

*catering*  
MENU

CRIMSON CATERING



# ALL-DAY PACKAGES

## *All Day Delicious* \$42.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments.

### 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

### 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

### POWER UP LUNCH

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

### 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

## *Meeting Wrap Up* \$36.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

### MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	110-120 Cal each
Yogurt Parfait Cups	370-400 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

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

### IT'S A WRAP

Includes choice of salad.

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/3.5 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
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/1 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



# ALL-DAY PACKAGES

## *Simple Pleasures* \$28.09

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

### SIMPLE CONTINENTAL

Assorted Donuts	190-490 Cal each
Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

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

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
Roasted Pepper and 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

### MID-DAY MUNCHIES

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/1 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

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

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# BREAKFAST

## *Breakfast Collections*

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

### **BASIC BEGINNINGS** \$8.69

Choice of one (1) Breakfast Pastry served with Bottled Water, Gourmet Coffee, Decaf and Hot Tea

■ Assorted Danish	200-430 Cal each
■ Assorted Muffins	400-510 Cal each
■ Assorted Scones	430-470 Cal each
■ Assorted Bagels	170-360 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### **MINI CONTINENTAL** \$11.39

■ Miniature Muffins	80-120 Cal each
■ Miniature Danish	140-170 Cal each
■ Miniature Bagels	110-160 Cal each
■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### **HEALTHY CHOICE BREAKFAST** \$9.79

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

## *À la Carte Breakfast*

Includes appropriate condiments

- Assorted Muffins (400-510 Cal each) \$21.99 Per Dozen
- Cinnamon Rolls (260 Cal each) \$17.99 Per Dozen
- Assorted Breakfast Breads (110-220 Cal each) \$14.49 Serves 12
- Assorted Danish (200-430 Cal each) \$21.99 Per Dozen
- Assorted Scones (430-470 Cal each) \$21.99 Per Dozen

Assorted Miniature Pastries \$21.99 Serves 12

- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BREAKFAST

## Hot Breakfast

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

### ULTIMATE BREAKFAST \$16.49

Cheddar and Onion Frittata and Pancakes with Butter and Syrup accompanied by Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, choice of three (3) Breakfast Pastries with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Bottled 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
Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Cheddar and Onion Frittata	270 Cal each
Pancakes	50 Cal each
Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$12.49

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Bottled Water, Gourmet Coffee, Decaf and Hot Tea

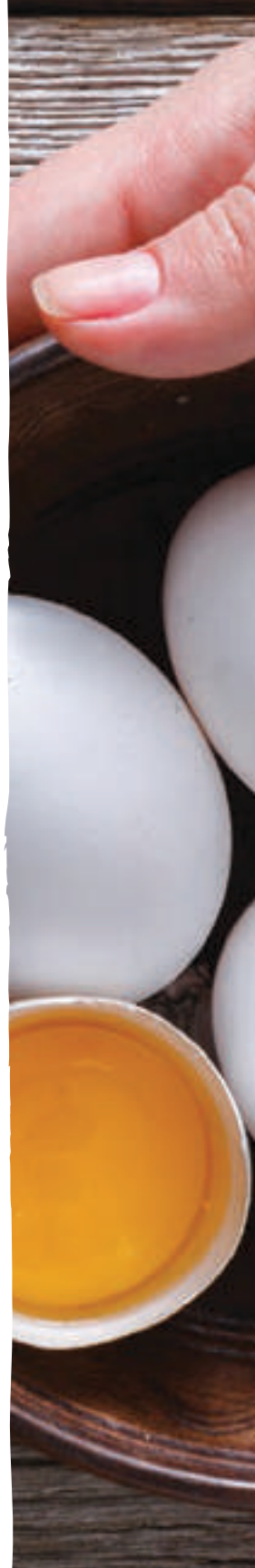
Assorted Muffins	400-510 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$13.49

Choice of two (2) Breakfast Sandwiches served with Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Bottled Water, Gourmet Coffee, Decaf and Hot Tea

Egg and Cheese English Muffin	260 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	520 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	370 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	590 Cal each
Spicy Veggie Sausage Biscuit	370 Cal each
Spicy Southern Chicken Biscuit	640 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply*







## BREAKFAST

### *Breakfast Enhancements*

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

#### **YOGURT PARFAITS** \$7.99

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

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

#### **TRADITIONAL SANDWICHES** \$5.29

Choice of two (2) Breakfast Sandwiches

■ Egg and Cheese English Muffin	260 Cal each
■ Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	520 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	370 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	590 Cal each
■ Spicy Veggie Sausage Biscuit	370 Cal each
Spicy Southern Chicken Biscuit	640 Cal each

#### **HAND WRAPPED BREAKFAST BURRITOS** \$4.99

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
■ Sweet Potato Burrito	470 Cal each

*Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply*

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.

# SANDWICHES & SALADS

## Classic Collections

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

### DELI EXPRESS \$12.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies and Beverages

Side Salads	25-330 Cal each
Individual Bags of Chips	100-160 Cal each
Assorted Baked Breads and Rolls	110-160 Cal each
Deli Platter (Turkey, Roast Beef, Ham, Tuna)	25-80 Cal/1 oz. serving
Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Asiago Roast Beef Focaccia \$15.49

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	590 Cal each
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Freshly Baked Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Blackened Chicken Ciabatta \$15.49

Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta	390 Cal each
Spiced Sweet Potato Salad	120 Cal/4 oz. serving
Individual Bag of Chips	100-160 Cal each
Freshly Baked Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each

#### Harvest Chicken Salad \$15.49

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal each
Bakery Fresh Roll	160 Cal each
Fresh Fruit Cup	40 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$11.39

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

Classic Selection Sandwich	140-750 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS BUFFET \$17.39

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

Side Salads	25-330 Cal each
Dill Pickle Slices	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Classic Selection Sandwiches	140-750 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet)

Chicken Caesar Wrap (630 Cal each)

Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise (600 Cal each)

Grilled Vegetable Bruschetta Lavash with a Spicy Sriracha (620 Cal each)

Mediterranean Chicken Ciabatta (550 Cal each)

Bavarian Ham and Swiss on a Pretzel Roll (480 Cal each)

*Additional Premium Box Lunch options available upon request!*  
Please contact your catering professional.



# SANDWICHES & SALADS

## Classic Collections

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

### THE EXECUTIVE LUNCHEON \$18.49

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

Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
Executive Luncheon Sandwiches	370-760 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich Choices for the Executive Luncheon Buffet)

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

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

Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli (620 Cal each)

Deli style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette (640 Cal each)

Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub (490 Cal each)

Roast Beef and Fontina Sub (650 Cal each)

### SIDE SALAD SELECTIONS

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

■ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)

■ Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)

■ Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 Cal/3.5 oz. serving)

■ Grilled Vegetable Pasta Salad with a Balsamic Dressing (130 Cal/3 oz. serving)

■ Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)

■ Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 Cal/3.5 oz. serving)

■ Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)

■ Roasted Vegetable Pasta Salad (210 Cal/3.75 oz. serving)

■ Herbed Quinoa Side Salad (100 Cal/3.5 oz. serving)

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

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.



# BUFFETS

## Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

### SOUP AND SALAD BUFFET \$16.99

Create your own Salad Sensation served with Dinner Rolls, Soup du Jour and Assorted Craveworthy Cookies

■ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
■ Ranch Dressing	200 Cal/2 oz. serving
■ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
■ Roasted Chickpeas	210 Cal/2 oz. serving
■ Sliced Red Onions	10 Cal/1 oz. serving
■ Shredded Cheese	60 Cal/0.5 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Cucumbers	5 Cal/1 oz. serving
■ Shredded Carrots	10 Cal/0.5 oz. serving
■ Croutons	60 Cal/0.5 oz. serving
■ Dinner Rolls	160 Cal each
Soup du Jour	80-420 Cal/8 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### ALL-AMERICAN PICNIC \$15.99

■ 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, Onions, Pickles and Tomatoes)	0-10 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### NORTHERN ITALIAN BUFFET \$20.99

■ Mediterranean Salad with a Greek Vinaigrette	120 Cal/3.25 oz. serving
■ Garlic Breadsticks	110 Cal each
■ Roasted Mushrooms	90 Cal/3 oz. serving
Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
■ Vermicelli Pasta	150 Cal/3.25 oz. serving
■ Berry Panna Cotta	330 Cal/5 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### TASTY TEX MEX \$19.99

Create your own Fajitas with our Tex Mex Sides including choice of two (2) Salsas!

■ Tortilla Chips	90 Cal/1 oz. serving
■ Mexican Rice	130 Cal/3 oz. serving
■ Charro Beans	90 Cal/3 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
■ Pico De Gallo	10 Cal/1 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
Cinnamon Crisps	20 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### ASIAN ACCENTS \$20.49

General Tso's Chicken with Steamed Rice and Teriyaki Salmon with Lemon Green Beans served with Sides and two (2) Dipping Sauces	
■ Peanut Lime Ramen Noodles	200 Cal/3 oz. serving
Egg Rolls	190 Cal each
■ Sweet Soy Sauce	50 Cal/1 oz. serving
■ Sweet and Sour Sauce	40 Cal/1 oz. serving
■ Chili Garlic Sauce	45 Cal/1 oz. serving
■ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans	100 Cal/3 oz. serving
■ Fortune Cookies	30 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



# BUFFETS

## *Themed Buffets*

12 Person Minimum. Includes appropriate condiments and choice of beverages.

### **LAZY SUMMER BBQ** \$20.99

■ Coleslaw	150 Cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 Cal each
■ Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### **BASIC ITALIAN BUFFET** \$17.99

Home-style Lasagna and choice of Veggie Lasagna served with traditional Italian Sides

■ Italian House Salad	50 Cal/3.5 oz. serving
■ Garlic Breadsticks	110 Cal each
Home-style Lasagna with Parmesan Cheese	330 Cal/7.25 oz. serving
■ Cauliflower Lasagna	430 Cal/8.375 oz. serving
■ Vegetable Alfredo Lasagna	460 Cal/11 oz. serving
■ Chocolate Dipped Biscotti	190 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### **HEARTLAND BUFFET** \$16.99

Baby Spinach Salad	60 Cal/2.15 oz. serving
■ Bakery Fresh Rolls	160 Cal each
■ Roasted New Potatoes	110 Cal/2.75 oz. serving
■ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
■ Oreo Blondies	270 Cal/1.75 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

*Looking to create your own Themed Buffet or Unique Custom Buffet?*

Contact us at [harkleroad-carol@aramark.com](mailto:harkleroad-carol@aramark.com) / 724.357.5709 to explore more options and personalize your buffet to fit your event.

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.

# BUFFETS

## *Create Your Own Buffet*

Customize Your Own Buffet: Select (1) starter, (1) entrée, (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Includes appropriate condiments.

### **BUFFET STARTERS**

- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.7 oz. serving)
- Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
- Antipasto Salad (130 Cal/3 oz. serving)
- Antipasto Platter with Crostini (250 Cal/5 oz. serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

### **BUFFET ENTREES**

- Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. serving) \$19.99
- Fried Chicken with Buttermilk Hot Sauce (530 Cal/5.6 oz. serving) \$19.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$19.99
- Roasted Turkey with Cranberry Relish (160 Cal/3.5 oz. serving) \$19.99
- Chipotle Pork Loin topped with a Pineapple Salsa (180 Cal/3.75 oz. serving) \$21.49
- Asian Marinated Steak (160 Cal/3 oz. serving) \$19.99
- Eggplant Lasagna (250 Cal/7.25 oz. serving) \$18.49

### **BUFFET SIDES**

- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 Cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Penne with Marinara Sauce (100 Cal/3 oz. serving)
- Ginger Honey Glazed Carrots (110 Cal/3.25 oz. serving)
- Roasted Red Potatoes (100 Cal/2.75 oz. serving)
- Fresh Herbed Vegetables (100 Cal/3.5 oz. serving)

### **BUFFET FINISHES**

- Apple Pie (410 Cal/slice)
- New York-Style Cheesecake (440 Cal/slice)
- Dulce de Leche Brownie (220 Cal/2.25 oz. serving)
- Spiced Carrot Cake (370 Cal/slice)
- Chocolate Cake (270 Cal/slice)
- Pumpkin Crunch Mousse (160 Cal/2.75 oz. serving)





## RECEPTIONS

### *Hors d'oeuvres*

Hors d'oeuvres are priced per dozen. Includes appropriate condiments.

#### RECEPTION HORS D'OEUVRES (HOT)

- Beef Empanadas (70 Cal each) \$25.99
- Chicken Quesadillas (50 Cal each) \$23.99
- Chicken Satay (20 Cal each) \$25.99
- Coconut Shrimp (45 Cal each) \$34.99
- Crab Cakes (30 Cal each) \$28.99
- Crispy Asiago Asparagus (50 Cal each) \$24.99
- Mac n' Cheese Melts (80 Cal each) \$25.99
- Spanakopita (70 Cal each) \$25.99
- Vegetable Spring Rolls (15 Cal each) \$36.99

#### RECEPTION HORS D'OEUVRES (COLD)

- Assorted Petit Fours (60-140 Cal each) \$27.99
- Chocolate-Caramel Mini Cheesecakes (80 Cal each) \$26.99
- Cool Citrus Mini Cheesecakes (80 Cal each) \$26.99
- Antipasto Kabobs (45 Cal each) \$34.99
- Veggie Hummus Cup (190 Cal each) \$26.99
- Strawberry Ricotta Toast Points (60 Cal each) \$16.99

*May we suggest a Served Meat or Reception?*

Event Planning Policies are listed in the back of the Catering Guide

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.

# RECEPTIONS

## *Reception Platters and Dips*

### **CLASSIC SLICED CHEESE TRAY** \$48.49 Serves 12

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

### **FRESH GARDEN CRUDITÉS** \$41.99 Serves 12

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

### **FRESH SEASONAL FRUIT** \$41.99 Serves 12

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

### **ANTIPASTO PLATTER** \$76.99 Serves 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese (250 Cal/5 oz. serving)

### **HUMMUS WITH PITA CHIPS** \$36.49 Serves 12

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

*Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.*





# RECEPTIONS

## Reception 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. Includes appropriate condiments.

### HAPPY HOUR \$18.49

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
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

### AMERICAN TEA \$11.49

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

### SOFT PRETZEL BAR \$5.99

Crisp on the outside and soft on the inside, try our Hot Pretzels served with your choice of Three (3) Dipping Sauces; Sweet or Salty, the choice is Yours!

■ Hot Pretzels	170 Cal each
■ Honey Mustard Sauce	130 Cal/1 oz. serving
■ Spicy Mustard Sauce	30 Cal/1 oz. serving
■ Yellow Mustard Sauce	20 Cal/1 oz. serving
■ Nacho Cheese Sauce	40 Cal/1 oz. serving
■ Vegan Cheddar Cheese Sauce	60 Cal/1 oz. serving
■ Cajun Cheese Sauce	60 Cal/1 oz. serving
■ Buffalo Blue Sauce	30 Cal/1 oz. serving
■ Chocolate Sauce	70 Cal/1 oz. serving
■ Caramel Sauce	100 Cal/1 oz. serving

## Breaks

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

### ENERGY BREAK \$4.09

Raise the bar!

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

### THE HEALTHY ALTERNATIVE \$9.29

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 \$7.29

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

### BREADS AND SPREADS \$6.19

Looking for a variety of flavors to spice up your meeting? Try dipping our Tortilla Chips, Pita Chips and Crostini into your choice of four (4) spreads, accompanied by a Fresh Fruit Tray

■ Tortilla Chips	190 Cal/2 oz. serving
■ Pita Chips	140 Cal/2 oz. serving
■ Crostini	40 Cal each
■ Korean Roja Guacamole	90 Cal/2 oz. serving
■ Ginger Verde Guacamole	90 Cal/2 oz. serving
■ Chilled Spinach Dip	200 Cal/2 oz. serving
■ Feta and Roasted Garlic Dip	260 Cal/2 oz. serving
■ Traditional Hummus	80 Cal/2 oz. serving
■ Artichoke and Olive Dip	140 Cal/2 oz. serving
■ Fresh Fruit Tray	40 Cal/2.5 oz. serving

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.



# BEVERAGES & DESSERTS

## *Beverages*

Includes appropriate accompaniments

Regular Coffee, Decaf and Hot Water with Assorted Tea Bags  
(0 Cal/8 oz. serving) \$2.29 Per Person

Bottled Water (0 Cal each) \$2.29 Each

Assorted Sodas (Can) (0-150 Cal each) \$1.99 Each

Assorted Individual Fruit Juices (110-170 Cal each) \$2.49 Each

Regular Coffee (0 Cal/8 oz. serving) \$21.99 Per Gallon

Hot Chocolate (160 Cal/8 oz. serving) \$21.99 Per Gallon

Iced Tea (5 Cal/8 oz. serving) \$19.99 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$19.99 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

## *Desserts*

Available for 12 guests or more

■ Assorted Blondies (240-300/1.875-2.38 oz. serving) \$17.49 Per Dozen

■ Assorted Craveworthy Cookies (250-310 Cal each) \$15.49 Per Dozen

■ Bakery-fresh Brownies (250 Cal/2.25 oz. serving) \$17.49 Per Dozen

■ Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving)  
\$19.49 Per Dozen

Custom Artisan Cupcakes \$27.99

■ Chocolate Cupcake with Fudge Icing 480 Cal each

■ Vanilla Cupcake 380 Cal each

■ Bananas Foster Cupcake 180 Cal each

■ Devil's Food Cupcake 380 Cal each



# POLICIES & GUIDELINES

## POLICIES

- Menu selections and guarantees for events over 100 guests must be finalized 5 business days out.
- Finalized Menu selections and guarantees for events under 100 guests must be 3 business days prior to event.
- We will provide additional food at 5% of the guarantee number to cover last minute guests. You will be billed for the guarantee or actual guest count, whichever is greater.
- Extra place settings will be made in advance as part of the guarantee and charged as a full meal price.
- All suite orders must also be made 3 business days out or order off of game day menu selections.
- Minimum guests for the Everyday Menu is 12, for Buffets and Dinners minimum is 24.
- Changes event orders made after the guarantee (if able to accommodate) will be charged 2x the per person charge.
- Menus with Chef Attendant are charged \$150 per attendant.

*(Any changes in policy must be requested in writing and approved by General Manager)*

## CANCELLATIONS

- Events that are cancelled 3 business days or less will be charged a 100% cancellation fee.
- Cancellations 5 business days out will be charged a 50% cancellation fee.

 Vegetarian  Vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

## Ordering Information

### LEAD TIME

Notice of 72 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

## ALCOHOL SERVICE

- At the Kovalchick Convention and Athletic Complex Alcohol is provided by Aramark as the licensee
- A Bartender Fee \$150 (we recommend 1 bartender per every 75 people)
- Bartender Fee waived at Cash Bars that exceed \$750 in sales.
- For on Campus events the client is responsible for the transportation and return of the alcohol.
- University funds may NOT be used to purchase alcoholic beverages.
- Bartender Fee \$150 (we recommend 1 bartender per every 75 people)
- All necessary bar items, except the alcohol, are provided with the Bar Service Fee (see your catering sales associate for prices). This includes the ice, mixers, napkins and plastic cups for \$2.50 with glassware \$3.50

## CHINA, BAMBOO AND SUSTAINABLE SERVICE WARE

China is provided for all custom served plated dinners in the per person price. Buffets and orders from our everyday menu are provided high quality plastic products as our standard set up, unless otherwise requested. We offer china service, bamboo or sustainable service ware for any event when ordering from our Every Day Guide only at an additional charge.

- Full Meal China Service and Silverware \$3.50 per person
- China Reception Service, Beer and Wine Service \$2.50
- Two Sustainable Service Ware Choices
- (1) Bamboo \$2.50
- (2) Biodegradable \$1.50

## LINENS

We will provide linens for the food, beverage, and sit down tables at no charge. For specialty linen, please ask your catering sales coordinator for more information

## CONTACT INFORMATION

Campus Catering

724.357.5709

Kovalchick Convention and Athletic Center Catering

724.357.2194

## CONTACT US TODAY

724.357.5709

[harkleroad-carol@aramark.com](mailto:harkleroad-carol@aramark.com)

[www.crimsoncatering.catertrax.com](http://www.crimsoncatering.catertrax.com)

*Prices effective until 07/01/2020*

*Prices may be subject to change*