



**fiserv.**

CATERING MENU

Fall/Winter  
2025

# BREAKFAST

minimum: 6 persons | each package includes seasonal sliced fruit platter. includes hot beverage service

## **Classic Breakfast | \$21 per person**

soft scrambled eggs

applewood smoked pork bacon,

turkey sausage,

breakfast potatoes

**egg whites available upon request**

## **Sunrise Sandwich Buffet**

**Choose 3 for \$20 per person**

fried egg & American cheese, brioche roll

applewood smoked bacon, fried egg &  
American cheese, brioche roll

scrambled egg, turkey sausage patty,  
kaiser roll

egg white, turkey bacon, wilted spinach &  
Swiss, whole wheat wrap

egg white, crumbled feta, tomato, wilted  
spinach, spinach wrap

Smashed avocado, vegan sausage patty,  
roasted tomato, alfalfa sprouts, sriracha,  
whole wheat wrap (V)

## **Smoothies | \$5 per person**

fresh blended smoothies, choose 2

mixed berries, banana, Greek yogurt, honey,  
orange juice

honeydew, cucumber, banana, Greek yogurt,  
honey, orange juice

mango, pineapple, banana, coconut milk,  
honey & orange juice



## **Continental | \$18 per person**

assortment of seasonal muffins, croissants,  
scones, Danish & bagels. assorted jams,  
jellies, butter, cream cheese

## **Build Your Own Parfait | \$15 per person**

choice of Greek yogurt: plain, vanilla

choice of sweeteners: honey, agave, maple syrup

choice of toppings: fresh diced fruit, granola,  
toasted coconut, chia seeds, bananas

add seasonal harvest toppings for \$2 more per  
person

# A LA CARTE ENHANCEMENTS

## **Assorted Breakfast Pastries | \$6 per person**

assortment of mini muffins, scones, pastries,  
bagels, cream cheese, butter & jams

## **Seasonal Sliced Fruit & Berry Platter**

small platter (feeds 5-10) \$35

large platter (feeds 15-20) \$65

## **Seasonal Fruit Cups \$4.50 per cup**

cantaloupe, honeydew, grapes, pineapple &  
strawberries

## **Seasonal Berry Cups \$5.50 per cup**

Strawberries, blueberries, raspberries, &  
blackberries

## **Hard Boiled Egg Cup | \$3 per cup**

Cage Free Hardboiled eggs packed 2 to a cup

## **Yogurt Parfaits | \$6 per person**

Greek yogurt, honey, granola, mixed berries

## **Morning Juice | \$9**

Carafe filled with fresh squeezed orange &  
grapefruit juice (serves 6-8)



A top-down view of a large white bowl filled with a variety of fresh ingredients. The bowl contains sliced avocado, halved cherry tomatoes, strips of cooked chicken, a pile of yellow corn kernels, shredded cheese, diced red tomatoes, and green pumpkin seeds. Fresh cilantro leaves are scattered on top. The bowl is set against a dark blue background, with a whole avocado and a lime wedge visible to the left.

LUNCH



# LUNCH SANDWICH PACKAGES

each sandwich package includes garden salad, assorted bagged chips, pickles, cookie & brownie platter, and cold beverage service.

gluten friendly or Kosher packages available upon request if ordered within 48 hours\*

## DELUXE SANDWICH PLATTER | \$18 per person

please choose three sandwiches, served on wraps and sliced bread

<b>Smoked Turkey</b> pepperjack, tomato & shaved lettuce	<b>Black Forest Ham</b> swiss cheese, shaved lettuce & tomato
<b>Roast Beef</b> top round of beef, cheddar cheese, tomato & shaved lettuce	<b>Tuna Salad</b> tuna salad with shaved lettuce, tomato, spinach wrap
<b>Grilled Chicken</b> herb grilled chicken, american cheese, shaved lettuce, tomato & chipotle mayo	<b>Vegetarian Wrap</b> roasted vegetables, goat cheese, baby spinach, balsamic glaze, wheat wrap

## EXECUTIVE SANDWICH PLATTER | \$22 per person

please choose four sandwiches from the list below

<b>Italian Provisions</b> prosciutto, sopresatta, capicola, fresh mozzarella, vine ripe tomatoes, arugula, red wine vinaigrette, semolina hero	<b>Shrimp Salad</b> lemon dill jumbo shrimp salad, pickled red onions, crisp bibb lettuce, vine ripe tomatoes, butter toasted brioche roll
<b>Kicked Up Turkey Club</b> smoked breast of turkey, white cheddar, applewood smoked bacon, romaine, vine ripe tomatoes, stone ground mustard dijonaise, ciabatta hero	<b>Shaved Chicago Beef</b> thinly shaved roast beef, giardiniera pickled vegetables, shaved lettuce, tomatoes, garlic aioli, sourdough hoagie roll
<b>Smoked Virginia Ham</b> virginia ham, gruyere cheese, fig jam, arcadian mixed greens, vine ripe tomatoes, balsamic garlic aioli, rustic square	<b>Vegan Delight</b> grilled eggplant, yellow squash & peppers, garlic hummus, arugula, vine ripe tomatoes, shaved romaine, vegan dill aioli, grilled pocketless pita bread
<b>Spiced Caprese</b> charred heirloom tomatoes, fresh mozzarella, alfalfa sprouts, roasted asparagus, smashed avocado, tajin spice, sourdough bread	<b>Vegetarian Lentil &amp; Ricotta</b> Steamed green lentils, herb whipped ricotta, shaved cucumbers, mixed greens, grilled multi grain bread.

# SANDWICH PACKAGES

## CONTINUED

### GOURMET SANDWICH PLATTER | \$26 per person

choose four sandwiches, includes garden salad & chef specialty salad of the day, pickles, assorted bagged chips, cold beverage service, cookie, brownie & petit four platter.

\*48hr notice required to ensure items are available for service

#### Fried Green Tomato

Crispy panko crusted green tomatoes, sharp cheddar cheese, pickled shallots, shaved romaine, vine ripe tomatoes, red pepper aioli, charred multigrain roll

#### Dill Lobster Roll (MP)

poached lobster tossed with celery, red onions, citrus dill mayo, micro parsley, butter toasted brioche long roll

#### Pesto Chicken Salad

poached chicken tossed with in house made pesto, sharp provolone cheese, yellow tomatoes, basil leaves, butter lettuce, flaky croissant

#### Perfect Panini

rosemary & garlic grilled chicken, smoked buffalo mozzarella, raspberry balsamic red onion jam, panini bread (pressed)

#### Asian Tuna Wrap

sesame crusted blackened tuna, kimchi slaw, pickled fresno chilis, crunchy wonton strips, micro cilantro, soy wasabi aioli, grilled spinach wrap

#### Steak Sandwich

grilled skirt steak, caramelized red onions, chive whipped goat cheese, vine ripe tomato, baby kale, garlic aioli, sourdough hero

#### Italian Favorite

shaved mortadella, burrata cheese, sliced red grapes, black pepper aioli, shaved radicchio, grilled herb focaccia roll

#### Twisted Cheese

crispy fried paneer cheese, shredded carrot & celery slaw, gorgonzola dolce, sriracha buffalo aioli, charred onion roll



# LUNCH SALAD PACKAGES

## SALAD BOWL PACKAGE | \$20.50 per person

Choose two salads | add a third salad for an additional \$6 per person includes two proteins from the list below, add a third protein for \$6 mini dessert pastries & cold beverage service. choose a third protein platter for \$6 per person.

### Southern Sweet Potato

Roasted sweet potato, chipotle spiced candied pepitas, crumbled goat cheese, pomegranate seeds, citrus honey white balsamic vinaigrette

### Falafel Bowl (Vegetarian)

shredded romaine & radicchio, feta cheese, carrots, cucumbers, tomato, chickpeas, kalamata olives, crispy falafel balls, tzatziki sauce & spiced pita bread chips

### Southern Italian

gemelli pasta, artichoke hearts, fennel, Gaeta olives, roasted red peppers, cannellini beans, red onion, pecorino Romano cheese, sun dried tomato vinaigrette, fresh basil & mint

### Turkish Delight

Steamed tabouleh tossed with Zatar spice roasted carrots, fennel frowns, dried cranberries, pickled red onions, cucumbers & olives, with a roasted tomato & parsley vinaigrette

### Grecian Lentils

green & black lentils, roasted tomatoes, kalamata olives, cucumbers, feta cheese, chopped spinach, fried garbanzo beans, pickled red onion, red wine parsley vinaigrette, topped with dolmas

### Tex Mex

roasted Mexican street corn, black beans, charred poblano & red peppers, scallions, puffed rice, cotija cheese, diced avocado, cilantro lime dressing, topped with grenadine pickled red onions and fried garlic chips

### Asian Noodle

sesame udon noodles, stir fried vegetables, charred pineapple, orange ginger gochujang dressing, toasted sesame seeds & scallions



## PROTEINS

Dijon & Herb Crusted Seared Salmon

Grilled Skirt Steak, Chimichurri Sauce

In House Pesto Grilled Breast of Chicken

Honey Chipotle Grilled Chicken

Salsa Verde Tossed Crispy Tofu (Gluten Friendly)

\*\*\*Substitutions Available Upon Request\*\*\*



# HOT ENTREE.update

minimum of 10 persons

Specialized menus available upon request

## DELUXE ENTREE PACKAGE | \$28 per person

choice of one entrée (chicken, fish, beef, pork or pasta)

chef's choice of starch & seasonal vegetables

green garden salad, two dressings / assorted dinner rolls with butter

cookie & brownie platter / cold beverage service

## EXECUTIVE ENTREE PACKAGE | \$32 per person

choice of two entrees (chicken, fish, beef, pork or pasta)

chef's choice of starch & seasonal vegetables

green garden salad & chef's choice composed salad of the day

assorted dinner rolls with butter

mini dessert pastries / cold beverage service

**Specialty themed lunches are also available upon request. Options available: Mexican/Latin, Italian, Backyard BBQ, Pan Asian, Luau, Tailgate please reach out to the catering department with any questions or dietary requirements**  
**\*a minimum of 48 hours notice is needed to effectively run these events**







# MORNING & AFTERNOON BREAK



# AM/PM SNACKS

entertain clients and team members with quick and easy snacks to nosh on reach out to our catering department and ask about combo platters!

## AM Break

### **Fruit Kebabs | \$3 per Kebab (minimum of 6)**

vanilla honey yogurt dip or  
Tejan spice

### **Coffee & Donuts | \$35**

box of joe, dozen assorted mini donuts  
includes cups, sugar and creamers

### **Warm mini waffles | \$20 platter**

Bourbon apple compote, in house  
whipped cream, cinnamon sugar

### **Mini Breakfast Taquitos \$35/ 1dz**

Scrambled egg, bacon, cheddar,  
salsa, pickled jalapenos

## PM Break

### SWEET

#### **Milk & Cookies | \$6 per person**

enjoy fresh baked cookies and brownies  
with your choice of milk to dip them in!  
\*reach out to the catering department for  
specific dietary restrictions!

#### **Oreo Chocolate Mousse Parfait**

\$4 per parfait

#### **Mini Cupcake Platter | \$25**

12 mini cupcakes with various flavors

#### **Dry Fruit And Nut Trail Mix | \$12**

feeds 6-8 people-ask for chex mix for a  
savory option

### SAVORY

#### **Assorted Vegetable Crudité Platter**

fresh sliced vegetables served with  
ranch dressing  
small platter (feeds 6-8) \$15  
large platter (feeds 10-12) \$25

#### **Roasted Red Pepper Hummus or Asparagus & Sesame Hummus**

In house made, spiced pita chips  
small platter (feeds 6-8) \$18  
large platter (feeds 10-12) \$28

#### **Assorted Empanadas: \$3each**

Beef/Chicken  
Spinach & Cheese/  
Guava & Cheese (Sweet)  
Served with sour cream & pico di gallo



# SEASONAL BITES

Seasonal specialties available for a limited time!

## SMALL BITES

### Teatime

cranberry walnut English scone with apple butter & chai tea

6 to 10 \$40

12 to 15 \$65

### Spiced Crunch Bars

house made fruit bars (fig, raspberry & apple)  
low in sugar and packed with flavor!

small platter (feeds 6-8) \$20

large platter (feeds 10-12) \$35

### Fall Salad Cups | \$6 per cup

roasted sweet potato, bulgur wheat, topped  
with pomegranate seeds & toasted almonds

wild mushroom barley, goat cheese & charred  
red pepper vinaigrette

cardamom roasted acorn squash, quinoa,  
charred onion vinaigrette & micro celery

### Sandwich Bites

tarragon cranberry chicken salad  
ham & brie, roasted pear, arugula  
crispy butternut squash, onion jam & gruyere  
cheese

small platter (feeds 6-8) \$35

large platter (feeds 10-12) \$55

### Donuts & Coffee | \$40

warm apple cider donuts & pumpkin  
spiced coffee (10 cups)

includes cups, sugar and creamers

### Squash Toast | \$8 per person

cinnamon ginger butternut squash  
spread, grilled multigrain bread, alfalfa  
sprouts, poached egg & crispy pancetta  
minimum of 5 people\*

### Pickable Pinwheels

Italian BLT- crispy pancetta, arugula,  
roasted tomato & balsamic aioli

smoked turkey, blue cheese, mixed  
greens & cranberry mayo

maple glazed grilled portobello  
mushroom, charred radicchio,  
dijonnaise

small platter (feeds 6-8) \$20

large platter (feeds 10-12) \$35



## SNACKS

### Trio of Popcorn | \$3 per person

fresh popped popcorn tossed  
in three distinct flavors:

white cheddar & chive |  
cinnamon sugar | cajun spiced

### Whoopi Pies

pumpkin spiced | oatmeal  
raisin | spiced double chocolate  
small platter (feeds 6-8) \$20  
large platter (feeds 10-12) \$35

### Warm Apple Cider & Donut Holes | \$35

house made apple cider served  
hot (10 cups) and one dozen  
donut holes



# DESSERTS & BEVERAGES



# DROP OFF CATERING\*

## CHICKEN

**Chicken Vodka Parmesan-** crispy chicken cutlets, vodka sauce & melted mozzarella  
**Half pan \$50/ full pan \$90**

**Chicken Marsala-** Sautéed chicken in a marsala wine sauce with sautéed mushrooms  
**Half pan \$50/ full pan \$90**

**Chicken Francaise-** Egg battered chicken sautéed in a lemon butter wine sauce  
**Half pan \$50/ full pan \$90**

**Pesto Grilled Chicken-** grilled pesto marinated chicken breast topped with traditional bruschetta topping & shaved parmesan cheese  
**Half pan \$60/ full pan \$100**

**Chicken & Artichoke-** sautéed breast of chicken with artichoke, sundried tomatoes & Herbs  
**Half pan \$60/ full pan \$100**

**Teriyaki Chicken & Broccoli-** choice of crispy or grilled chicken tossed with broccoli, garlic & red peppers in a teriyaki sauce  
**Half pan \$60/ full pan \$100**

## BEEF

**Sliced Roast Beef in Onion Gravy-** Thin sliced roast beef topped with a rich onion gravy  
**Half pan \$60 / full pan \$100**

**Pepper Steak-** Sliced steak sautéed with onions & peppers and fresh herbs  
**Half pan \$60 / full pan \$100**

**Teriyaki Beef & Broccoli-** Stir-fried beef with broccoli, garlic, red peppers & teriyaki sauce  
**Half pan \$60 / full pan \$100**

**Medallions of Beef Marsala-** Sautéed medallions of beef in a marsala wine sauce with sautéed mushrooms  
**Half pan \$70 / full pan \$120**

**Flank Steak Pizzaiola-** Pan-seared hanger steak cooked in tomato sauce with onions, peppers & herbs  
**Half pan \$70 / full pan \$120**

**Chimichurri Grilled Flank Steak-** Smoked paprika spiced flank steak grilled to perfection, topped with a fresh made chimichurri sauce  
**Half pan \$70 / full pan \$120**

**\*All items ala carte. Service ware will be provided.**

## FISH

**Shrimp Scampi-** Shrimp sautéed in butter with lemon & parsley  
**Half pan \$65 / full pan \$100**

**Coconut Fried Shrimp-** Coconut breaded shrimp, fried till crispy golden brown, served with sweet chili sauce  
**Half pan \$65 / full pan \$100**

**Grilled Salmon Filet-** Your choice in seasoning, Grilled to Perfect with a sauce to match  
**Half pan \$65 / full pan \$100**

**Pesto Grilled Salmon-** Grilled pesto-marinated salmon filets topped with bruschetta & shaved parmesan  
**Half pan \$75 / full pan \$120**

**Cod Oreganata-** Cod filets topped with seasoned breadcrumbs, baked golden brown, finished with lemon parsley sauce  
**Half pan \$75 / full pan \$120**

**Stuffed Flounder-** Flounder stuffed with sautéed spinach & feta in white wine butter sauce with capers  
**Half pan \$75 / full pan \$120**

## PASTA

**Macaroni & Cheese-** Elbow macaroni cheddar cheese sauce, baked with seasoned breadcrumbs & shredded cheddar  
**Half pan \$40/ full pan \$70**

**Linguine Garlic & Oil-** Linguine sautéed in garlic, red chili flakes, and parsley with olive oil & parmesan cheese  
**Half pan \$40/ full pan \$70**

**Penne A La Vodka (Regular or Spicy)-** Penne in tomato cream sauce finished with parmesan  
**Half pan \$50/ full pan \$85**

**Rigatoni A La Norma-** Rigatoni, sautéed eggplant, herbs & marinara, topped with pecorino romano  
**Half pan \$50/ full pan \$85**

**Pasta Primavera-** Bowtie pasta with seasonal vegetables in a light tomato cream sauce  
**Half pan \$50/ full pan \$85**

**Rigatoni Bolognese-** Rigatoni in a flavorful tomato sauce with ground beef & fresh herbs  
**Half pan \$60/ full pan \$90**



# BEVERAGES



## **Hot Beverage Service | \$6 per person**

regular coffee & decaf, assorted letterbox tea

## **Cold Beverage Service | \$5 per person**

water and assorted sodas

## **Agua Fresca**

fruit infused water served in a dispenser

small (serves up to 10) \$15

large (serves up to 30) \$30

## **Freshly Squeezed Juice | \$9**

orange and grapefruit juice served in individual carafes that serve 6-8 people

## **Iced Tea**

sweetened or unsweetened, served in a dispenser

small (serves up to 10) \$20

large (serves up to 30) \$45



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Events & Receptions

Fall-Winter 2025



The background of the image shows three glasses filled with an amber-colored liquid. The top-right glass contains a large ice cube and a slice of citrus fruit. The bottom-right glass features a large ice cube and a sprig of rosemary. The left glass is partially visible and also contains ice and herbs. The text 'RECEPTION PACKAGES' is centered over the image in a white, bold, sans-serif font.

# RECEPTION PACKAGES

# Passed Hors D 'Oeuvre's

choice of 4 Hors D'oeuvre's: \$28 per person or Choice of 6 for \$40 per person  
add beer & wine: \$15 per person

## Vegetarian:

or \$3.50 per piece (20 piece minimum)

wild mushroom whipped goat cheese  
bruschetta, herb oil

cacio e pepe arancini, pecorino fonduta

crispy portobello mushroom slider, pickled  
carrot slaw, sriracha aioli on a King's Hawaiian  
bun

Sicilian eggplant caponata, phyllo cup, ricotta  
salata

fire roasted vegetable empanada, avocado  
tomatillo salsa verde

edamame & vegetable dumplings, black vinegar  
ginger sauce

## Meat & Poultry:

or \$6.25 per piece (20 piece minimum)

bulgogi beef spring roll, Korean ketchup

wagyu beef brochette, traditional mole sauce

traditional Sicilian meatball, basil tomato  
passata, ricotta salata

maple glazed pork belly, toasted pecan  
crunch, pickled radish, cilantro, bao bun

mini chicken pot pie

tandoori tikka kabob, sweet tamarind chutney

traditional pulled chicken arepa, queso fresco,  
avocado crema

## Seafood:

or \$5.50 per piece (20 piece minimum)

spicy salmon taco, avocado crema, black tobiko,  
micro cilantro

sesame crusted tuna, sweet & sour pickled  
persimmons, wonton crisp, wasabi aioli

New England lobster roll, brioche bun, micro  
celery **MP\***

Maryland crab cake, lemon & dill aioli

jumbo shrimp cocktail, cocktail sauce

scallop ceviche, Fresno chiles, cilantro &  
grapefruit gremolata

## Classic Favorites:

or \$4.00 per piece (20 piece minimum)

buttermilk fried chicken & waffles, hot honey  
drizzle

everything spiced pigs in a blanket, spicy  
mustard

three cheese mac & cheese bites, chive cream

traditional spanakopita, tzatziki sauce

caprese skewer, balsamic basil oil

mini quiche, ham & cheese and cheese &  
broccoli

beef wellington, horseradish cream, glazed  
cippolini onion

**\*MP-call catering department for pricing**

**\*\*Additional labor costs will be billed for after  
hour catering requests. Please contact your  
onsite catering team for questions.**



# Display Platters & Theme Stations

add a specialty platter to any event or order a la carte for a pop-up event!  
call us for pricing and any items you want to do!

## Artisanal Cheese Board:

chefs selection of domestic & imported cheeses served with assorted dried fruits, grapes, Membrillo (Quince Paste), grape tomatoes honey, toasted nuts & crackers  
small (10-15 ppl) \$60  
medium (20-30 ppl) \$100  
large (50+) \$175  
add sliced Italian meats \$25 per platter

## Italian Inspired Antipasto-Charcuterie Display:

cured meats:  
prosciutto di parma, soppressata, capicola, bresaola, mortadella, dry sausage  
served with:  
ciliegine mozzarella, parmesan cheese chunks, heirloom grape tomatoes, assorted cured olives, aged balsamic vinegar, rosemary focaccia, bread sticks  
small (10-15 ppl) \$120  
medium (20-30 ppl) \$200  
large (50+) \$325

## Carving Station | MP\*

choice of two proteins that are carved in front of your guests. served with appropriate sauce and one side  
please call catering team to ask about protein and side options



## Crudit  Platter:

Assortment of fresh cut vegetables: English Cucumber, Carrots, Asparagus, Tri Color Bell Peppers, Zucchini, Fennel, Heirloom Tomatoes  
Served with: Traditional Hummus, Roasted Garlic Hummus, Green Goddess Dressing, In-House Made Ranch  
small (10-15 ppl) \$30  
medium (20-30 ppl) \$70  
large (50+) \$120



## Pasta Bar | \$25 per person

choice of two pastas, with assorted sauces, garlic bread, and appropriate toppings  
add ons available  
please call catering team to ask about protein and side options



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