

Assumption Catering

# EVENT MENU





# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# All-Day Packages

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

## ALL DAY DELICIOUS \$41.29

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	100-200 Cal each
Assorted Yogurt Cups <b>v</b>	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$34.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 15 guests or more.

### MORNING MINI

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-70 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>v EW PF</b>	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# All-Day Packages

## SIMPLE PLEASURES \$27.29

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 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, Mustard, Mayo, Assorted Craveworthy® Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

\*All packages include necessary accompaniments and condiments.

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 15 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$7.69

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each

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

### QUICK START \$10.59

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER \$14.69

Assorted Bagels <b>v</b>	290-450 Cal each
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Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
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Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v \$23.49 PER DOZEN</b>	290-450 Cal each
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Assorted Muffins Served with Butter and Jam <b>v \$23.49 PER DOZEN</b>	380-490 Cal each
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Assorted Scones Served with Butter and Jam <b>v \$23.49 PER DOZEN</b>	400-440 Cal each
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Seasonal Fresh Fruit Platter <b>VG PF \$3.39 PER PERSON</b>	35 Cal/2.5 oz. serving
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Assorted Yogurt Cups <b>\$2.29 EACH</b>	40-80 Cal each
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Vegan Blueberry Banana Breakfast Bread <b>VG PF \$14.99 SERVES 12</b>	250 Cal slice
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# Breakfast

## HOT BREAKFAST

All prices are per person and available for 15 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$14.59

Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>vg</b>	80 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$11.69

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### TACOS FOR BREAKFAST \$12.79

Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Flour Tortilla - 6" <b>vg</b>	90 Cal each
Corn Tortilla - 6" <b>vg</b>	35 Cal each
Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bacon and Eggs Scramble	270 Cal/4 oz. serving
Sauteed Peppers and Onions <b>vg</b>	40 Cal/2 oz. serving
Shredded Cheddar Cheese <b>v</b>	110 Cal/1 oz. serving
Hashbrown Potatoes <b>v</b>	120 Cal/3 oz. serving
Guacamole <b>vg</b>	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	10 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Sour Cream <b>v</b>	60 Cal/1 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

\*All packages include necessary accompaniments and condiments.

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# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 15 guests or more.

### YOGURT PARFAIT BAR \$7.69 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt <b>v</b>	60 Cal/4 oz. serving
Strawberry Yogurt <b>v</b>	80 Cal/4 oz. serving
Vanilla Yogurt <b>v</b>	80 Cal/4 oz. serving
Diced Pineapple <b>VG PF</b>	30 Cal/2 oz. serving
Fresh Strawberries <b>VG PF</b>	20 Cal/2 oz. serving
Walnuts <b>VG</b>	100 Cal/0.5 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Granola <b>v</b>	110 Cal/1 oz. serving

### OATMEAL BAR \$5.39 PER PERSON

Oatmeal <b>VG</b>	140 Cal/8 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Maple Syrup <b>VG</b>	80 Cal/1 oz. serving
Dried Cranberries <b>VG</b>	50 Cal/0.5 oz. serving
Raisins <b>VG</b>	40 Cal/0.5 oz. serving
Brown Sugar <b>VG</b>	50 Cal/0.5 oz. serving
Cinnamon Sugar <b>VG</b>	30 Cal/0.25 oz. serving
Walnuts <b>VG</b>	90 Cal/0.5 oz. serving

### OMELET STATION \$10.59

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

Eggs <b>v</b>	180 Cal/4 oz. serving
Egg Whites <b>v</b>	45 Cal/4 oz. serving
Shredded Cheddar Cheese <b>v</b>	120 Cal/1 oz. serving
Crumbled Feta Cheese <b>v</b>	80 Cal/1 oz. serving
Crumbled Bacon	80 Cal/0.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Mushrooms <b>VG EW PF</b>	90 Cal/3 oz. serving
Tomatoes <b>VG</b>	5 Cal/1 oz. serving
Onions <b>VG</b>	10 Cal/0.5 oz. serving
Green Peppers <b>VG</b>	10 Cal/1 oz. serving
Spinach <b>VG</b>	15 Cal/2 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 15 guests or more.

### DELI EXPRESS \$11.49

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Asian Grain Bowl with Chicken \$13.79

Chicken, Red Quinoa, Brown Rice, Kale, Garlic Broccoli, Edamame and Almonds with a Carrot Ginger Dressing <b>ew pf</b>	350 Cal/7.25 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Steakhouse Chop Salad \$14.79

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Kale Quinoa Panzanella \$11.29

Quinoa, Grape Tomato, Red Onion, Kale, Spring Mix and Baguette Chips with a Sun-Dried Tomato Vinaigrette <b>vg ew pf</b>	480 Cal/11.8 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$11.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$11.49

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 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)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo <b>vg ew pf</b>	290 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 15 guests or more.

### THE EXECUTIVE LUNCHEON \$18.19

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	720 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Creamy Chicken Salad Croissant with Fresh Dill	660 Cal each
Masala Hummus and Chicken Ciabatta with Sliced Cucumber, Arugula, Tomato, Pickled Red Onions, Indian-Spiced Hummus and Cilantro <b>EW</b>	500 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon", Lettuce, Tomato and Mayo <b>VG PF</b>	510 Cal each

### SIDE SALAD SELECTIONS

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

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Arugula Salad with Cauliflower and Beets <b>EW PF</b>	120 Cal/2.5 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning <b>VG EW</b>	120 Cal/4 oz. serving
Chimichurri Potato Salad <b>VG</b>	120 Cal/3.5 oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Herbed Quinoa Side Salad <b>V PF</b>	110 Cal/3.5 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette <b>VG EW PF</b>	80 Cal/3.25 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### CURRY AND SPICE \$25.19

Kachumber Salad <b>VG EW PF</b>	35 Cal/3.9 oz. serving
Potato Samosa	180 Cal each
Lemon-Ginger Basmati Rice <b>VG</b>	170 Cal/3.25 oz. serving
Sweet Potato Coconut Curry <b>VG PF</b>	150 Cal/4 oz. serving
Butter Chicken	220 Cal/4 oz. serving
Ginger-Spiced Rice Pudding <b>V</b>	190 Cal/4.5 oz. serving

### GLOBAL STREET TACOS \$20.39

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Cumin Black Beans <b>VG EW PF</b>	90 Cal/3 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice <b>VG</b>	120 Cal/3 oz. serving
Cilantro Lime Brown Rice <b>VG EW</b>	140 Cal/3.5 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Choice of Two (2) Tacos:	
Korean Pork Taco with Kimchi	230 Cal each
Korean Shrimp Taco with Crema Fresca and Shredded Slaw	210 Cal each
Spicy Fish Taco with Watermelon Salsa and Spicy Slaw	140 Cal each
Green Chili Chicken Taco	220 Cal each
Black Bean and Kale Taco <b>VG EW PF</b>	180 Cal each
Mango Chicken Taco <b>EW</b>	270 Cal each
Roasted Vegetable Taco <b>VG EW PF</b>	200 Cal each
Cinnamon Sugar Cookies <b>V</b>	250 Cal each

### LAZY SUMMER BBQ \$23.09

Old-Fashioned Coleslaw <b>V EW</b>	150 Cal/3 oz. serving
Cornbread Fiesta Muffins <b>V</b>	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
BBQ Jackfruit <b>VG PF</b>	120 Cal/3 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each





## Buffets

### THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

#### PASTA TRIO BUFFET \$20.99

Caesar Salad	240 Cal/5.5 oz. serving
Garlic Breadsticks <b>v</b>	110 Cal each
Manicotti Marinara <b>v</b>	130 Cal each
Chicken and Broccoli Ravioli <b>EW</b>	330 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Gourmet Dessert Bars <b>v</b>	240-370 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

#### ASIAN ACCENTS \$22.79

Peanut Lime Ramen Noodles <b>v</b>	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>v</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>VG EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

# Buffets

## THEMED BUFFETS

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### HEARTLAND BUFFET \$22.79

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/4 oz. serving
Oreo Blondies <b>V</b>	270 Cal each

### POWER LUNCH \$19.39

Grilled Flatbread <b>VG</b>	110 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.25 oz. serving
Choice of Three (3) Salad Platters: Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend <b>EW</b>	440 Cal/14.5 oz. serving
Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa <b>EW</b>	340 Cal/16 oz. serving
Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad <b>EW</b>	530 Cal/11 oz. serving
Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing <b>EW</b>	510 Cal/11.9 oz. serving
Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette <b>EW PF</b>	310 Cal/6 oz. serving
Aquafaba Chocolate Mousse <b>V</b>	250 Cal each

## MEDI EATS BUFFET \$20.99

Israeli Couscous <b>VG EW PF</b>	120 Cal/3.5 oz. serving
White Pita Flatbread <b>V</b>	240 Cal each
Whole Wheat Pita Flatbread <b>V</b>	240 Cal each
Roasted Eggplant <b>VG EW PF</b>	100 Cal/3 oz. serving
Sautéed Spinach <b>VG EW PF</b>	60 Cal/3.25 oz. serving
Choice of One (1) Chicken Entrée: Chicken Souvlaki Skewers	190 Cal each
Baked Paprikash Chicken <b>EW</b>	200 Cal/6 oz. serving
Baked Falafel <b>V PF</b>	45-260 Cal each
Tzatziki <b>V</b>	15 Cal/1 oz. serving
Cinnamon Custard <b>V</b>	110 Cal/2.75 oz. serving

\*All packages include necessary accompaniments and condiments.

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 Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving
Mandarin Cranberry Salad <b>V EW PF</b>	190 Cal/4 oz. serving

### BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce <b>\$24.09</b>	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$20.99</b>	130 Cal/3 oz. serving
Roasted Butterball® Turkey with Cranberry Relish <b>\$20.99</b>	200 Cal/3.5 oz. serving
Cranberry-Glazed Pork Roast <b>\$20.99</b>	220 Cal/3 oz. serving
Moroccan Grilled Salmon <b>\$25.79</b>	130 Cal/2.75 oz. serving
Asian Marinated Steak <b>\$28.99</b>	190 Cal/3 oz. serving
Quinoa Cake Topped with Tomato Chutney <b>VG PF \$23.79</b>	280 Cal/4.25 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Mushroom Farro <b>V PF</b>	170 Cal/4 oz. serving
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes <b>V</b>	130 Cal/3.5 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving

### BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce <b>V</b>	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal slice
Spiced Carrot Cake <b>V</b>	350 Cal slice
Chocolate Cake <b>V</b>	320 Cal slice
Glazed Strawberry Bars <b>VG</b>	380 Cal each
Dragon Fruit Chia Mango Parfait <b>VG EW</b>	190 Cal each

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# Receptions

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops <b>\$24.79</b>	40 Cal each
Beef Satay <b>\$23.79</b>	35 Cal each
Chicken Empanadas <b>\$18.99</b>	70 Cal each
Chili-Lime Chicken Kabobs <b>\$26.79</b>	40 Cal each
Boneless Sweet 'n Spicy Wings <b>\$24.59</b>	150 Cal each
Spanakopita Mushrooms <b>v \$22.79</b>	30 Cal each
Balsamic Fig & Goat Cheese Flatbread <b>\$22.79</b>	80 Cal each
Assorted Mini Quiche <b>\$22.09</b>	100 Cal each
Buffalo Cauliflower Wings <b>VG EW PF \$19.79</b>	25 Cal/1.75 oz. serving

### RECEPTION HORS D'OEUVRES (COLD)

Tuna Poke Crisps <b>EW \$20.29</b>	80 Cal each
Goat Cheese and Beet Skewers <b>v \$20.29</b>	35 Cal each
Gazpacho Shooters <b>VG EW PF \$19.39</b>	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini <b>VG \$19.99</b>	50 Cal each
Chicken Cobb Tartines <b>\$20.29</b>	150 Cal each
Shrimp Cocktail <b>MARKET PRICE</b>	50 Cal each

#### 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 PLATTERS AND DIPS

All prices are per person and available for 15 guests or more.

#### CLASSIC CHEESE TRAY \$3.89 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini **v**

290 Cal/2.75 oz. serving

#### FRESH GARDEN CRUDITÉS \$3.09 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip **v PF**

120 Cal/5 oz. serving

#### SEASONAL FRESH FRUIT PLATTER \$3.39 PER PERSON

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

#### ANTIPASTO PLATTER \$5.69 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

#### HOUSE-MADE SPINACH DIP \$3.09 PER PERSON

House-Made Spinach Dip served with Fresh Pita Chips **v**

230 Cal/2.25 oz. serving

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# Receptions

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 15 guests or more.

### DIM SUM \$12.89

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>vg</b>	35 Cal/1 oz. serving
Chili Garlic Sauce <b>vg</b>	110 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	150 Cal each
Assorted Dessert Bars <b>v</b>	240-370 Cal each

### HAPPY HOUR \$17.49

Chilled Spinach Dip served with Pita Chips <b>v</b>	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
Pretzels Bites with Beer Cheese <b>v</b>	390 Cal/6 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Assorted Dessert Bars <b>v</b>	240-370 Cal each

### GROWN UP MAC AND CHEESE \$13.89

Chipotle Macaroni and Cheese <b>v</b>	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	180 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms <b>vg ew pf</b>	60 Cal/2 oz. serving
Peas <b>vg ew pf</b>	25 Cal/1 oz. serving
Broccoli Bits <b>vg ew pf</b>	40 Cal/1.75 oz. serving
Scallions <b>vg</b>	0 Cal/0.25 oz. serving

## BREAKS

All prices are per person and available for 15 guests or more.

### CHOCALIC \$8.49

Mini Candy Bars (4 each) <b>v</b>	45-80 Cal each
Chunky Chocolate Craveworthy® Cookies <b>v</b>	230 Cal each
Chocolate Dipped Pretzels <b>v</b>	120 Cal each
Chocolate Dipped Strawberries (2 each) <b>v</b>	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

### THE HEALTHY ALTERNATIVE \$8.89

Apple <b>vg ew pf</b>	60 Cal each
Orange <b>vg ew pf</b>	45 Cal each
Banana <b>vg ew pf</b>	100 Cal each
Pear <b>vg</b>	90 Cal each
Yogurt Cup <b>v</b>	40-80 Cal each
Trail Mix <b>v</b>	280 Cal each
Granola Bars <b>v</b>	100-200 Cal each

### SNACK ATTACK \$7.19

Assorted Individual Bags of Chips <b>v</b>	100-160 Cal each
Roasted Peanuts <b>v</b>	180 Cal/1 oz. serving
Trail Mix <b>v</b>	280 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each

### BREADS AND SPREADS \$5.09

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips <b>v</b>	130 Cal/2 oz. serving
Crostini <b>vg ew</b>	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole <b>vg pf</b>	90 Cal/2 oz. serving
Ginger Verde Guacamole <b>vg ew pf</b>	80 Cal/2 oz. serving
Chilled Spinach Dip <b>v</b>	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip <b>v</b>	260 Cal/2 oz. serving
Traditional Hummus <b>vg pf</b>	330 Cal/4.5 oz. serving
Artichoke and Olive Dip <b>v</b>	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving



## Beverages & Desserts

### BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	<b>\$2.89 PER PERSON</b>	0 Cal/8 oz. serving
Bottled Water	<b>\$1.89 EACH</b>	0 Cal each
Assorted Sodas (Can)	<b>\$1.89 EACH</b>	0-150 Cal each
Assorted Individual Fruit Juices	<b>\$2.29 EACH</b>	100-150 Cal each
Sparkling Water	<b>\$2.19 EACH</b>	0 Cal each
Hot Chocolate	<b>\$23.09 PER GALLON</b>	160 Cal/8 oz. serving
Iced Tea	<b>\$16.69 PER GALLON</b>	0 Cal/8 oz. serving
Lemonade	<b>\$16.69 PER GALLON</b>	80 Cal/8 oz. serving
Infused Water	<b>\$12.09 PER GALLON</b>	
Choice of One (1) Fruit Infused Water:		
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
Peach Mint Infused Lemonade	<b>\$19.29 PER GALLON</b>	100 Cal/8 oz. serving

### DESSERTS

Assorted Craveworthy® Cookies <b>v</b>	<b>\$19.69 PER DOZEN</b>	210-280 Cal each
Bakery-fresh Brownies <b>v</b>	<b>\$22.69 PER DOZEN</b>	250 Cal each
Gourmet Dessert Bars <b>v</b>	<b>\$22.69 PER DOZEN</b>	240-370 Cal each
Custom Artisan Cupcakes	<b>\$24.89 PER DOZEN</b>	
Chocolate Cupcake with Fudge Icing <b>vg</b>		480 Cal each
Vanilla Cupcake <b>v</b>		380 Cal each
Bananas Foster Cupcake <b>v</b>		180 Cal each
Devil's Food Cupcake <b>v</b>		380 Cal each
Vegan Peach-Banana Cake (Each) <b>vg</b>	<b>\$20.69 SERVES 8</b>	300 Cal slice

## ORDERING INFORMATION

### Lead Time

Notice of 3 business days 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

### Calorie & Nutrition

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.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL


**PF** PLANT FORWARD



### Contact Us Today

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Prices effective until 07/01/2025  
Prices may be subject to change

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