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NATIONAL
CATERING MENU



BREAKFAST

BREAKFAST

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

Classic Breakfast | \$24 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 | \$20 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

mixed berries, honey, granola, Greek yogurt

Morning Juice | \$9

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

Overnight Oats | \$7 Per Person

Steel cut oats soaked in almond milk, seasonal
fruit, and maple syrup

A top-down view of a large white bowl filled with a variety of fresh ingredients. The bowl contains sliced grilled chicken, halved cherry tomatoes, thick slices of avocado, a pile of diced tomatoes, a portion of corn with bacon bits, and a mound of shredded cheese. Green pumpkin seeds and fresh cilantro are scattered throughout. The bowl is set on a dark blue wooden surface, with a bunch of cilantro and a whole avocado visible in the background.

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*

less than 24 hour notice of any cancelations or group will get charged

DELUXE SANDWICH PLATTER | \$18 per person

please choose three sandwiches, served on wraps and sliced bread

Smoked Turkey

pepperjack, tomato & shaved lettuce

Roast Beef

top round of beef, cheddar cheese, tomato & shaved lettuce

Grilled Chicken

herb grilled chicken, American cheese, shaved lettuce, tomato & chipotle mayo

Buffalo Chicken Sandwich

grilled chicken, blue cheese tomato & shaved lettuce

Black Forest Ham

Swiss cheese, shaved lettuce & tomato

Tuna Salad

tuna salad with shaved lettuce, tomato, spinach wrap

Vegetarian Wrap

crispy chic peas, goat cheese, baby spinach, balsamic glaze, wheat wrap

Chicken Caesar Wrap

grilled chicken, Parmesan cheese, romaine, croutons & Caesar dressing

EXECUTIVE SANDWICH PLATTER | \$22 per person

please choose four sandwiches from the list below

Italian Provisions

prosciutto, sopresatta, capicola, fresh mozzarella, vine ripe tomatoes, arugula, red wine vinaigrette, semolina hero

Kicked Up Turkey Club

smoked breast of turkey, white cheddar, applewood smoked bacon, romaine, vine ripe tomatoes, stone ground mustard dijonaise, ciabatta hero

Smoked Virginia Ham

Virginia ham, gruyere cheese, fig jam, arcadian mixed greens, vine ripe tomatoes, balsamic garlic aioli, rustic square

Spiced Caprese

charred heirloom tomatoes, fresh mozzarella, alfalfa sprouts, roasted asparagus, smashed avocado, tajin spice, sourdough bread

Shrimp Salad

lemon dill jumbo shrimp salad, pickled red onions, crisp bibb lettuce, vine ripe tomatoes, butter toasted brioche roll

Shaved Chicago Beef

thinly shaved roast beef, giardiniera pickled vegetables, shaved lettuce, tomatoes, garlic aioli, sourdough hoagie roll

Vegan Falafel Delight

crispy falafel fritters, diced tomato, pickled red onions, thin sliced cucumbers, shaved romaine, vegan dill aioli, grilled pita bread

Vegetarian Lentil & Ricotta

steamed green lentils, herb whipped ricotta, shaved cucumbers, mixed greens, grilled multi grain bread.

Box the Meal for \$2 more!

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
24hour notice on all cancelations or the group will get charged

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 ***Add as an addition to other packages for \$6.99 per roll***

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, or three with the addition of a third salad.

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

minimum of 10 people

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 and or cancel or they will be charged for event**

****Additional labor costs will be billed for after hour catering and bartending requests.**

****Please contact your onsite catering team for questions.**



Atlanta Favorites

regional delicacies curated by our onsite culinary team
all items are a la carte and can be added to any order

Breakfast Specialties | \$7 per person | choice of 1 item

Biscuits and Gravy

- buttermilk biscuits smothered in your choice of creamy pork or chicken gravy

Morning Ham Platter

- Skillet country ham, red eye gravy, scrambled eggs, & home fries

Red Velvet Pancakes

- freshly made red velvet buttermilk pancakes topped with sweet peach and pecan compote

Lunch for the Team

Crispy Chicken & Waffles | \$10 per person

- crunchy & fluffy buttermilk waffles topped with boneless fried chicken & peppercorn maple syrup

Shrimp & Grits | \$15 per person

- sauteed shrimp with onions & peppers in a flavorful tomato broth over grits, finished with parmesan cheese & butter

Cornmeal Catfish Po Boy Sandwich | \$12 per sandwich

- crispy oven baked catfish, chopped salad, spicy chipotle aioli on a soft 8-inch hoagie roll

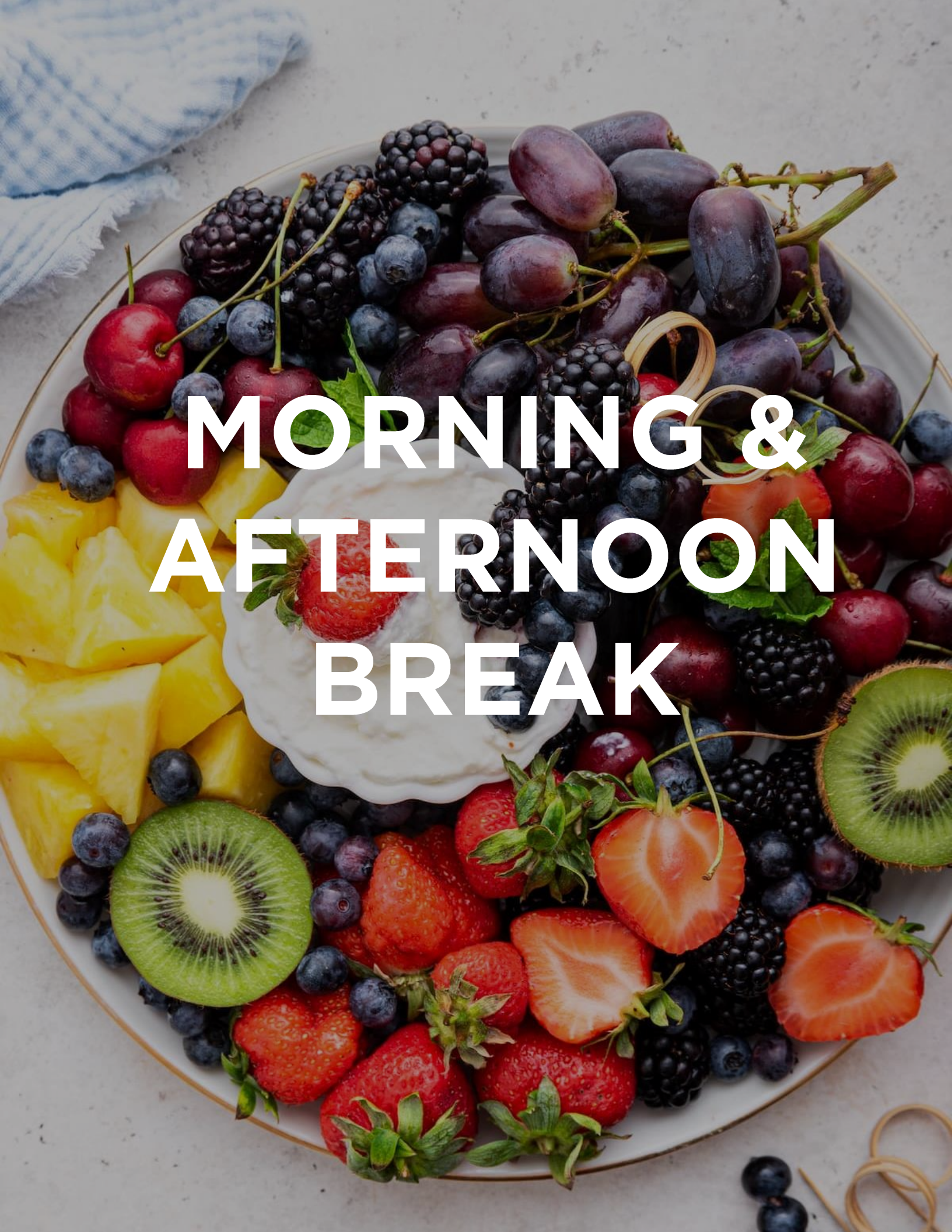
Dessert to Finish! | \$6 per person | choice of 1 item

Banana Pudding Parfait | nilla wafers in vanilla pudding with bananas

Brown Butter Cinnamon Pecan Rolls | cream cheese icing

Classic Peach Cobbler | biscuit crust & whipped topping





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 | \$5 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 de 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



DESSERTS

Assorted Cookie Platter | \$4 per person

chocolate chip, sugar, white chocolate macadamia nut, oatmeal raisin

Double Chocolate Brownies | \$7 per person

Dark Chocolate Covered Fruit | \$10 per person

strawberries, bananas & pineapple

Assorted Mini-italian Pastries | \$12 per person

cannoli, tiramisu, sfogliatelle, baba a rhum, cassata Siciliana, etc.

Assorted Dessert Bars | \$5 per person

lemon, raspberry, cheesecake

Assorted French Macarons Platter

\$5 per person

Assorted Petit Fours | \$5 per person



BEVERAGES



Hot Beverage Service | \$6 per person w/ Bottled Water add \$2 PP

regular coffee & decaf, assorted letterbox tea, water tower included (no fruit or flavors) at no cost

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

Hot Chocolate/ Apple Cider| \$6 Per Person

Hot Chocolate or Hot Apple Cider 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

All Day Hot & Cold Beverage Service | \$20 per person

regular coffee & decaf, assorted letterbox tea, refreshed once after initial am or pm service, and a third time at an additional charge

All Day Cold Beverage Service | \$10 per person

water and assorted sodas

All Day Hot Beverage Service | \$12 per person

regular coffee & decaf, assorted letterbox tea

The image shows three glasses of amber-colored beverages. The top-right glass contains a slice of blood orange and a large ice cube. The bottom-right glass is garnished with a fresh rosemary sprig and a large ice cube. The left glass is partially visible and also appears to have a garnish. The text 'RECEPTION PACKAGES' is overlaid in the center in a white, bold, sans-serif font.

RECEPTION PACKAGES

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 \$4.50 per piece (40 piece minimum per hor's d' oeuvre)

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 \$6.50 per piece (40 piece minimum per
hor's d' oeuvre)

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 (40 piece minimum per hor's
d' oeuvre)

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 \$5.50 per piece (40 piece minimum per hor's
d' oeuvre)

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 from 4pm for catering and bartending 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

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

****Additional labor costs will be billed from 4pm for after hour catering and bartending requests.**

****Please contact your onsite catering team for questions.**

Crudit  Platter:

assortment of fresh cut vegetables: English cucumber, carrots, asparagus, tri color bell peppers, zucchini, fennel, heirloom tomatoes served beside 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



Drop Off and Cost Conscious Catering



DROP OFF CATERING*

CHICKEN

Chicken Vodka Parmesan- crispy chicken cutlets, vodka sauce & melted mozzarella
Half pan \$50/ Full pan \$100

Chicken Marsala- sautéed chicken in a marsala wine sauce with sautéed mushrooms
Half pan \$50/ Full pan \$100

Chicken Francaise- egg battered chicken sautéed in a lemon butter wine sauce
Half pan \$50/ Full pan \$100

Pesto Grilled Chicken- grilled pesto marinated chicken breast topped with traditional bruschetta topping & shaved parmesan cheese
Half pan \$60/ Full pan \$120

Chicken & Artichoke- sautéed breast of chicken with artichoke, sundried tomatoes & Herbs
Half pan \$60/ Full pan \$120

Teriyaki Chicken & Broccoli- choice of crispy or grilled chicken tossed with broccoli, garlic & red peppers in a teriyaki sauce
Half pan \$60/ Full pan \$120

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.**

Plastic utensils 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 \$75 / Full pan \$120

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

Cost Conscious Catering

Themed packages designed for budget friendly group meetings in mind.

All packages priced at \$22.95 per person and includes infused water dispensers & dessert
15 person minimum-no substitutions allowed

ITALIAN

chicken parmesan with marinara sauce

penne a la vodka, creamy tomato sauce

cheesy garlic bread with marinara sauce

tossed Caesar salad

MEXICAN (Taco Bar)

sofrito pulled chicken

beef chili | flour tortillas

rice & beans

assorted toppings:

pico de gallo | pickled red onion |
jalapenos | sour cream | cilantro | cheddar
cheese

ALL AMERICAN

BBQ spiced breast of chicken with
sauce served on the side

macaroni & cheese

corn bread

roasted vegetable platter

ASIAN

general tso's chicken, toasted sesame
seeds, scallions

egg rolls

steamed brown rice

tossed garden salad with orange ginger
dressing





ORDER PIZZA FOR THE TEAM!

Includes:

Cold Beverage Service

Garden Salad

Assorted Cookie Platter

(Ask about other options!)

**Reach Out to
Your
Aramark
Manager to
Place Order**

Email your local Events Team at
ramirez-nicole@aramark.com

(Berkeley)

pitt-brittyn@aramark.com

(Milwaukee)

jackson-davis-winde@aramark.com

(Alpharetta)

graves-paislee@aramark.com

(Marietta)

pepe-ralph@aramark.com

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