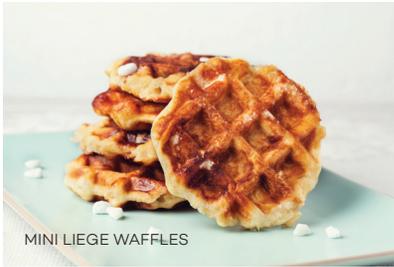


# FALL 2018 FLAVORS SELECTION

Fall selection and prices available through December 1, 2018



MINI LIEGE WAFFLES

## BREAKFAST À LA CARTE SELECTIONS & ADD ONS

### Mini Liege Waffles

2 Mini Waffles + Toppings | 160-440 cal

Minimum Order of 25 Guests

Petite Liege waffles studded with sweet pockets of pearl sugar and served with chocolate sauce, maple syrup, powdered sugar, whipped cream, and sliced strawberries

**\$4.99 per guest**

## PREMIUM TAKEAWAYS

Minimum Order of 10 Guests

### SANDWICHES

#### Aphrodite Wrap

1 Wrap | 410 cal

Non GMO wrap with beet hummus, potato cauliflower salad, arugula, artichokes, spiced walnuts and cumin pickled vegetables

**\$7.99 per guest**

#### Korean BBQ Chicken Banh Mi

1 Sandwich | 590 cal

Slices of Korean BBQ flavored chicken topped with roasted sea salt onions, pickled carrots, fresh jalapeños, cucumbers, and cilantro served on an Artisan baguette

**\$7.99 per guest**

### ADVENTURE BOXES

#### North African Adventure Box

1 Box | 400 cal

Slices of seasoned chicken breast, green lentil couscous, and dried figs, served with Naan bread and a Harissa dipping sauce

**\$6.29 per guest**

#### Asian Explorer Adventure Box

1 Box | 250 cal

Pan seared tuna, marinated Asian vegetables, ramen noodle salad, and edamame

**\$6.29 per guest**

### SALADS

#### Thai Beef Salad

1 Salad | 190cal

Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs, and citrus lemongrass dressing

**\$8.99 per guest**

#### Apple Orchard & Pecan Salad

1 Box | 570 cal

Tart apples, dried cranberries, chevre, roast turkey, cornbread croutons, candied pecans, and whole grain mustard dressing

**\$8.99 per guest**

#### Spinach, Roasted Grapes & Squash Salad

1 Salad | 220 cal

Baby spinach tossed in a maple Dijon vinaigrette, topped with roasted butternut squash, grapes, and toasted pepitas

**\$8.99 per guest**



THAI BEEF SALAD

## SERVED LUNCHEONS & DINNERS

Minimum Order of 10 Guests

### Mushroom Stroganoff

1 Entree | 550 cal

Lentil penne with a cremini, shiitake & white mushroom vegan bechamel sauce, topped with vegan yogurt and fresh dill

**\$12.99 per guest**



BBQ GLAZED SALMON OVER SMOKY SUCCOTASH

### BBQ Glazed Salmon Over Smoky Succotash

1 Salmon Filet + 4 oz. Succotash | 620 cal

Seared salmon filet glazed with citrus-chipotle BBQ sauce, served with a bacon, corn, fava, and garbanzo bean succotash

**\$13.99 per guest**

Add a soup du jour to your package for an additional \$2.99 per guest.



## SPECIALTY STATIONS

Minimum Order of 25 Guests

### Give Thanks This Season!

Celebrate the season with the ultimate Thanksgiving spread! Package comes with choice of roast turkey or smoked ham, choice of our sides, all the traditional accompaniments, and a choice of three pies.

#### Choice of four sides:

- Wild Rice with Dried Cherries 4 oz. | 210 cal
- Green Beans with Lemon & Walnuts 4 oz. | 170 cal
- Roasted Brussel Sprouts 4 oz. | 110 cal
- Corn and Green Onion Pudding 4 oz. | 260 cal
- Chipotle Roasted Butternut Squash 4 oz. | 190 cal
- Truffle Oil Mashed Potatoes 4 oz. | 300 cal
- Glazed Roasted Root Vegetables 4 oz. | 100 cal
- Brown Sugar Glazed Sweet Potatoes 4 oz. | 130 cal
- Brussels Sprout Salad 3 oz. | 70 cal
- Spinach Salad 3 oz. | 40 cal
- Romaine Salad, Apples & Pecans 3 oz. | 90 cal
- Roasted Beet & Orange Salad 4 oz. | 120 cal



#### Choice of three desserts - served with whipped cream:

- Apple Pie 1 slice | 450 cal
- Pumpkin Pie 1 slice | 380 cal
- Pecan Pie 1 slice | 520 cal
- Sweet Potato Pie 1 slice | 390 cal

Includes rolls (1 ea. | 160 cal) & Butter, Cranberry Sauce & Traditional Stuffing (2 oz. | 120 cal) and Gravy.

**\$18.09 per guest**

#### Add ons:

- Roast Turkey 3 oz. | 100 cal **\$4.00 per guest**
- Smoked Ham 4 oz. | 130 cal **\$4.00 per guest**
- Maple Glazed Salmon 3 oz. | 135 cal **\$6.00 per guest**

### Soft Pretzel Bites Bar

4 Pretzels + Topping | 290cal

Soft pretzel bites served with your choice of seasonings and dipping sauces

**\$5.99 per guest**

## HORS D'OEUVRES

Sold by the Dozen. Minimum Order of 4 Dozen

### Brazilian Chicken Tostone

1 Tostone | 35 cal

Twice-fried plantains topped with shredded Brazilian chicken, Béchamel sauce, and roasted vegetable blend of red onion, zucchini, yellow squash, red and yellow peppers, and plum tomatoes, garnished with cilantro

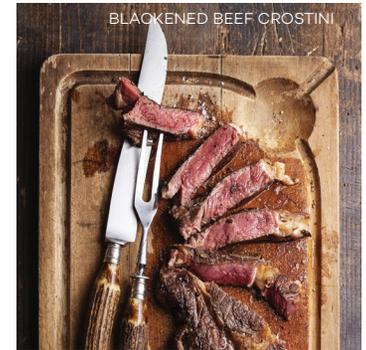
**\$10.99 per dozen**

### Blackened Beef Crostini

1 Crostini | 50 cal

Crostini brushed with basil mustard aioli topped with Cajun blackened tri tip and bleu cheese crumbles

**\$14.99 per dozen**



## BEVERAGES & DESSERTS

### Hot Apple Cider Bar

Warm up with the quintessential Fall beverage. Choose from a variety of Hot Apple ciders and make it your own with your choice of toppings. Add some delicious sweet treats to make it the perfect afternoon break.

#### Choose two or more to make a bar:

- Classic Hot Apple Cider 8 oz. | 100 cal **\$29.99 per gal**
- Hot Buttered Apple Cider 6 oz. | 210 cal **\$57.99 per gal**
- Hot Spiced Cranberry Cider 8 oz. | 140 cal **\$35.99 per gal**
- Mulled Cider 8 oz. | 160 cal **\$47.99 per gal**

#### Add on some fall treats to complete your cider bar:

- Sticky Bun Donut Holes 3 ea. | 190 cal **\$13.49 per dz** (minimum 3 dz)
- Maple & Bacon Donut Holes 3 ea. | 230 cal **\$13.49 per dz** (minimum 3 dz)
- Blondie Bar 1 Bar | 250 cal **\$15.99 per dz**
- Chocolate Chess Bar 1 Bar | 260 cal **\$15.99 per dz**
- Apple Cider Donuts 1 Donut | 200 cal **\$15.99 per dz**

### Halloween Delight Candy Bar

3 oz. | 370 cal

The ultimate candyfest: a lavish spread of everyone's favorite candies arranged temptingly. Get a jump on Halloween!

**\$3.99 per guest**

\*2,000 calories a day is used for general nutrition advis, but calorie needs may vary. Additional nutritional information is available.

