nominal fee may apply

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lunch & buffet

classic collections

DELi EXPRESS  $12.99
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 or Chicken Salad  80 Cal/1 oz. serving
Cheese Tray (Cheddar & Swiss)  110-135 Cal/2 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)  30 Cal/2 oz. serving
Assorted Baked Breads & Rolls  25-330 Cal each
Deli Salad  5 Cal/8 oz. serving
Iced Tea  0 Cal/8 oz. serving
Includes appropriate condiments

DELI EXPRESS  $12.99
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 or Chicken Salad  80 Cal/1 oz. serving
Cheese Tray (Cheddar & Swiss)  110-135 Cal/2 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)  30 Cal/2 oz. serving
Assorted Baked Breads & Rolls  25-330 Cal each
Deli Salad  5 Cal/8 oz. serving
Iced Tea  0 Cal/8 oz. serving
Includes appropriate condiments

bagged lunches

PREMIUM BAGGED LUNCH
Asiago Roast Beef Focaccia $11.99
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise
Grilled Vegetable Pasta Salad  590 Cal each
Individual Bag of Chips  150 Cal/3 oz. serving
Freshly Baked Brownie  100-160 Cal each
Bottled Water  25 Cal/2.25 oz. serving
Includes appropriate condiments

Asian Chicken Salad $11.99
Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing
Bakery Fresh Roll  430 Cal each
Fresh Fruit Cup  160 Cal each
Lemon Cheesecake Bar  40 Cal/2.5 oz. serving
Bottled Water  400 Cal/2.75 oz. serving
Includes appropriate condiments

WRAP N’ ROLL BAGGED LUNCH  $9.29
Your choice of Tortilla Wrap – served with Potato Chips, Craveworthy Cookies and Fresh Whole Fruit. Bottled Water and Soda are sold separately; add $1.00 each with your bag lunch order.

Turkey and Havarti  290 Cal each
Ham and Swiss Cheese  430 Cal each
Roasted Hummus and Feta  570 Cal each
Whole Fruit  80-110 Cal each
Individual Bags of Chips  100-160 Cal each
Craveworthy Cookies  250-310 Cal each
Includes appropriate condiments

Additional Bagged Lunch options available upon request!
Please contact your catering professional!
THE EXECUTIVE LUNCHEON $16.99
Choice of three (3) Sandwiches and three (3) 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

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)
Portobello Ciabatta (410 Cal each)
Turkey Feta Ciabatta with Spinach and Sundried Tomato Aioli (620 Cal each)
Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes (560 Cal each)
Ham and Swiss Ciabatta with a Red Onion Apricot Relish (530 Cal each)
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo (500 Cal each)
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato (380 Cal each)

CLASSIC SELECTIONS $14.99
Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Craveworthy Cookies, Iced Tea and Ice Water

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

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)
Portobello Ciabatta (410 Cal each)

SALAD SELECTIONS
(Included with Deli Express 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)
- Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing (70 Cal/3 oz. serving)
- Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix (330 Cal/3.25 oz. serving)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 Cal/3.5 oz. serving)
- Traditional Garden Salad with choice of Dressing (50 Cal/3.5 oz. serving)
- Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 Cal/2.15 oz. serving)
- Roasted Vegetable Pasta Salad (210 Cal/3.75 oz. serving)
- Fresh Fruit Salad (40 Cal/2.5 oz. serving)
- Apple Bacon Coleslaw (140 Cal/3.25 oz. serving)

CLASSIC SANDWICH OPTIONS
(Available Sandwiches Choices for the Classic Selections)
Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 Cal each)
Grilled Chicken Club with Bacon and Swiss on Wheat Bread (750 Cal each)
Black Forest Ham with Smoked Gouda on Hoagie Roll (430 Cal each)
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (430 Cal each)
Portobello Ciabatta (410 Cal each)
buffets

HARVEST BOUNTY $18.99
Choice of Herb Roasted Turkey or Baked Ham served with sides and beverages

- 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 130 Cal/3 oz. serving
- Baked Ham 110 Cal/3 oz. serving
- Apple Pie 440 Cal/slice
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Includes appropriate condiments

REPUBLIC OF SPICE $17.49
Kadai Jhinga Masala (Prawns in sauce) and Tandoori Chicken served over Lemon-Ginger Basmati Rice and accompaniments

- Kachumber Side Salad 40 Cal/3.9 oz. serving
- Tikka Chaat Side Salad 70 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 45 Cal/1 oz. serving
- Cucumber Mint Raita 15 Cal/1 oz. serving
- Tomato Chutney 5 Cal/0.5 oz. serving
- Honey Lemon Rice Pudding 200 Cal/4.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Includes appropriate condiments

TACO DEL SEOUL $15.99
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, sides, and beverages

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 0 Cal/0.25 oz. serving
- Chopped Peanuts 30 Cal/0.125 oz. serving
- Coconut Mango Rice Dessert 40 Cal/0.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Includes appropriate condiments
buffets

LATIN FLAVORS $15.29
Mexican Chopped Salad
Grilled Flatbread
Cilantro Lime Rice
Cumin Black Beans
Chipotle Orange Roasted Chicken
Carne Asada con Papas Ranchero
Sopaipillas
Iced Tea
Iced Water
Includes appropriate condiments

BUFFET

40 Cal/ 2.4 oz. serving
110 Cal each
120 Cal/3 oz. serving
110 Cal/3 oz. serving
440 Cal/6 oz. serving
180 Cal/6 oz. serving
70 Cal each
5 Cal/8 oz. serving
0 Cal/8 oz. serving

BASIC ITALIAN BUFFET $15.49
Italian House Salad
Garlic Breadsticks
Home-style Lasagna with Parmesan Cheese
Vegetable Alfredo Lasagna
Chocolate Dipped Biscotti
Iced Tea
Iced Water
Includes appropriate condiments

SIMPLY ITALIAN $15.99
Caesar Salad, Broccoli Gremolata, Garlic Bread or Toast, Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Cannoli

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buffets

NORTHERN ITALIAN BUFFET $18.99
- Mediterranean Salad with a Greek Vinaigrette 120 Cal/3.25 oz. serving
- Garlic Breadsticks 110 Cal each
- Roasted Mushrooms 90 Cal/3.5 oz. serving
- Vermicelli Pasta 150 Cal/3.25 oz. serving
- Lemon Rosemary Chicken 130 Cal/3 oz. serving
- Shrimp Scampi 100 Cal/3 oz. serving
- Berry Panna Cotta 330 Cal/5 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
Includes appropriate condiments

BUILD YOUR OWN SOUTHERN BBQ $15.99
- Fresh Country Coleslaw 170 Cal/3.5 oz. serving
- Vegetarian Baked Beans 160 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 290 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

TOUR OF FRANCE $19.59
- Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles, Champagne Vinaigrette, Chicken Parisian, Prawn Etouffee, French Quarter Potatoes, Patty Pan Squash, Creme Brulee Bread Pudding and French Macaroons
- Mixed Greens, Dried Cranberries, Bleu Cheese Crumbles w/ Champagne Vinaigrette 223 cal/12 oz. serving
- 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. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving
Includes appropriate condiments

SIMPLY ITALIAN $15.99
- Chicken Parmesan 489 Cal/12 oz. serving
- Sausage with Peppers 586 Cal/6 oz. serving
- Broccoli with Lemon Zest 53 Cal/3 oz. serving
- Garlic Bread 350 Cal/slice
- Cannoli 216 Cal each
- Iced Tea 0 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
Includes appropriate condiments
buffets

BUFFET STARTERS
- Seasonal Garden Salad With Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.66 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)
- Italian Green Salad With Penne And Prosciutto (110 Cal/3.25 oz. serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

BUFFET ENTREES
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) $18.99
- Honey Mustard Pork Loin (220 Cal/4 oz. serving) $20.49
- Grilled Salmon in a Moroccan Herb Sauce (120 Cal/2.75 oz. serving) $19.79
- Asian Marinated Steak (160 Cal/3 oz. serving) $18.99
- Eggplant Lasagna (250 Cal/7.25 oz. serving) $17.29
- London Broil with Chimichurri Sauce (485 cal/5 oz. serving) $18.99
- Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal/8.75 oz. serving) $17.59

BUFFET SIDES
- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Chipotle Macaroni and Cheese (230 Cal/2.75 oz. serving)
- Roasted Red Potatoes (100 Cal/2.75 oz. serving)
- Mashed Sweet Potatoes (110 Cal/4.25 oz. serving)
- Fontina Mashed Potatoes with Chives (160 cal/4.25 oz. serving)
- Roasted Cauliflower with Olive Oil and Pine Nuts (94 cal/4.20 oz. serving)
- French Quarter Potatoes (120 cal/4 oz. serving)

BUFFET FINISHES
- Apple Pie (410 Cal/slice)
- Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)
- New York-Style Cheesecake (440 Cal/slice)
- Dulce de Leche Brownie (220 Cal/2.25 oz. serving)
- Individual Chocolate Ganache Bundt Cake (320 Cal each)
- Chocolate Cake (270 Cal/slice)

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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.

**RECEPTION HORS D’OEUVRES (HOT)**
- Bacon Wrapped Scallops (20 Cal each) $28.99
- Black Angus Mini Cheeseburgers (Sliders) (120 Cal each) $33.99
- Chili-Lime Chicken Kabobs (40 Cal each) $39.99
- Coconut Shrimp (45 Cal each) $24.99
- Crab Cakes (30 Cal each) $29.99
- Spanakopita (70 Cal each) $24.99
- Vegetable Springrolls (15 Cal each) $25.99
- Petite Party Potatoes w/ Bacon, Sour Cream and Cheddar Cheese (100 Cal each) $21.99

**RECEPTION HORS D’OEUVRES (COLD)**
- Antipasto Kabobs (45 Cal each) $39.99
- Mediterranean Antipasto Skewers (70 Cal each) $35.99
- Asian Chicken Salad in Black Sesame Cups (100 Cal each) $23.99
- Wild Mushroom and Goat Cheese Crostini (120 Cal each) $20.99
- Caprese Shooter with Balsamic Pearls (90-100 Cal each) $21.99
- Ahi Tuna with Wasabi Mayo (60 Cal each) $24.99
- Phylio Cup Trio (70-110 Cal each) $18.99
- Cucumber, Avocado and Shrimp Canapé’ (120 Cal each) $28.99

All prices are per dozen.
## Reception Additions

### Classic Cheese Tray
- Serves 20: $68.99
- 40: $135.99
- 80: $269.99
- Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, and Gourmet Crackers (290 Cal/2.75 oz. serving)

### Fresh Garden Crudites
- Serves 20: $62.99
- 40: $123.99
- 80: $239.99
- Fresh Garden Crudites with Ranch Dill Dip (120 Cal/5 oz. serving)

### Fresh Seasonal Fruit
- Serves 20: $68.99
- 40: $135.99
- 80: $269.99
- Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

### Assorted Mini Sandwiches
- Serves 20: $82.99
- 40: $160.99
- 80: $316.99
- 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

### Housemade Spinach Dip
- Serves 20: $32.99
- 40: $52.99
- 80: $92.99
- Housemade Spinach Dip served with Fresh Pita Chips (230 Cal/2.25 oz. serving)

**Don't see what you like?**
Please contact our catering office to inquire about a custom menu to satisfy your taste. We offer a diverse variety of catering styles and will be happy to assist you in all aspects of planning your event.

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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.
# 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 $9.29

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 $15.49

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 Blue Cheese Dip 680 Cal/6.75 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Assorted Dessert Bars 300-420 Cal/3.25 oz. serving

## American Tea $9.99

The perfect selection of sweet and savory snacks:

- Fresh Mozzarella Tea Sandwiches 250 Cal each
- Grilled Chicken and Apple Tea Sandwiches 230 Cal each
- Roast Beef and Brie Tea Sandwiches 270 Cal each
- Scones with Jam and Honey Cream Cheese 380 Cal/3 oz. serving
- Assorted Petit Fours 60-140 Cal each
- Shortbread Cookies 20 Cal each
- Hot Water with Assorted Tea Bags 0 Cal/8 oz. serving

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# Snacks

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

## Energy Break $3.99

Raise the bar!

- Granola Bars 190 Cal each
- Fruit Filled Bars 160 Cal each
- Breakfast Bars 250 Cal each

## The Healthy Alternative $8.99

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 $6.49

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

## Coffee Break $6.29

Coffee and Tea Service, Chocolate Dipped Krispie Bars, Craveworthy Cookies & Biscotti:

- Coffee and Tea Service 0 Cal/8 oz. serving
- Chocolate Dipped Krispie Treats 150-171 Cal/4 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Chocolate Biscotti 80-100 Cal each
baked goods

vegan

Starbucks Brewed Regular and Decaffeinated Coffee, Tea
(0 Cal/8 oz. serving) $24.99 Per Gallon
Includes appropriate condiments
Hot Apple Cider (160 Cal/8 oz. serving) $19.99 Per Gallon
Hot Chocolate (160 Cal/8 oz. serving) $2.29 Per Person
Iced Tea (5 Cal/8 oz. serving) $18.99 Per Gallon
Includes appropriate condiments
Lemonade (90 Cal/8 oz. serving) $18.99 Per Gallon
Fruit Punch (5 Cal/8 oz. serving) $18.99 Per Gallon
Assorted Fruit Juices (120-130 Cal/8 oz. serving) $19.99 Per Gallon
Infused Water $9.99 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 Each

desserts

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

Assorted Craveworthy Cookies (250-310 Cal each) $14.99 Per Dozen
Bakery-fresh Brownies (250 Cal/2.25 oz. serving) $16.79 Per Dozen
Assorted Dessert Bars (300-420 Cal/3.25 oz. serving) $18.99 Per Dozen
Chocolate Covered Strawberries (40 Cal each) $22.99 Per Dozen
Full Sheet Cake $89.99
Vanilla Cake with Vanilla Frosting 250 cal/2.25 oz. each
Chocolate Cake with Chocolate Frosting 350 cal/2.25 oz. each
Sweet Sampler $28.99 Per Dozen
  Chocolate Turtle Brownies 170 Cal each
  Coconut Macaroons 106 Cal each
  Assorted Craveworthy Cookies 250-310 Cal each
  Marshmallow S’mores 103 Cal each
  Assorted Miniature Cheesecake 170 Cal each

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

352-392-3463
cfater@ufl.edu
www.classicfarecatering.com
Prices effective until 08/01/2018
Prices may be 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.