

CONTINUING TO
aspire
TO
culinary GREATNESS
WITH THE UNIVERSITY OF MARY WASHINGTON

Response to RFP #UCPUMW 23-1457, Dining Services

Appendix



University of
Mary Washington

sodexo
It all starts with the everyday



Pursuant to Section VI of the RFP on page 7, Sodexo is invoking the protection of Section 2.2-4342 F of the Code of Virginia. As instructed, Sodexo is providing a redacted version of the Proposal where it has blackened out its trade secrets and proprietary information - references, staffing schedule, manager resume, and financial pro forma - and requests that this information not be available to the public. Disclosure of any of the trade secrets or proprietary information could result in significant harm to Sodexo, including interference with Sodexo's negotiating position for other business opportunities. Further, disclosure of the trade secrets or proprietary information would result in an undue gain to Sodexo's competitors within our industry. The food service industry is one in which margins are low and competition is very high, with only a few major companies. Disclosing trade secrets or proprietary information can give one competitor an immediate and significant advantage over another. Sodexo is requesting that the University of Mary Washington treat the blackened information in Sodexo's Proposal as trade secrets or proprietary information to the extent possible under Virginia law.

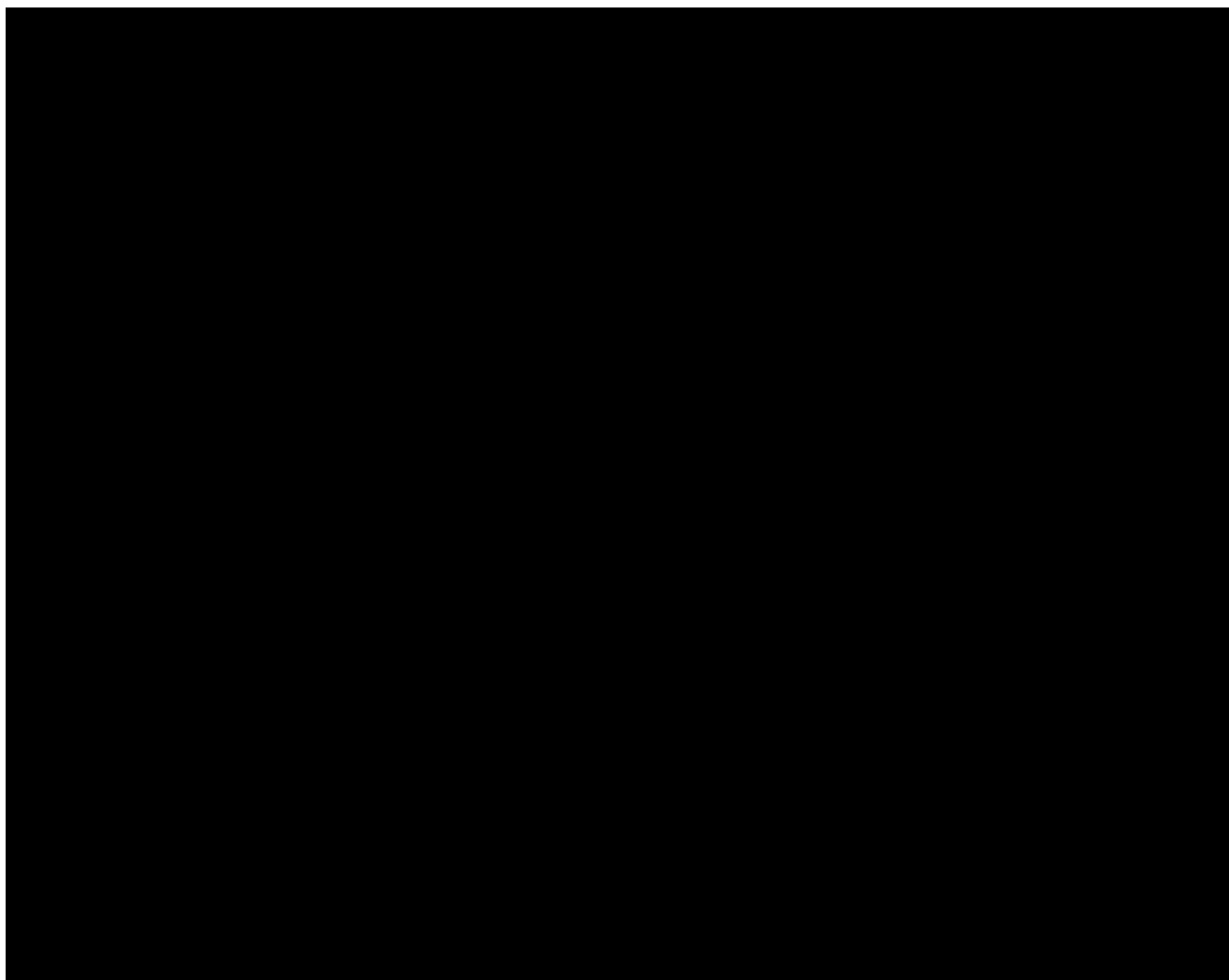


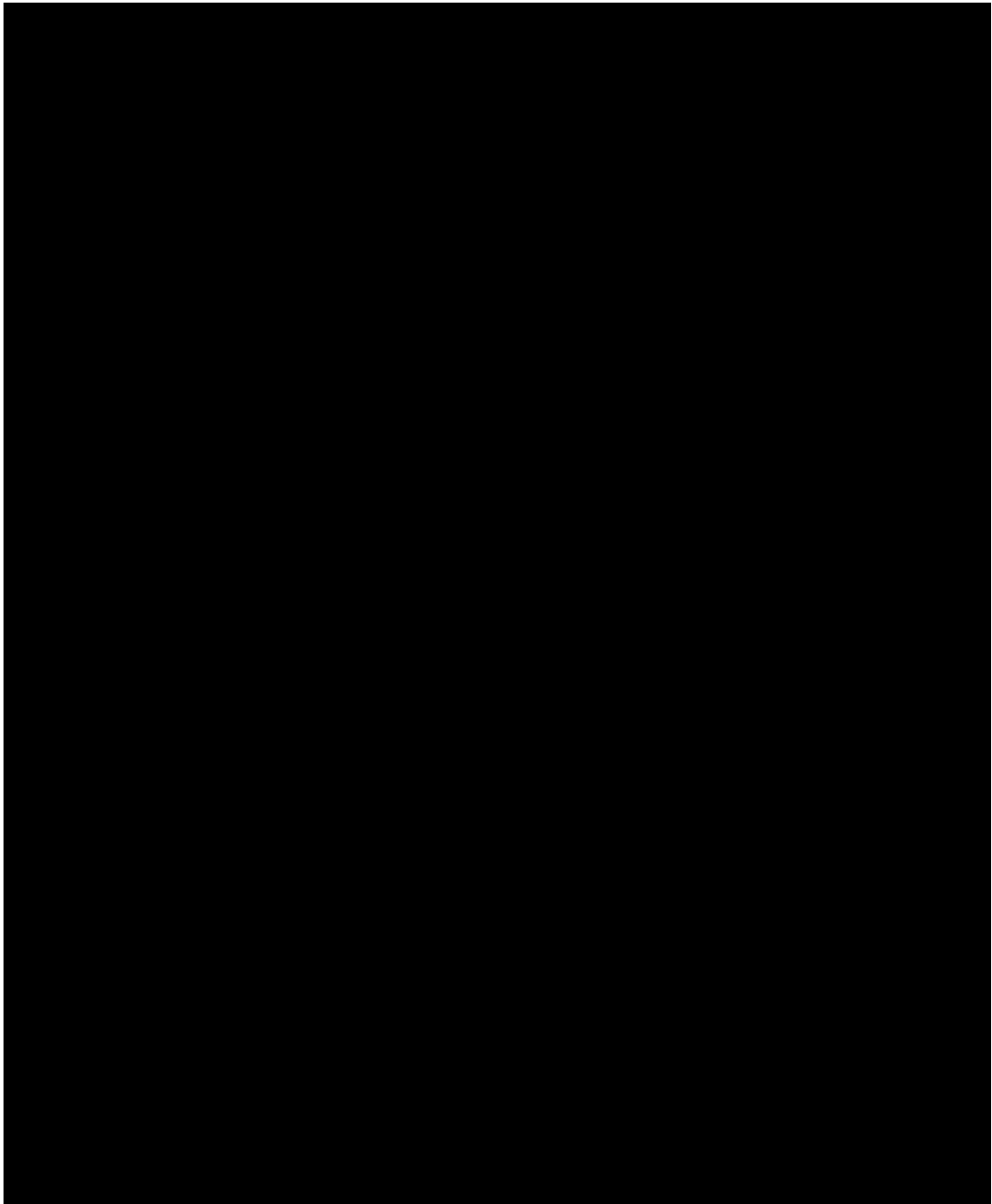
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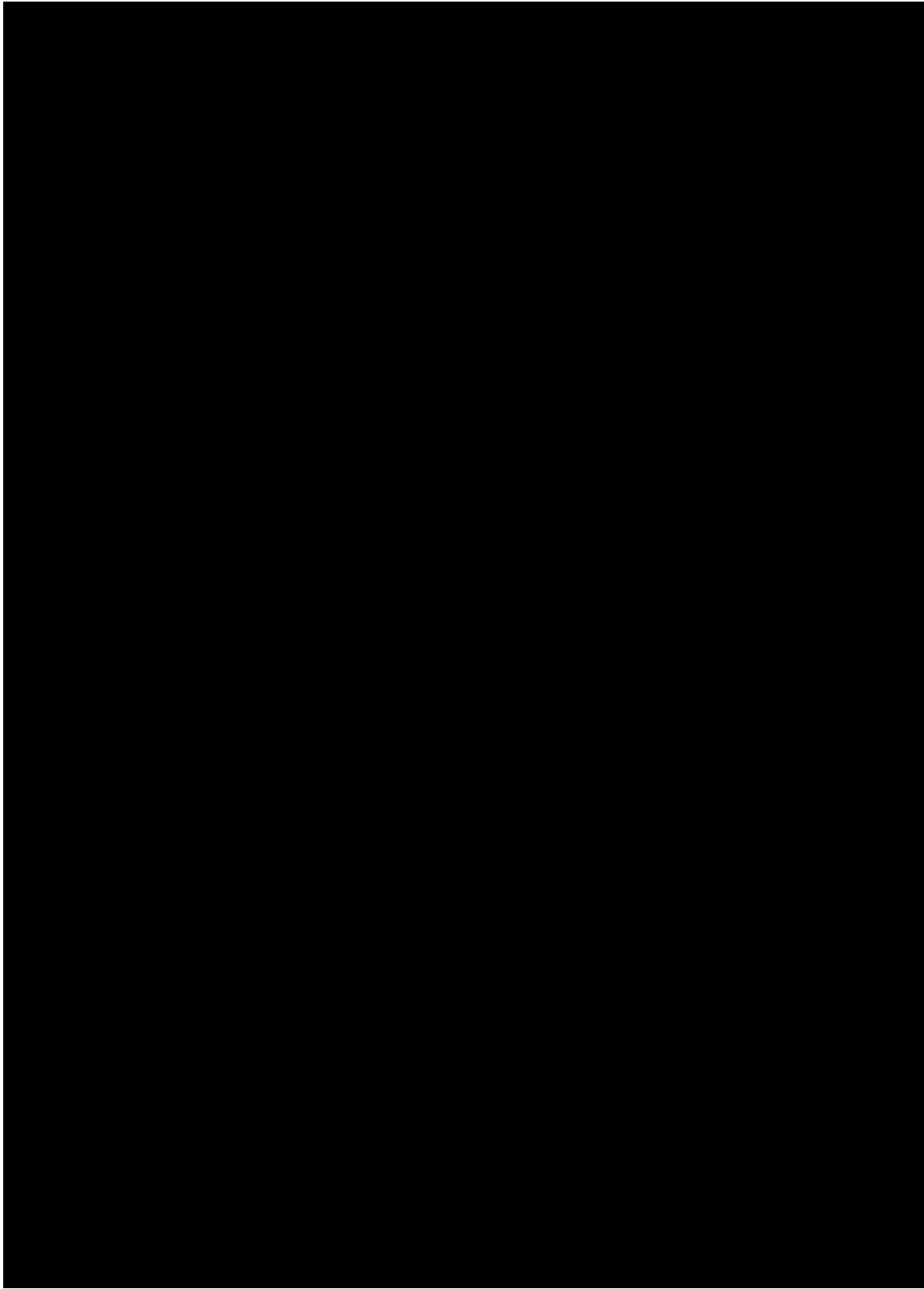
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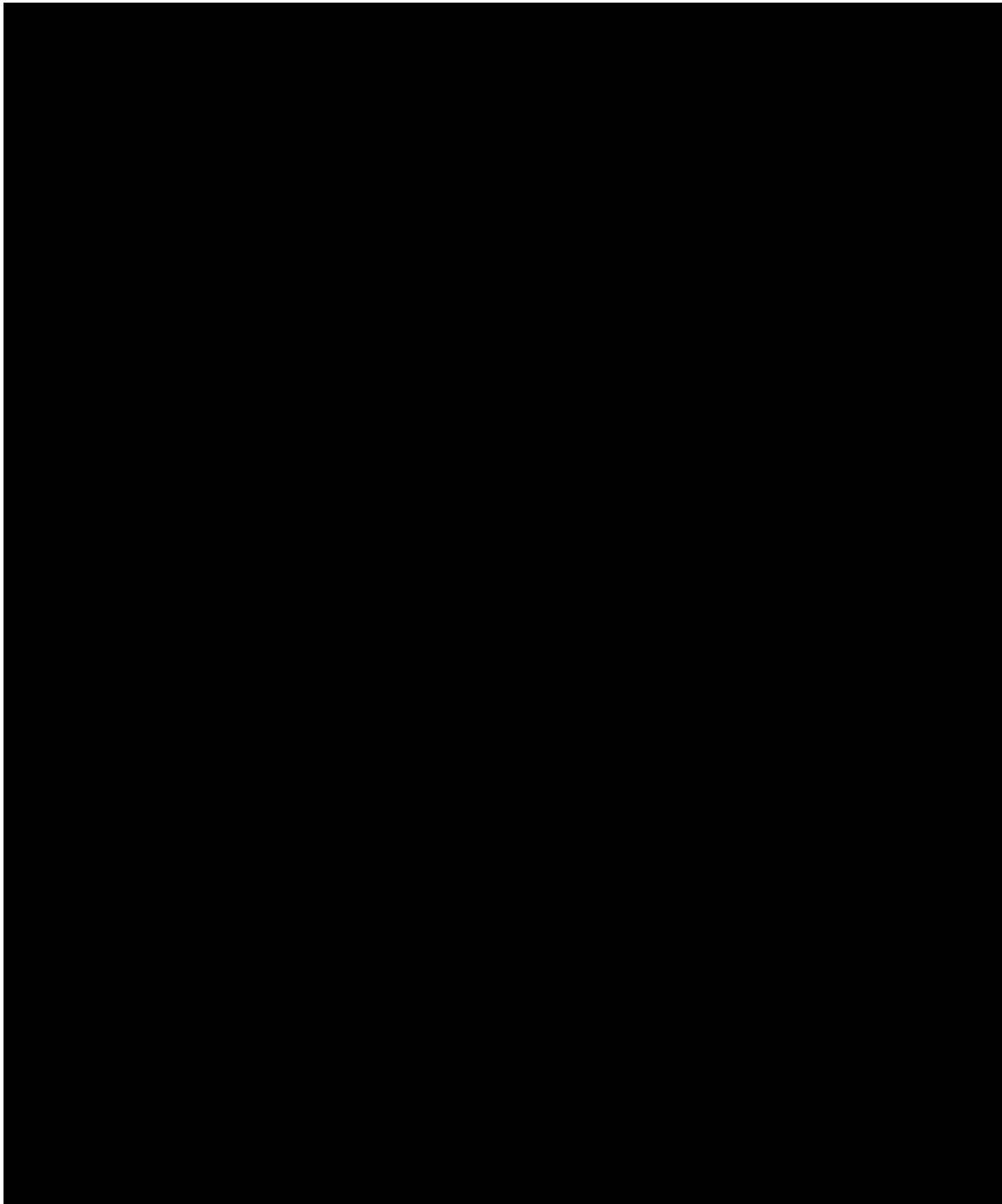
A close-up photograph of a white bowl filled with fresh fruit. The bowl contains sliced strawberries, chunks of yellow mango, and slices of green avocado. The bowl is resting on a dark, textured surface.

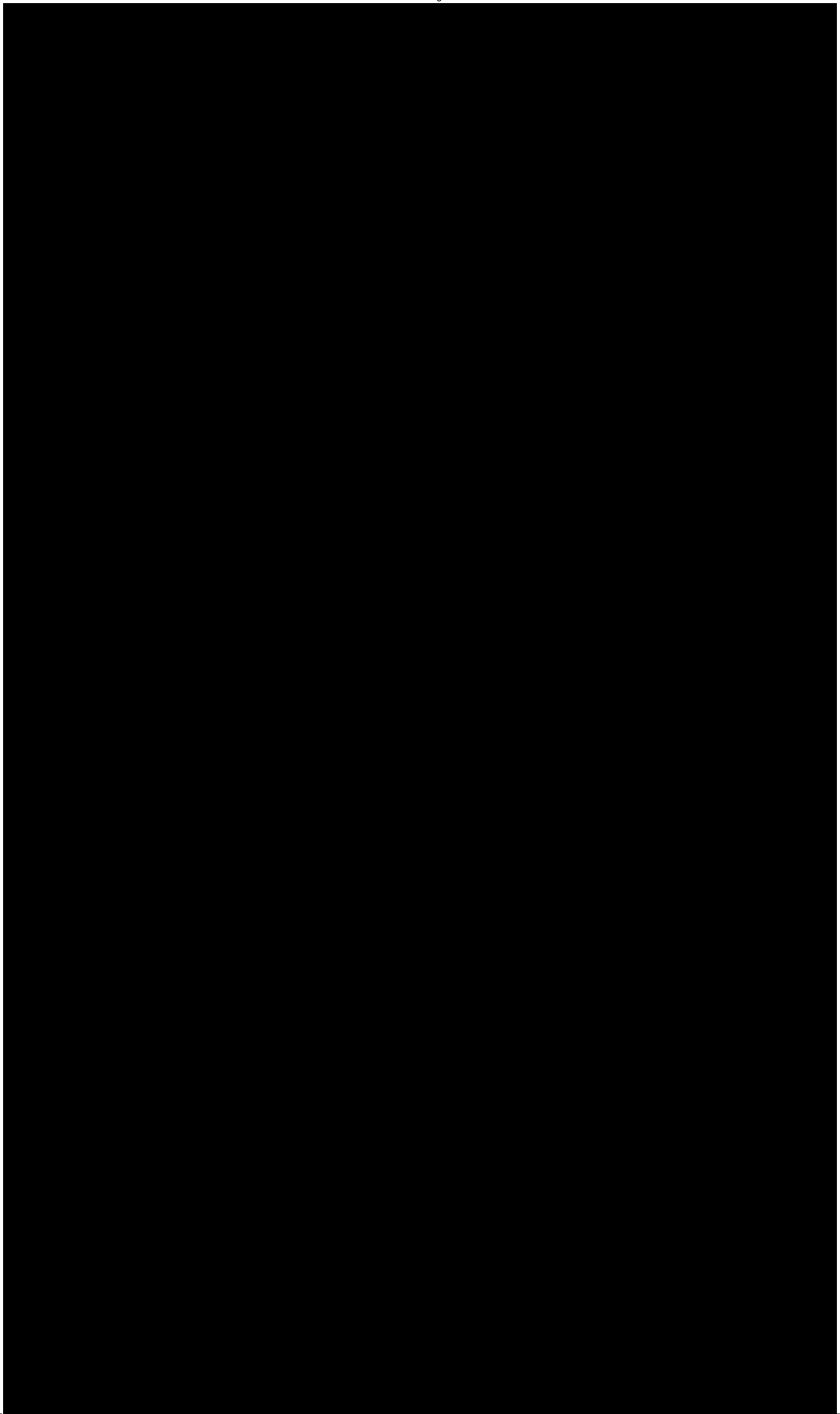
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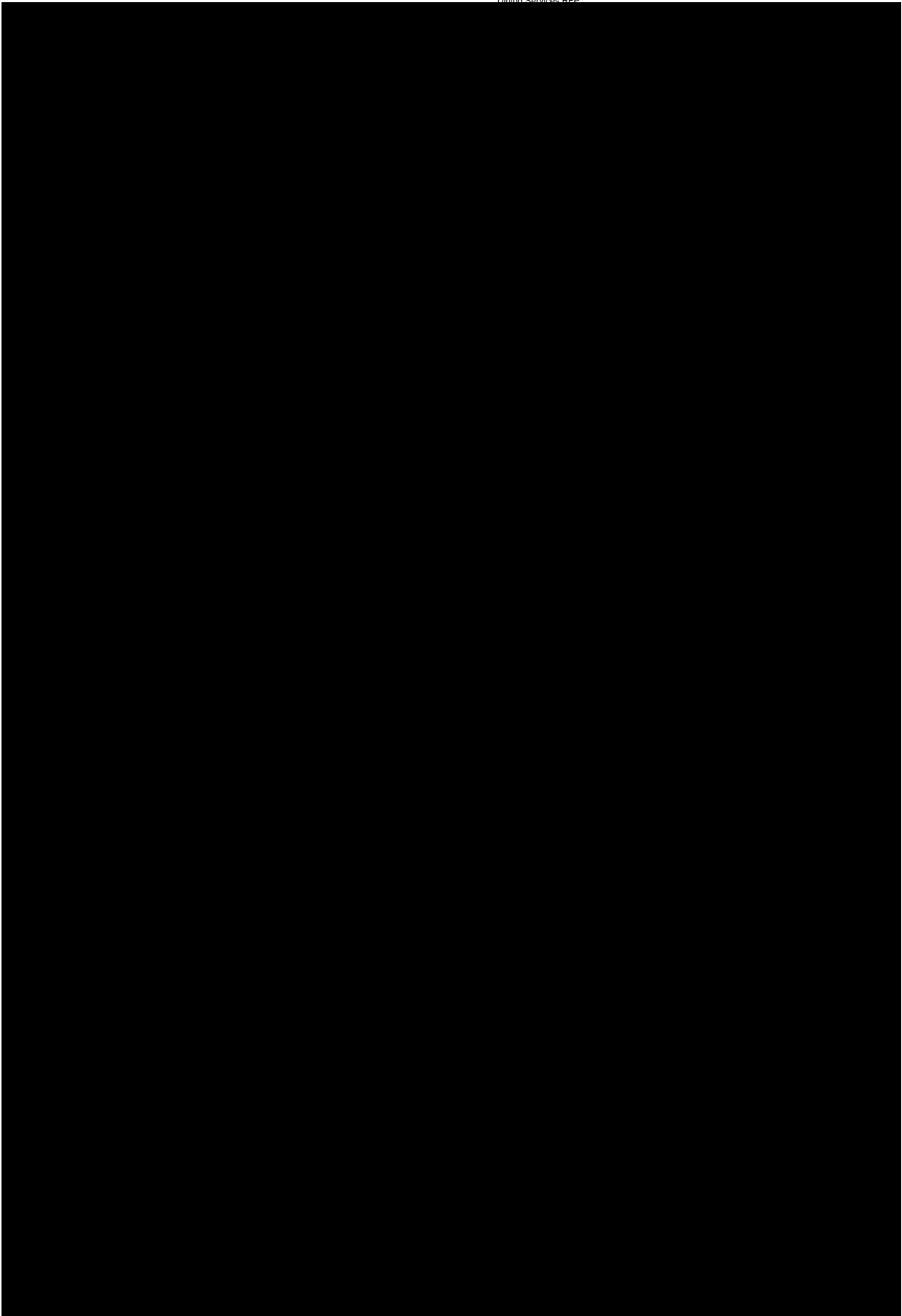


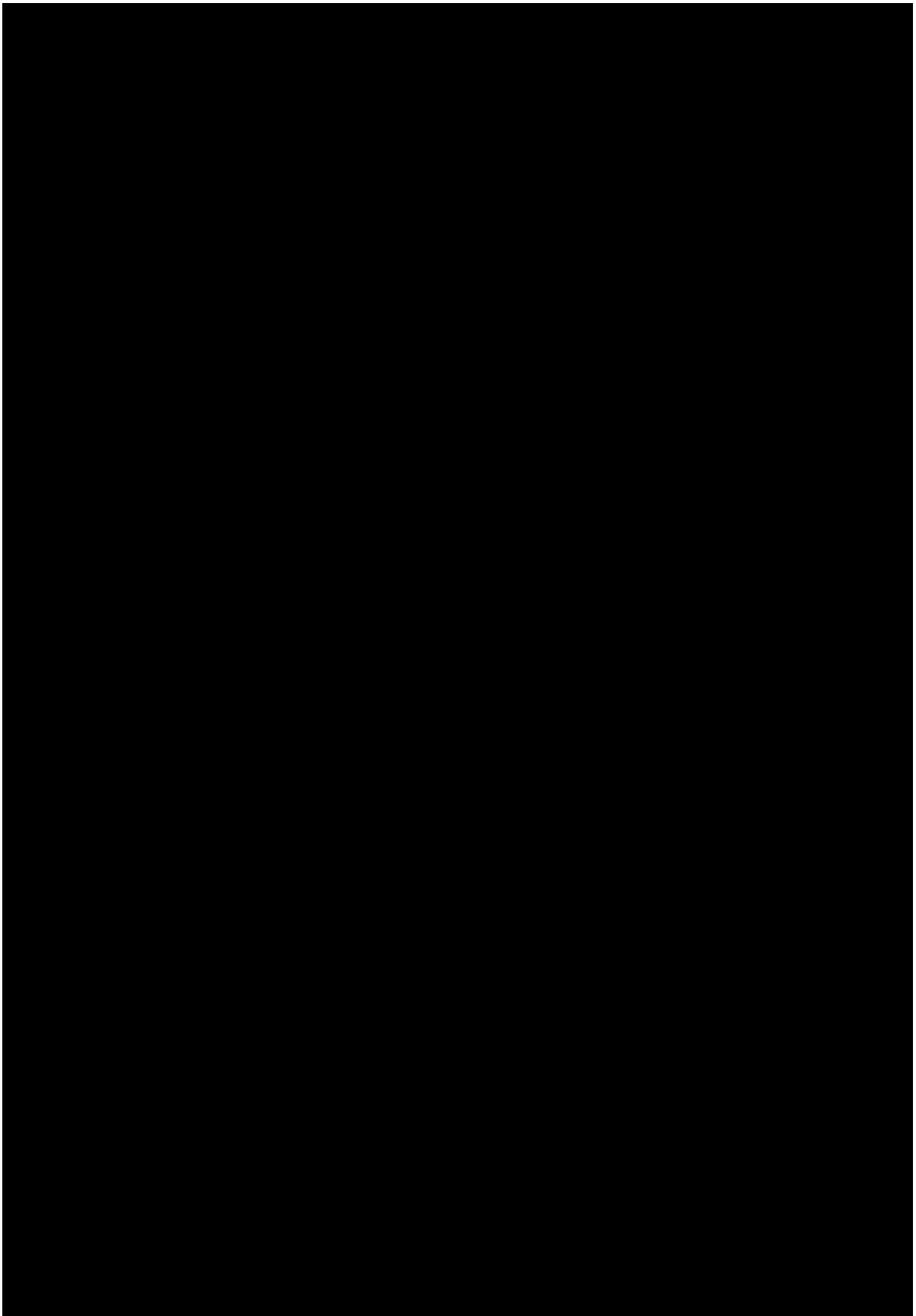


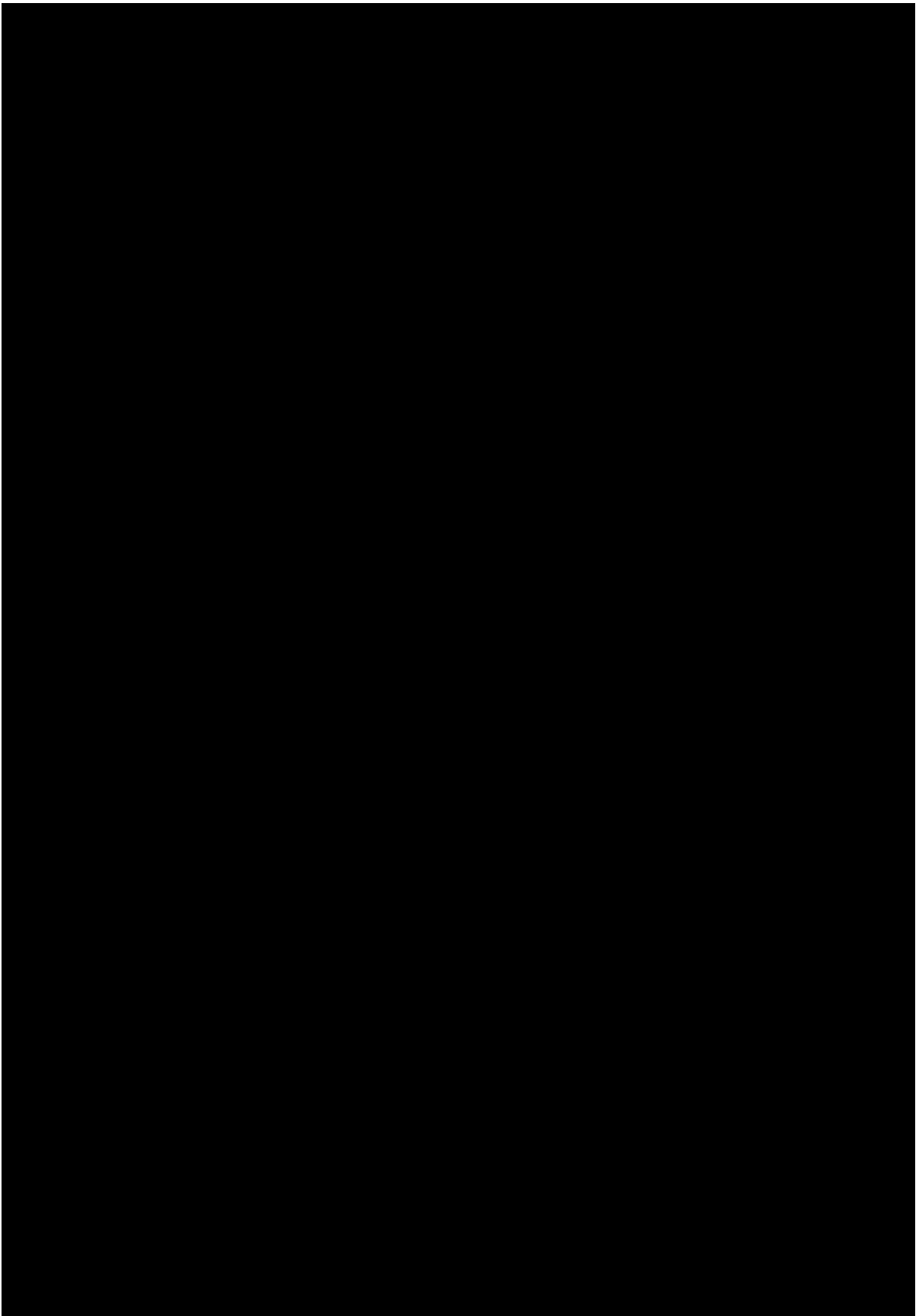


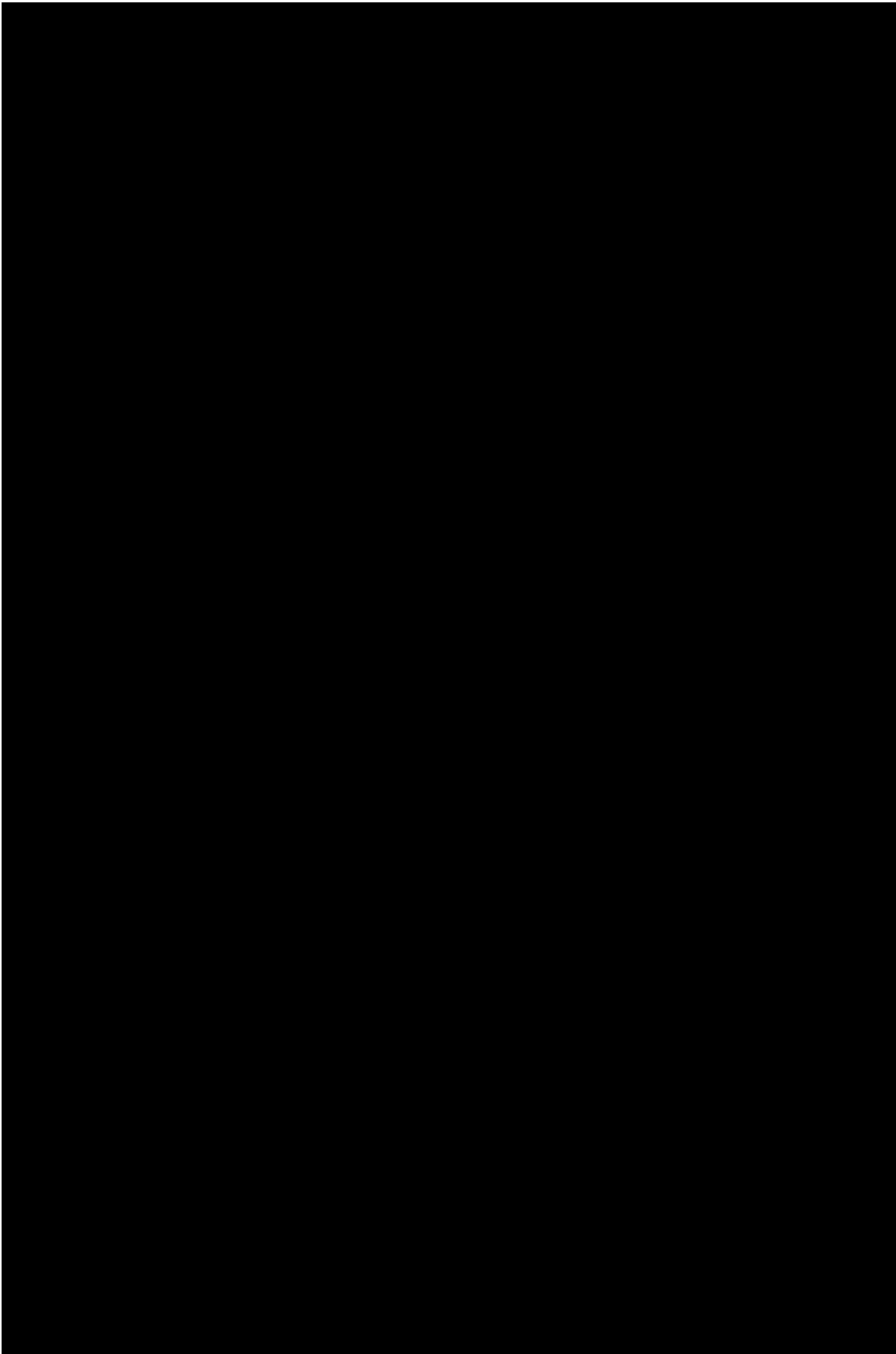


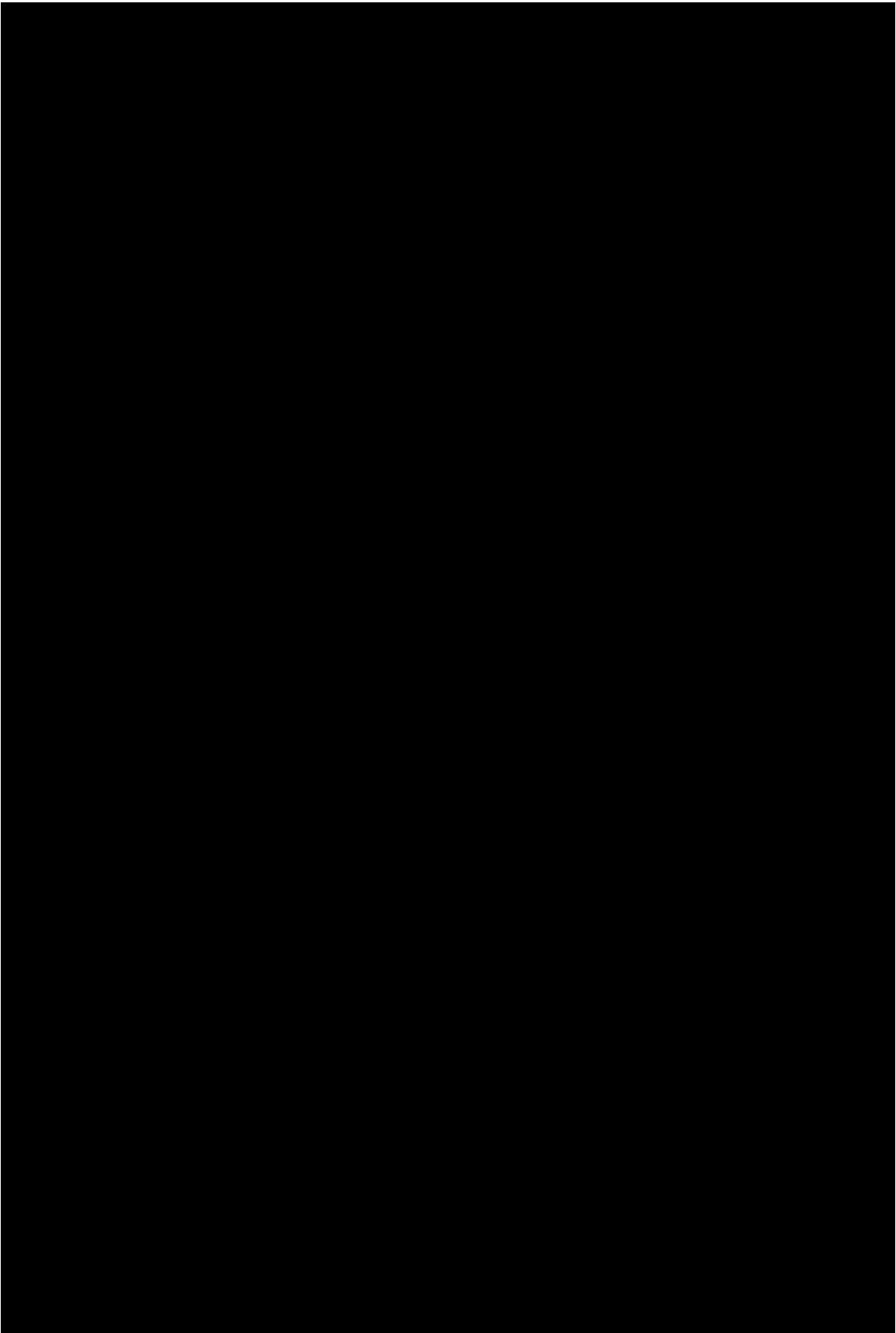


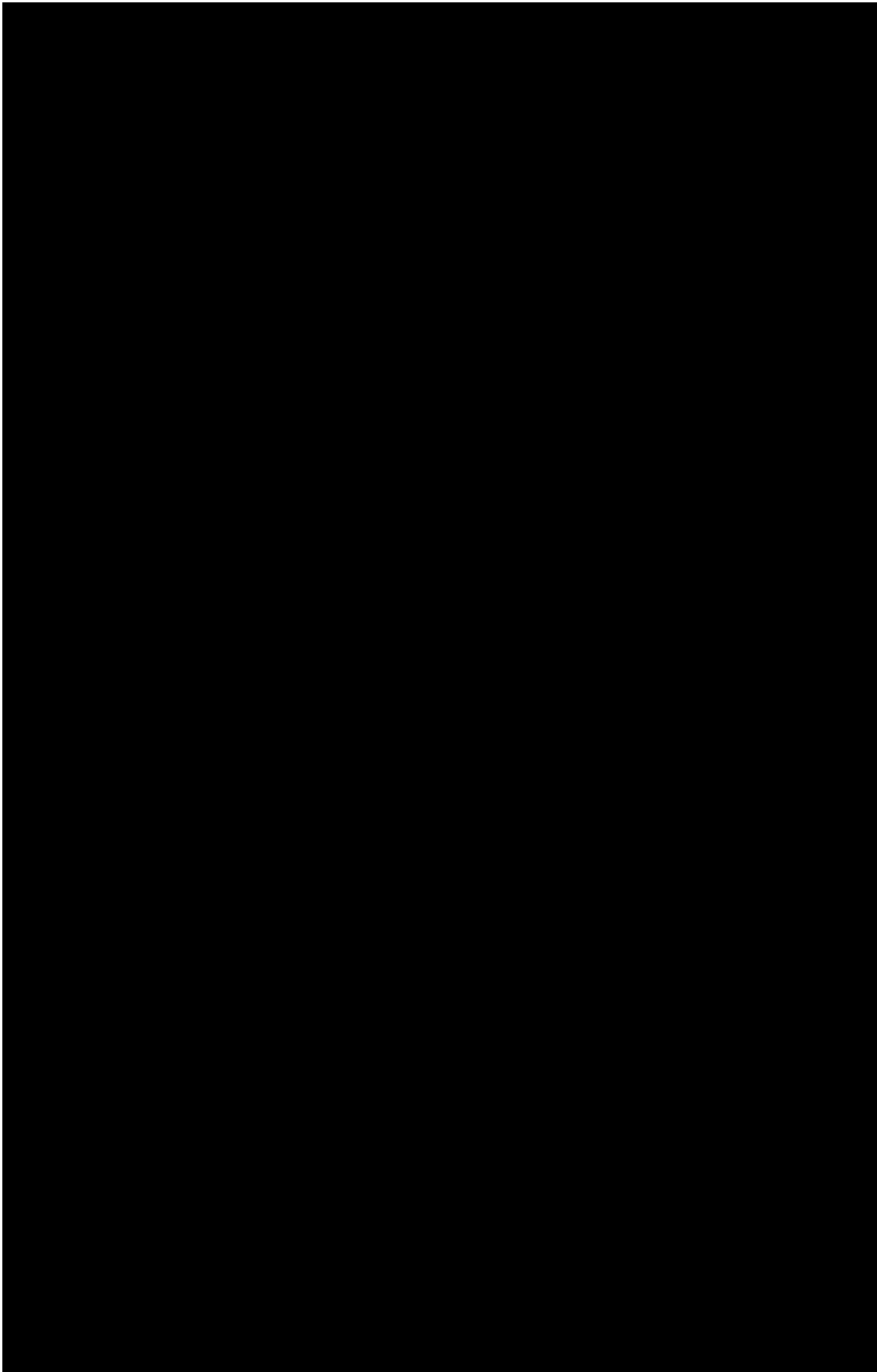


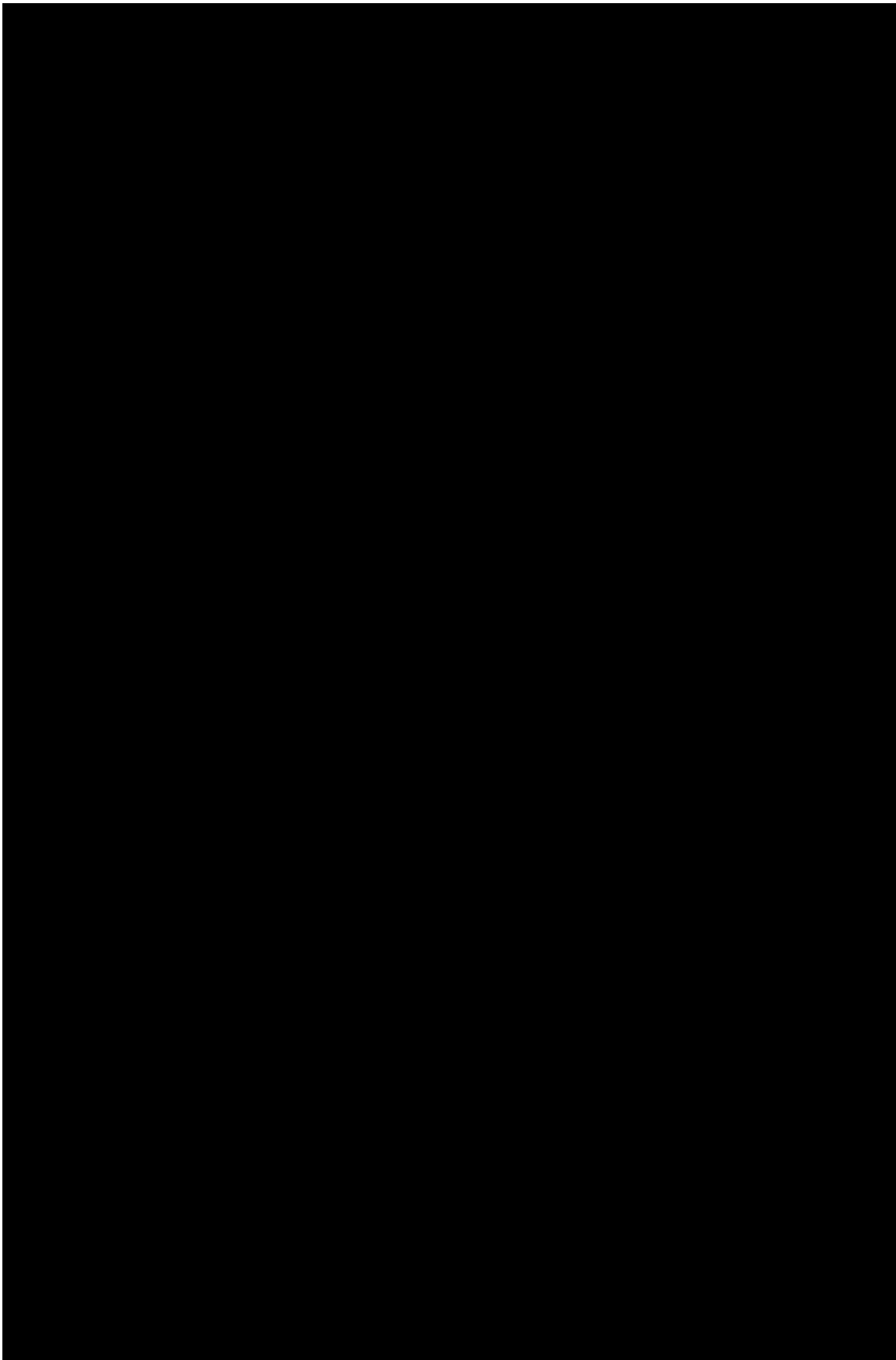


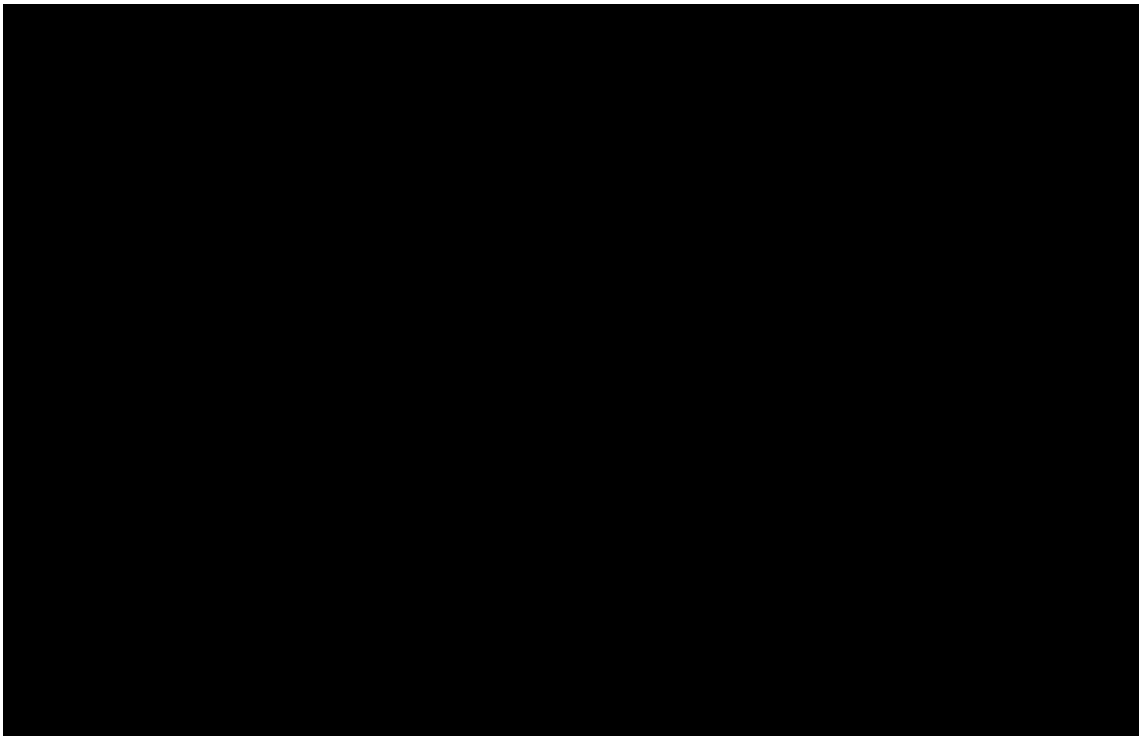


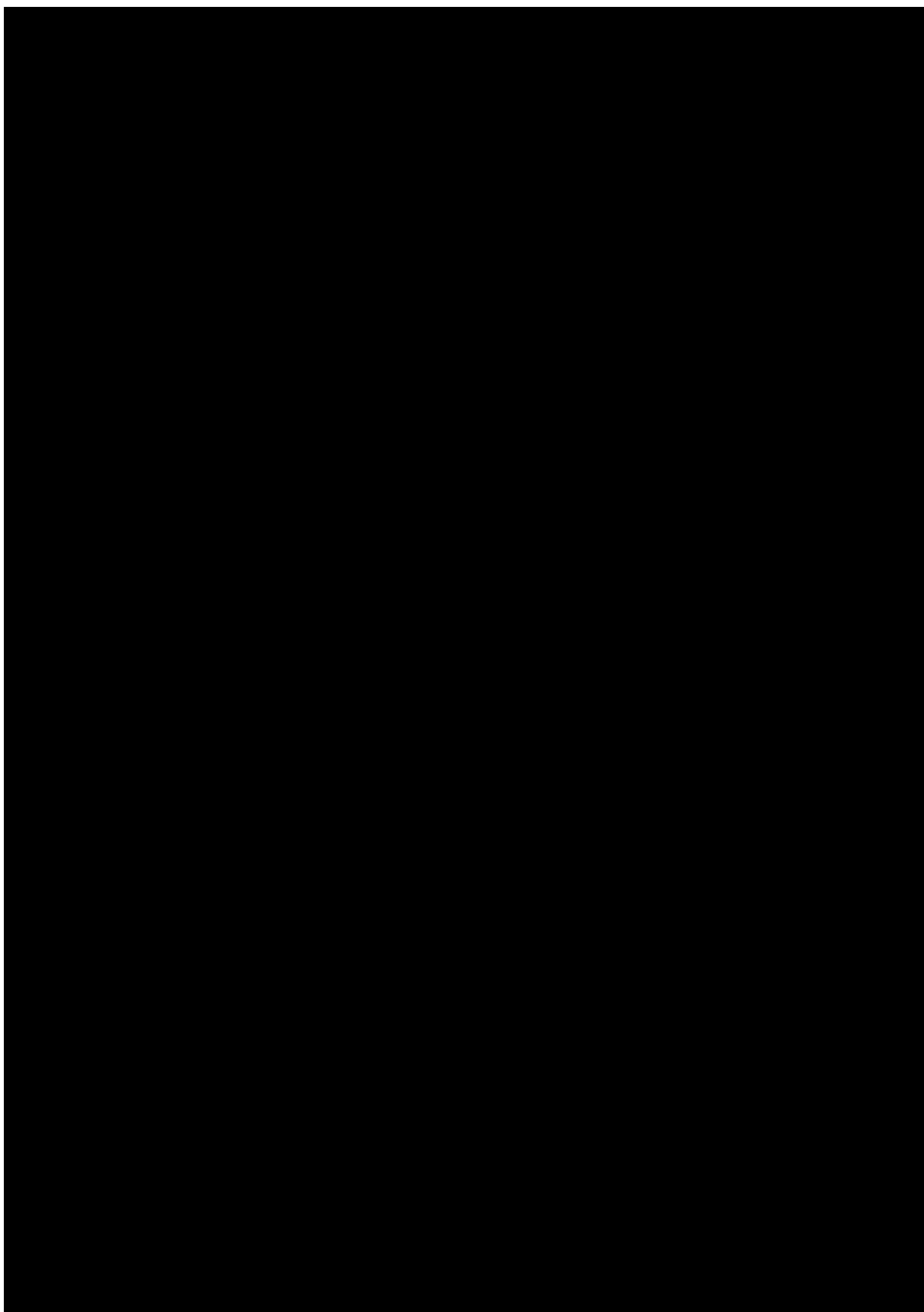


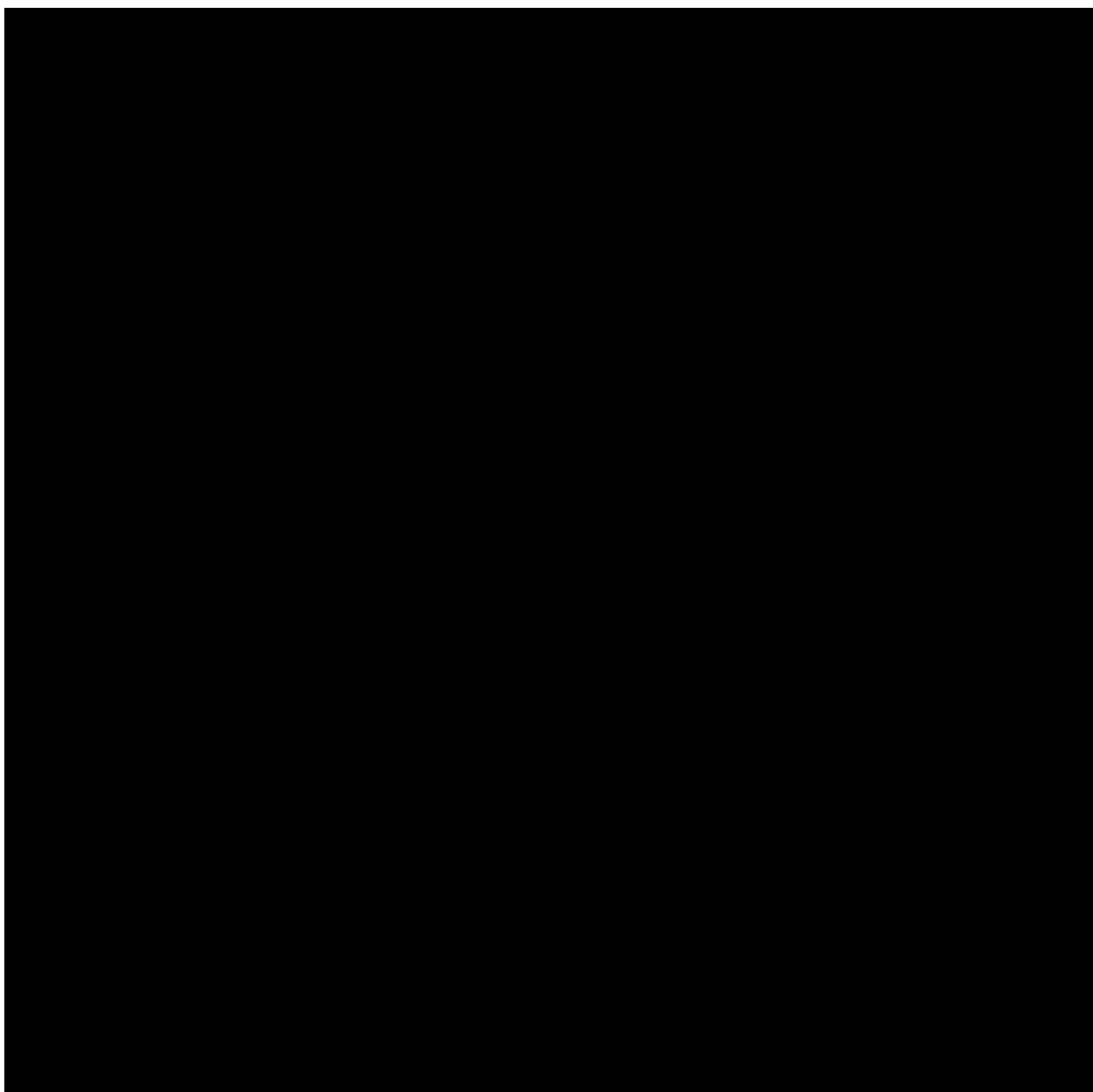


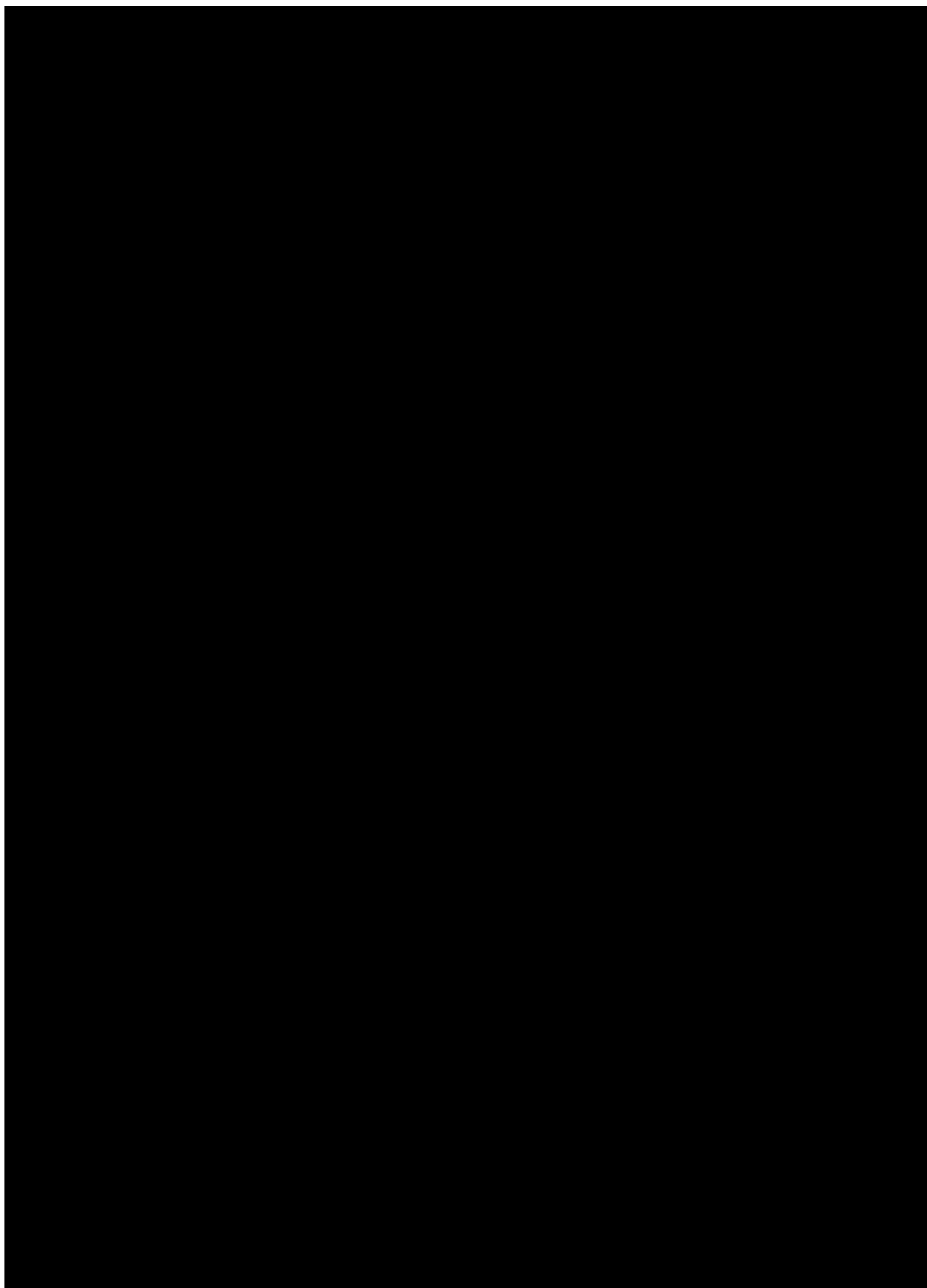


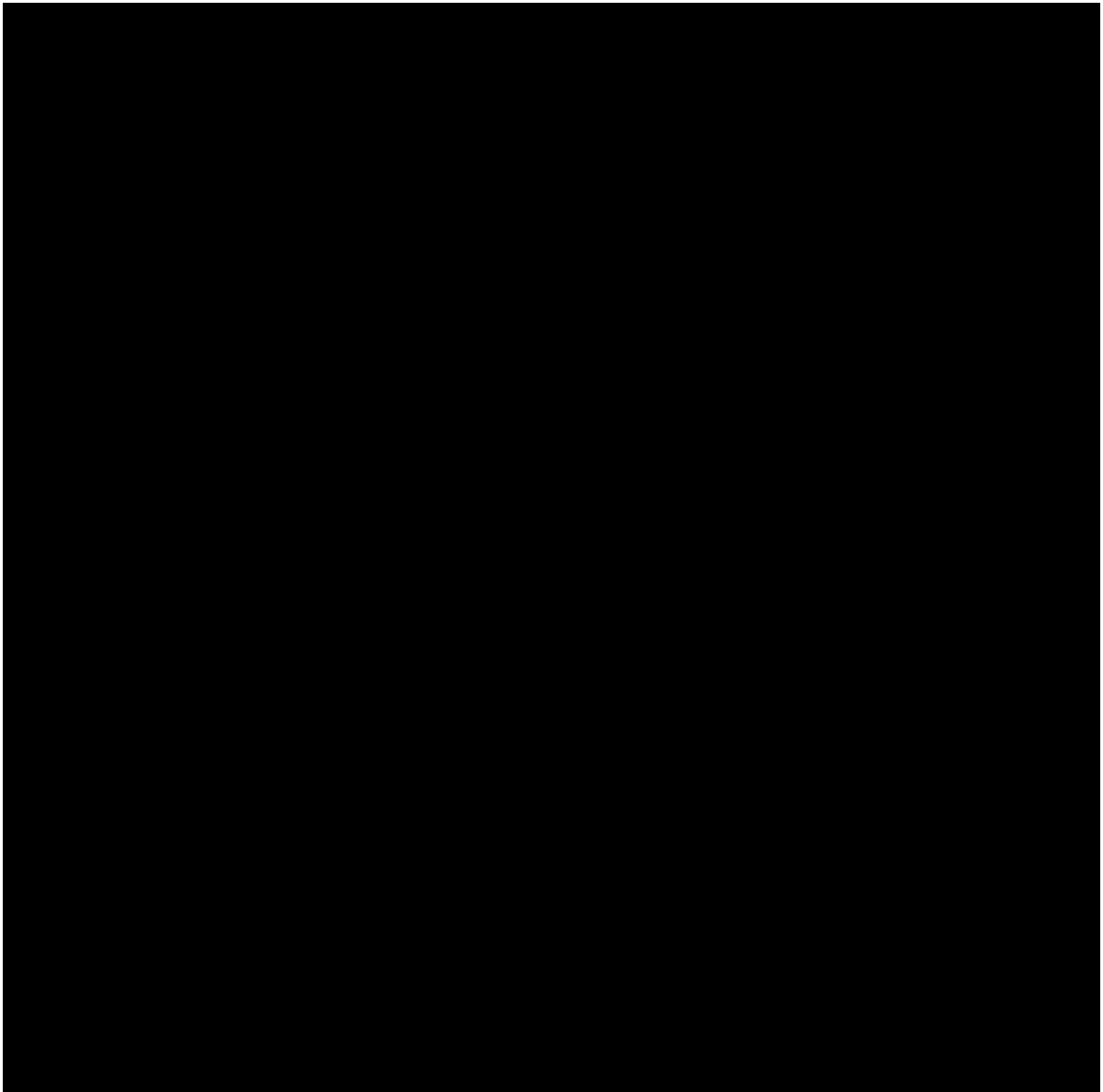


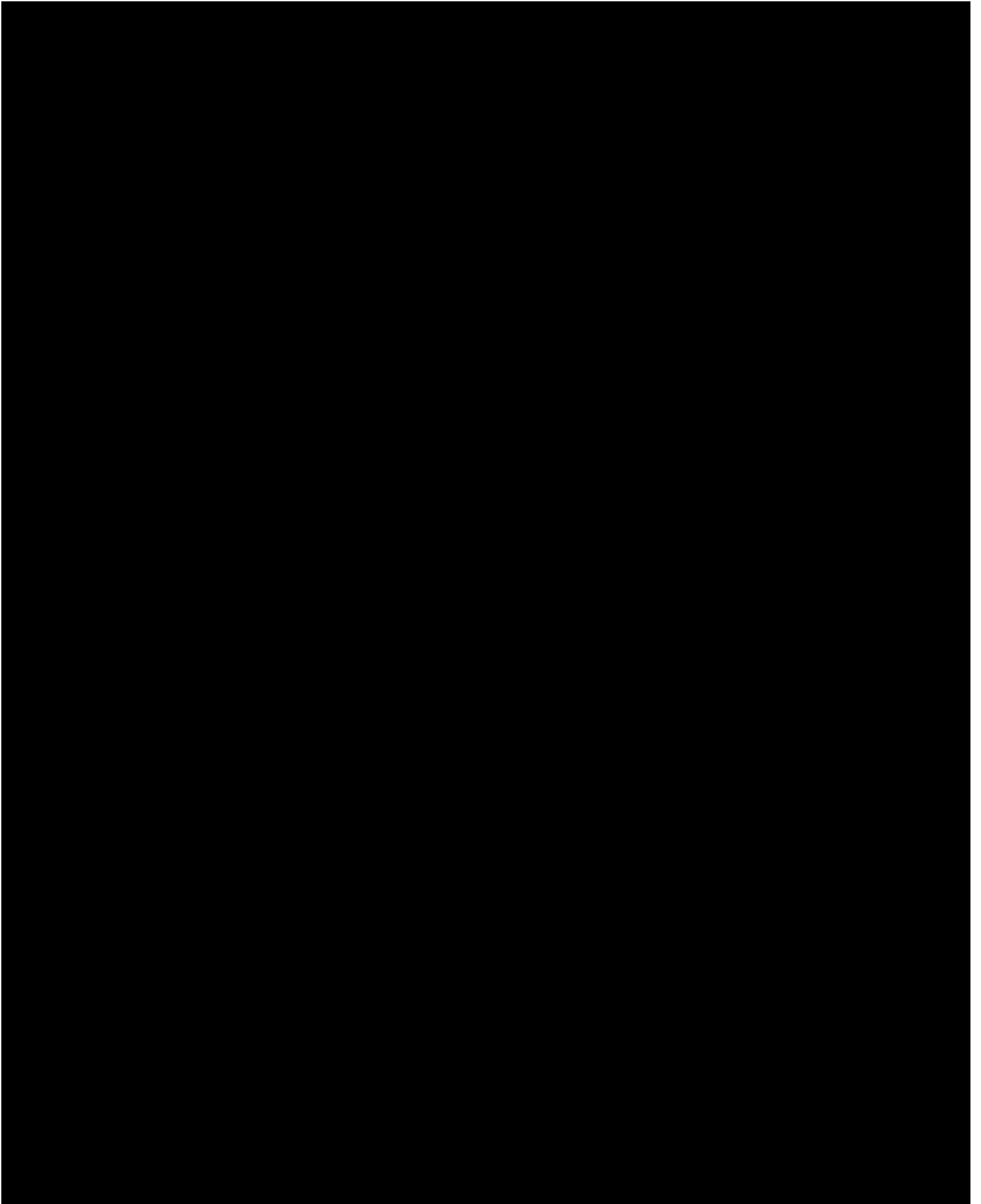


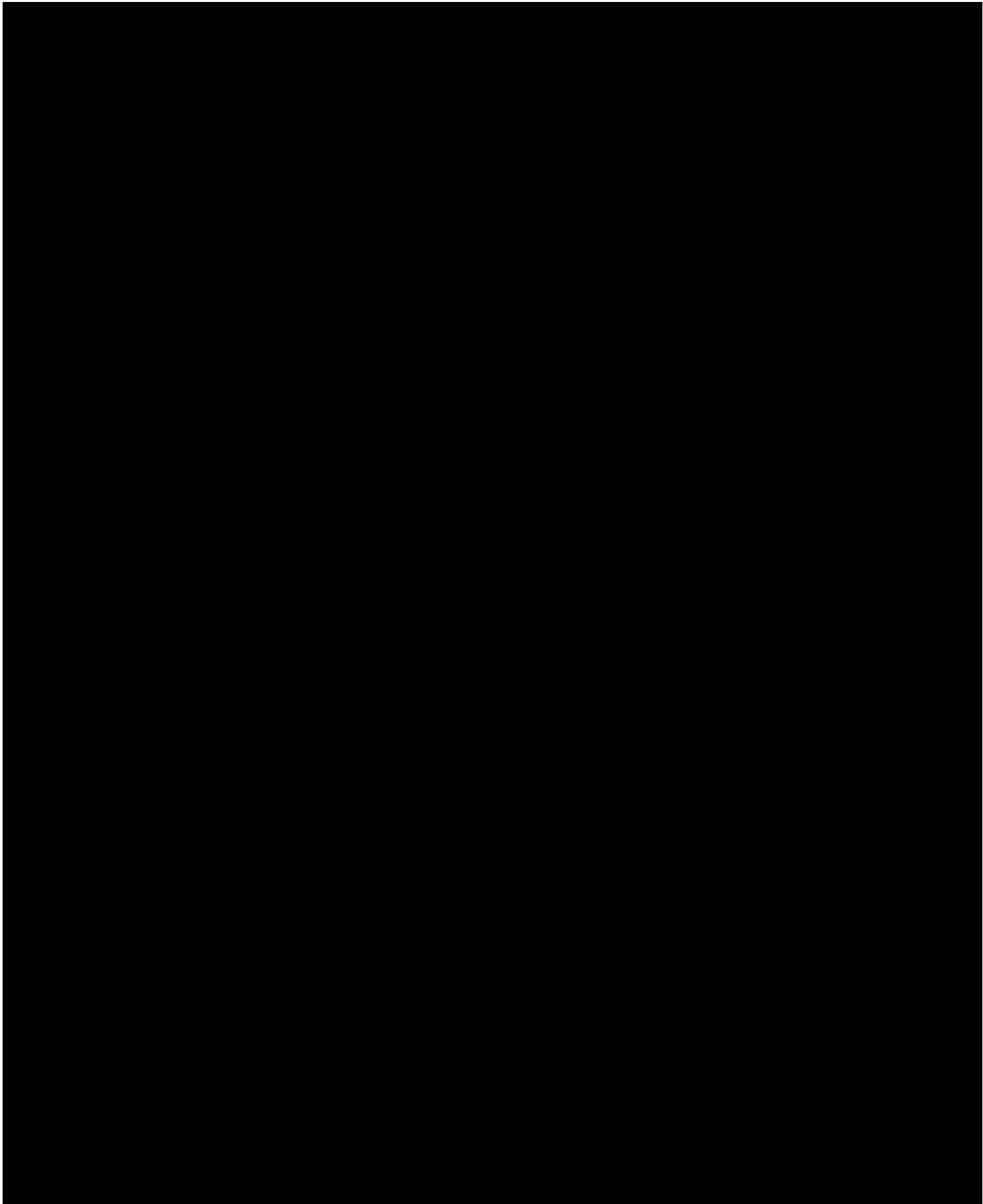


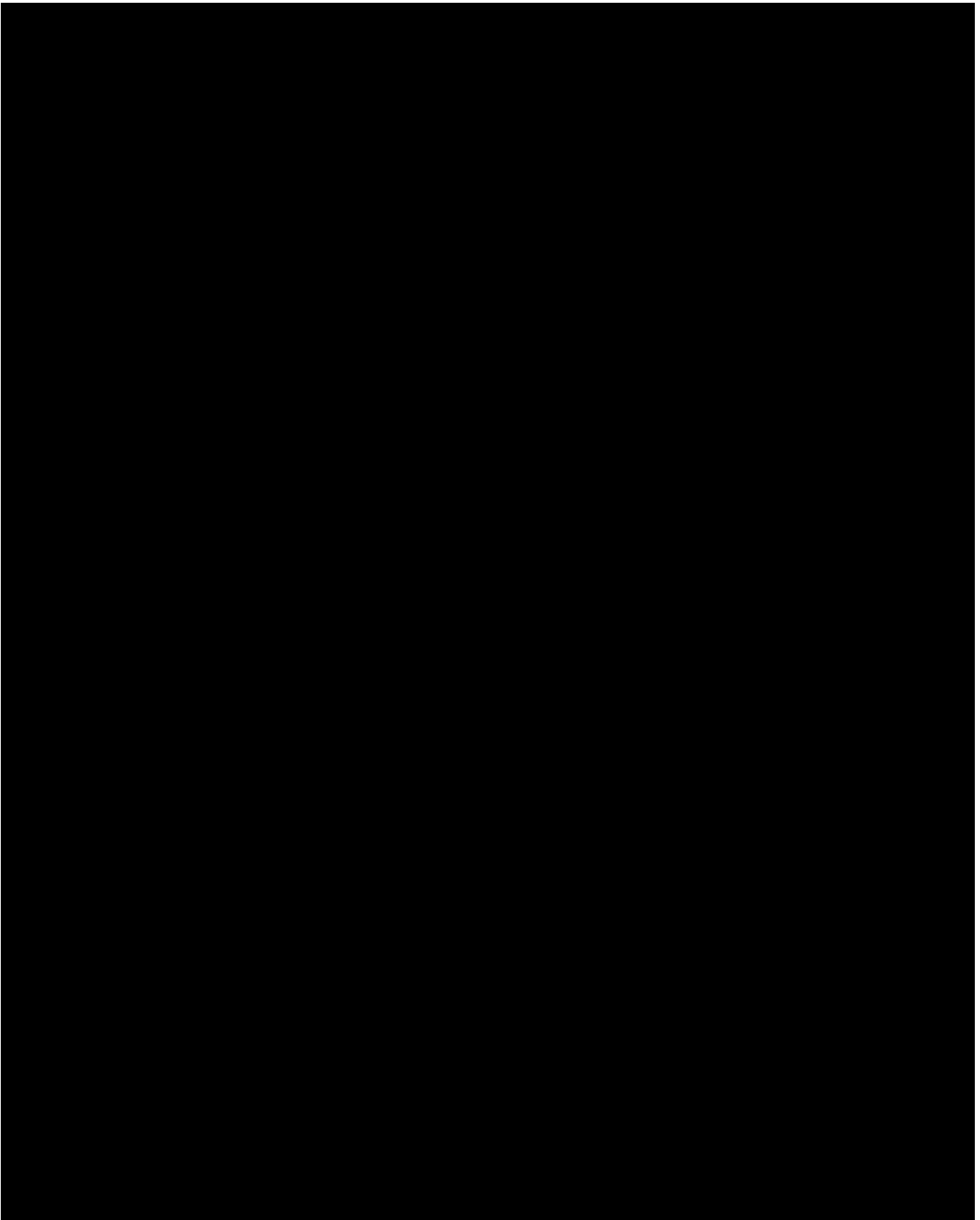


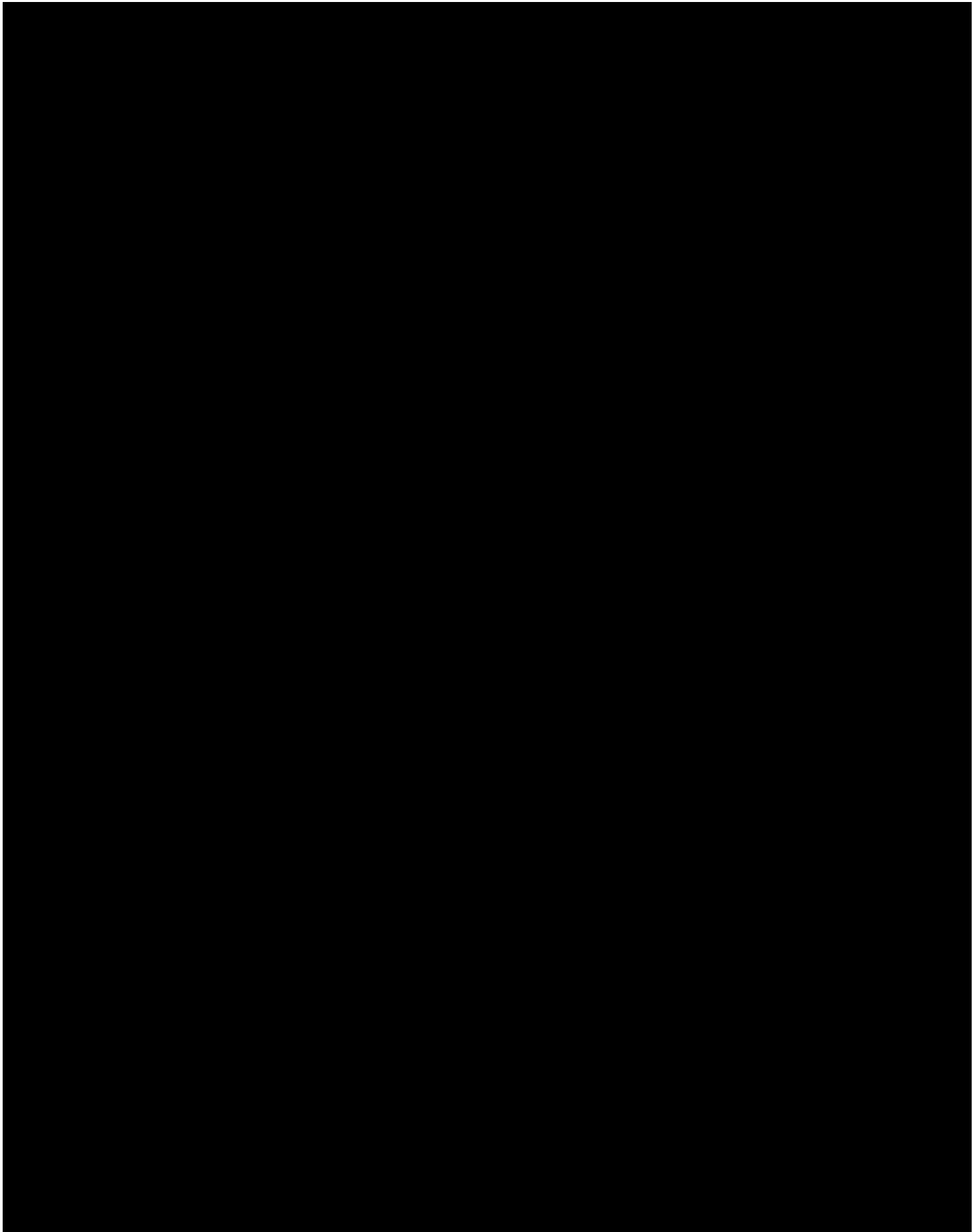


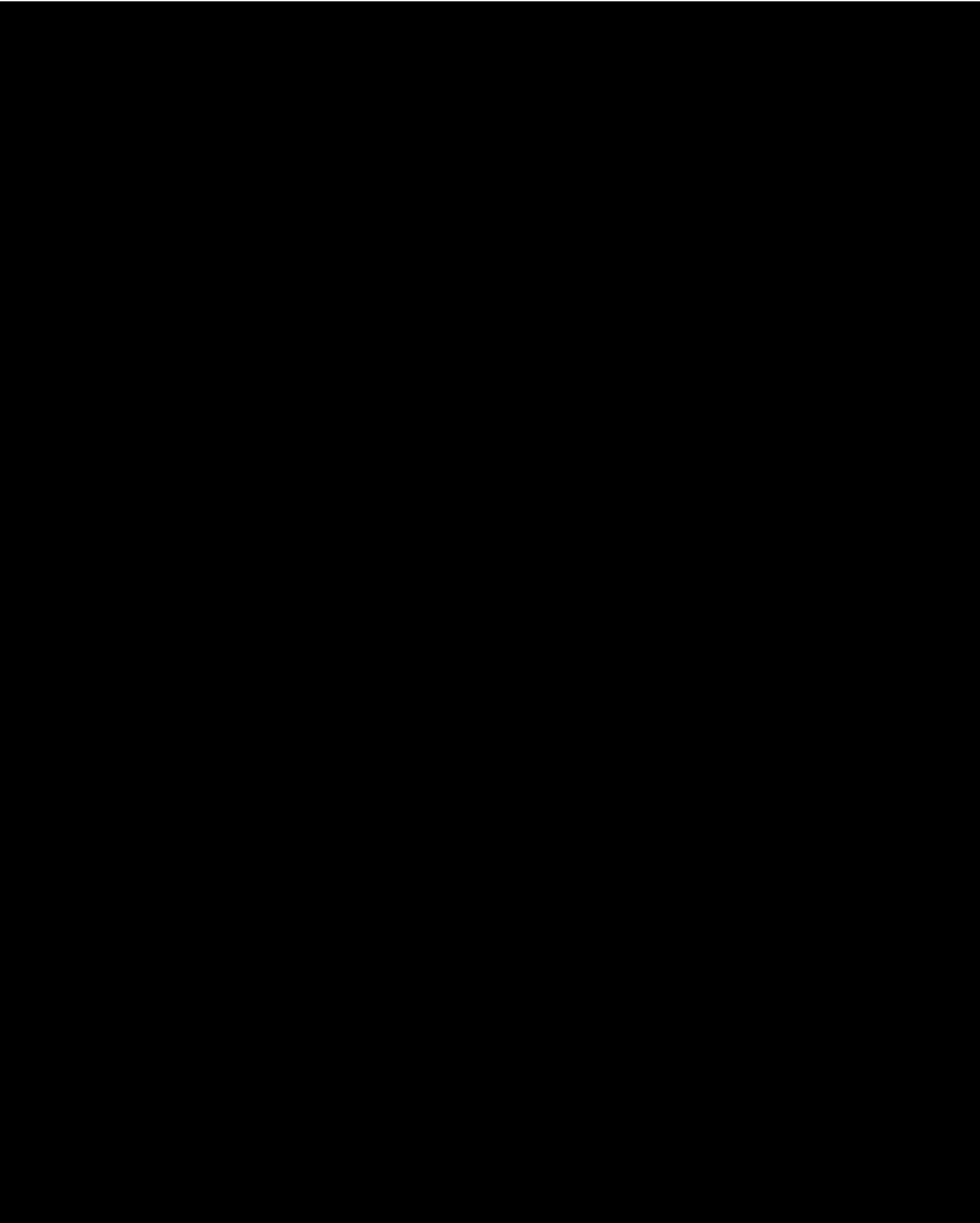


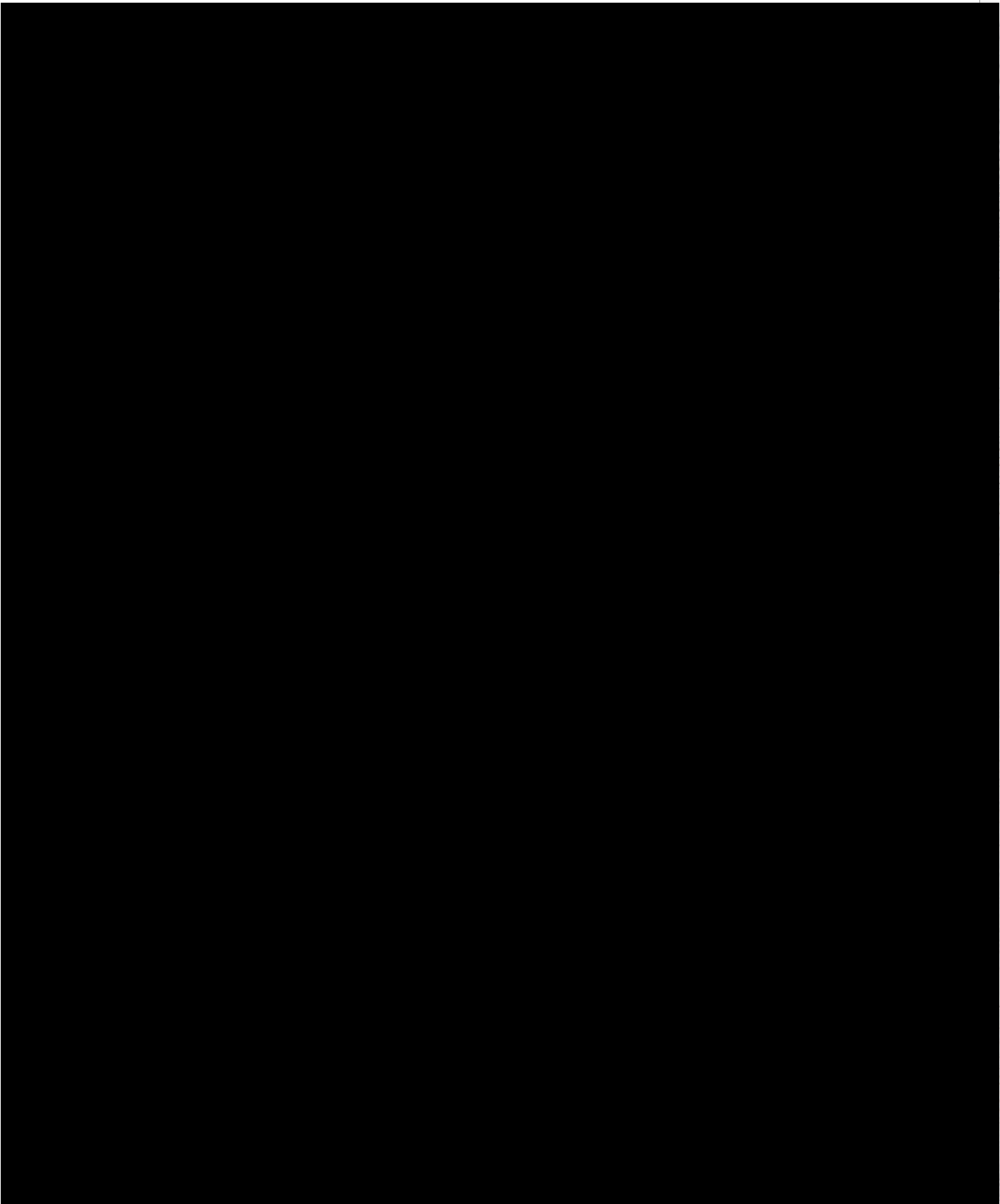


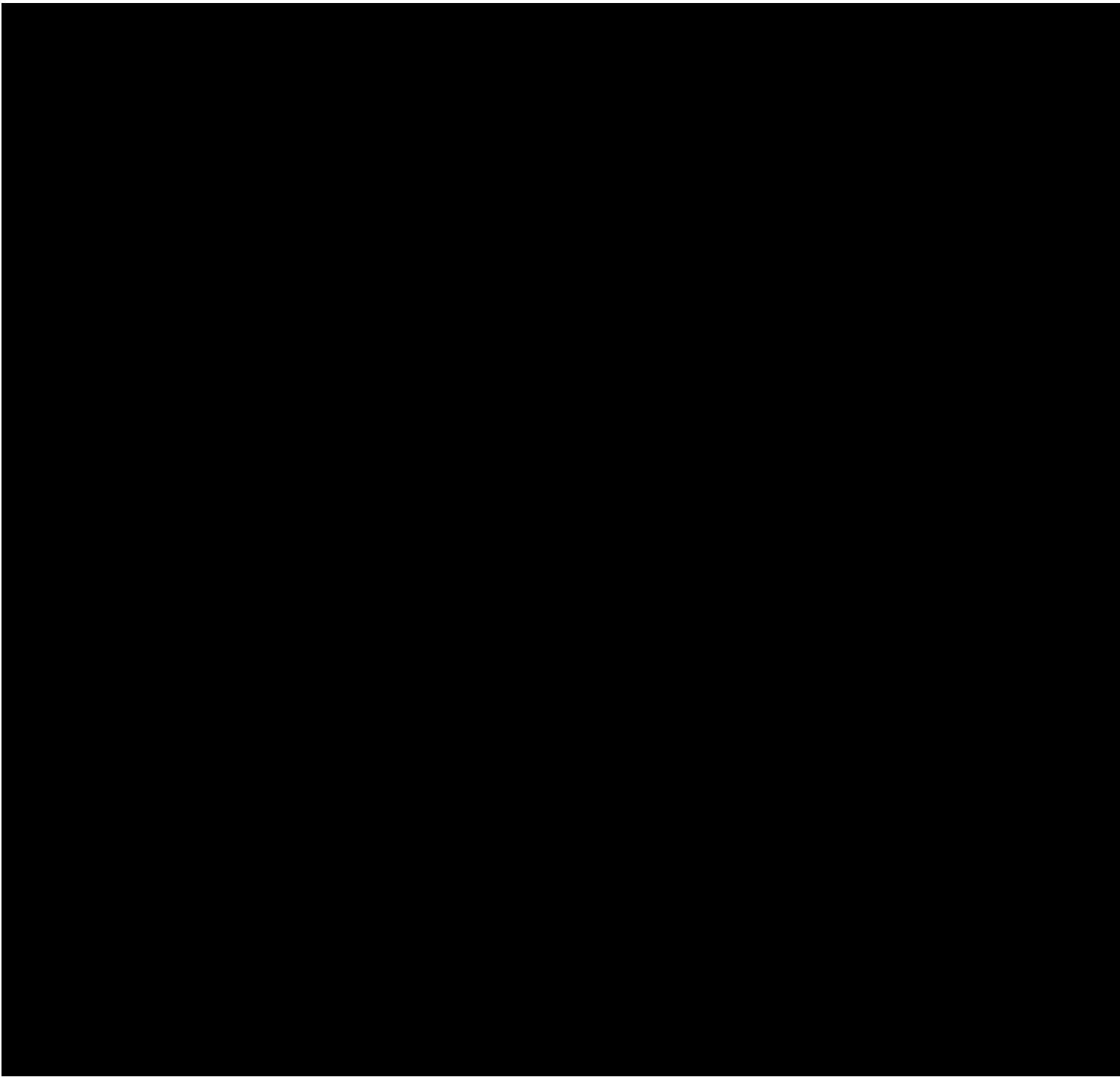


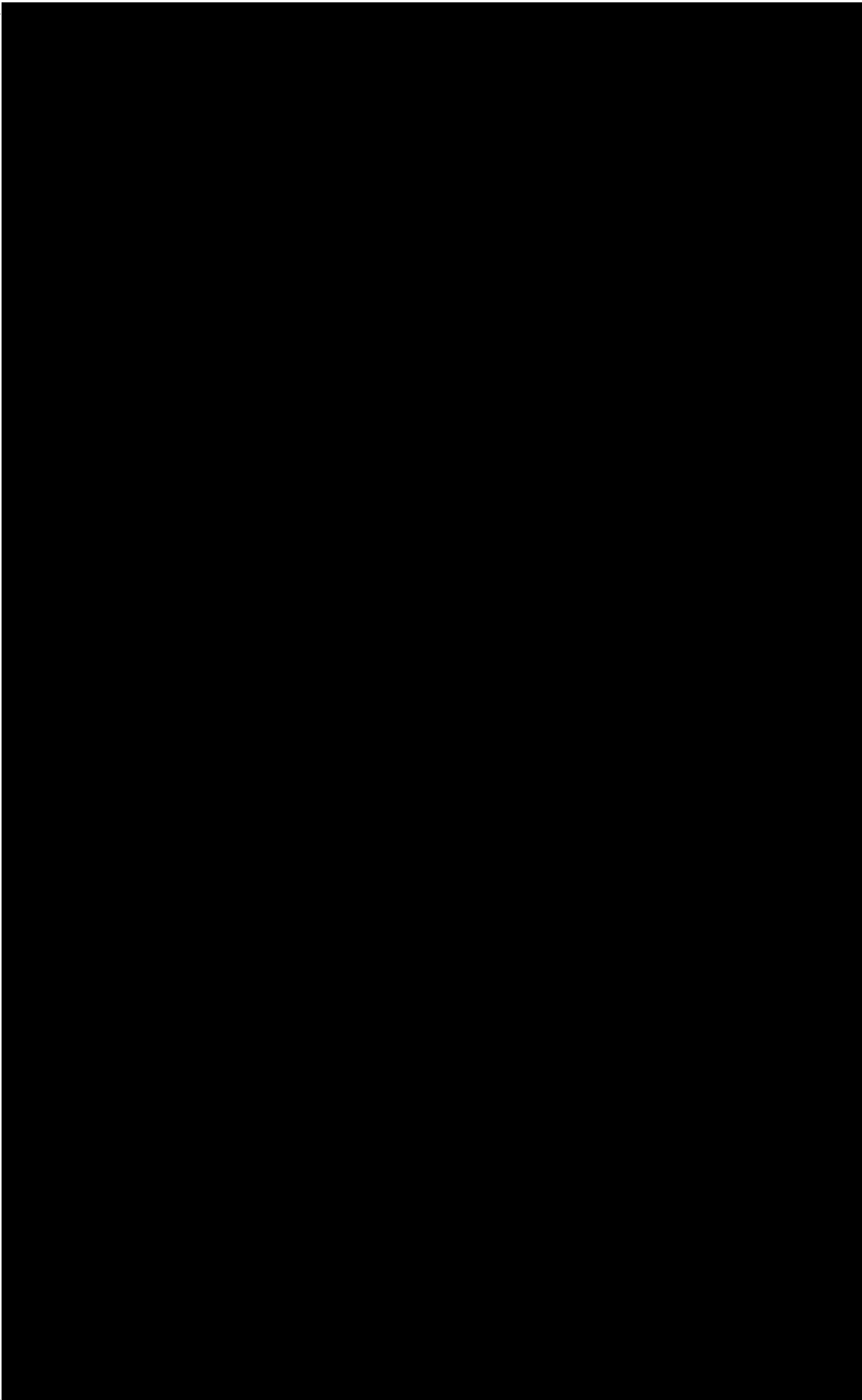


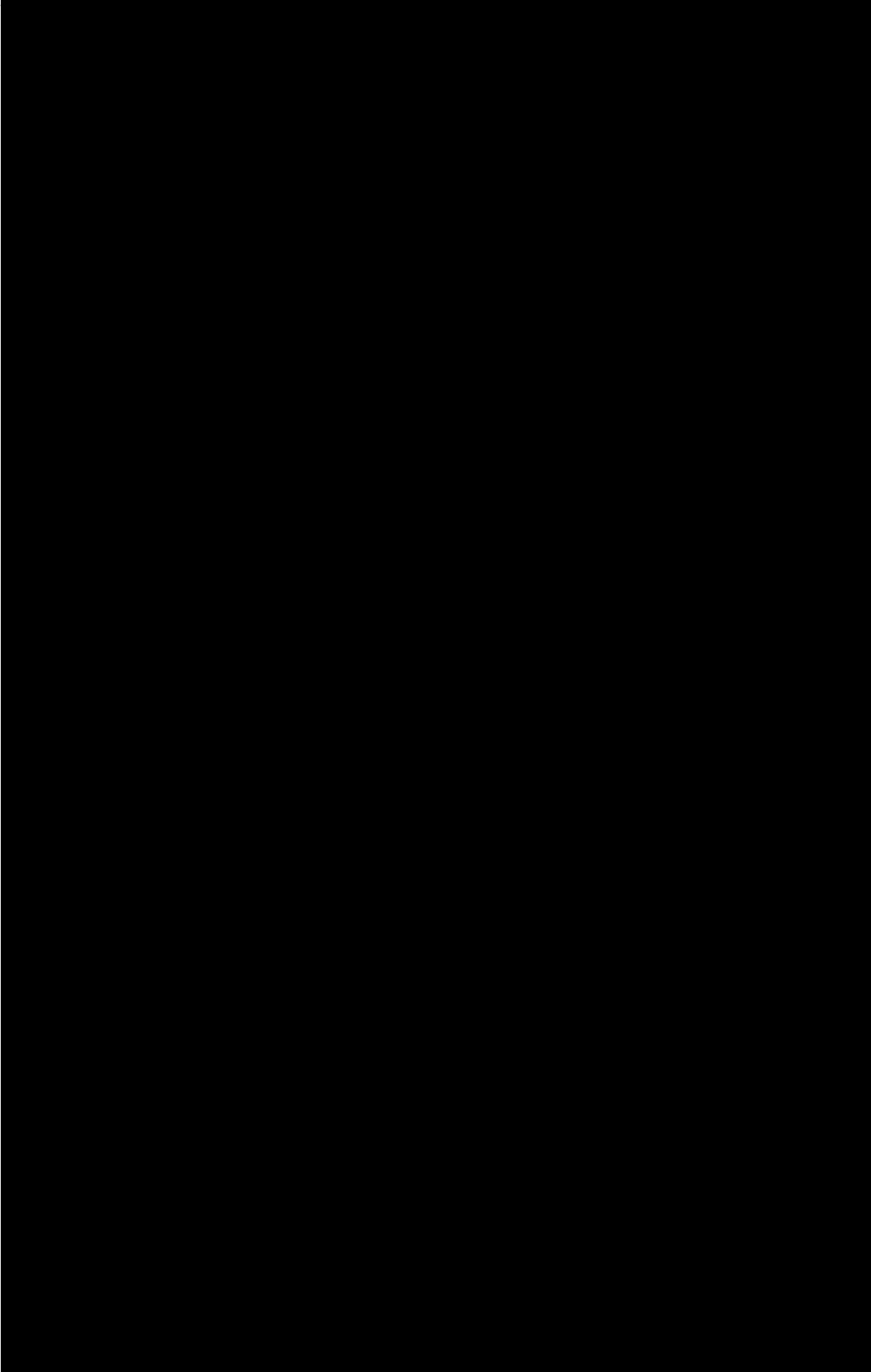


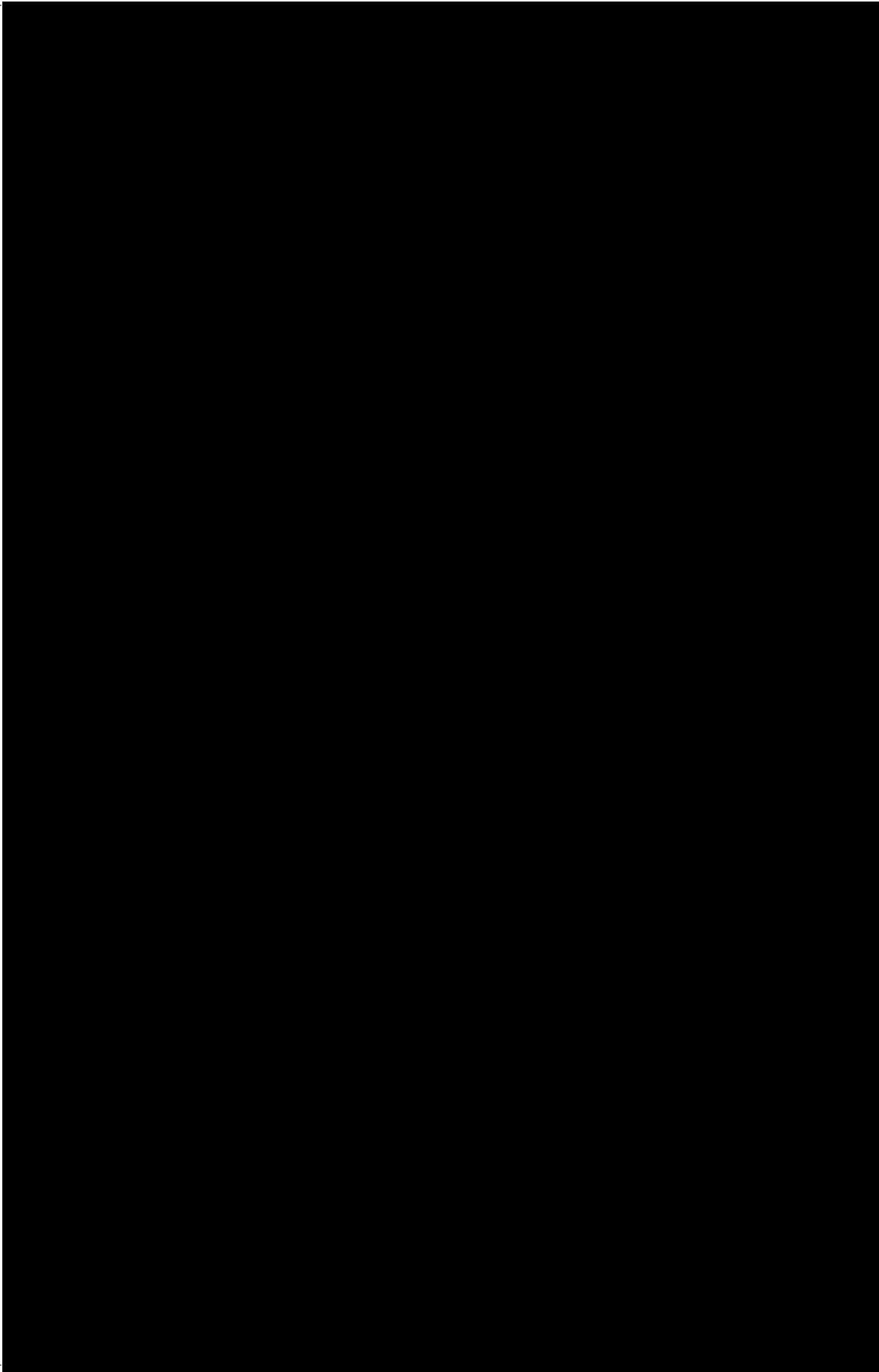


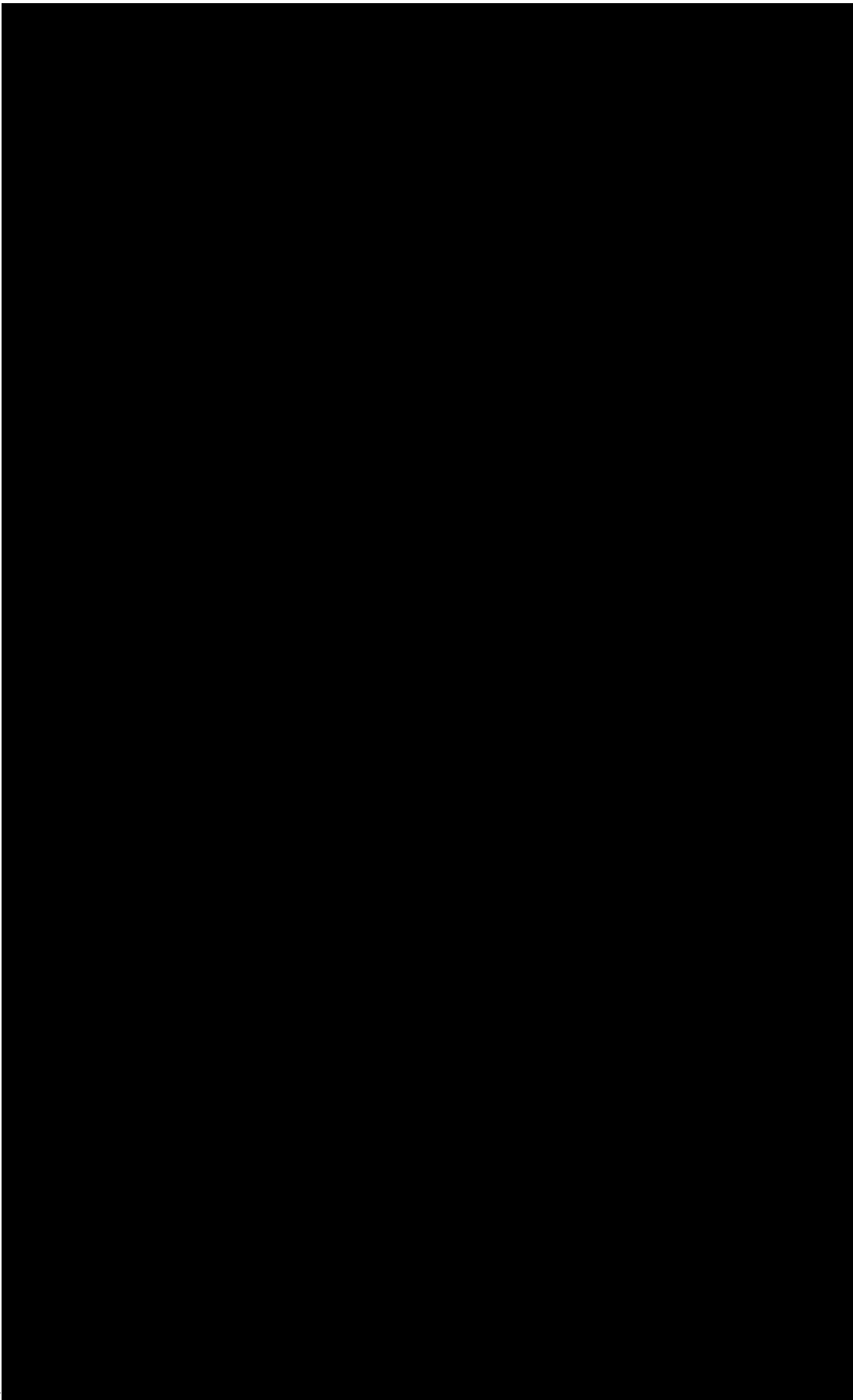


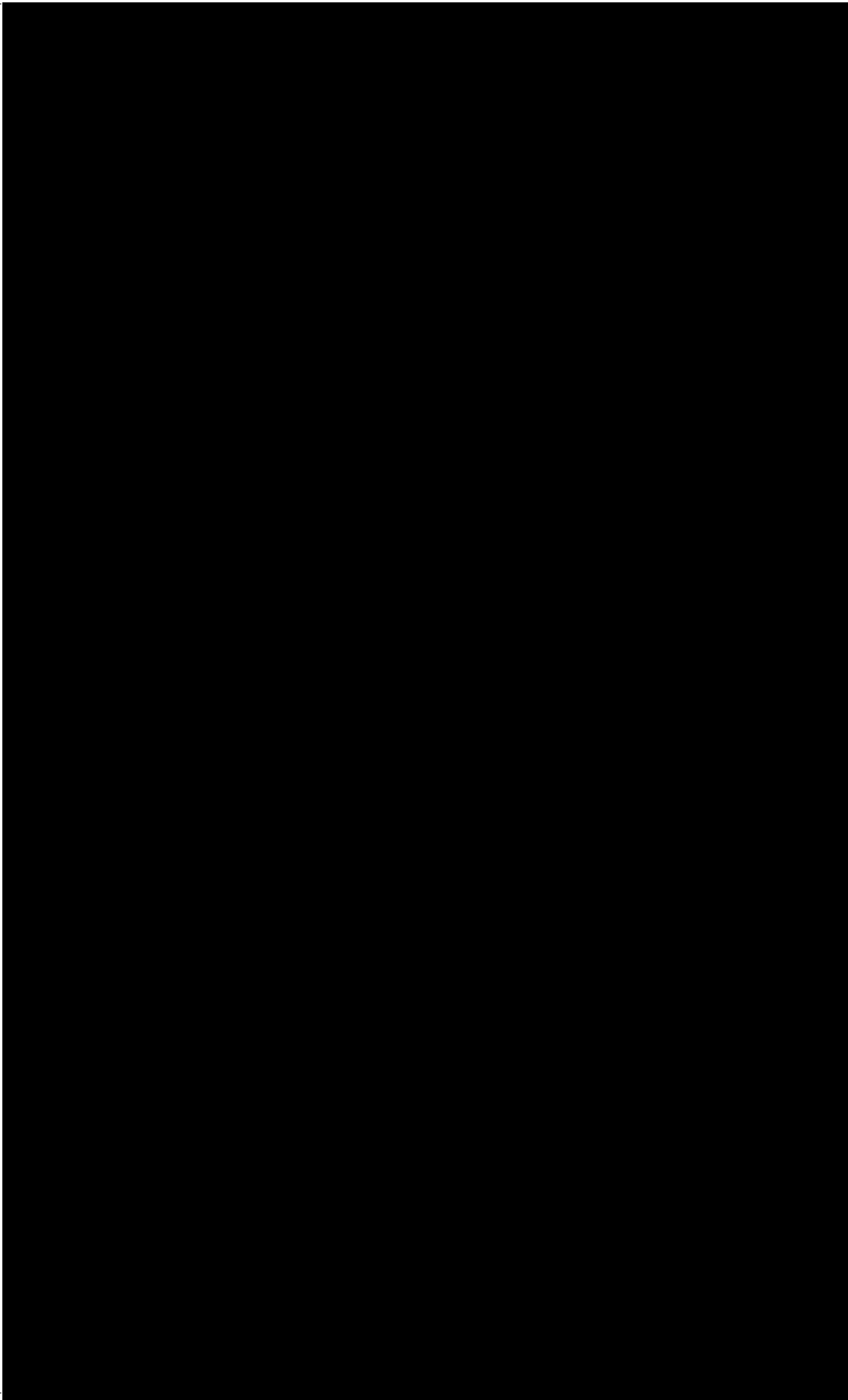


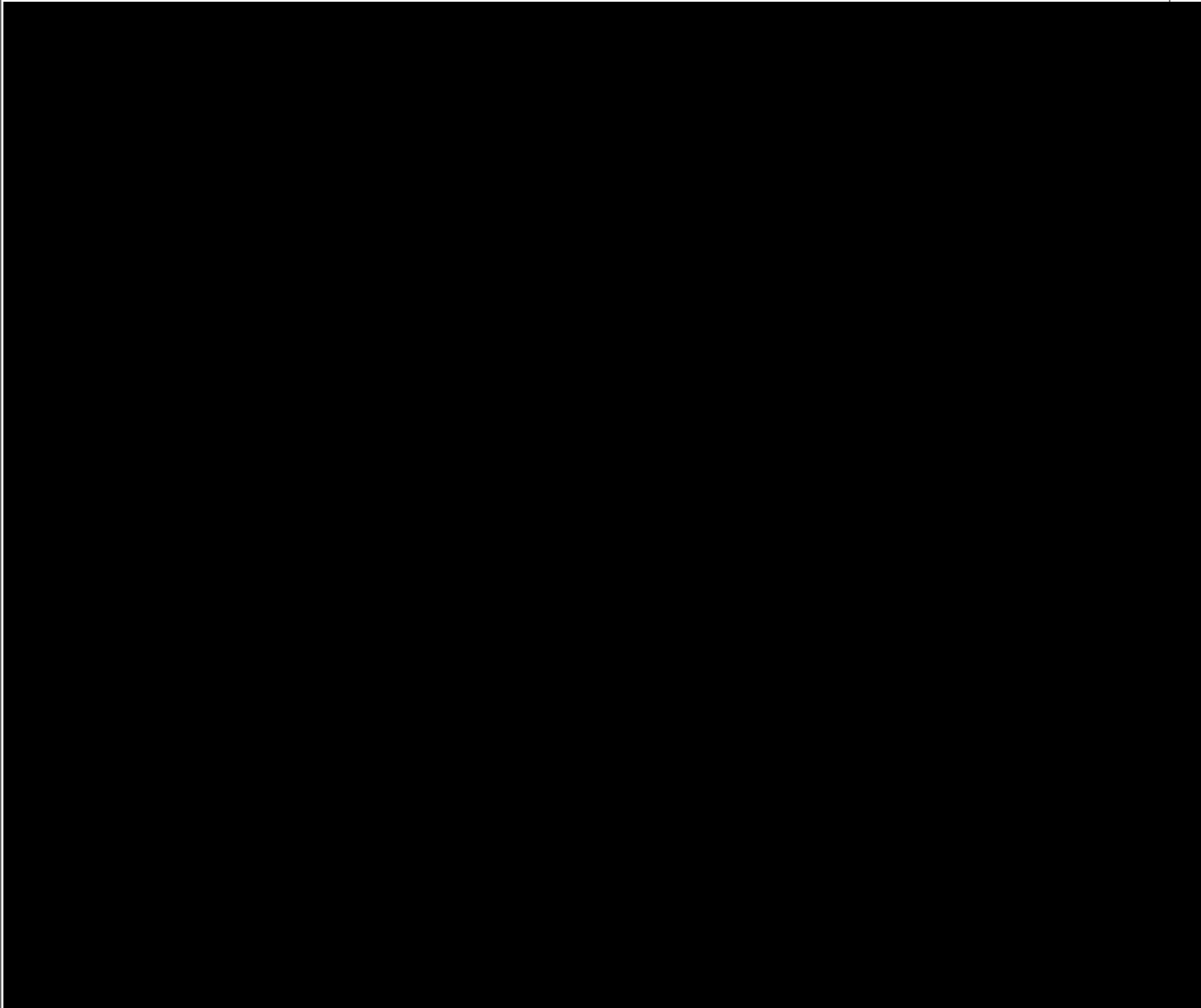


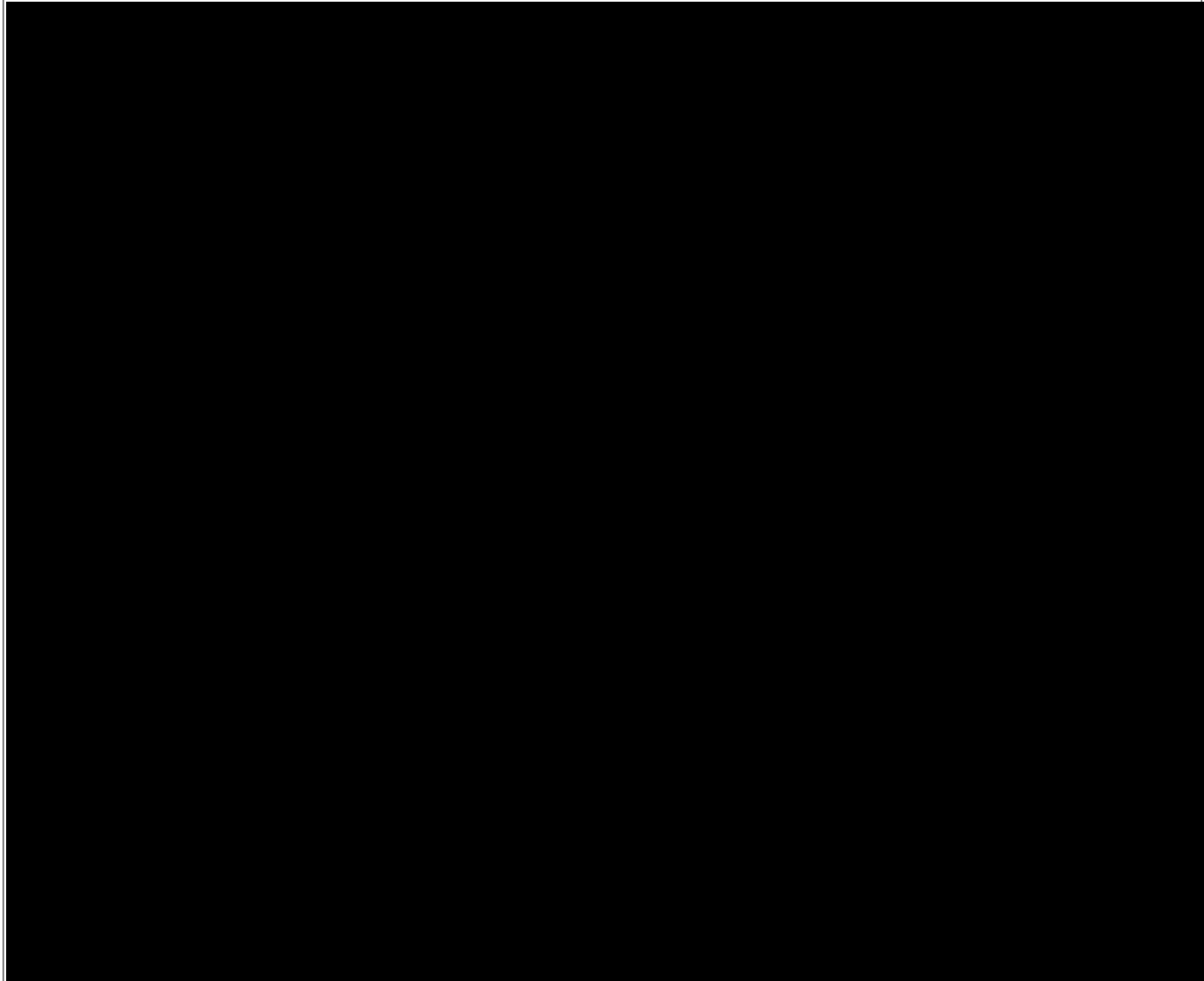


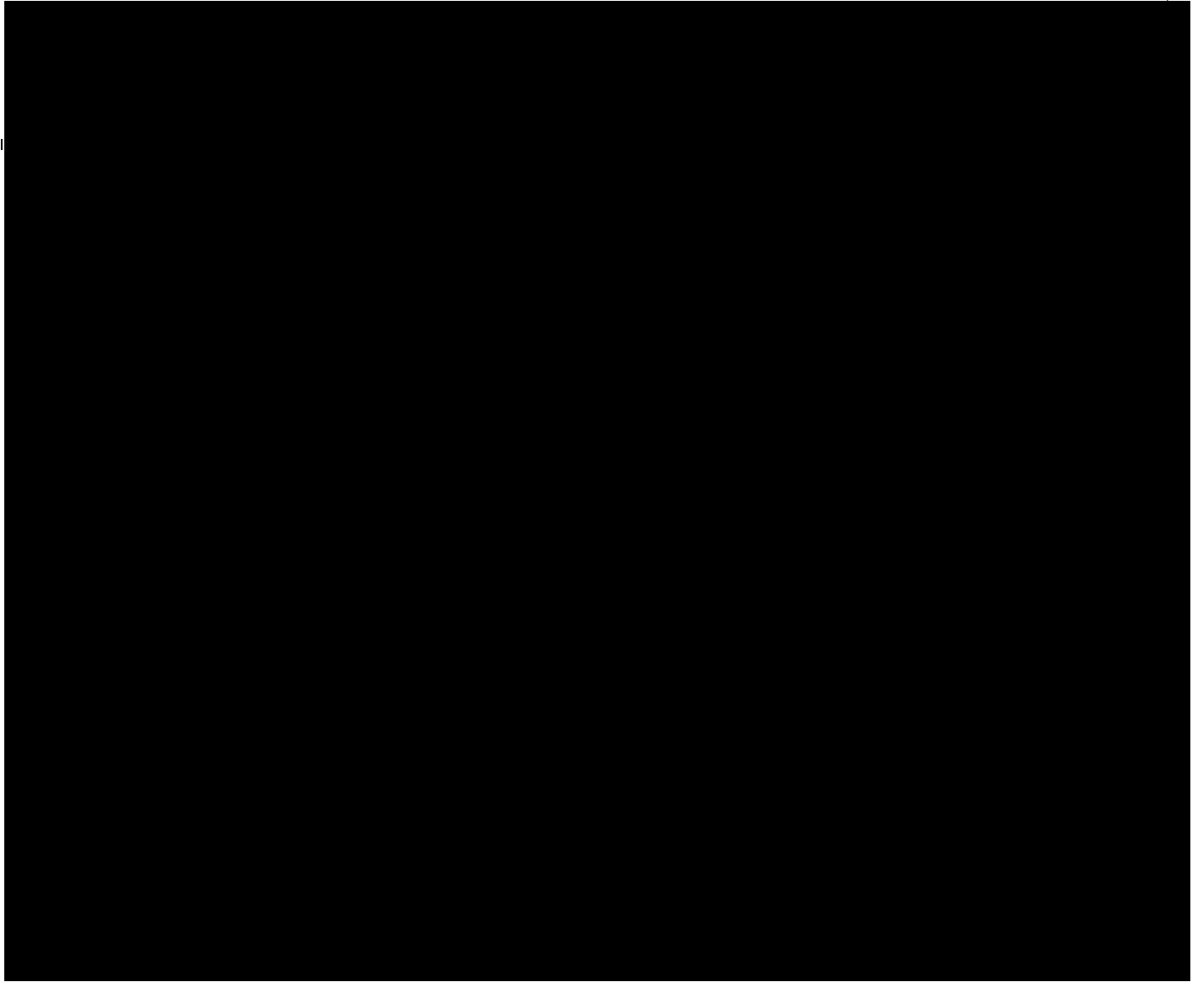


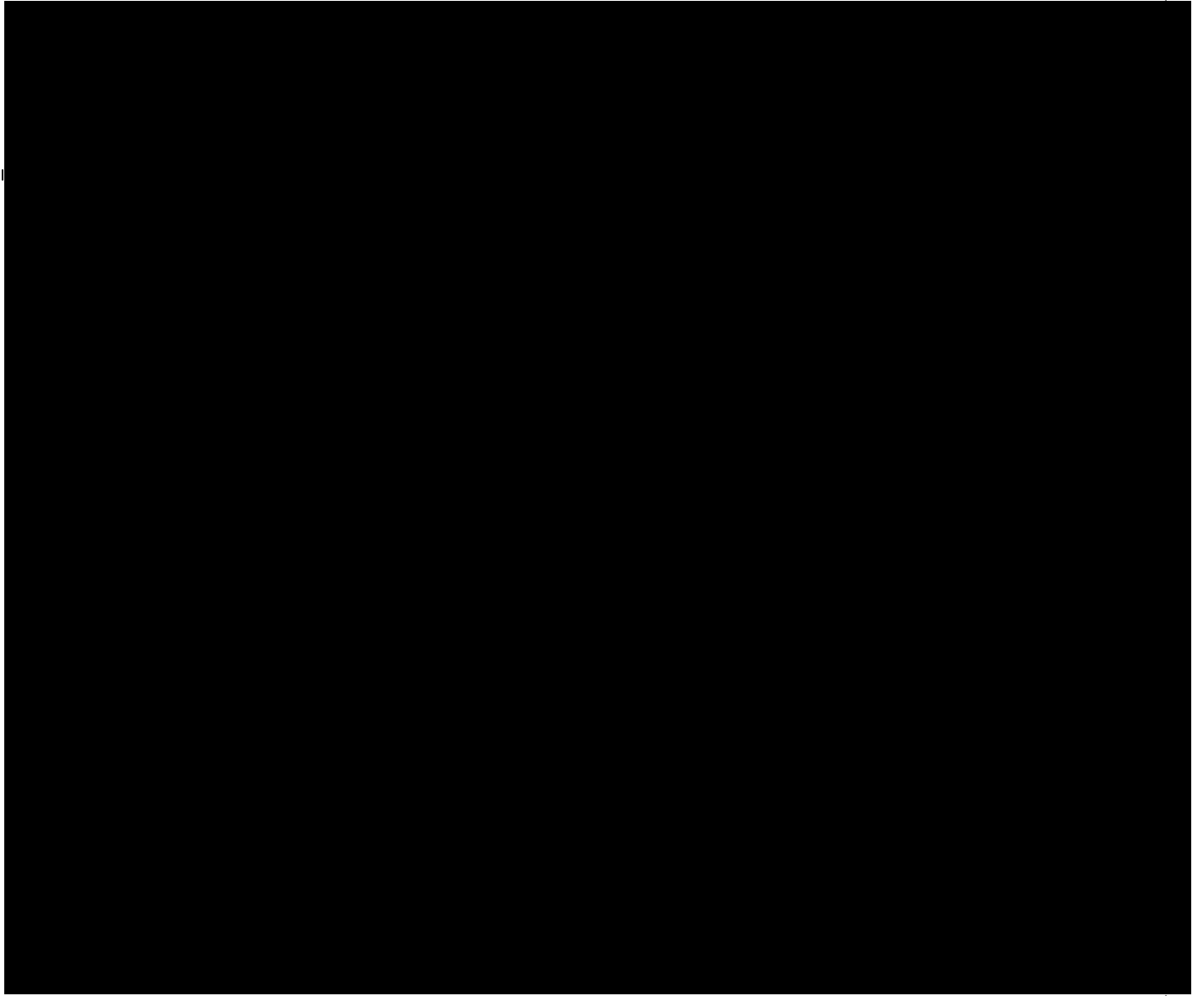


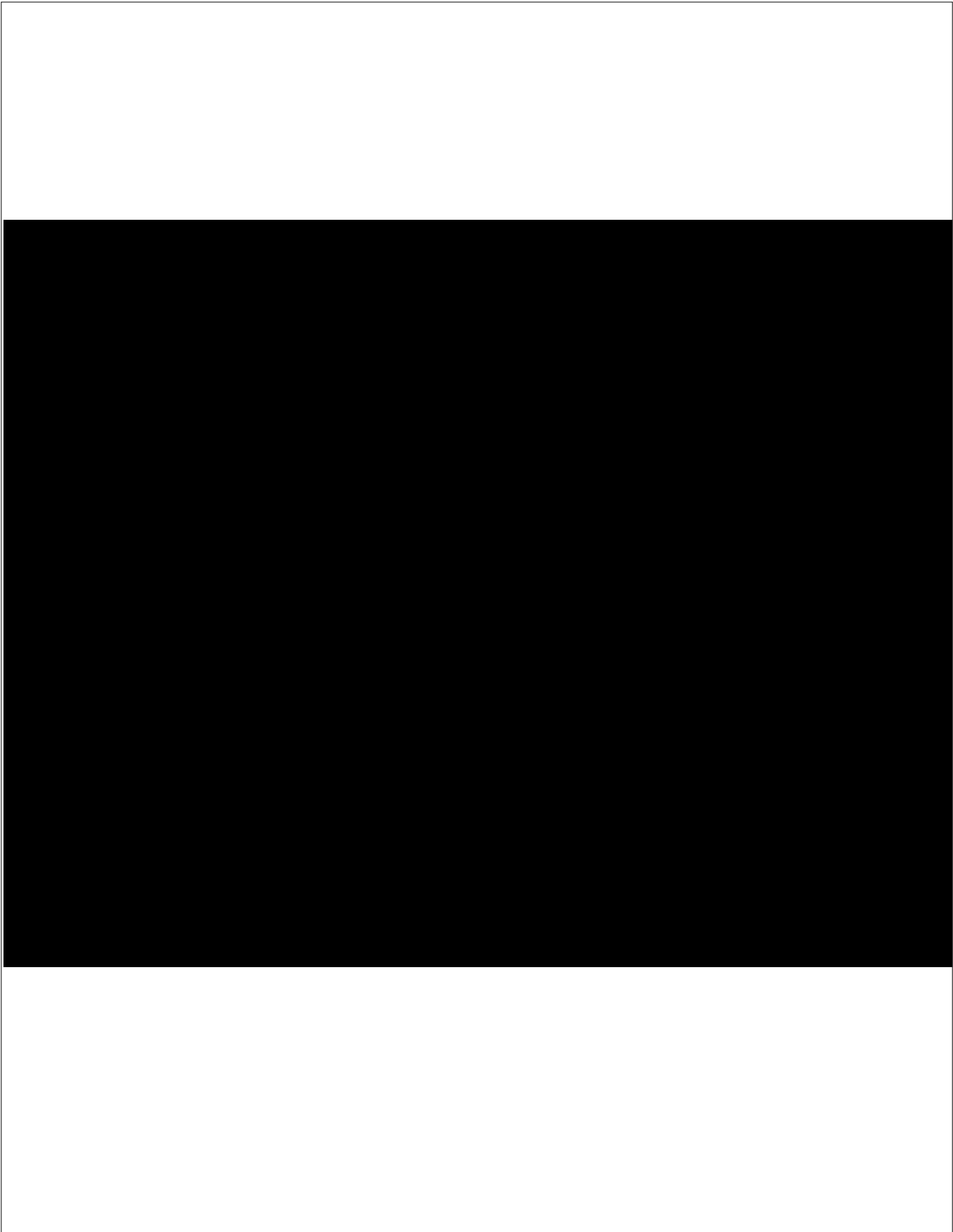


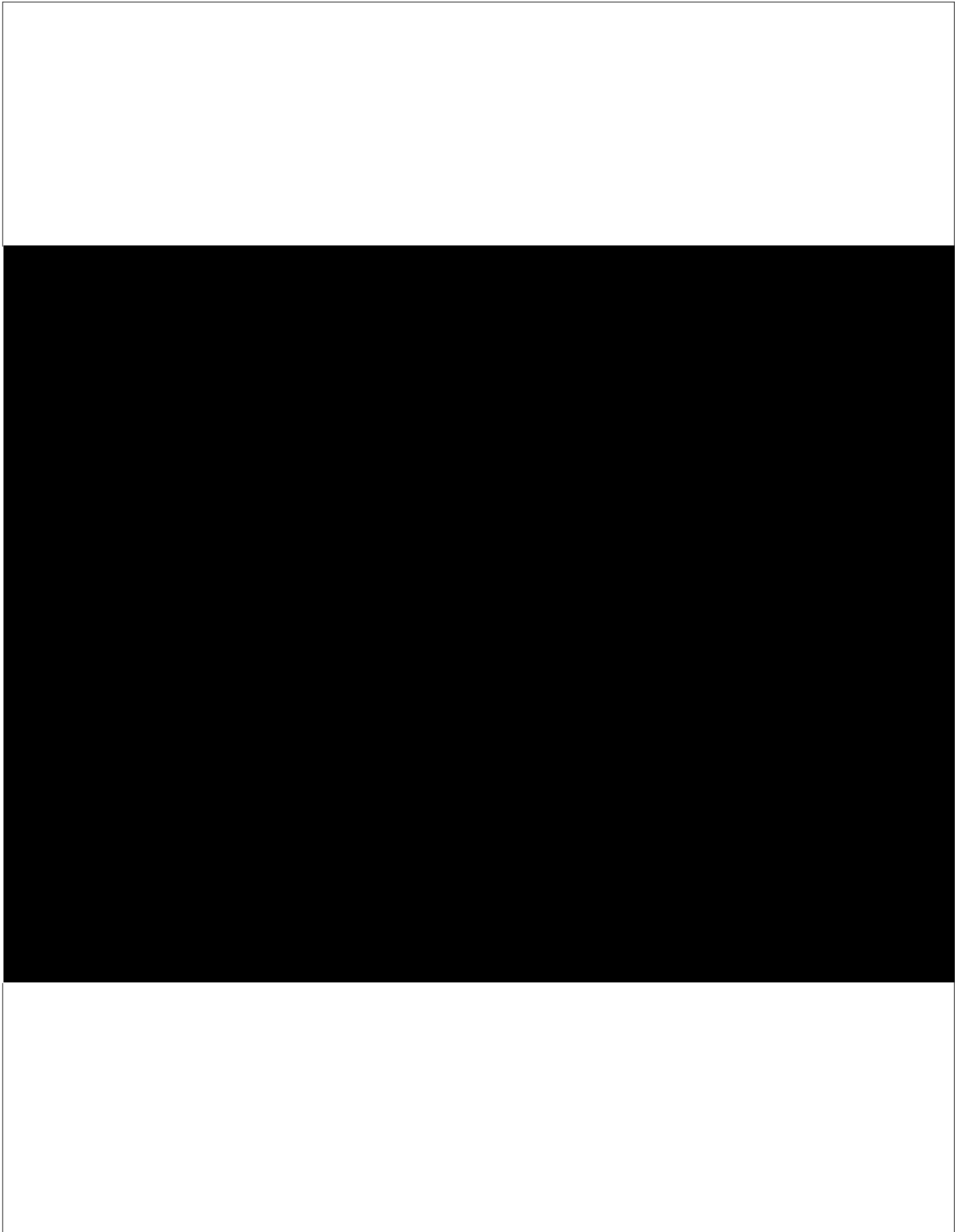








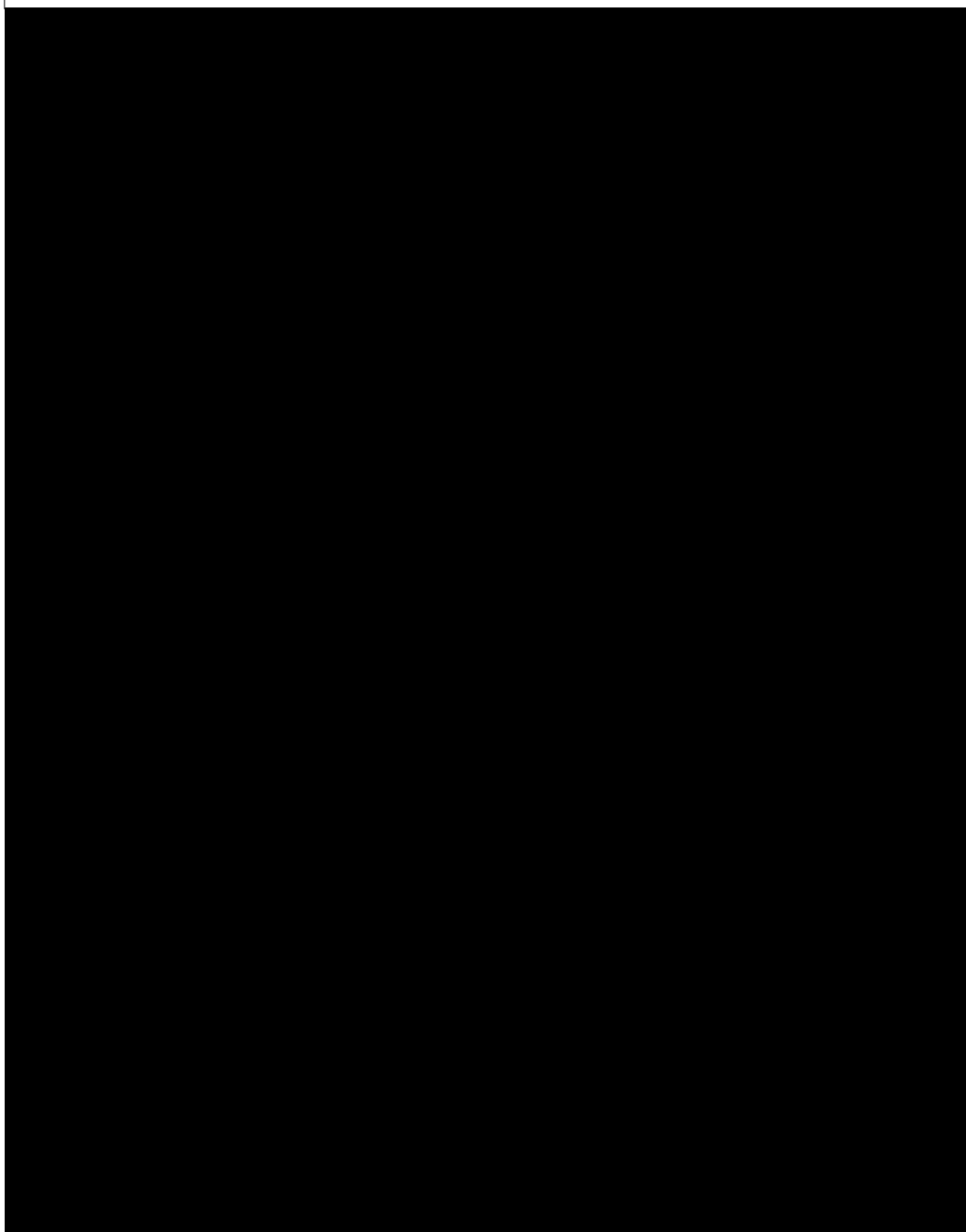






**Attachment
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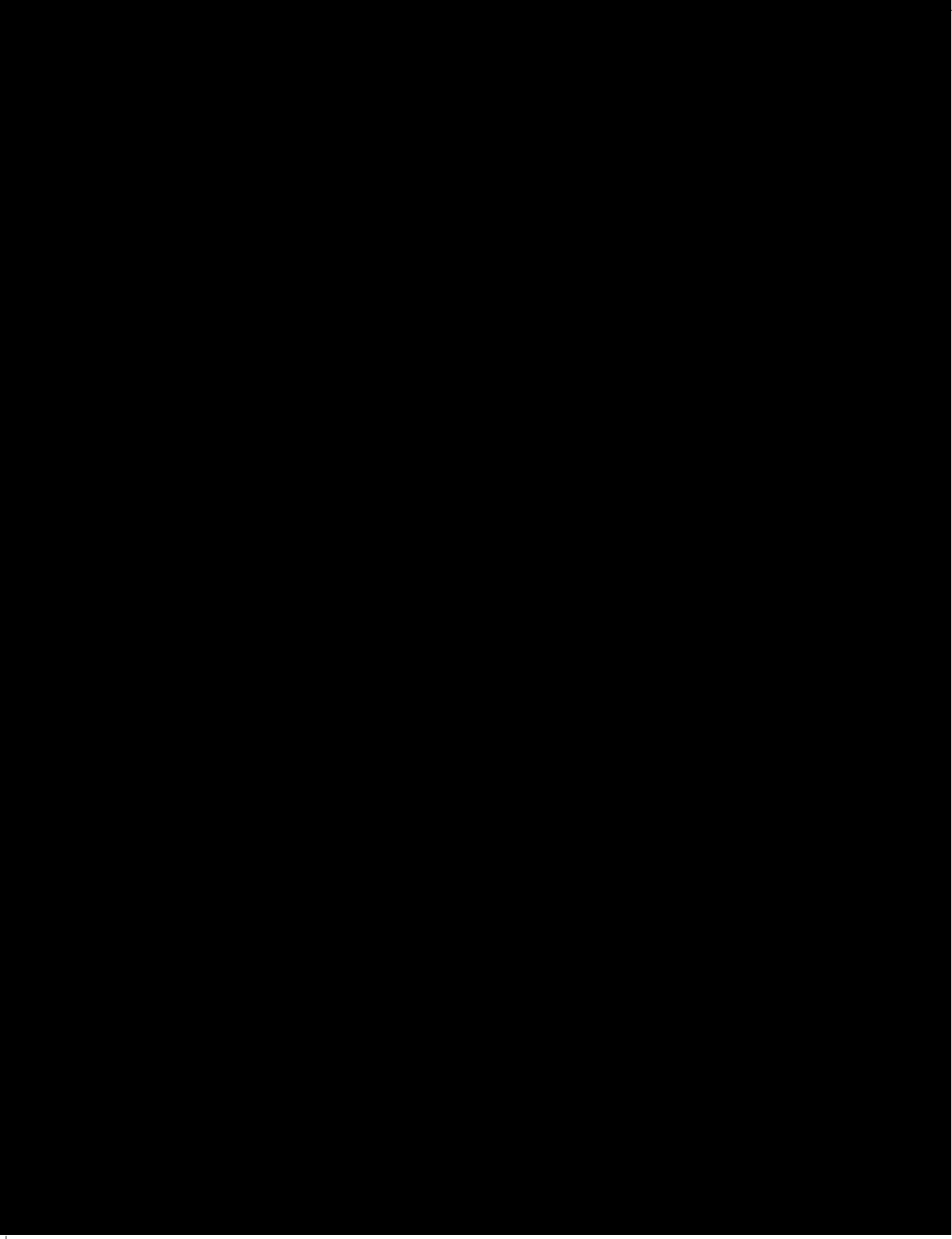
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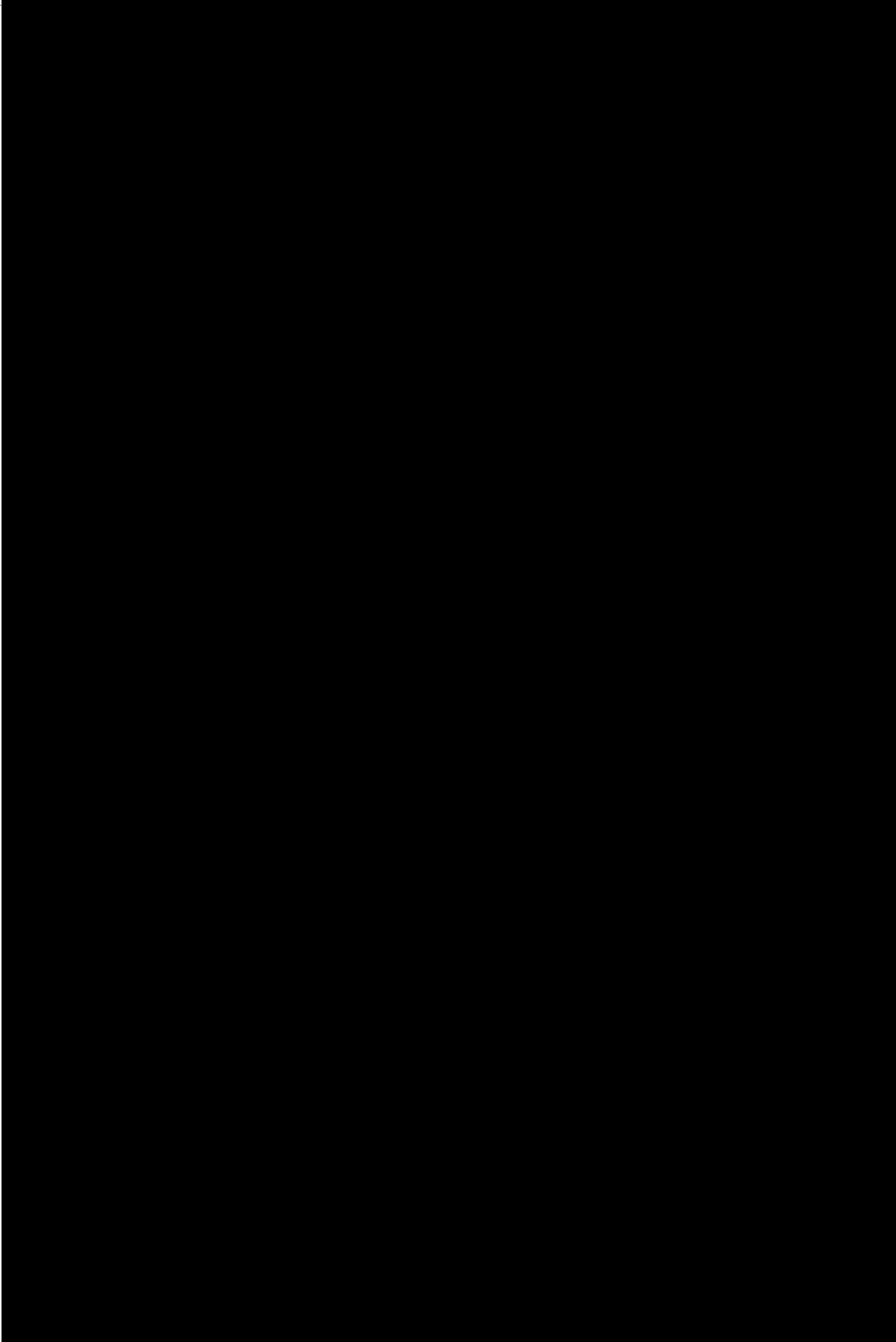
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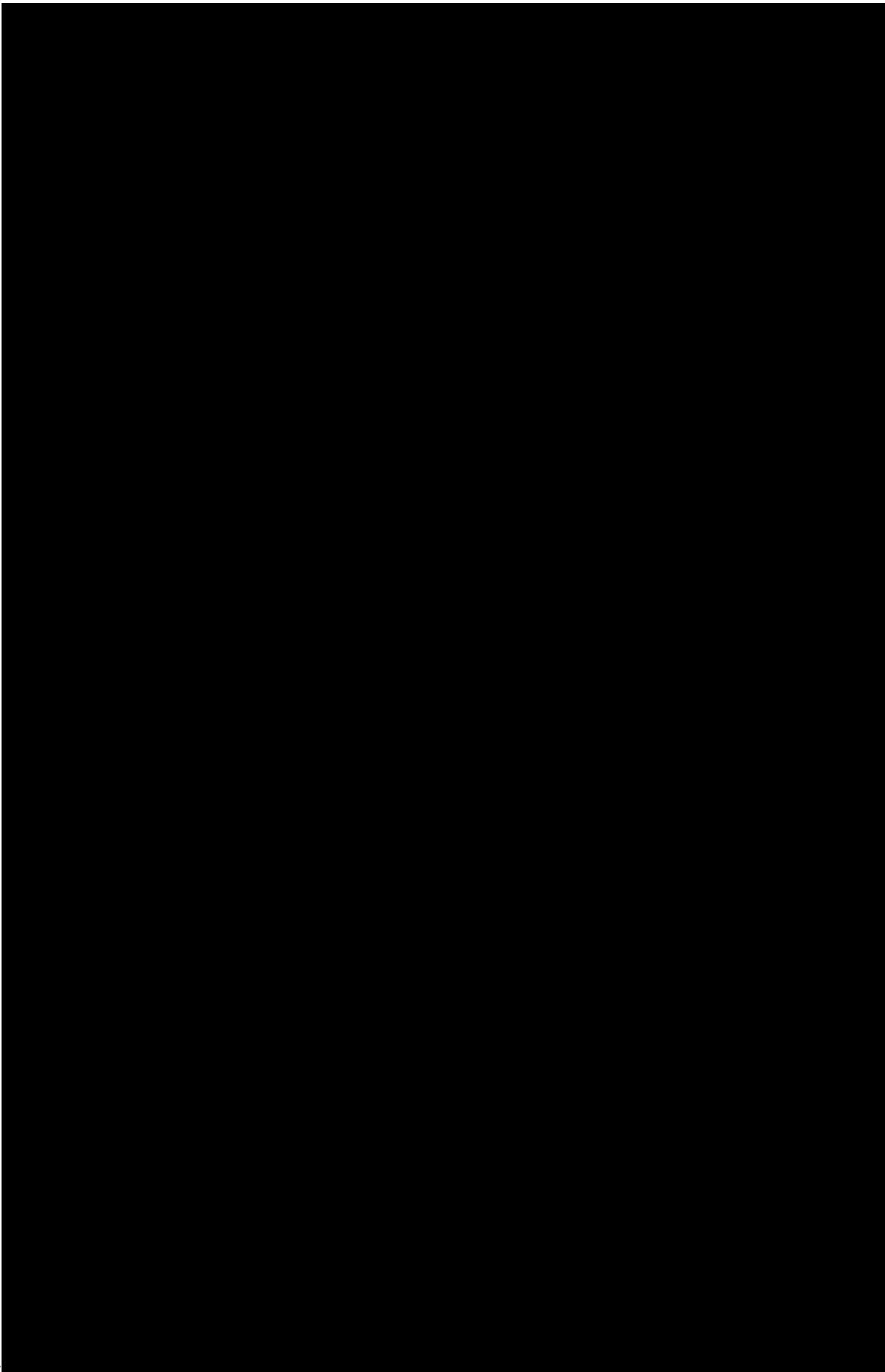
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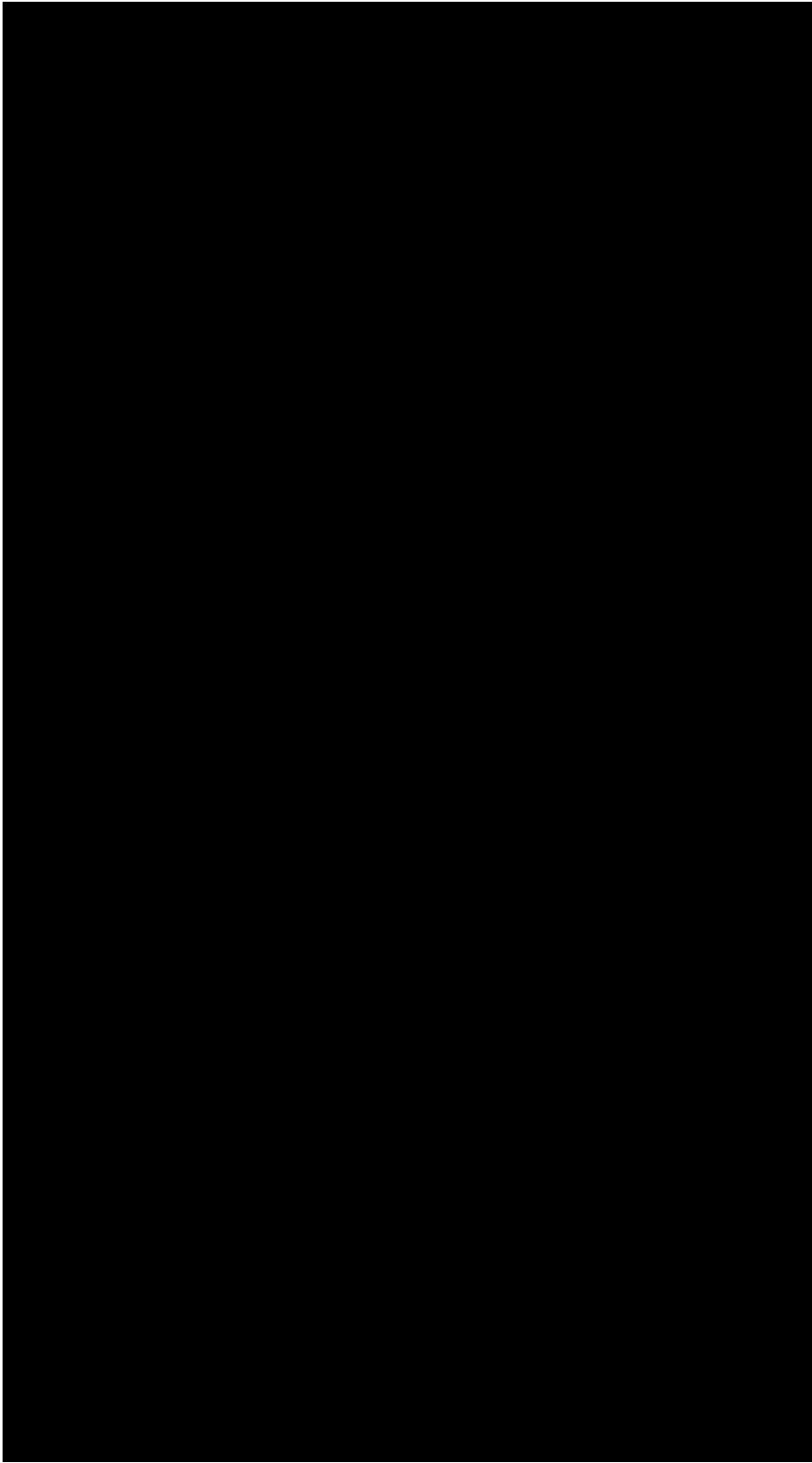
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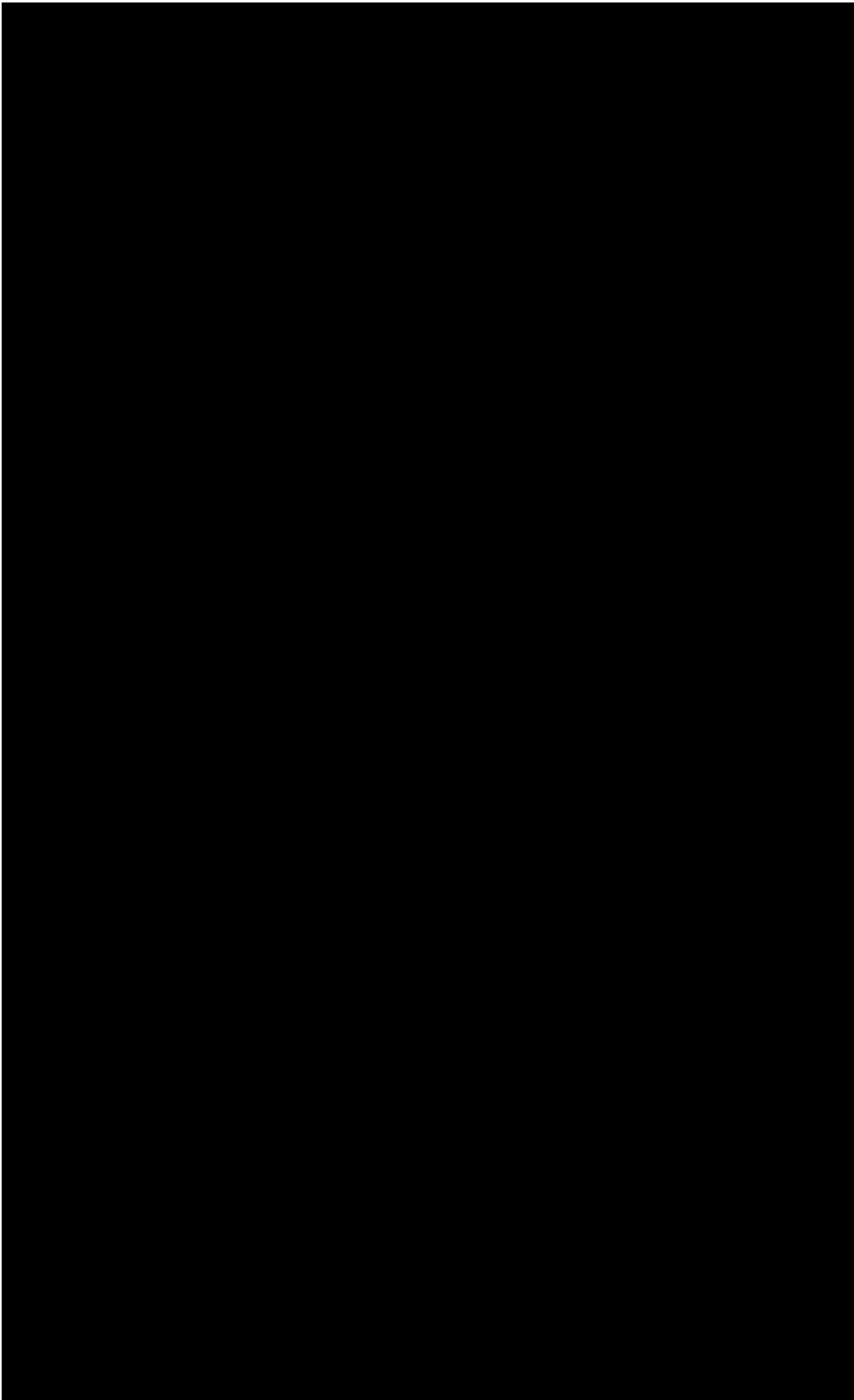
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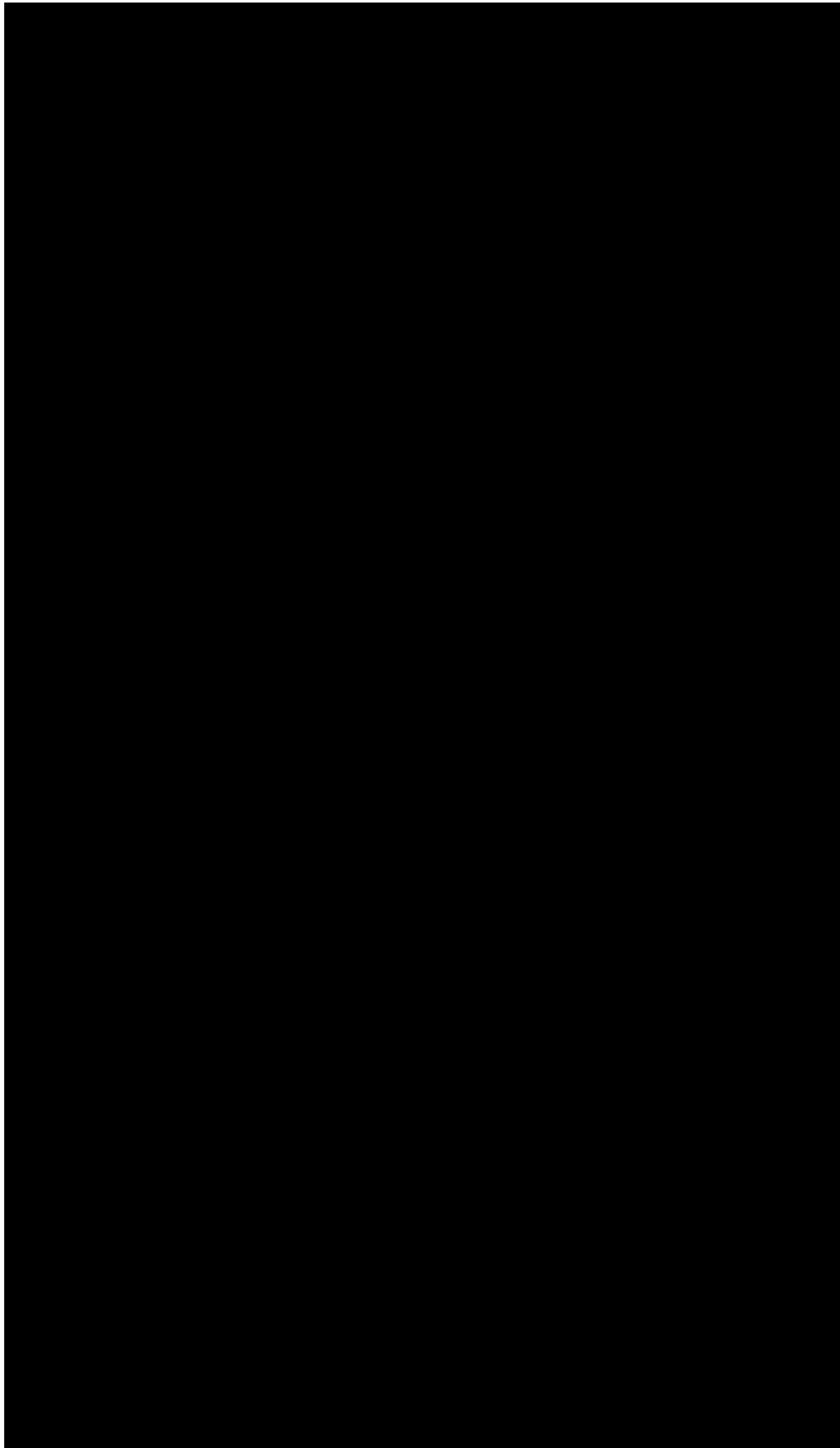


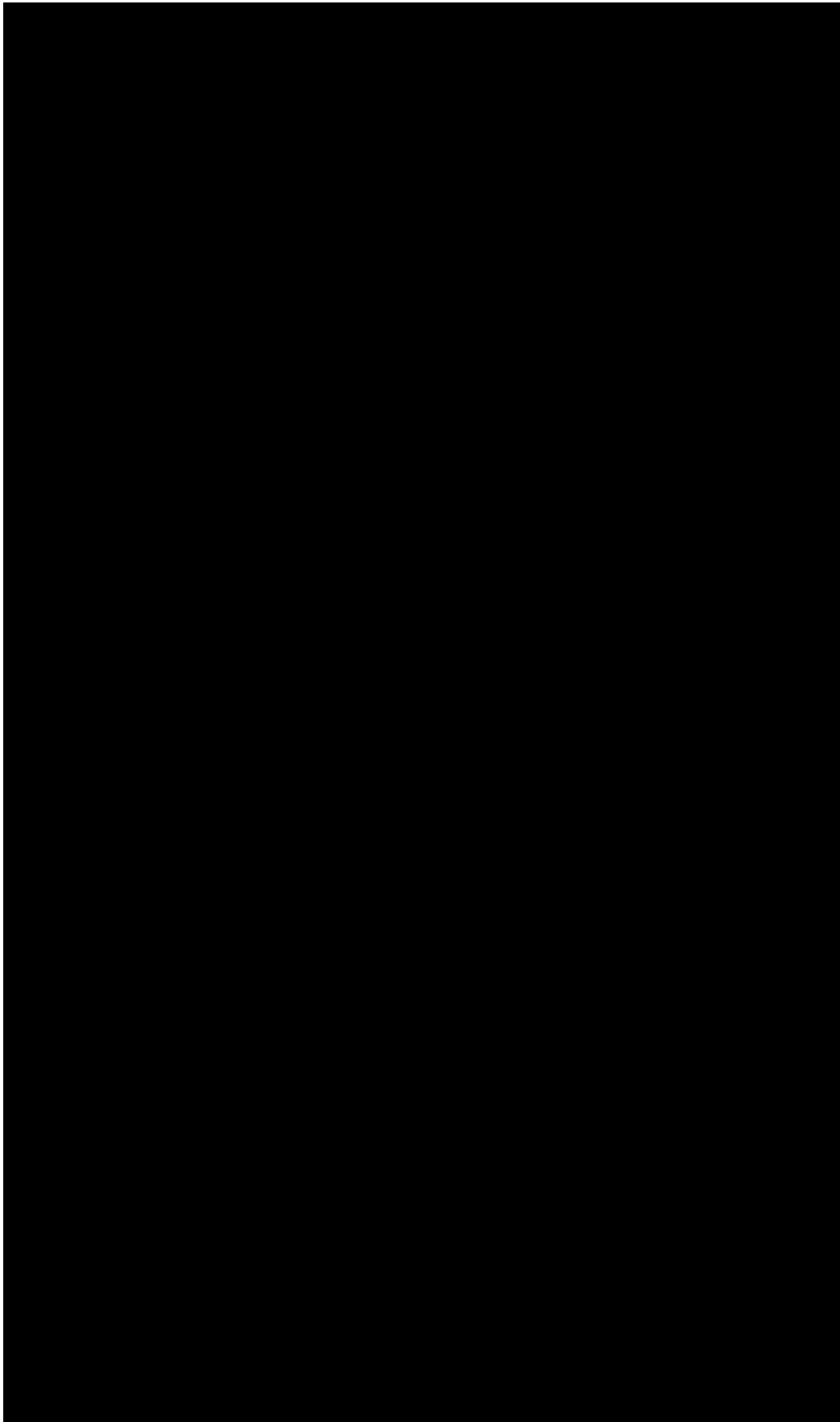


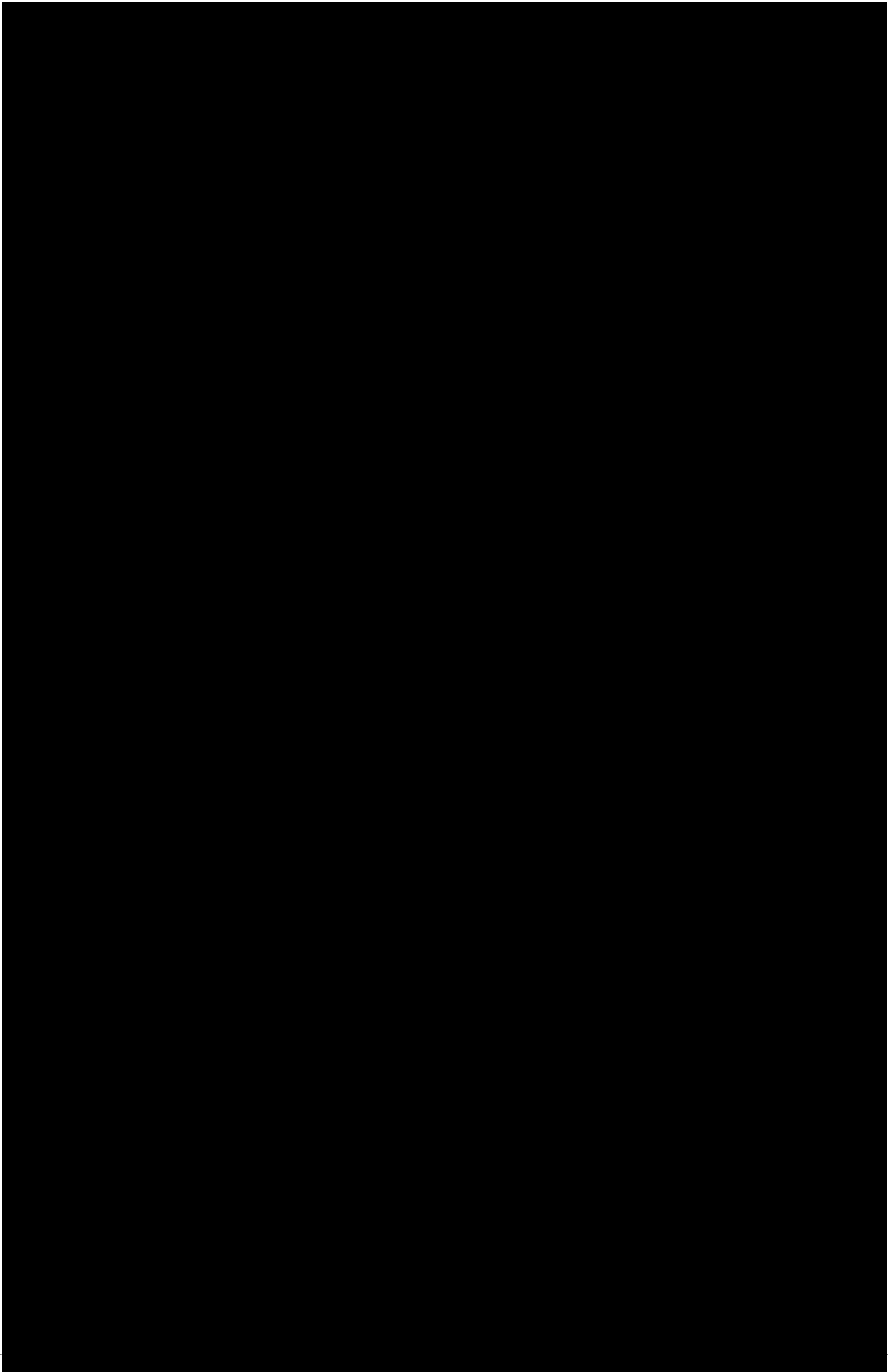


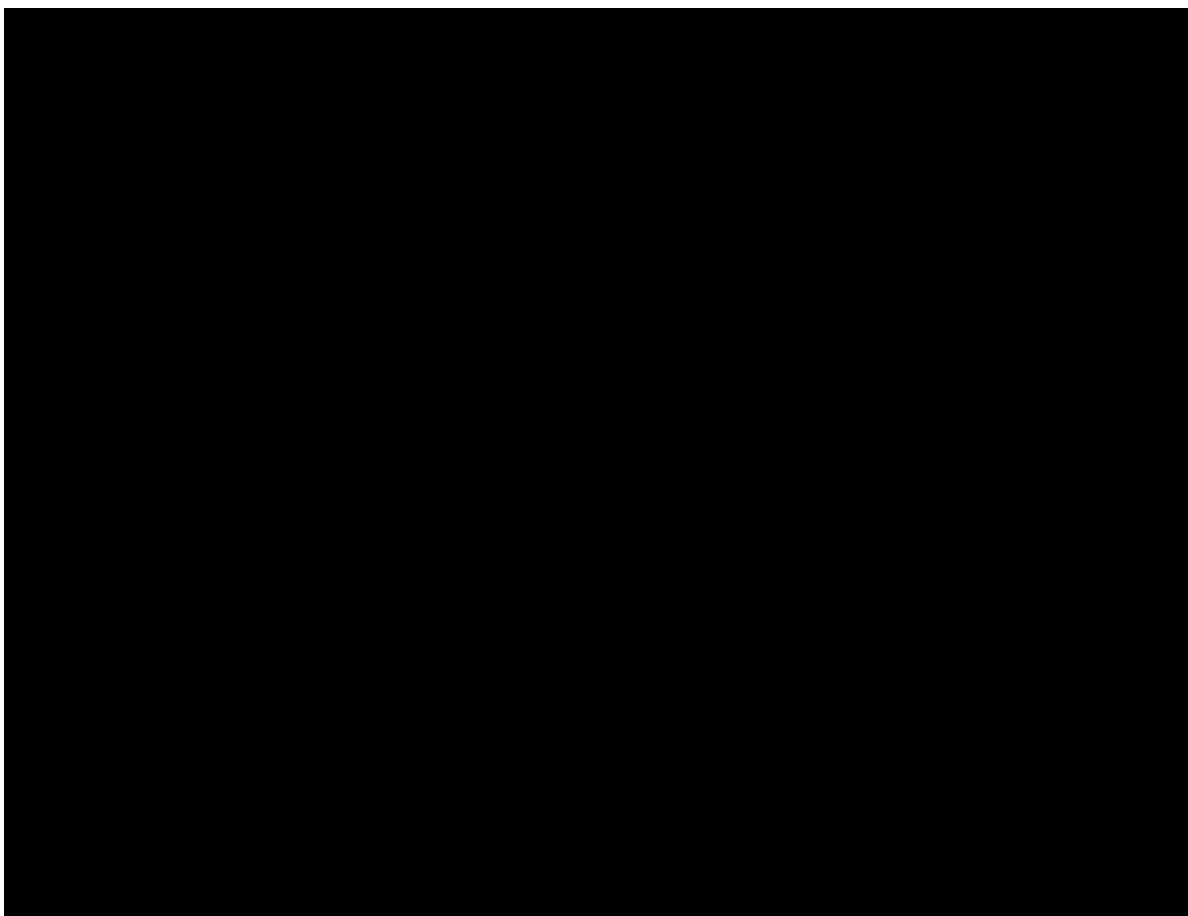


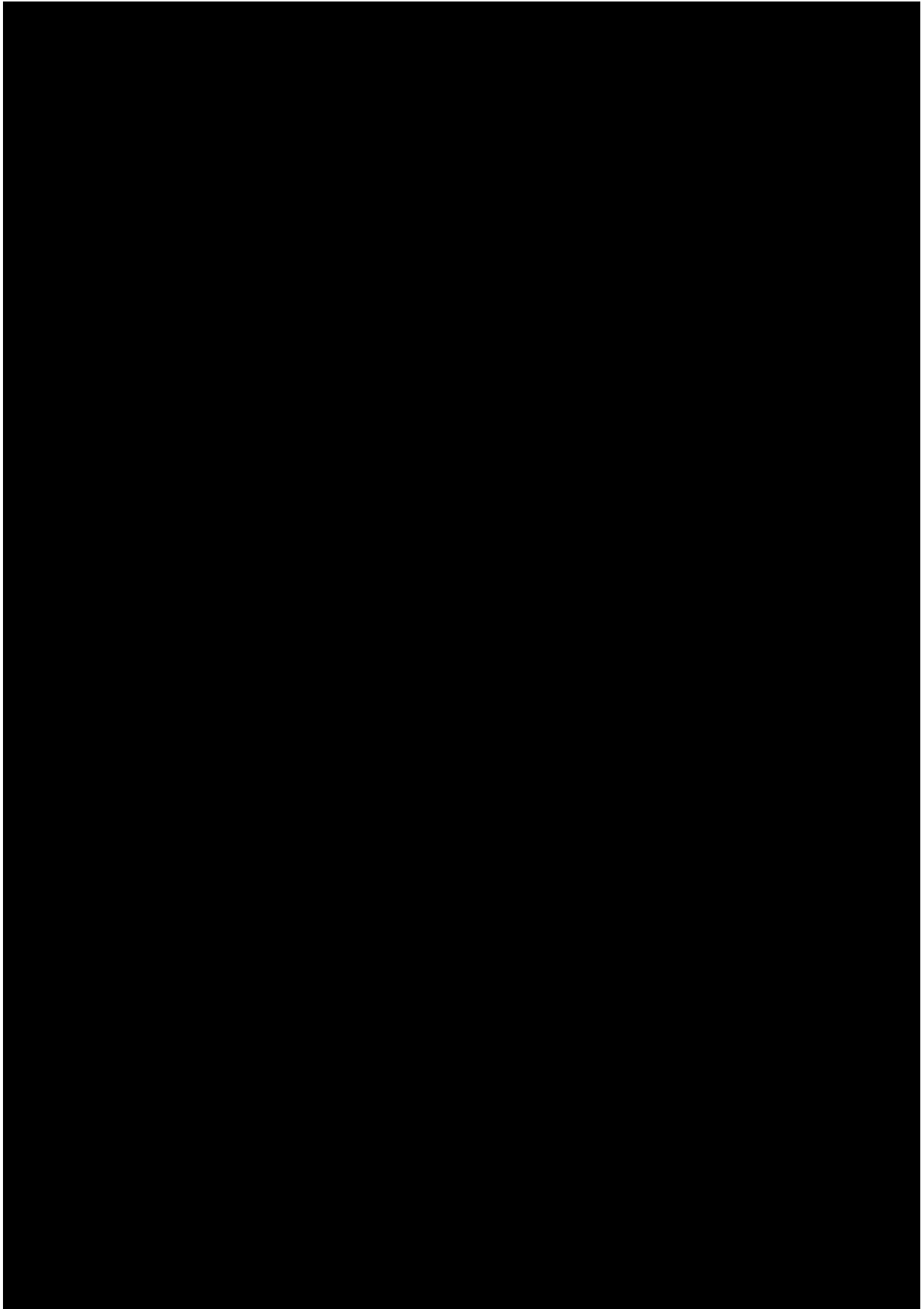


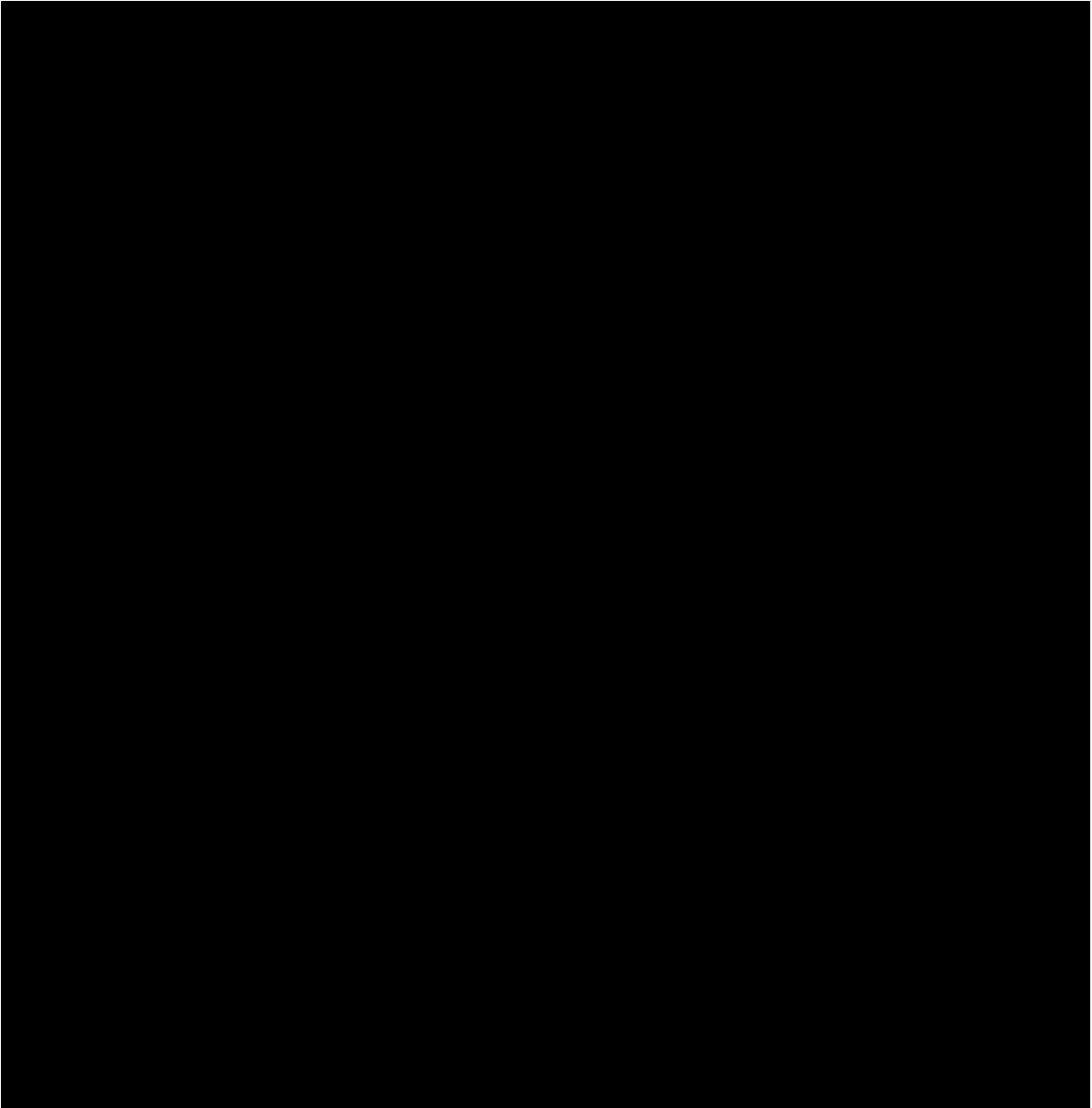


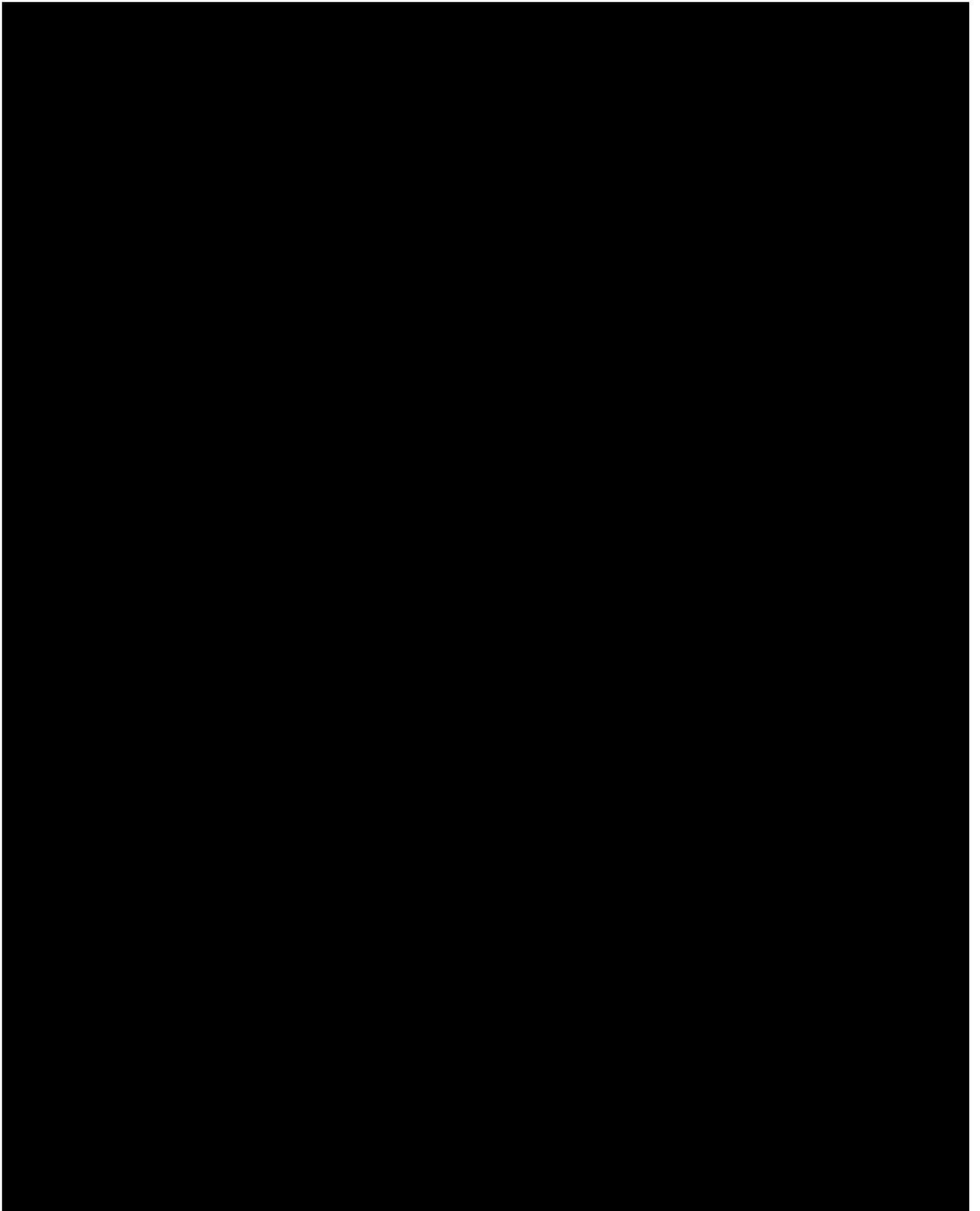


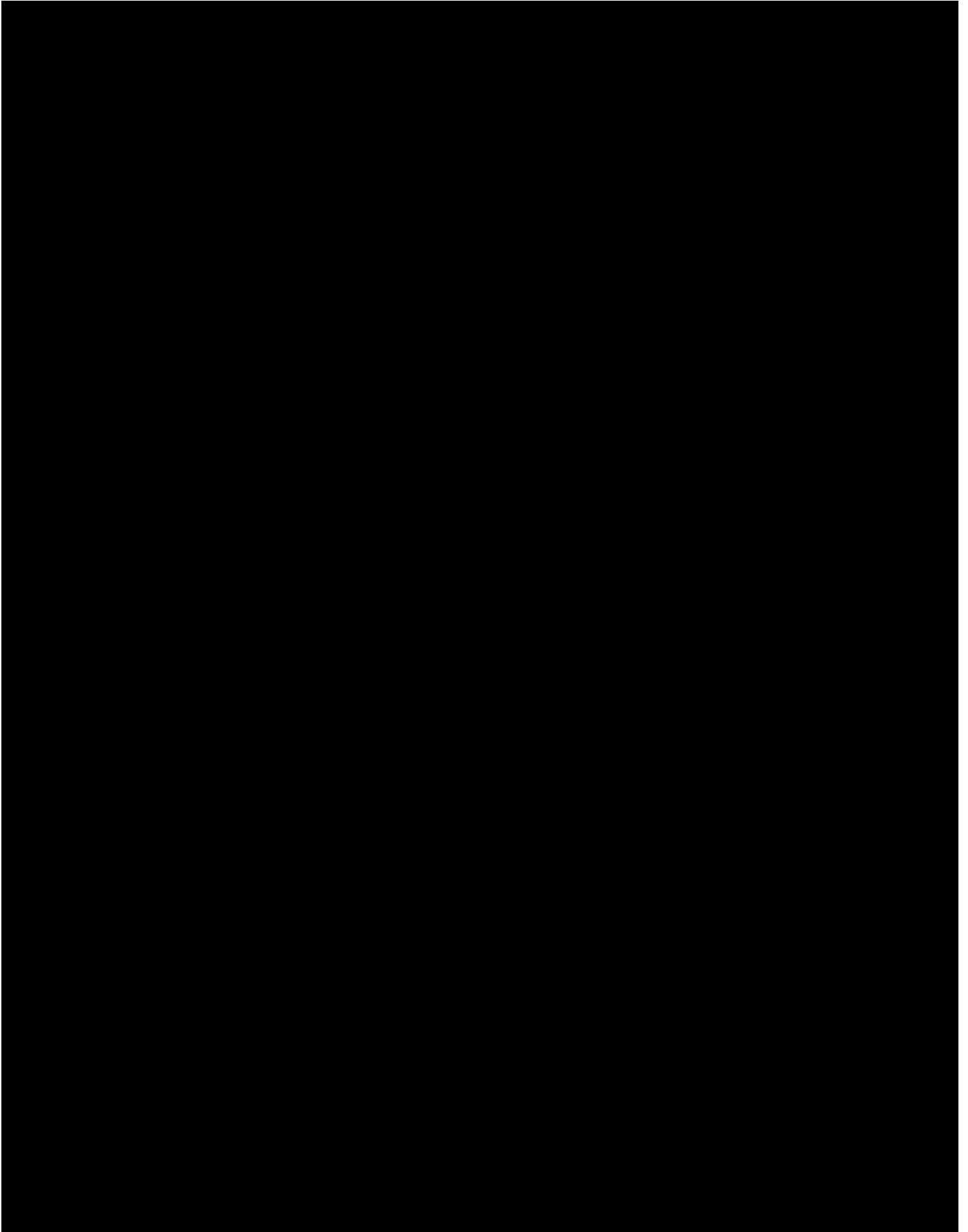


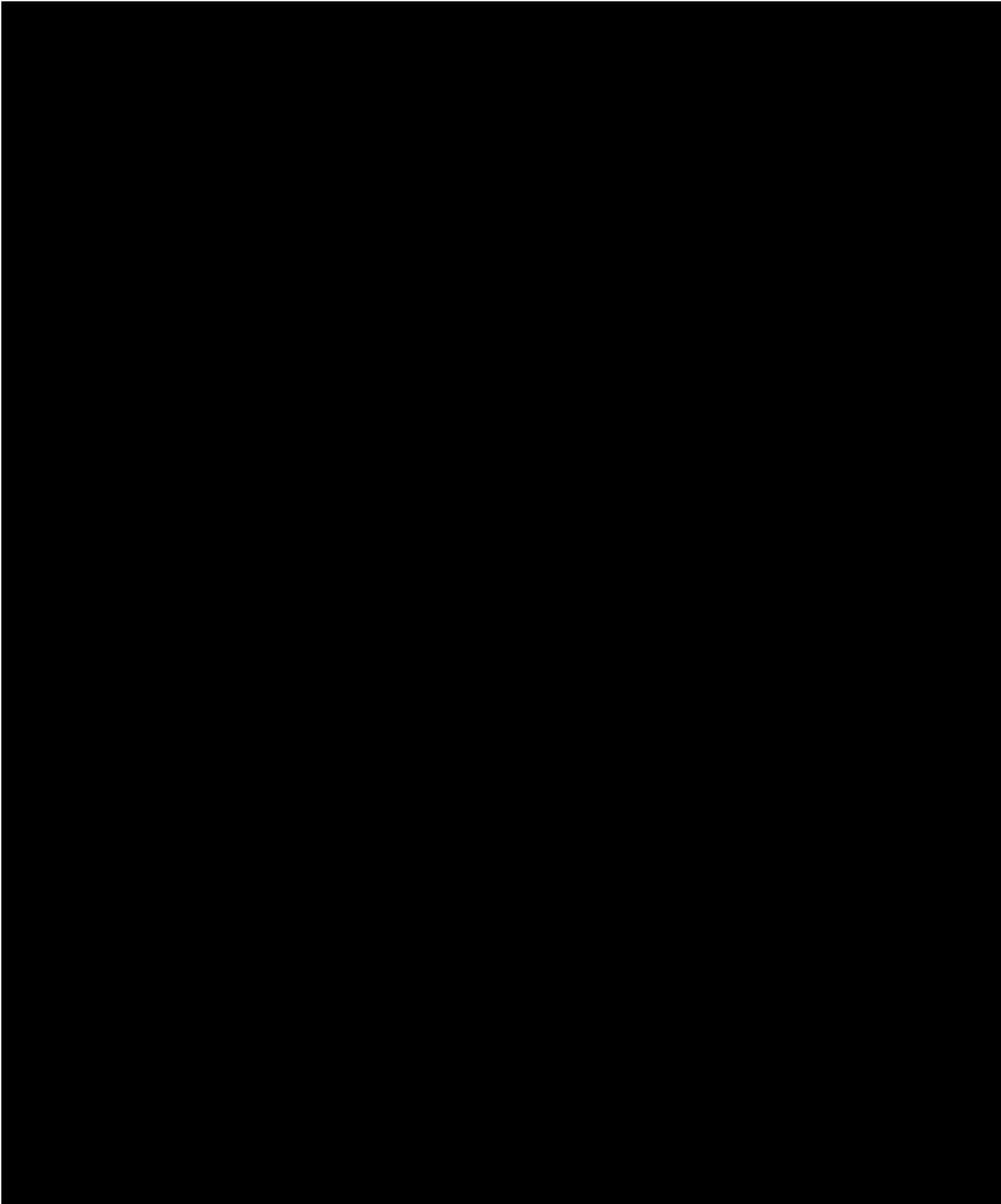


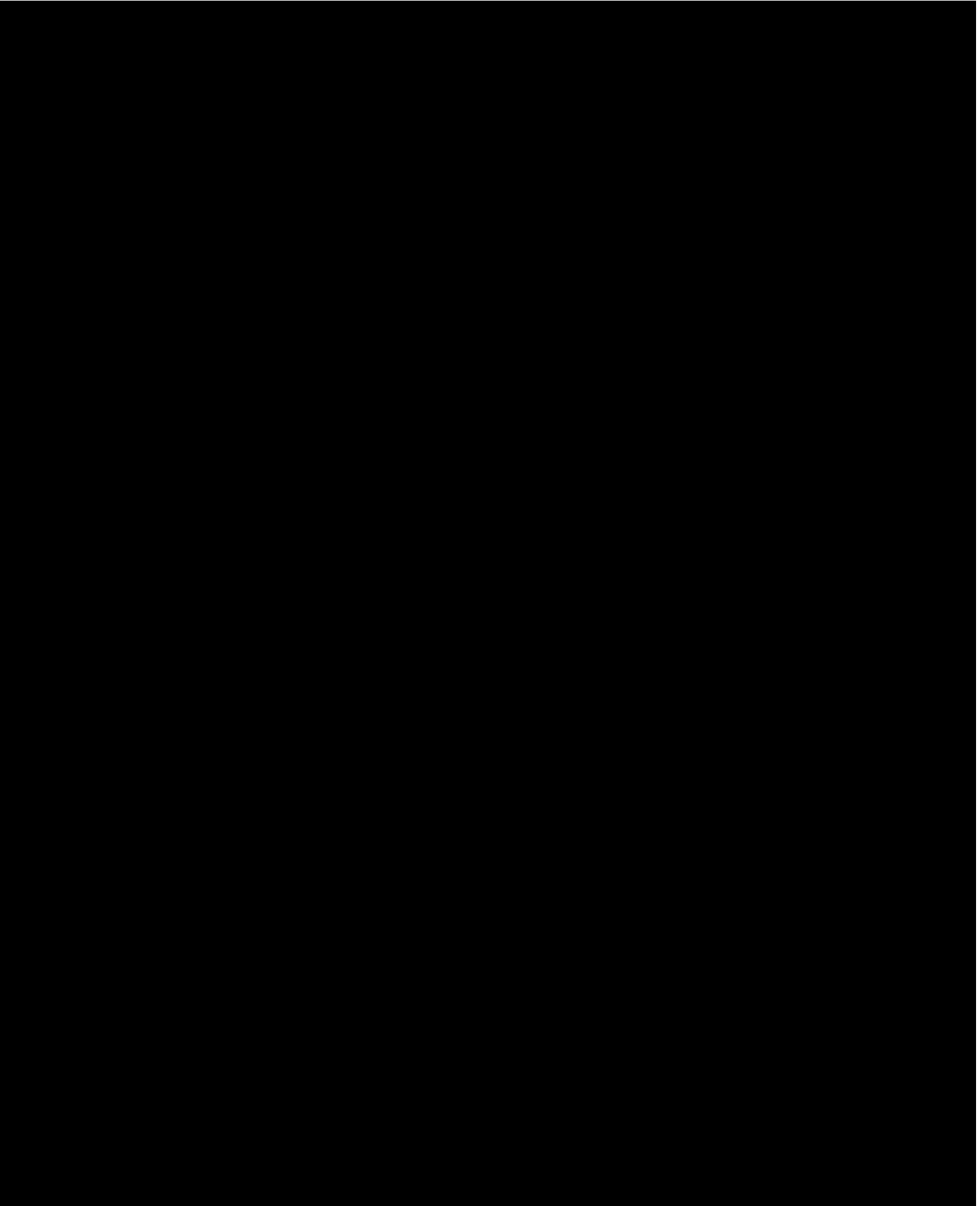


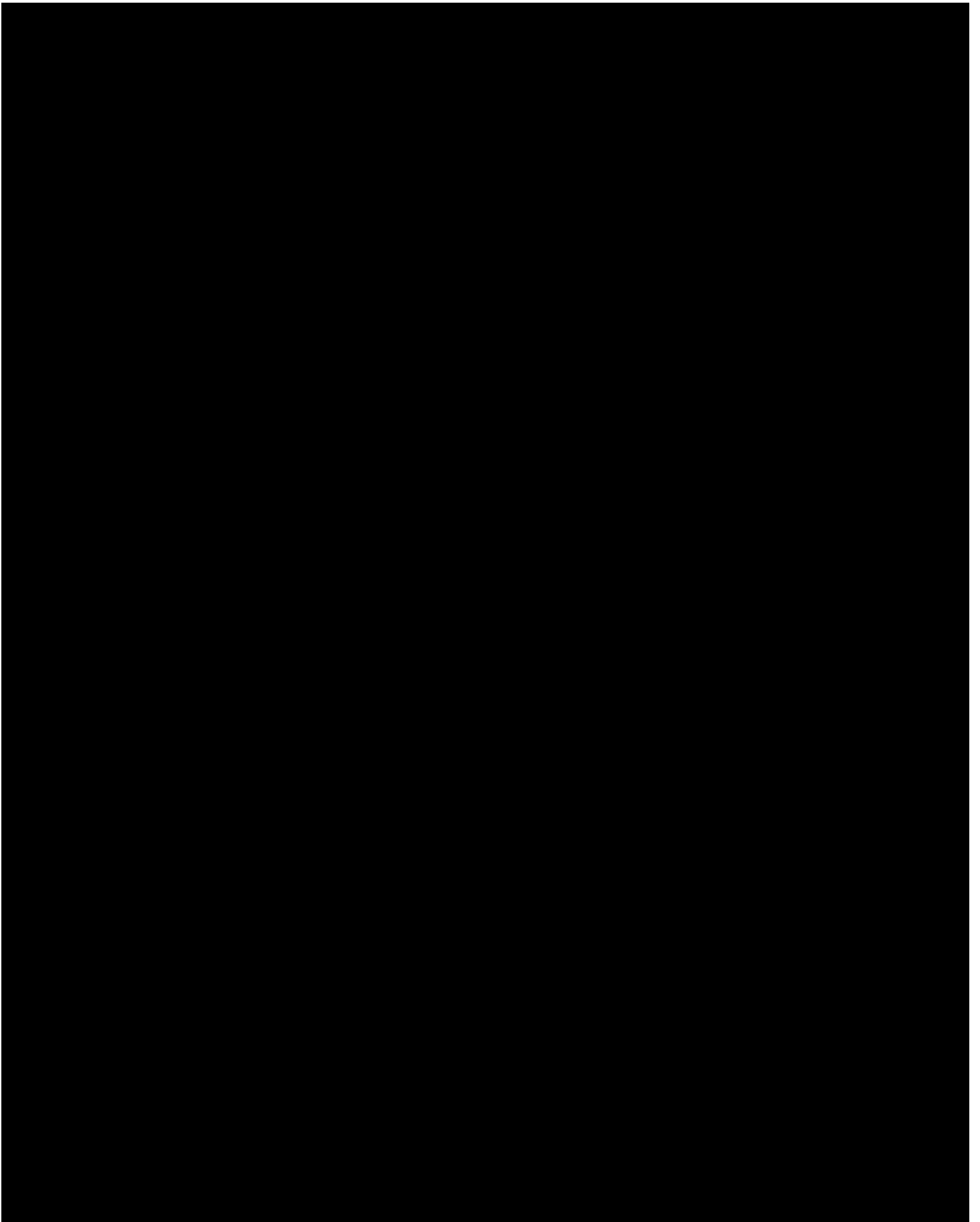


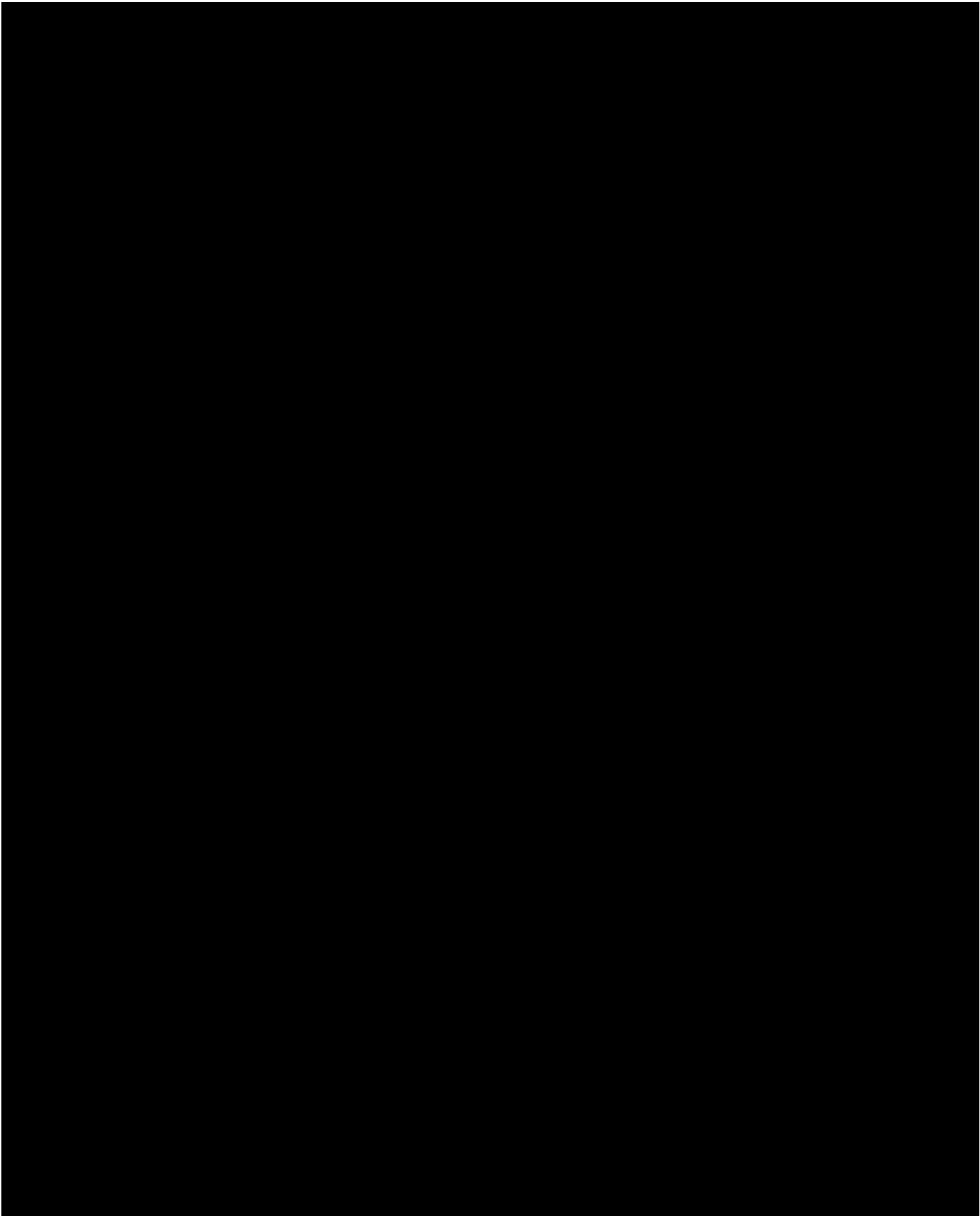


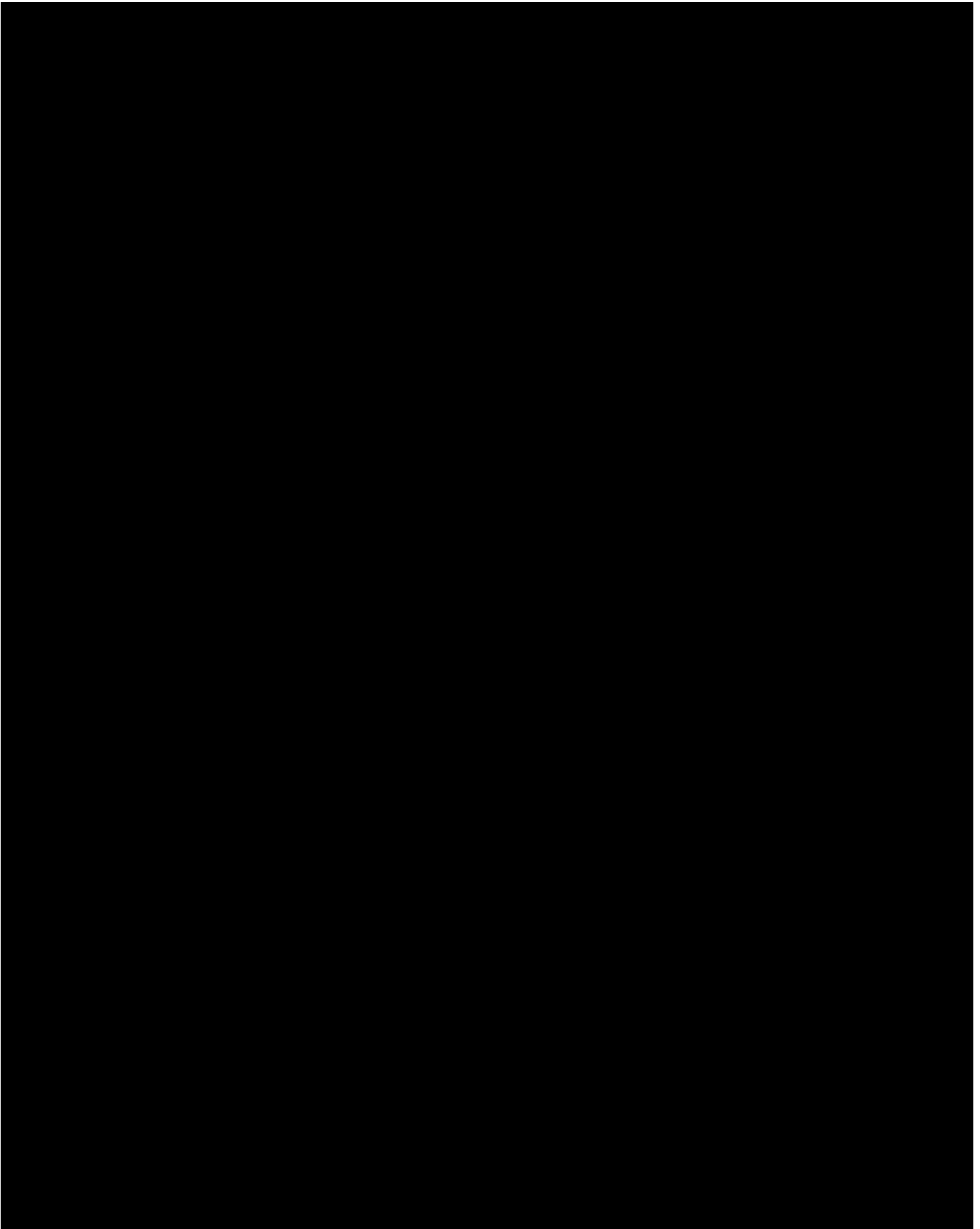


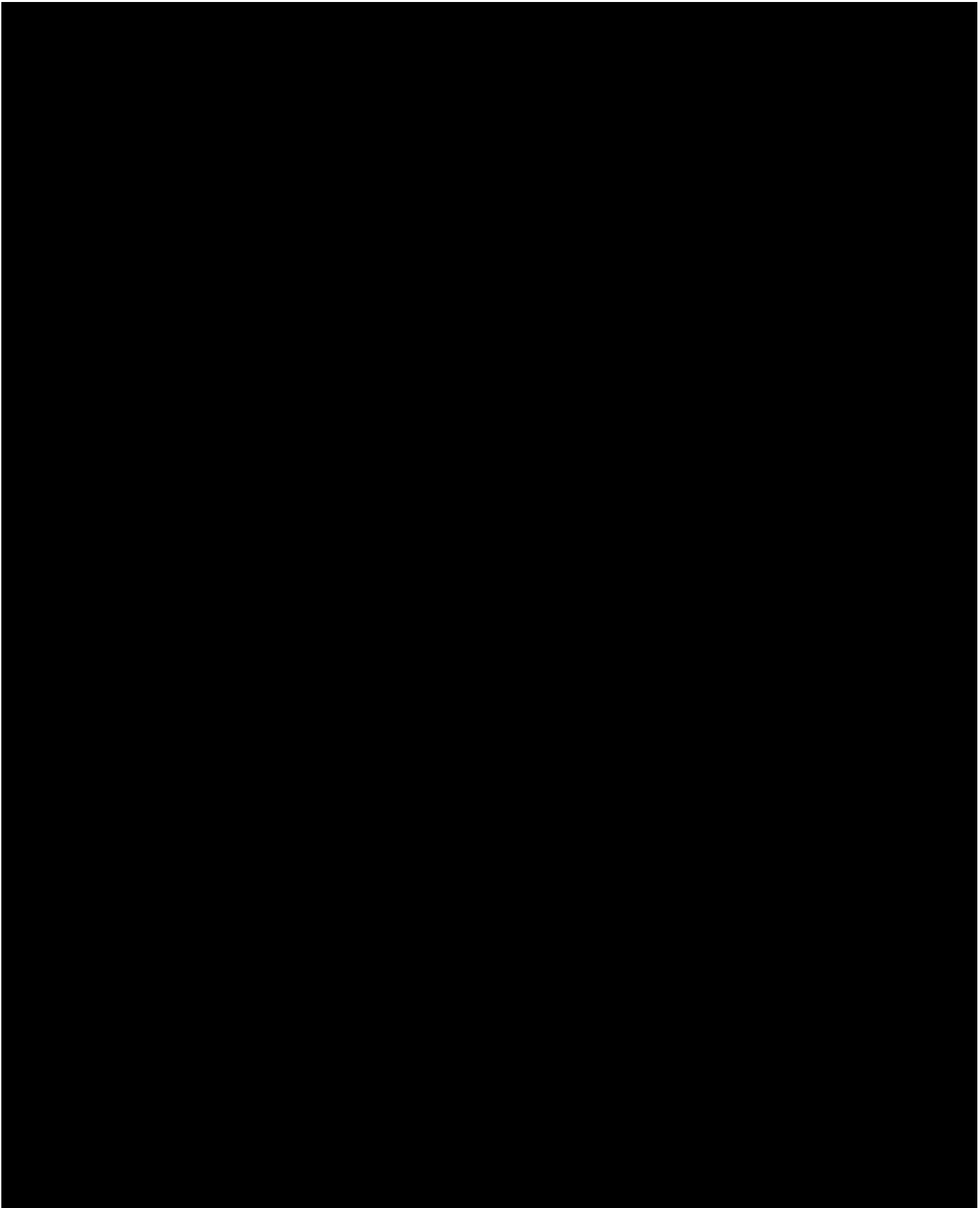


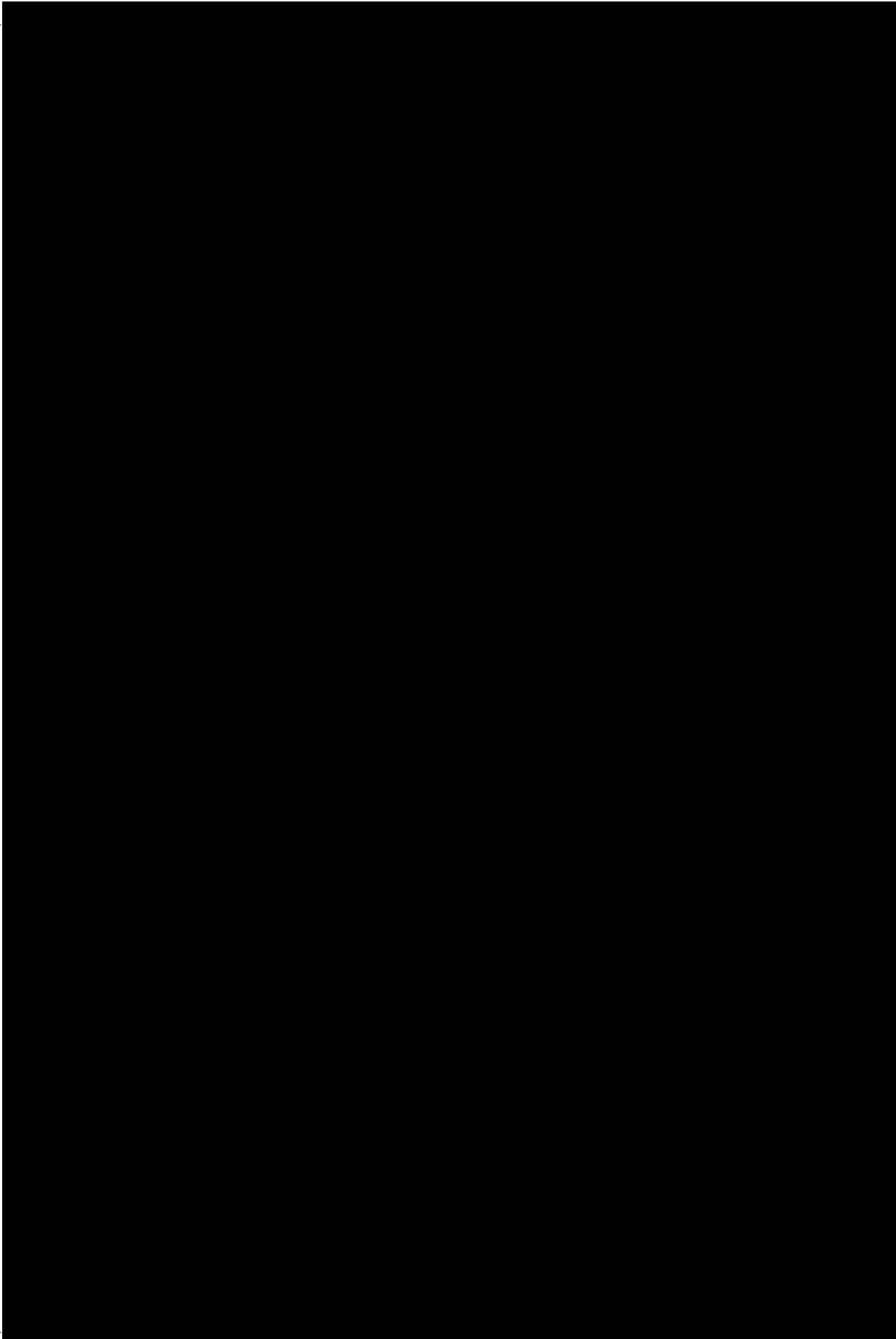


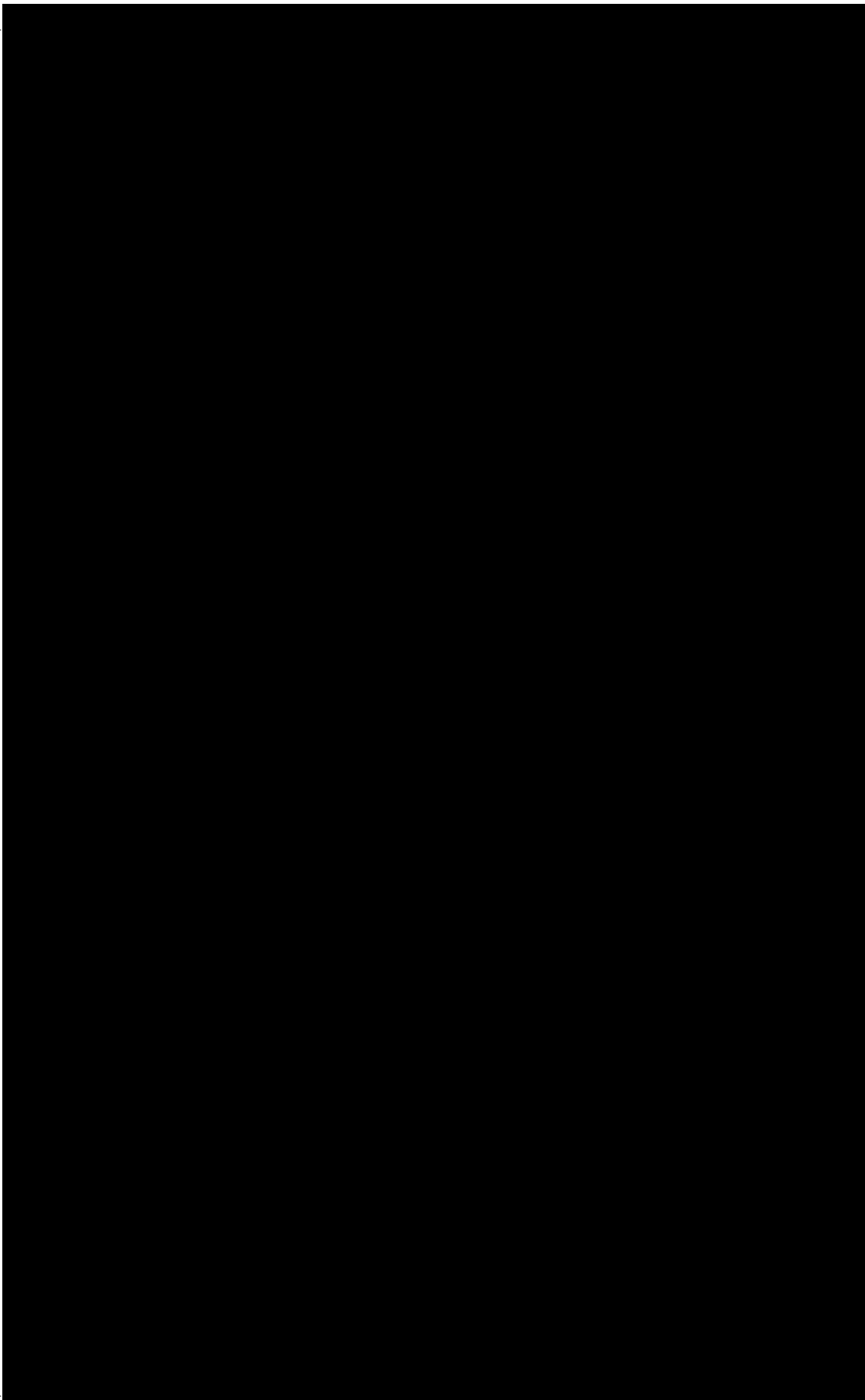


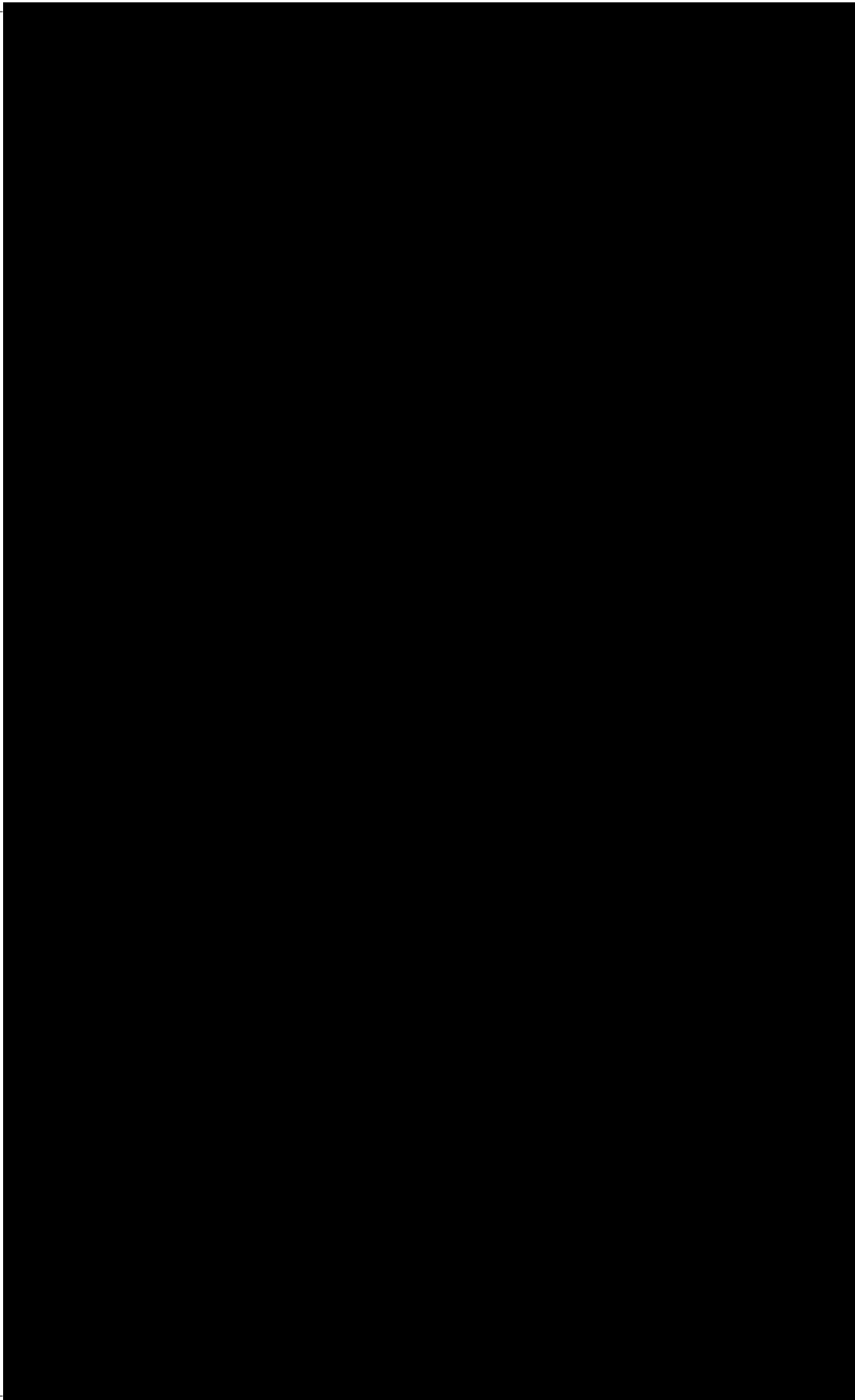


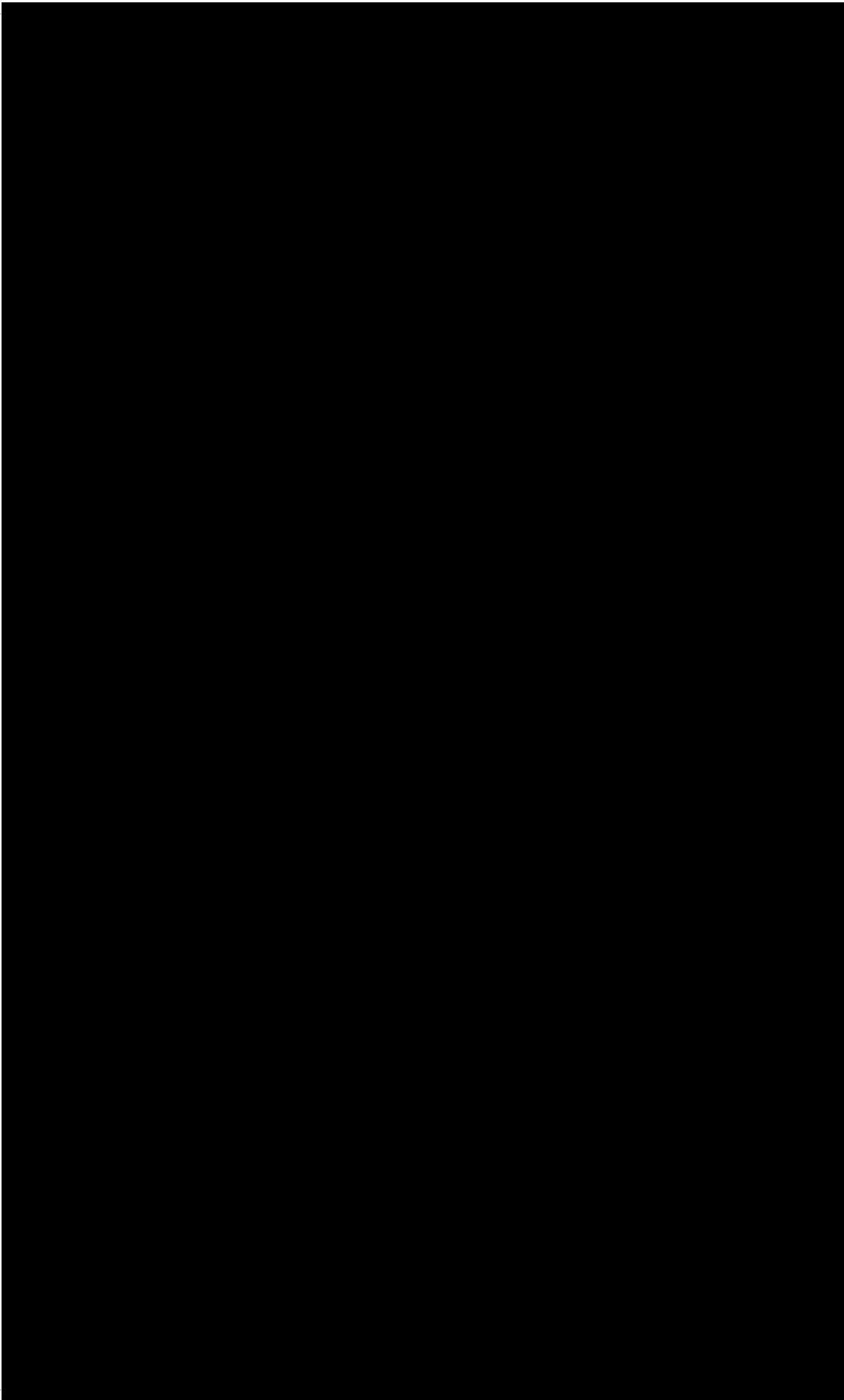


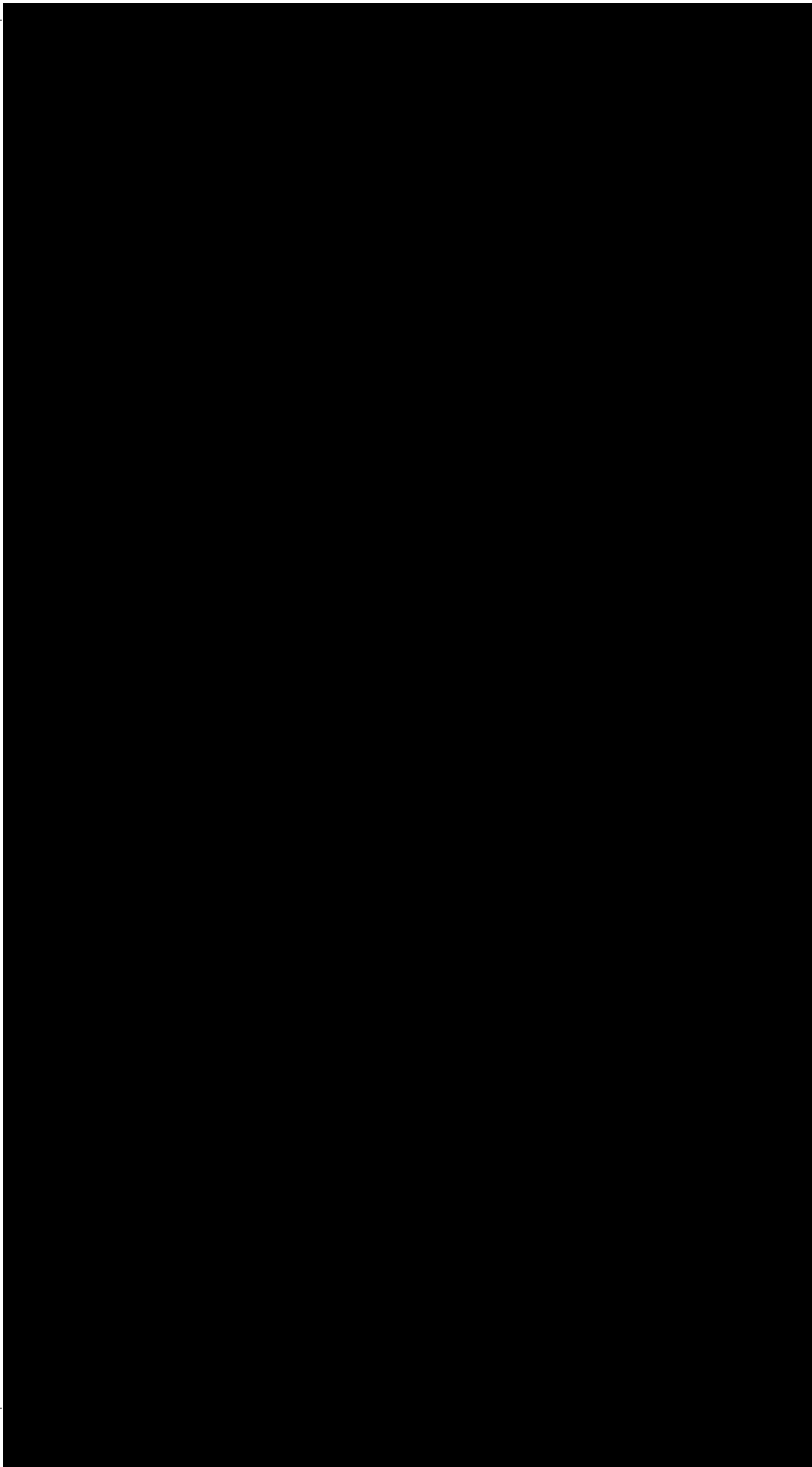


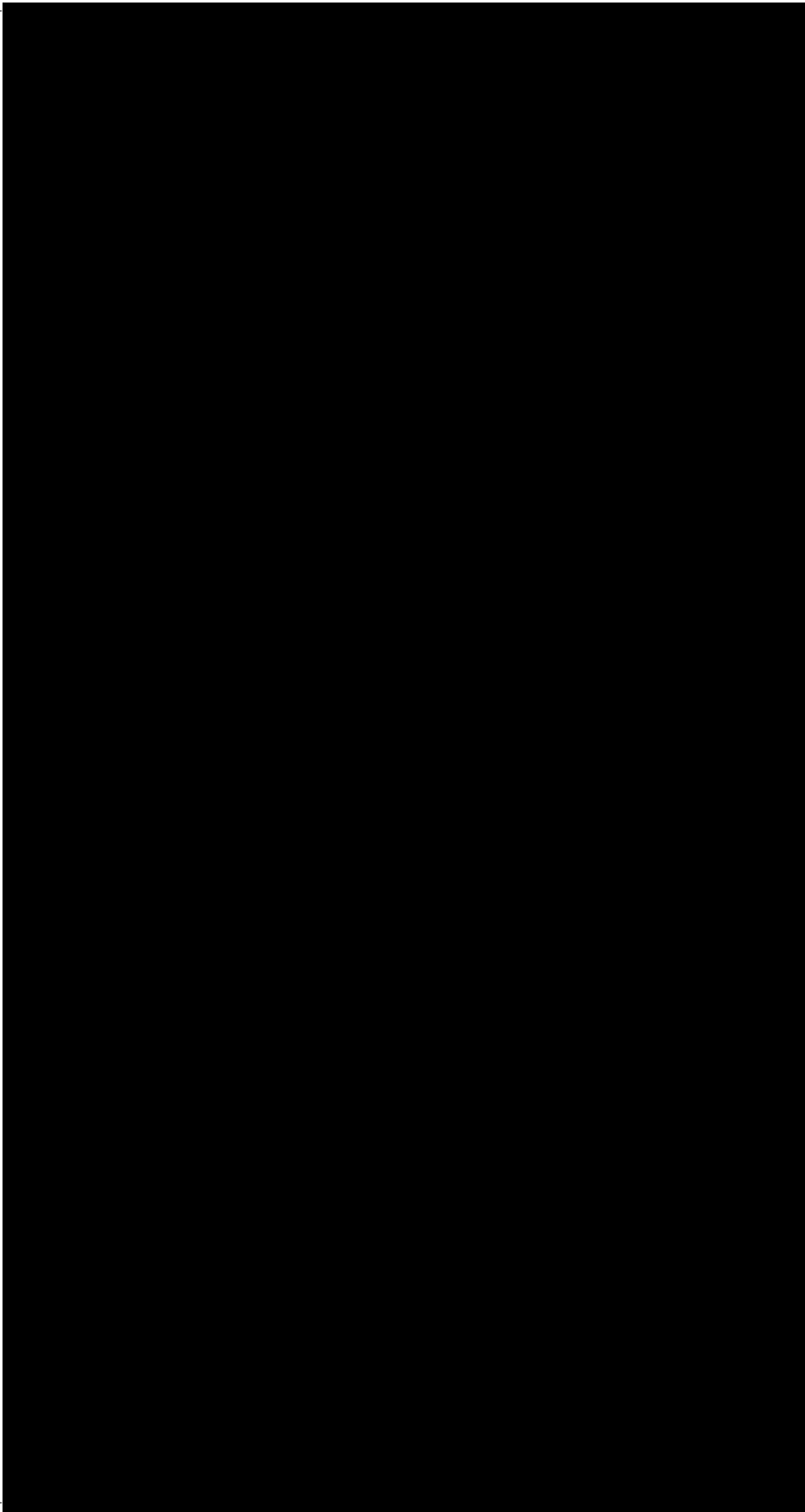


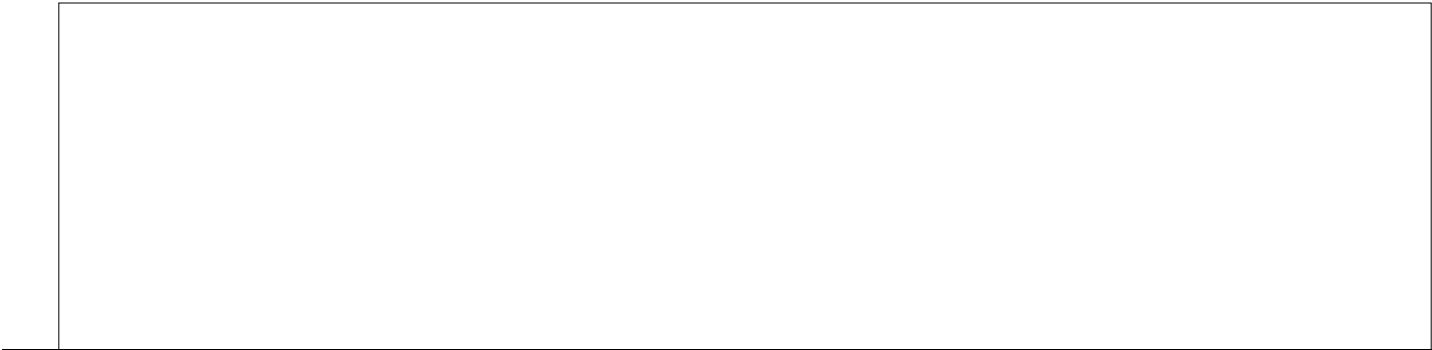


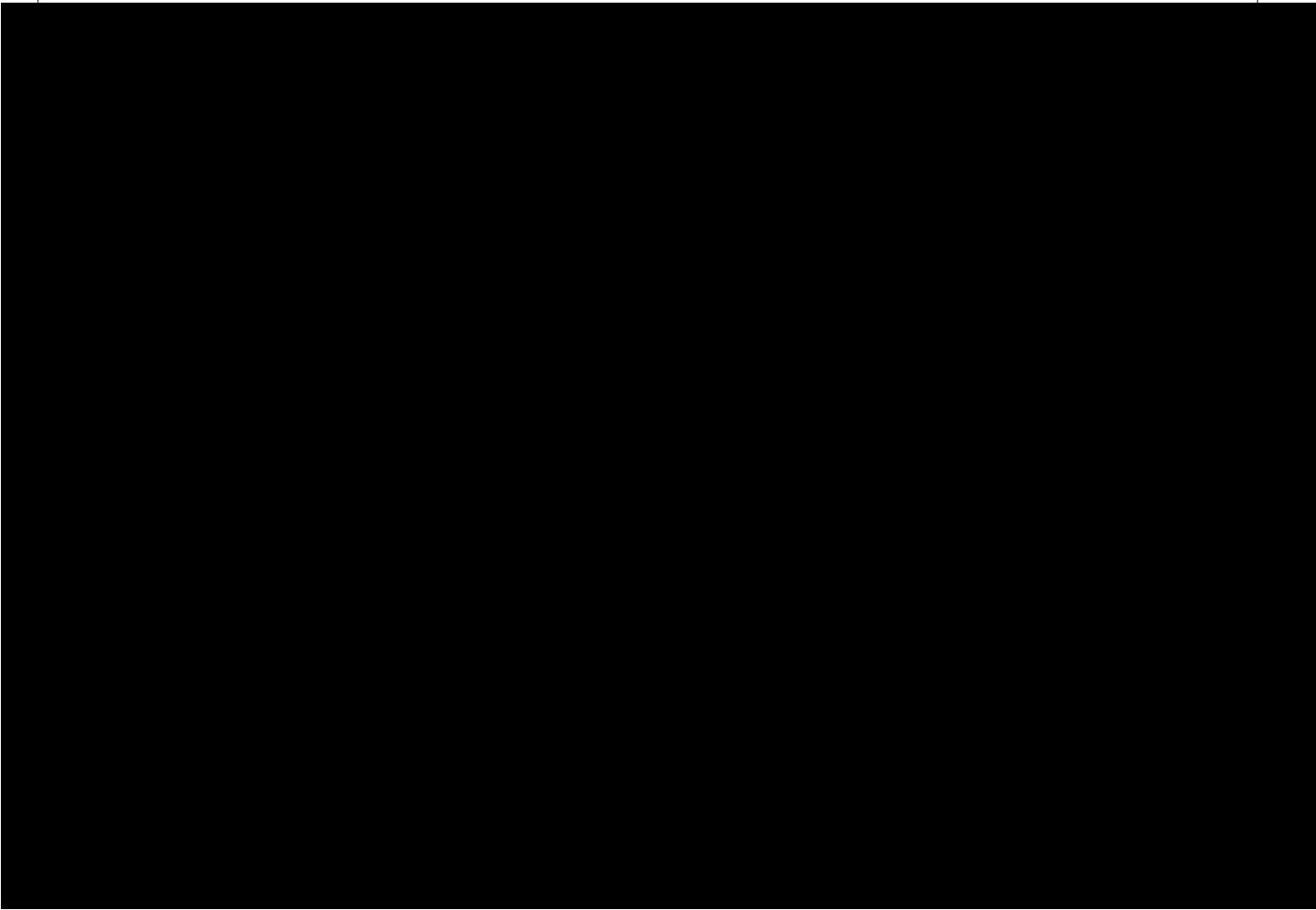


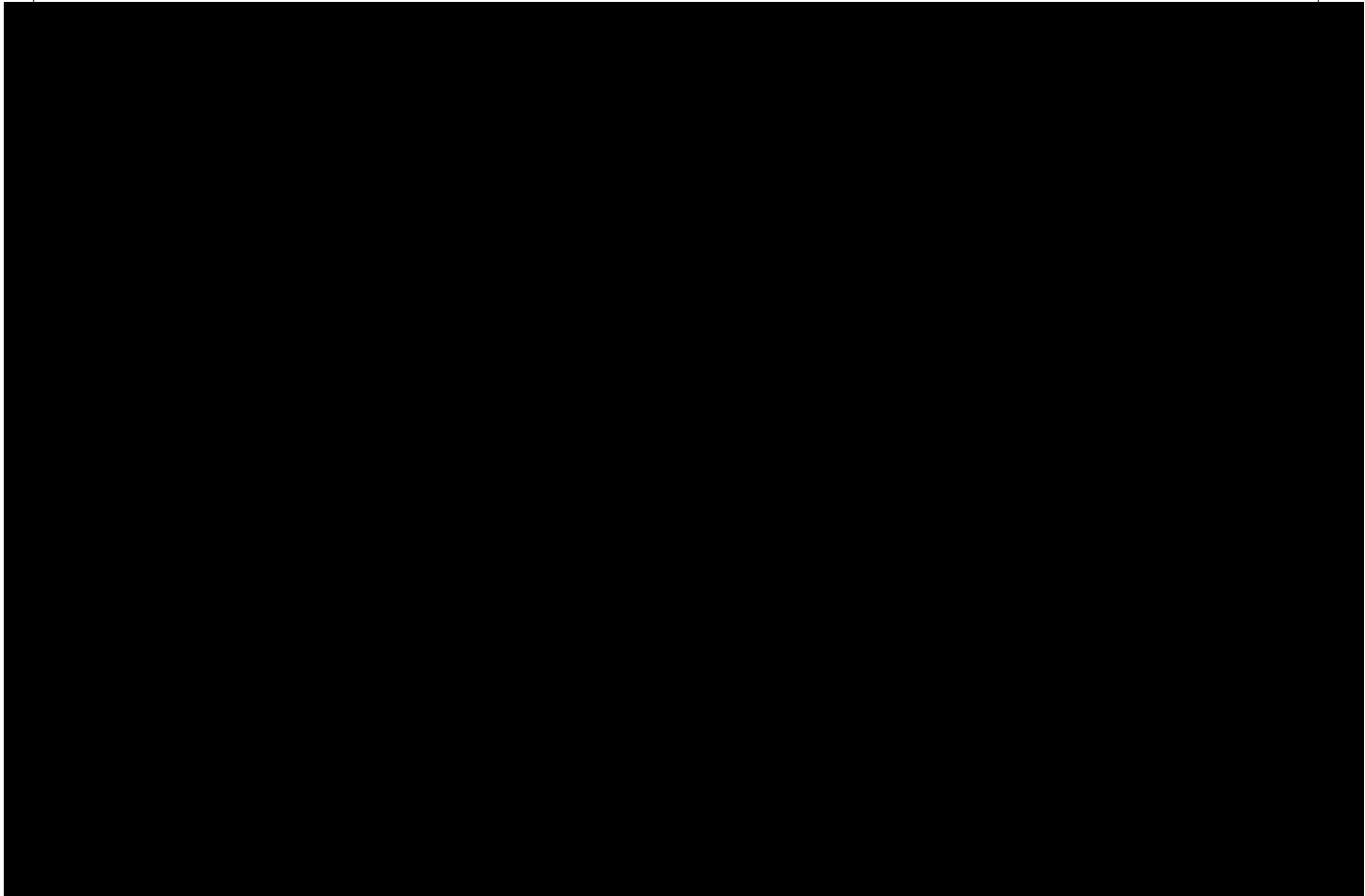


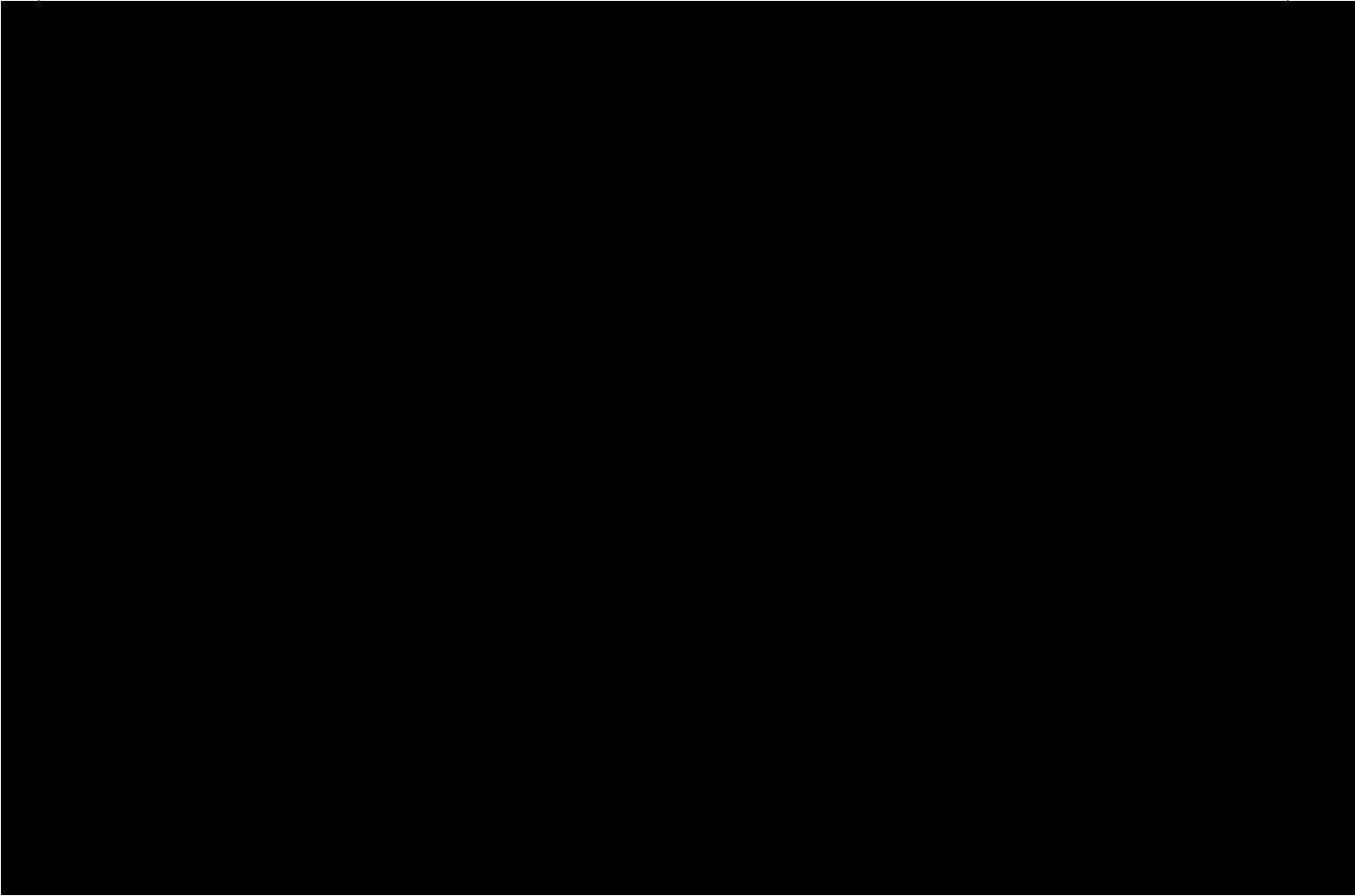


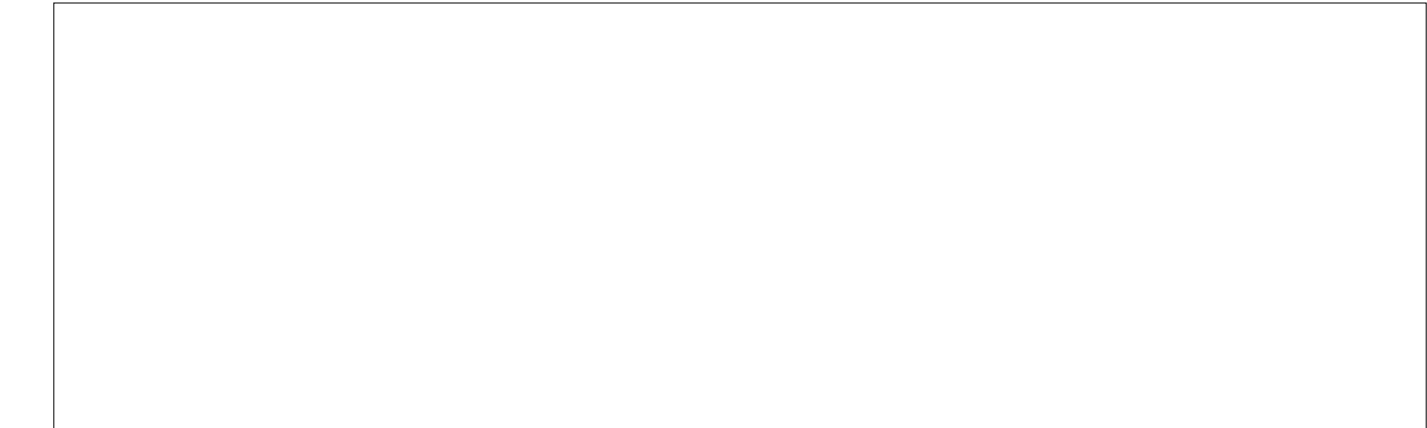


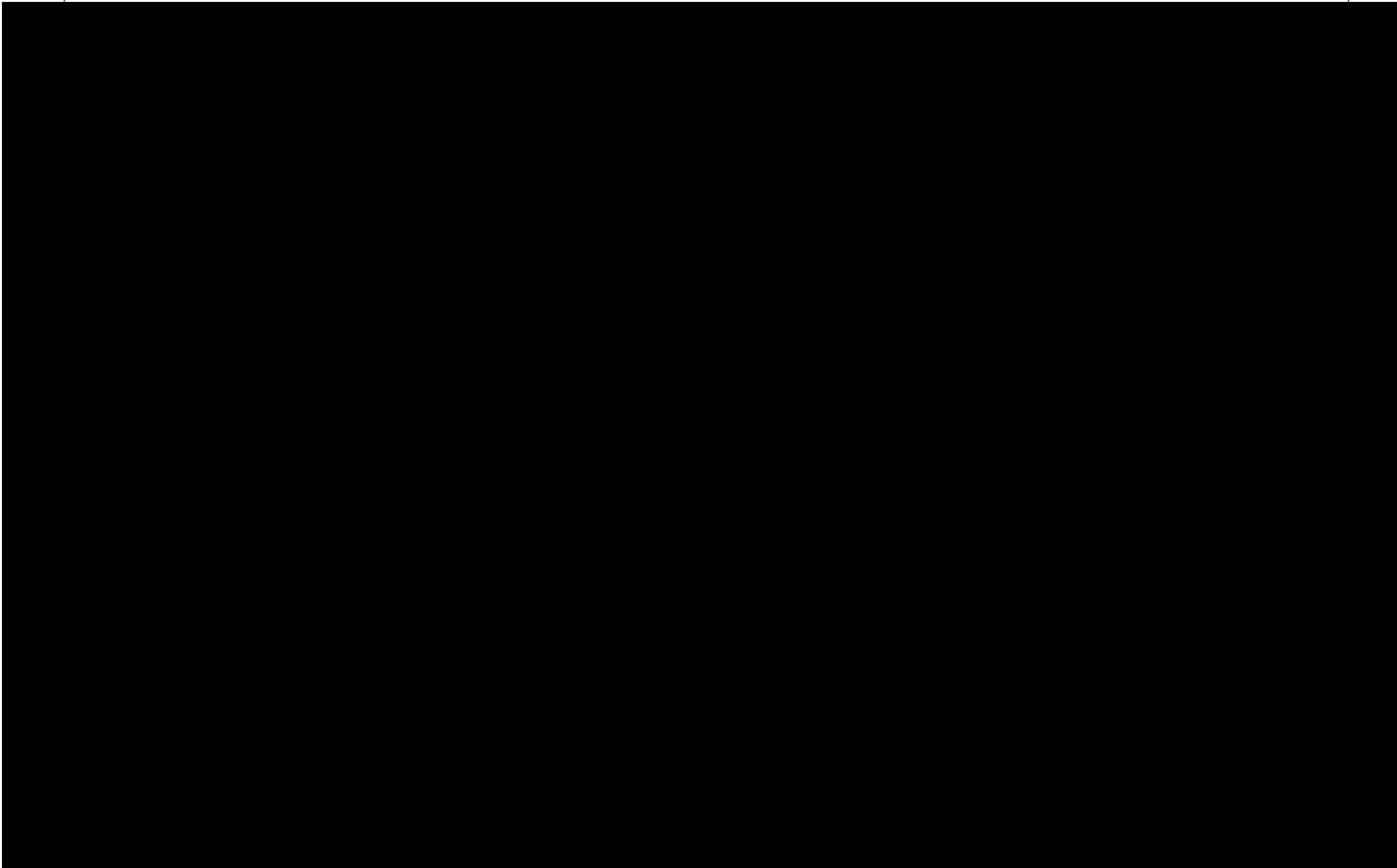




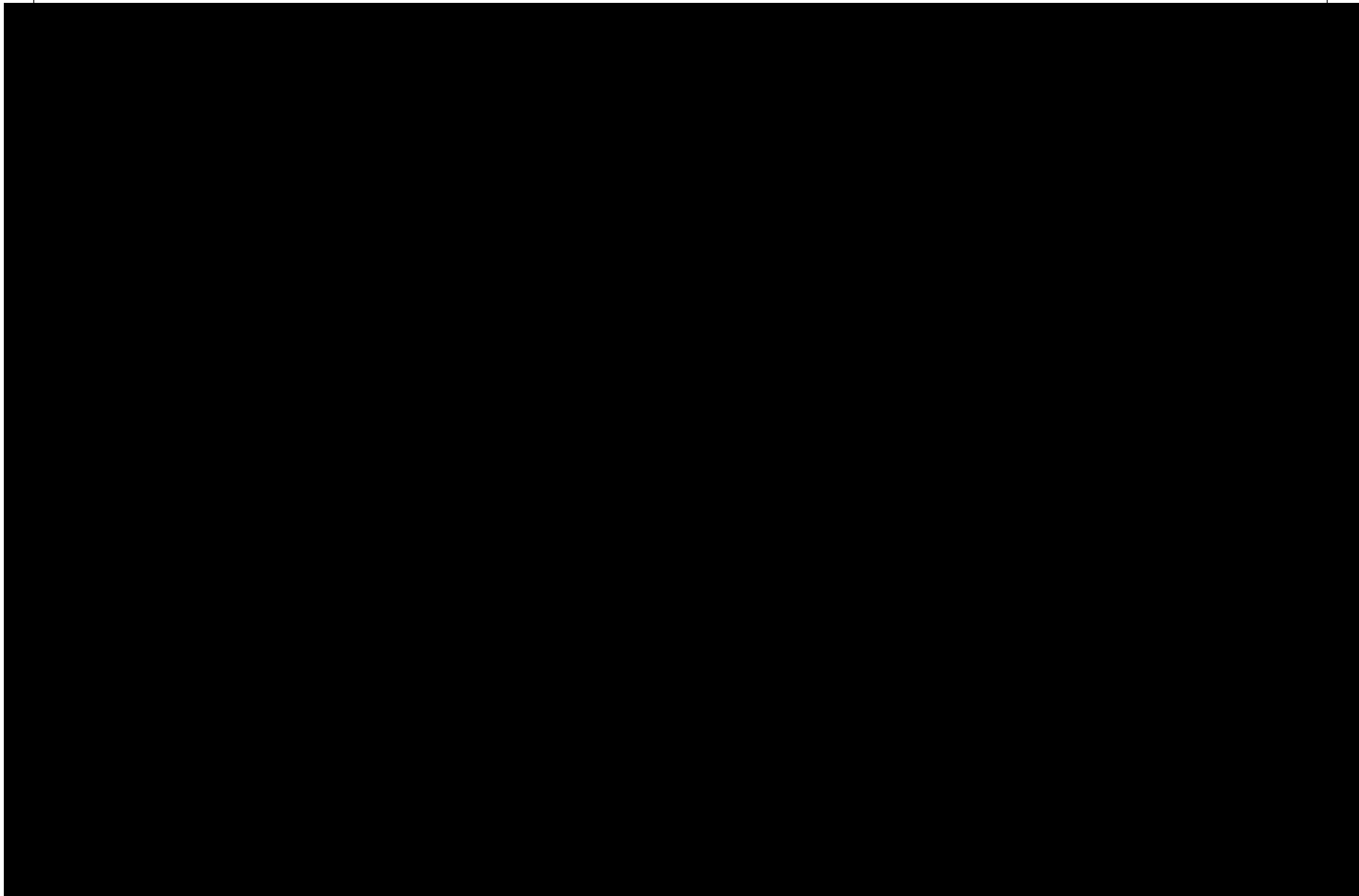




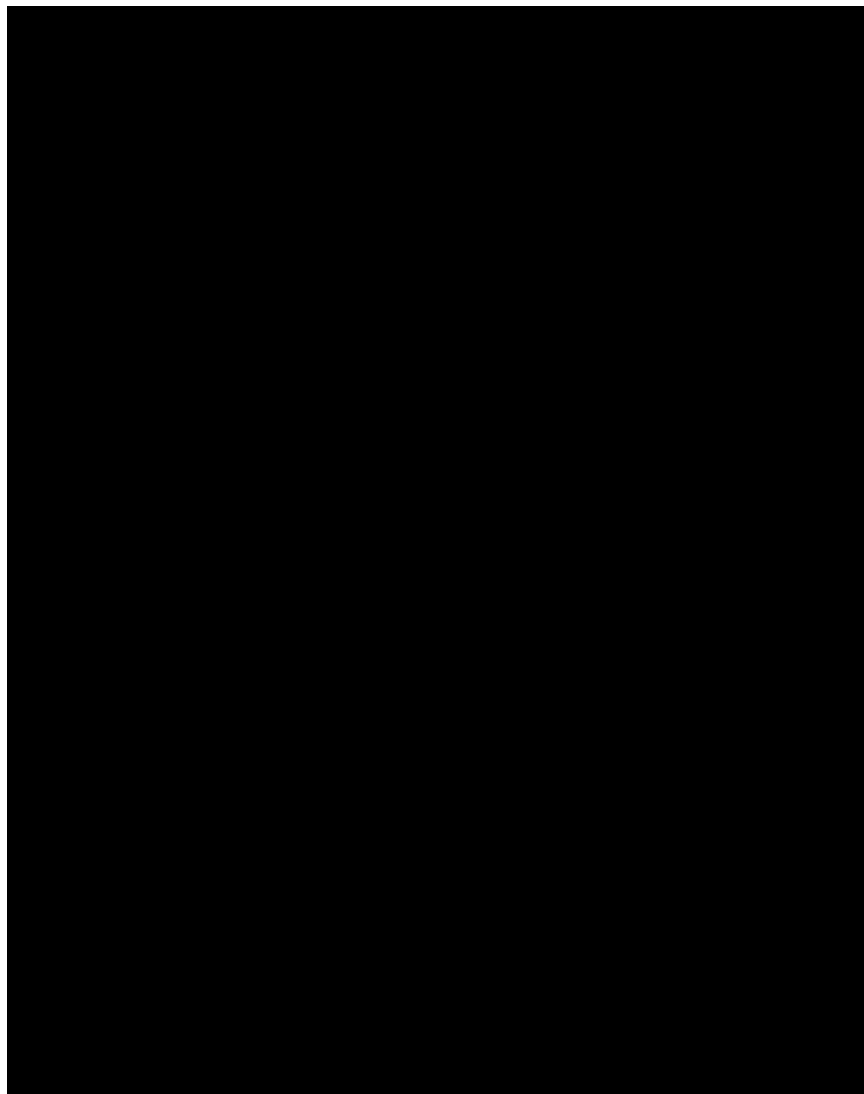


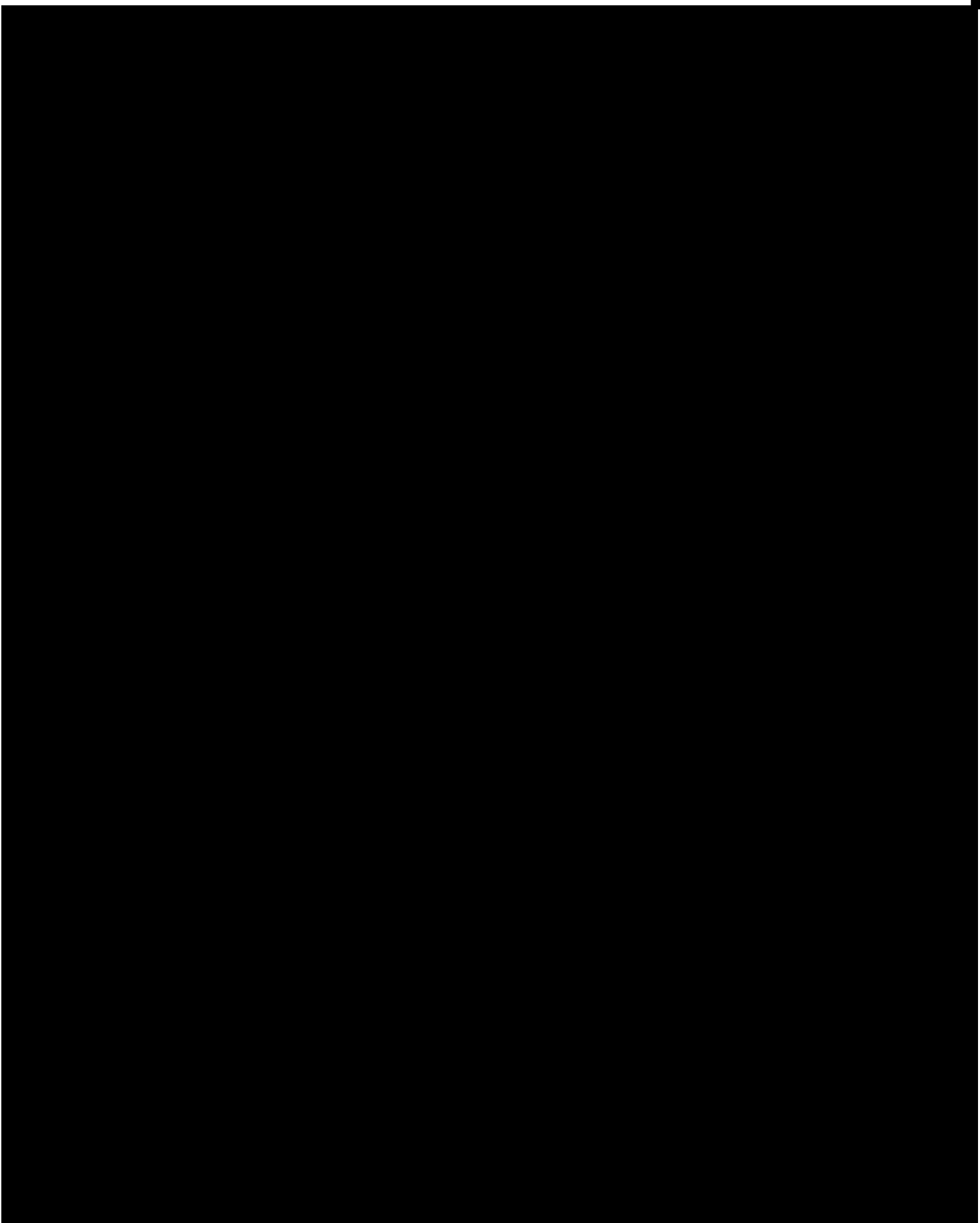






Proposal Guarantee

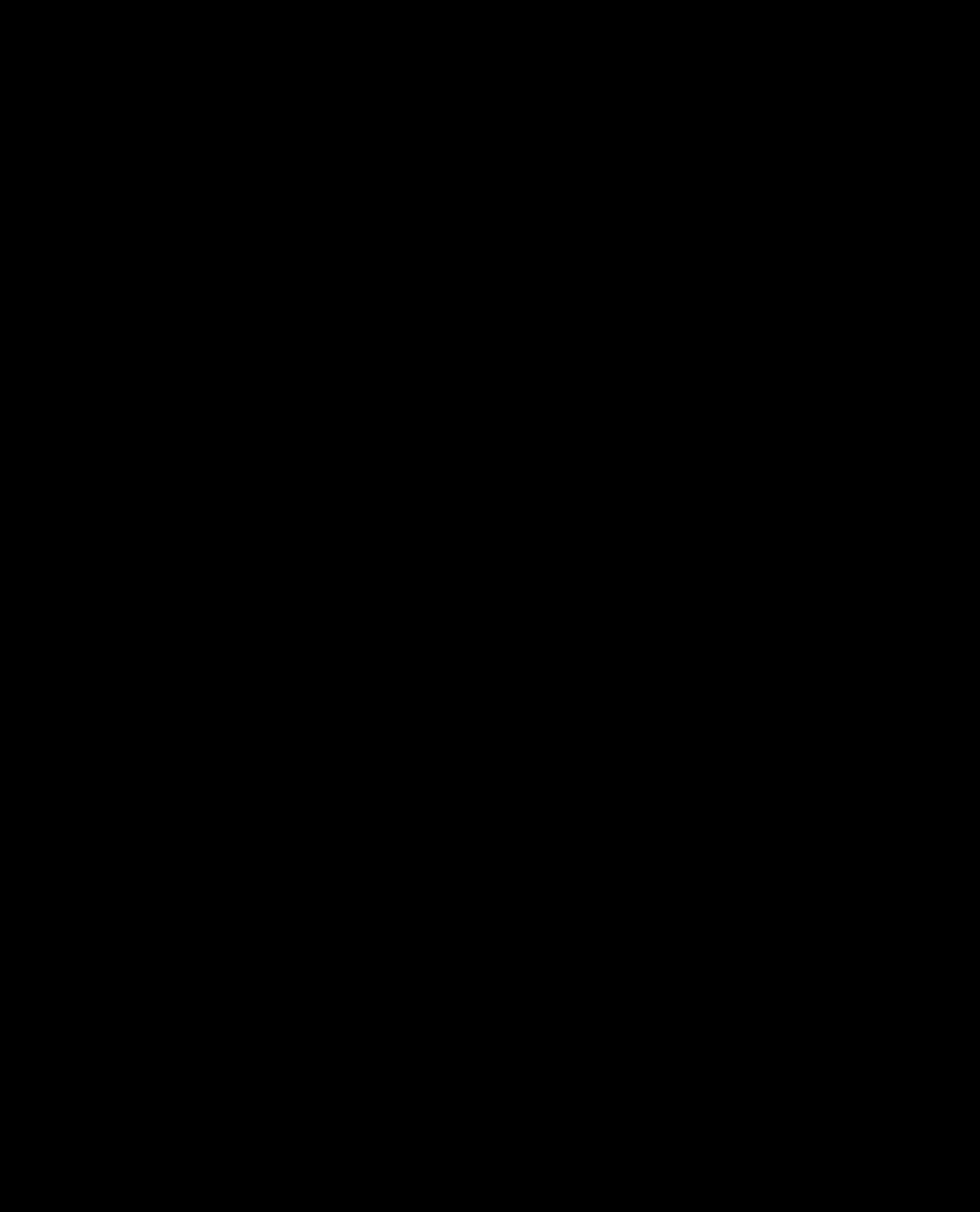


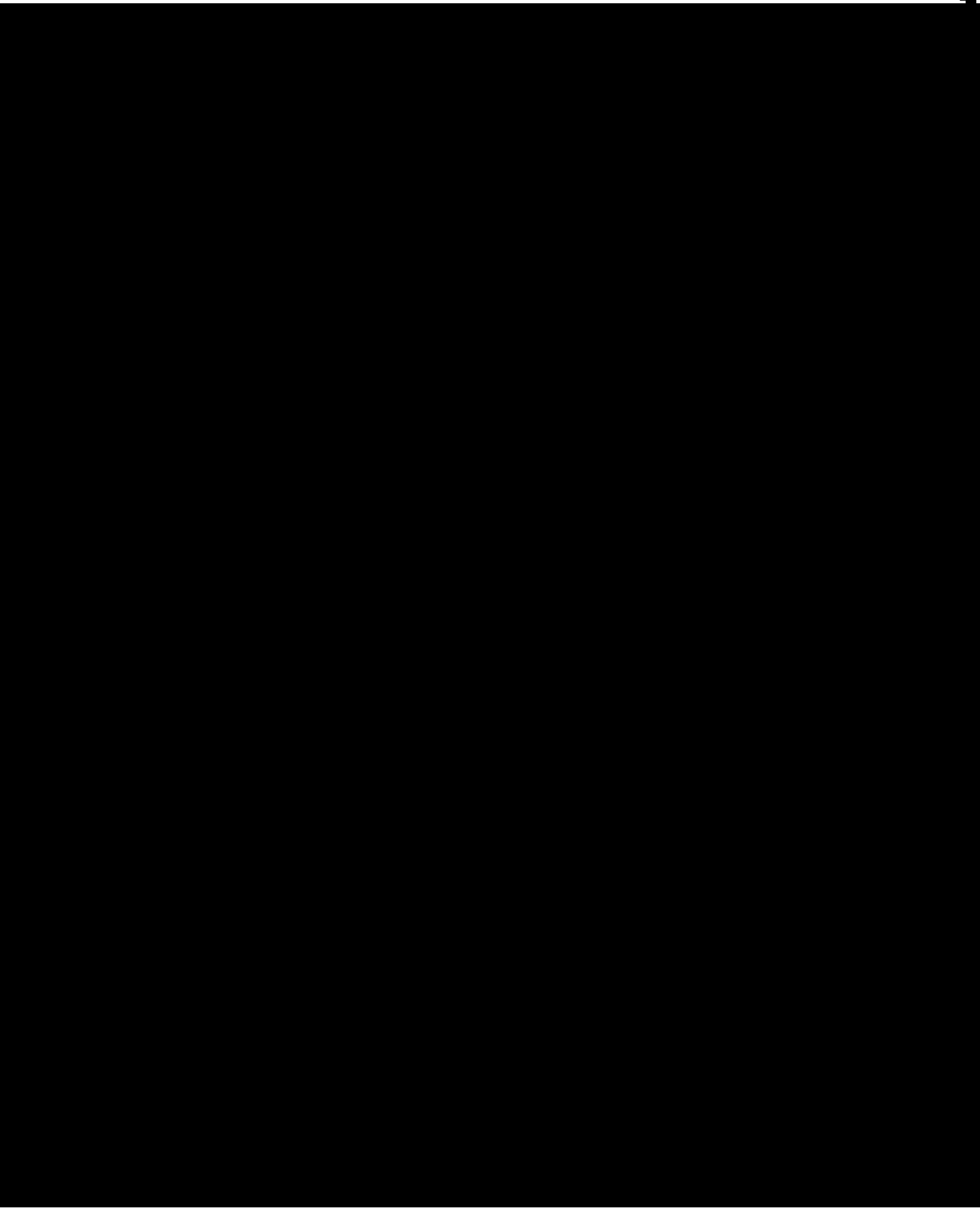


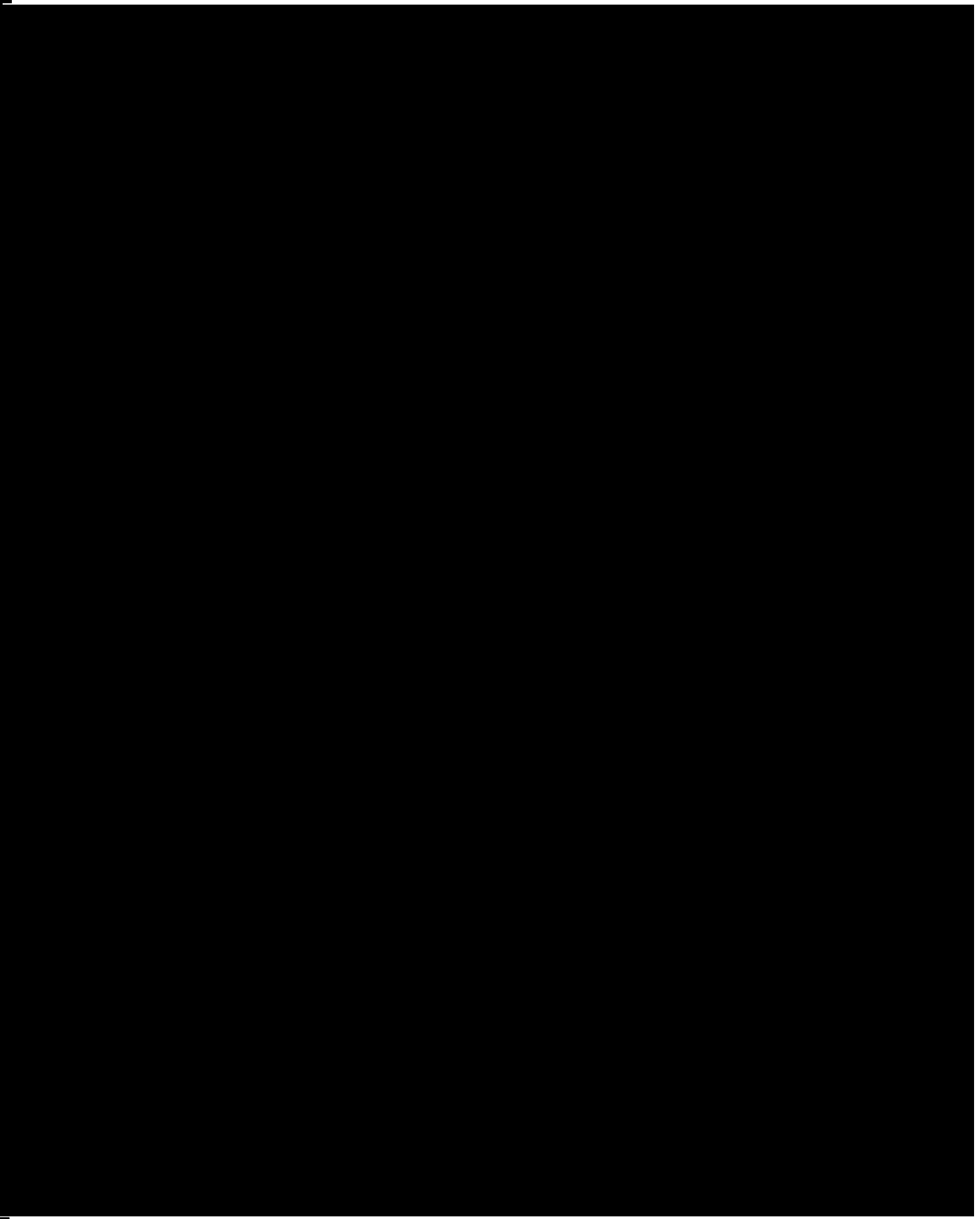
Resident Dining Menu

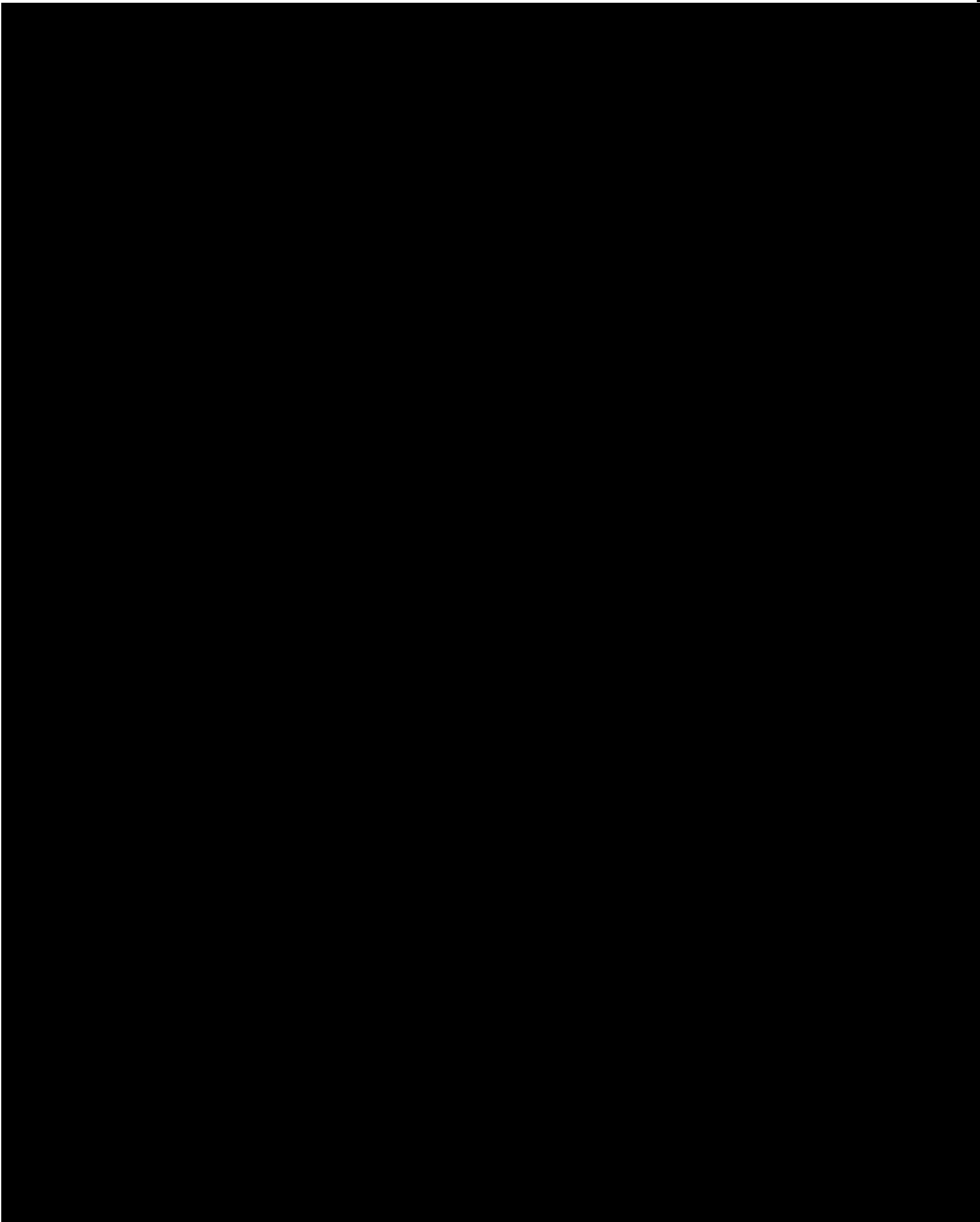


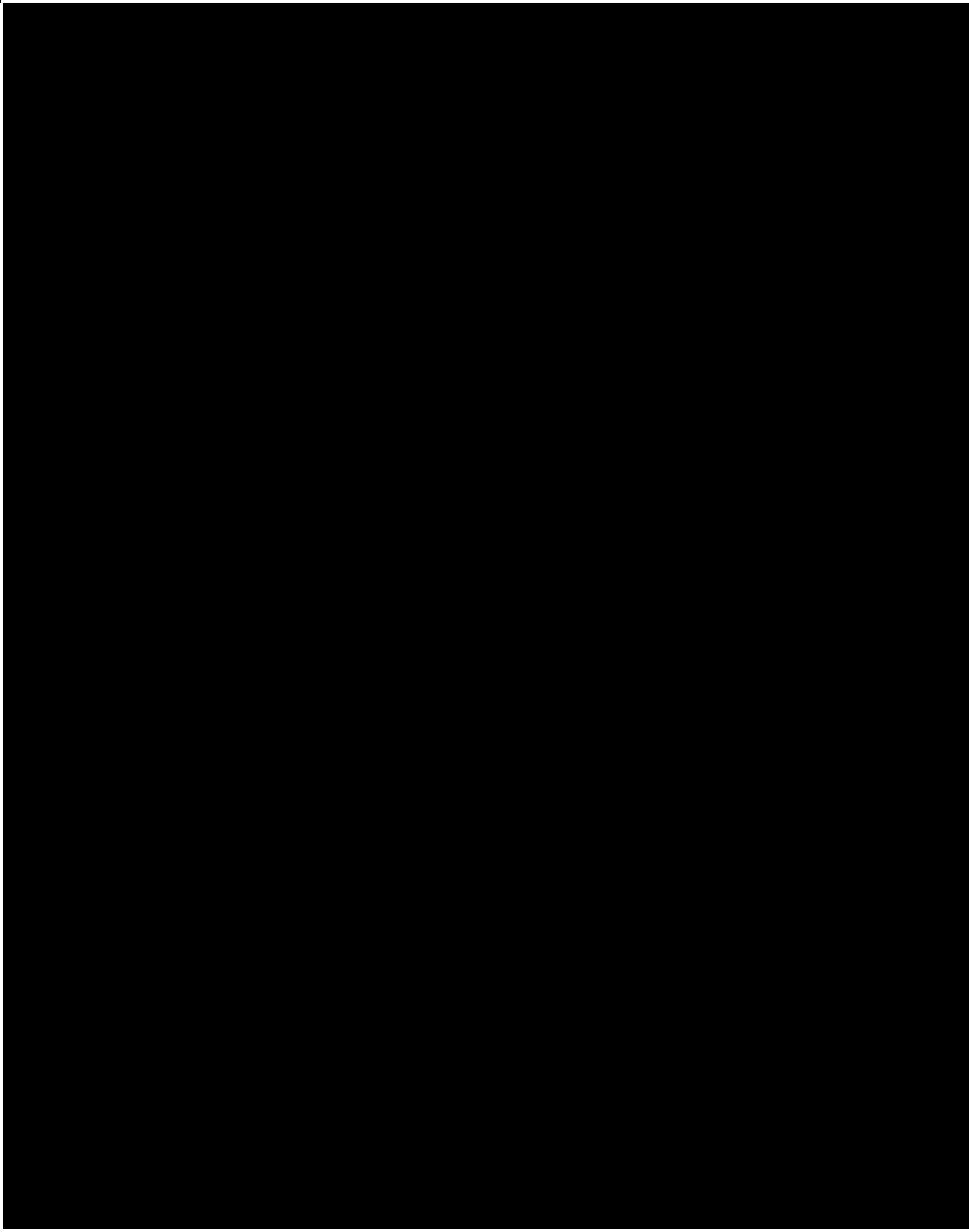
Five-Week Sample Menu for Top of the CRUC - Week 1

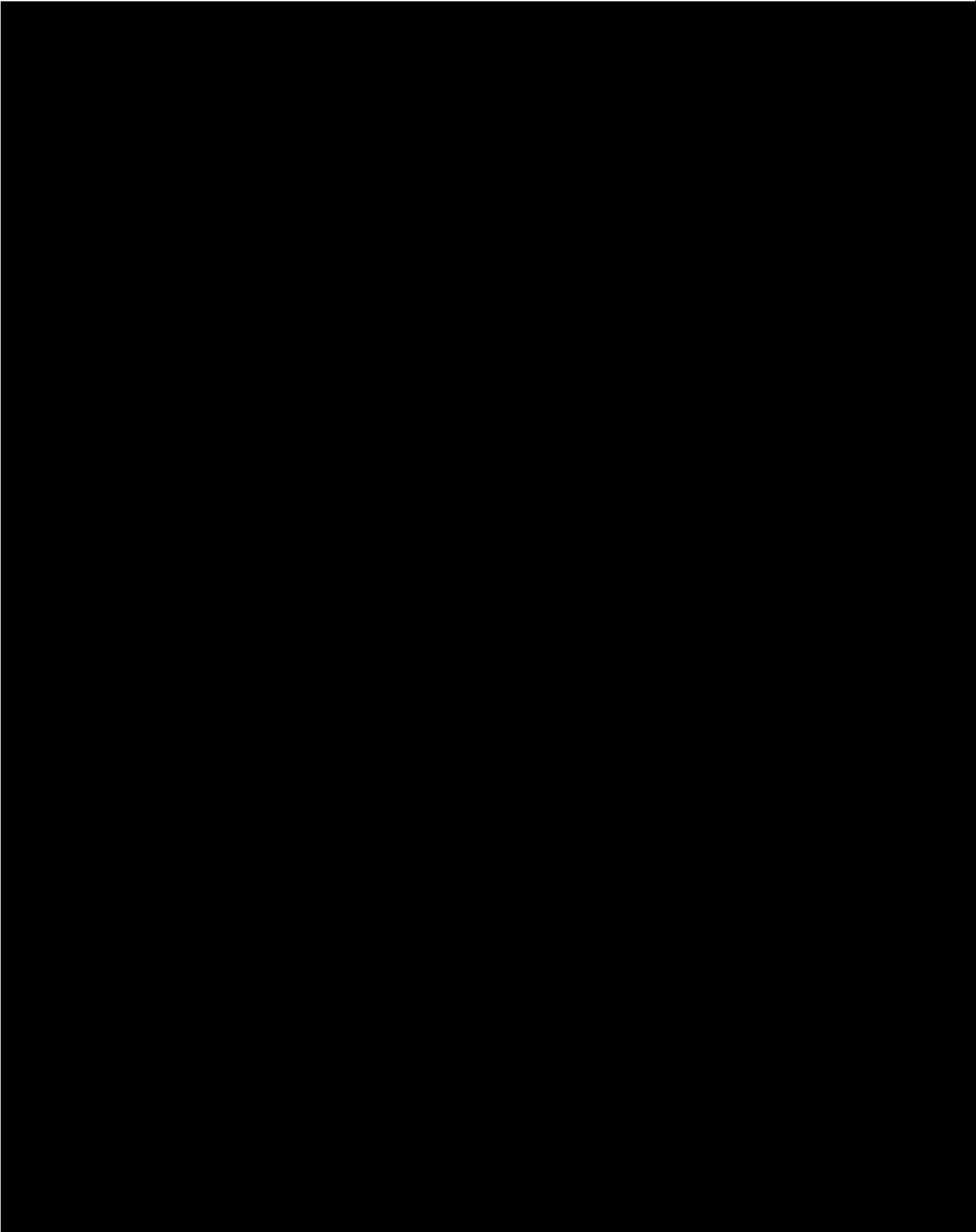


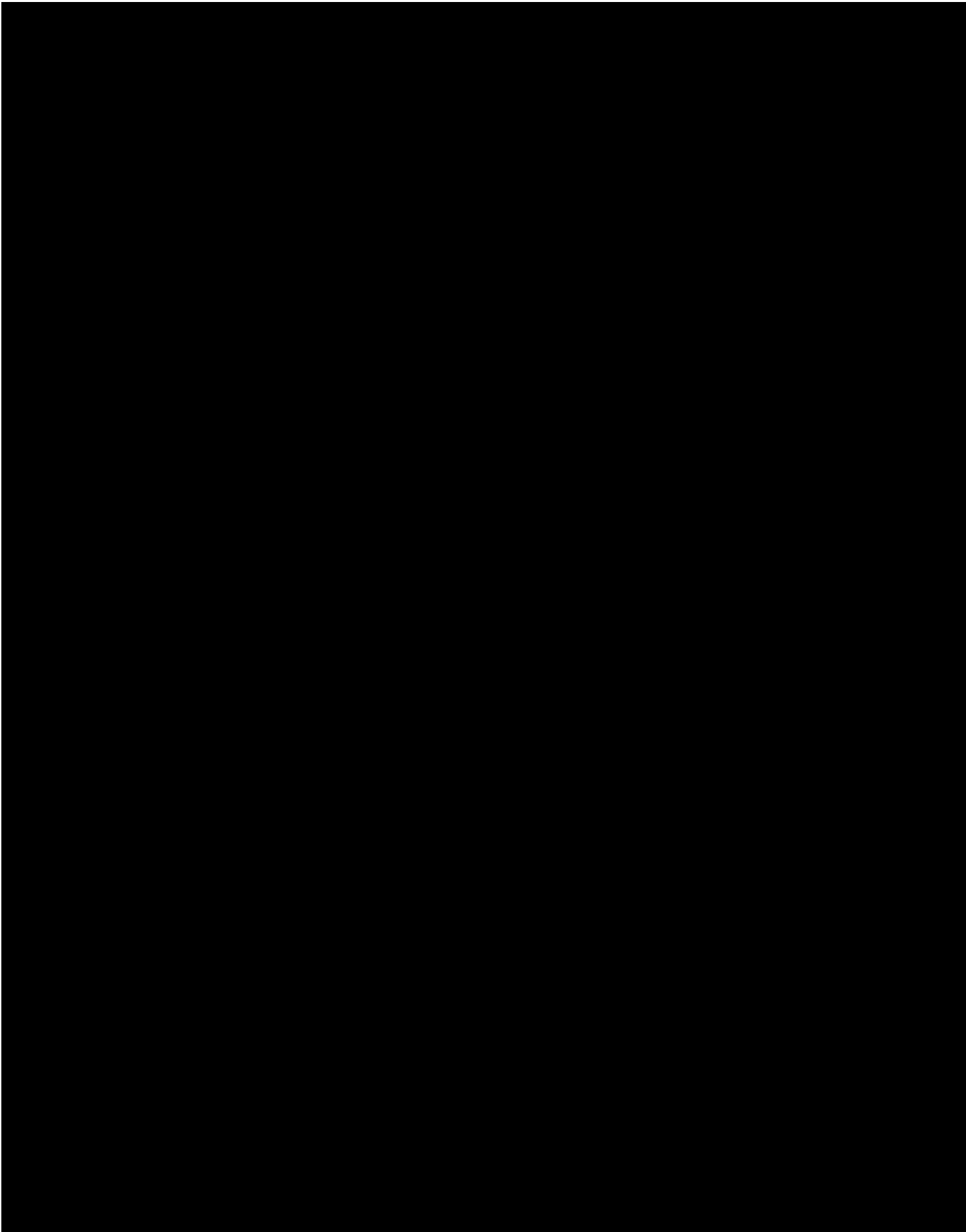


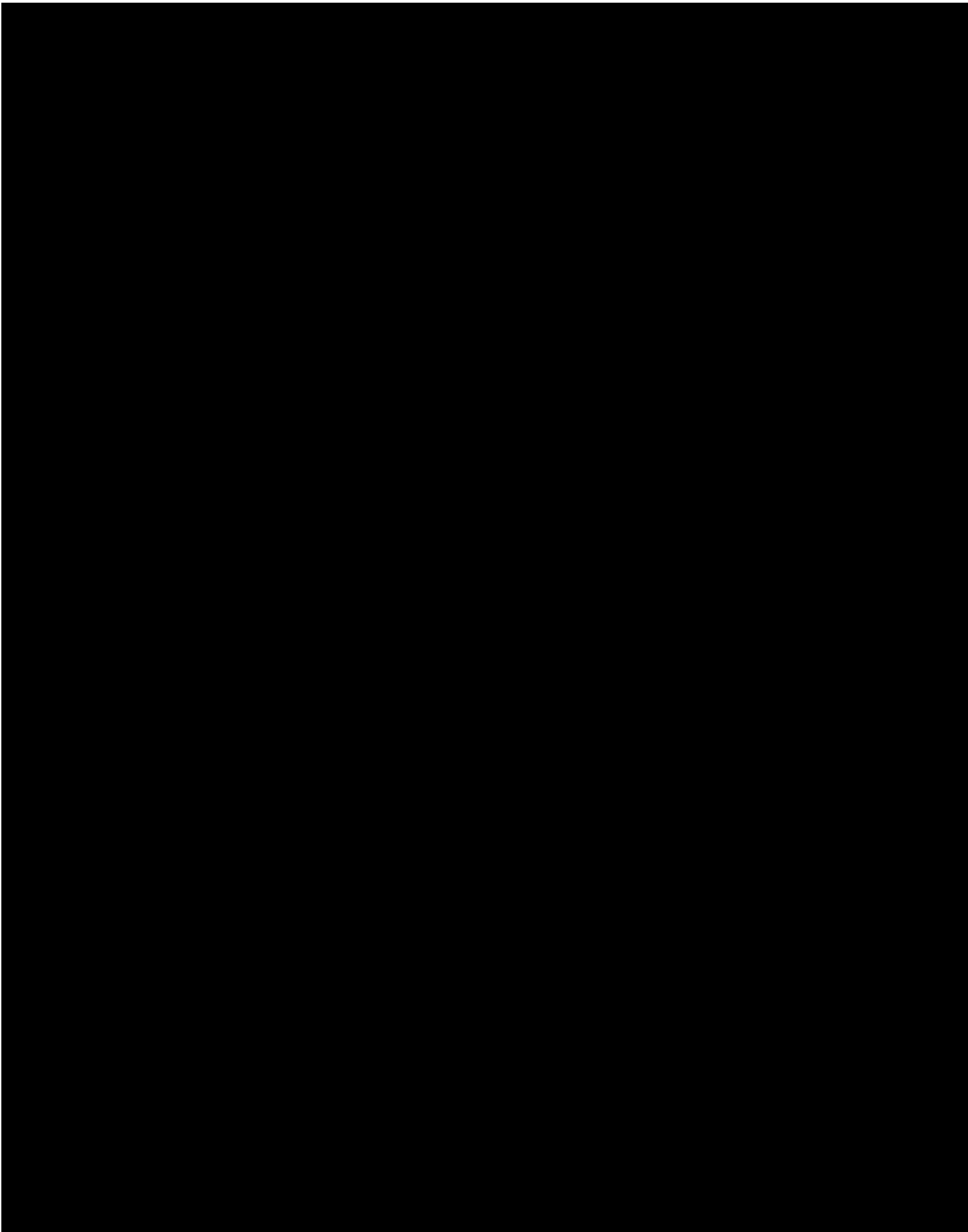




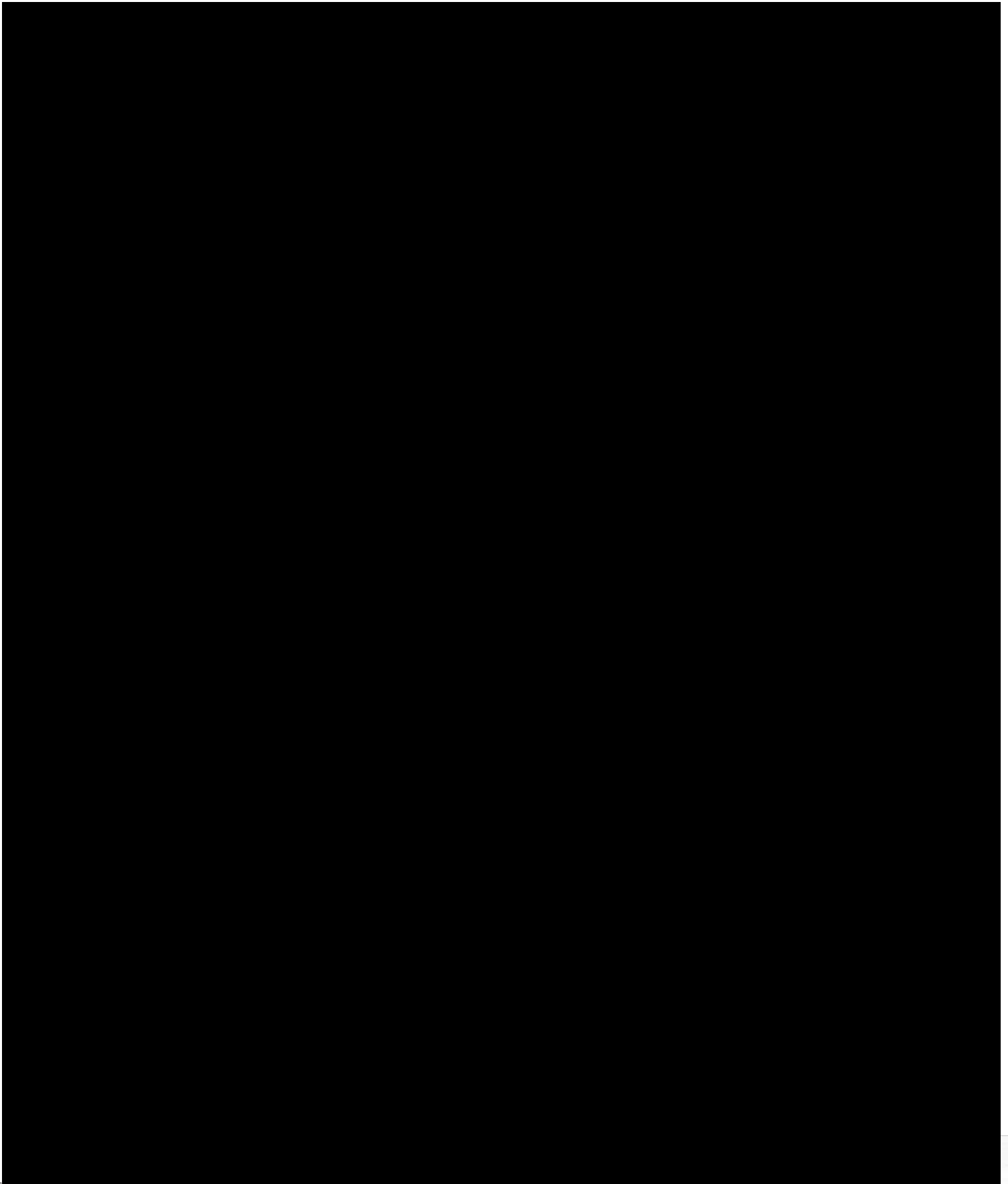


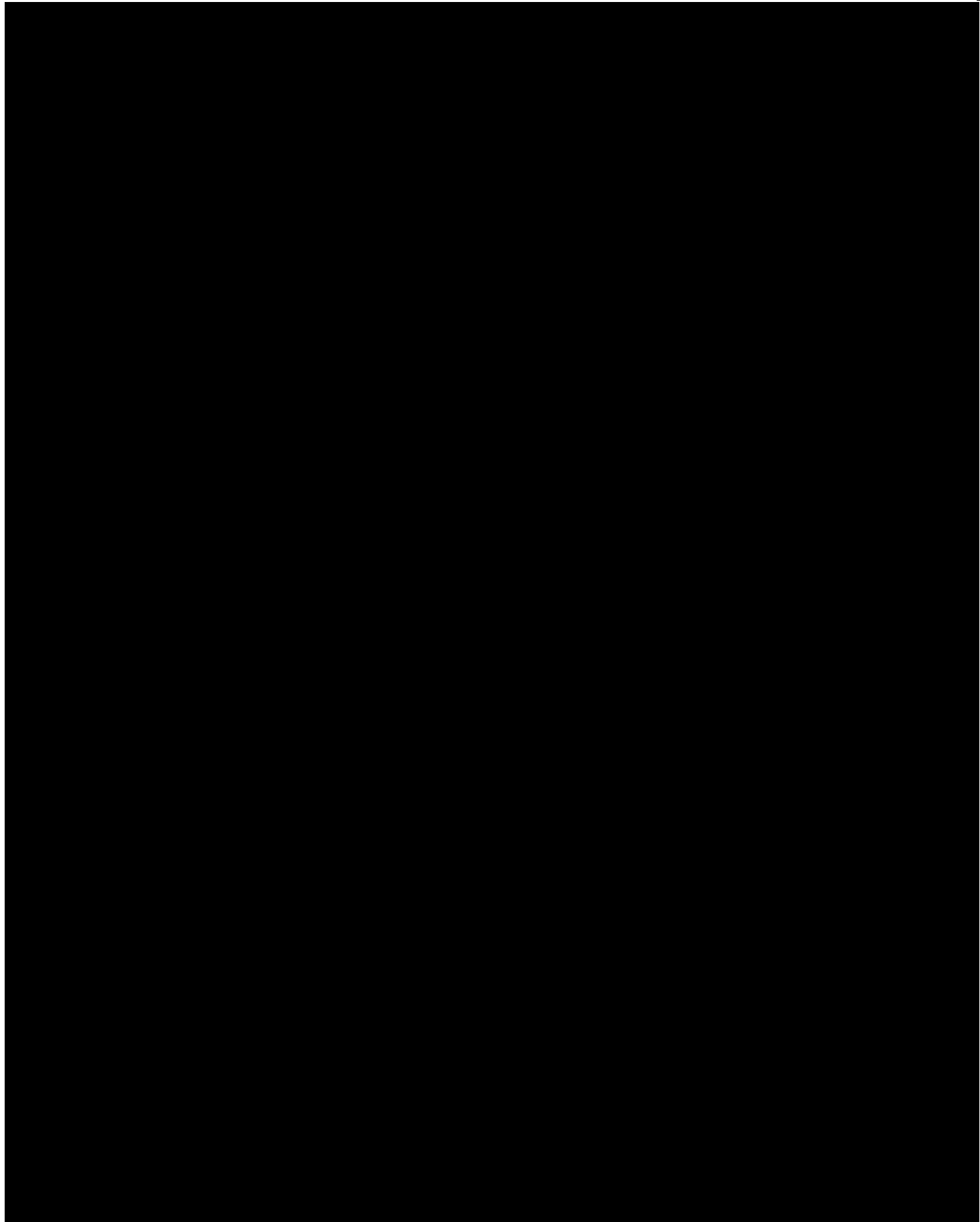


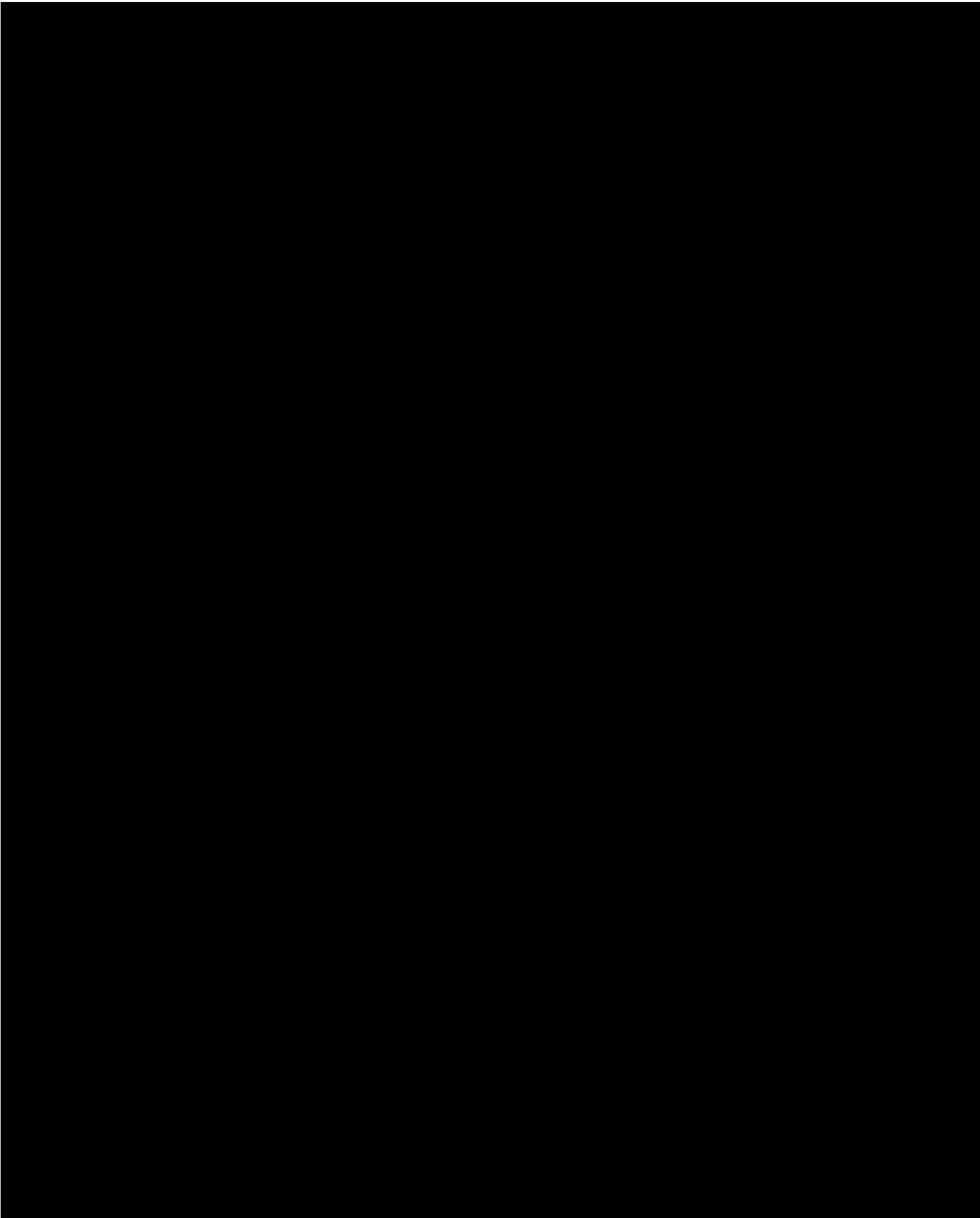


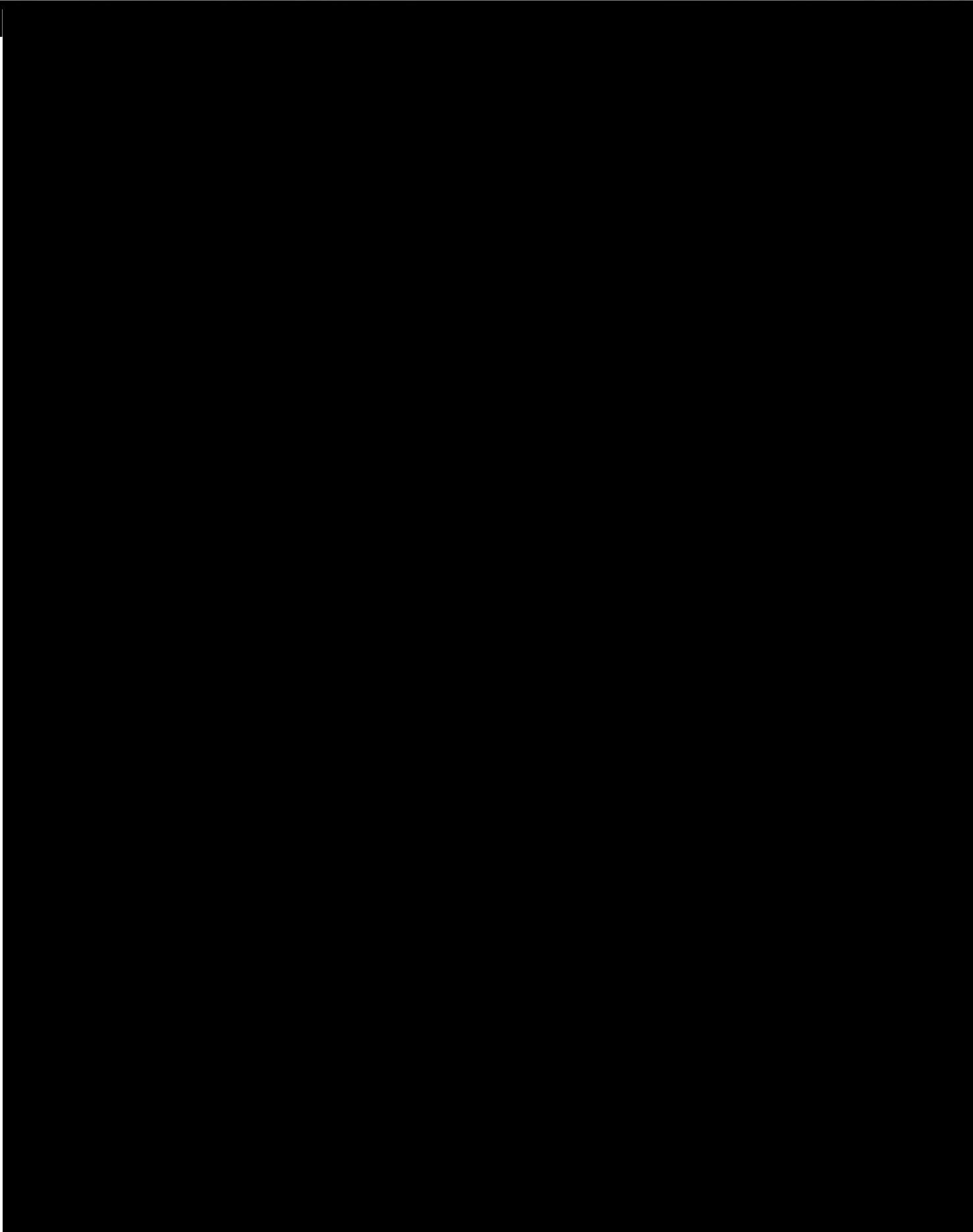


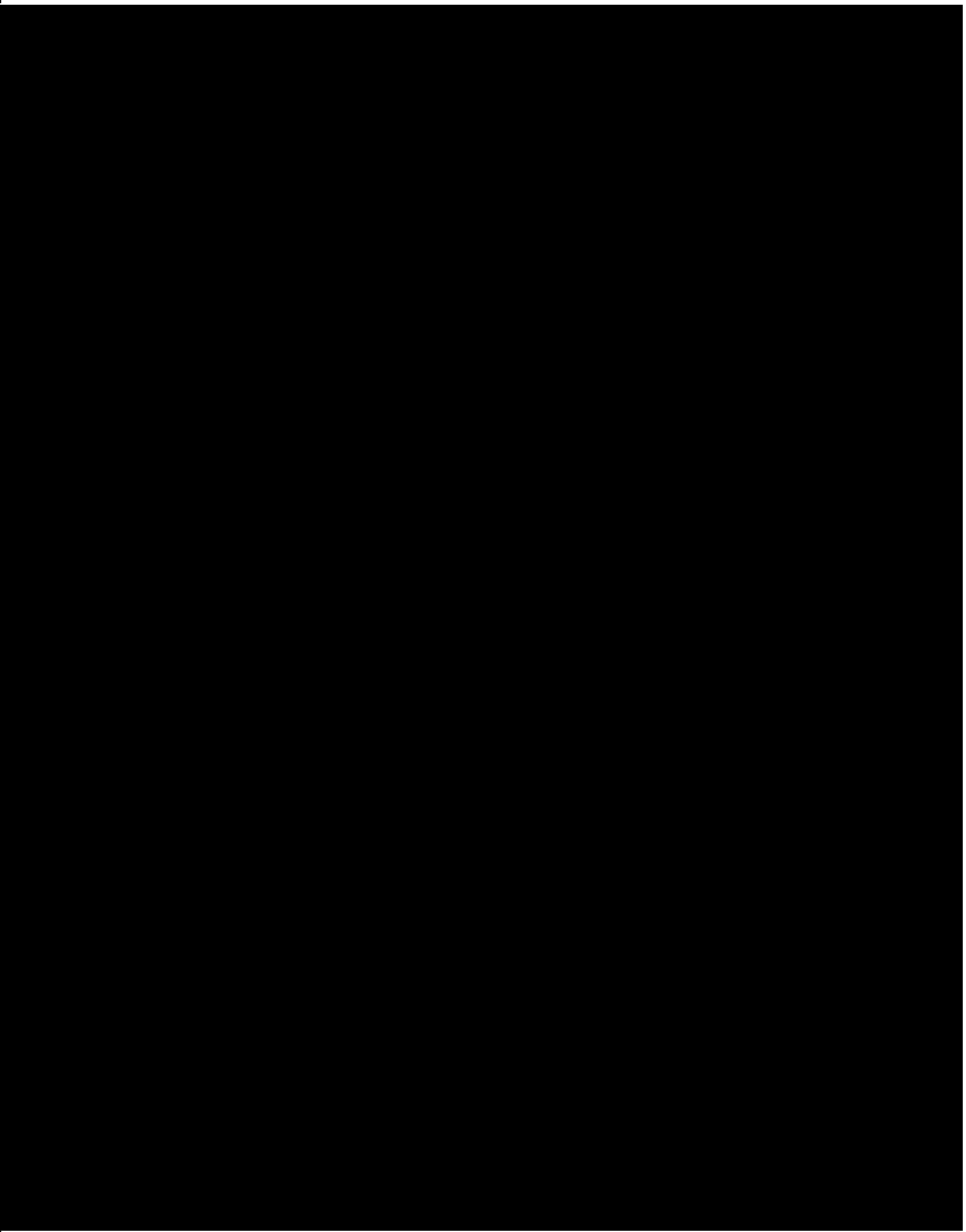
Five-Week Sample Menu for Top of the CRUC - Week 2

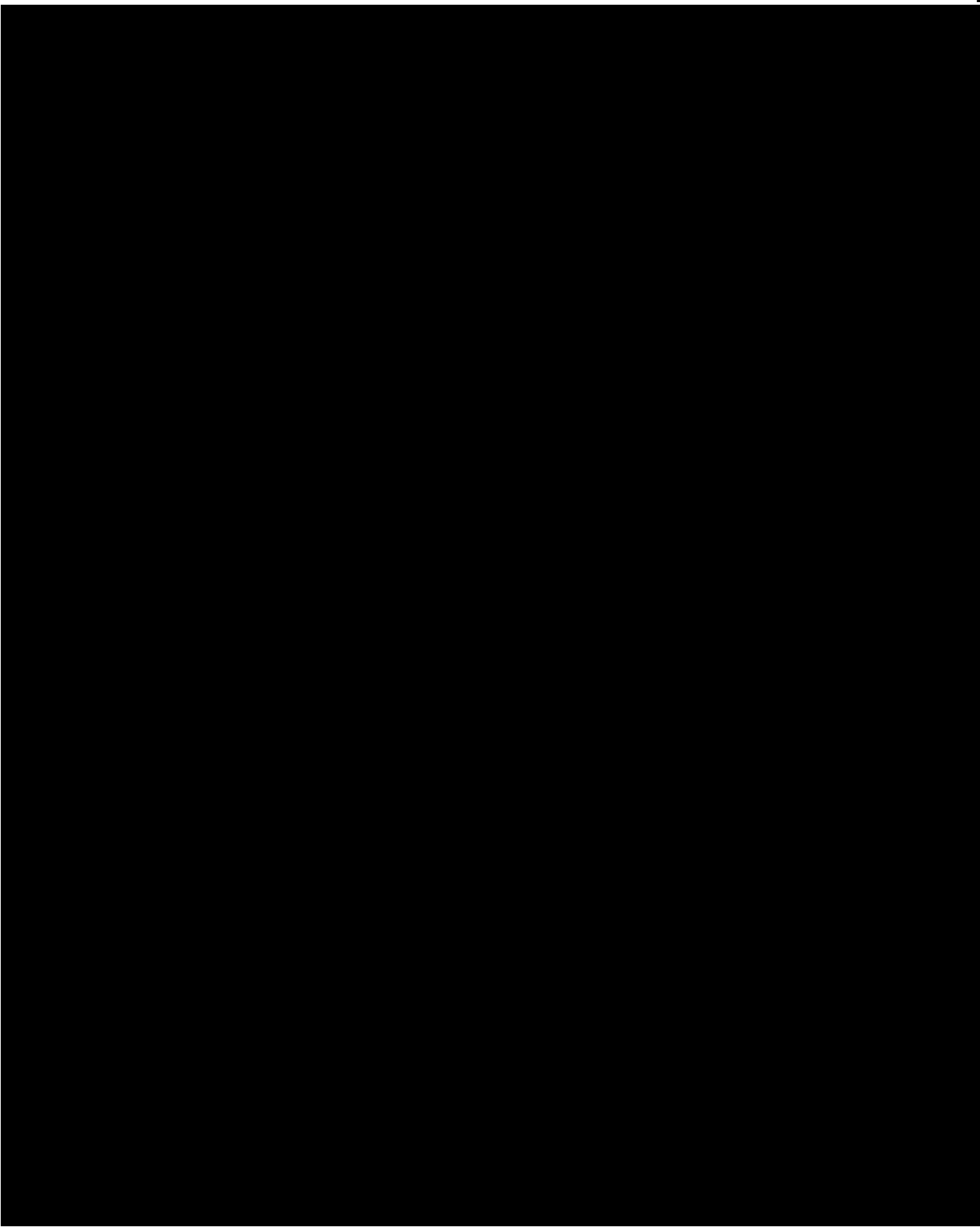


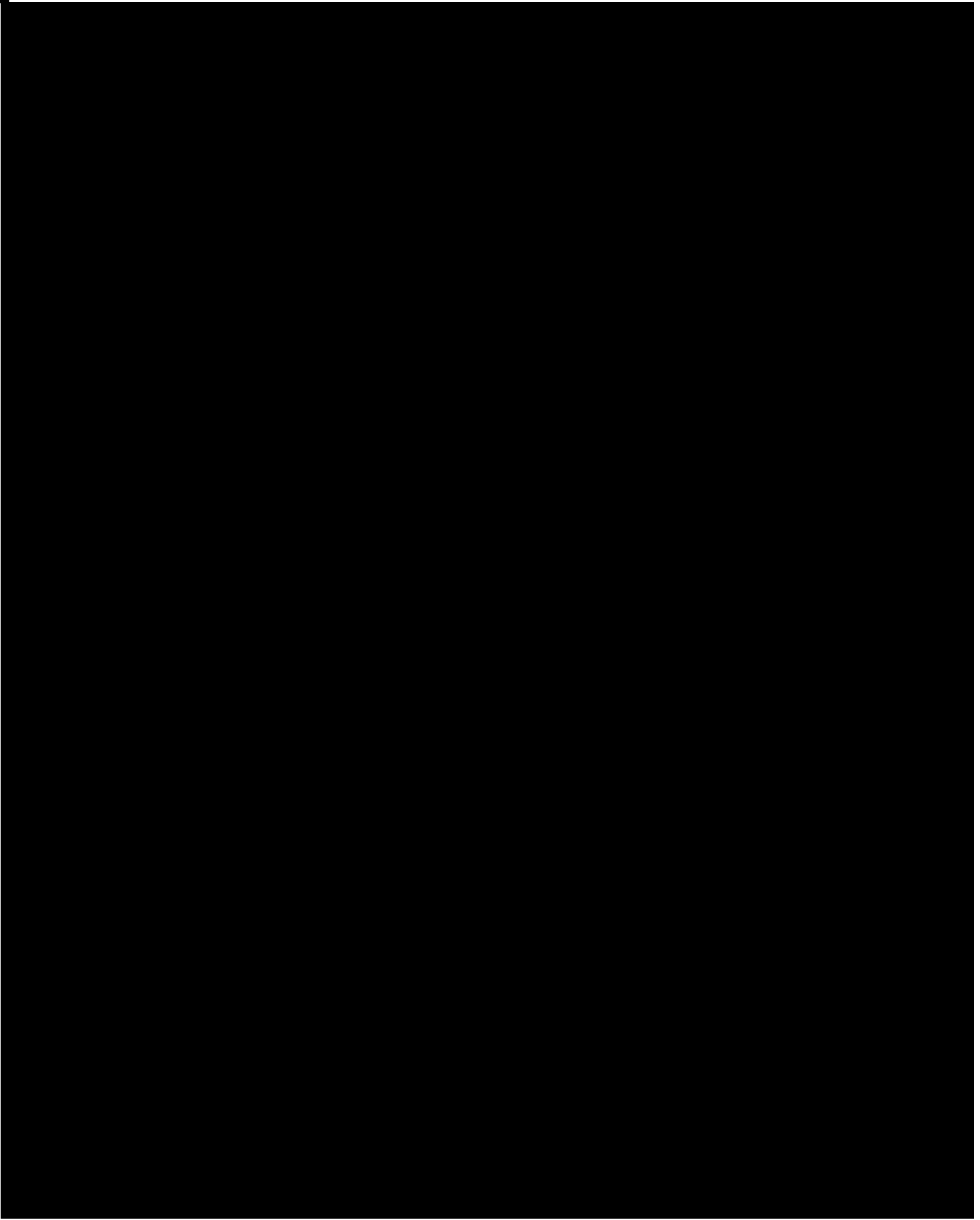


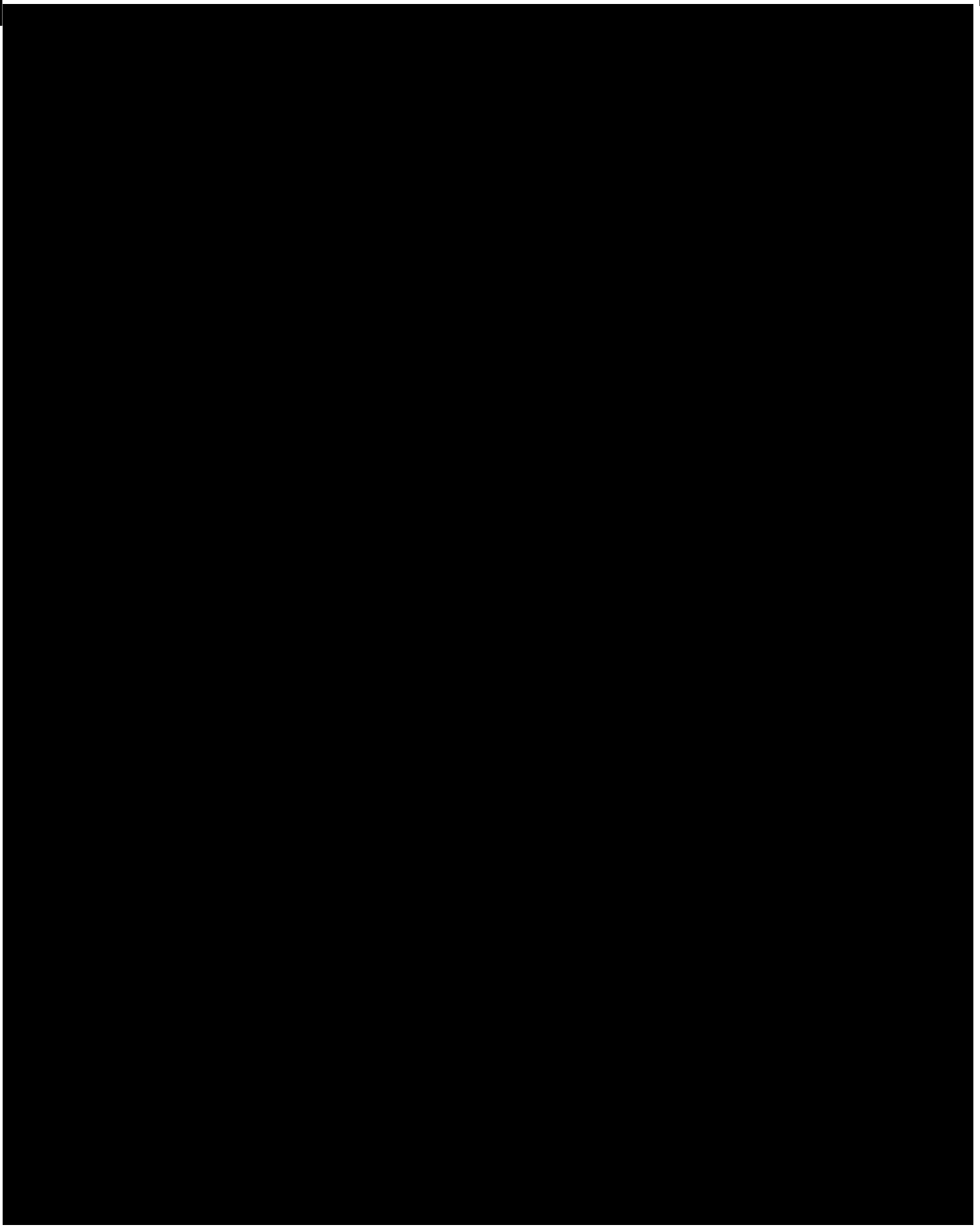




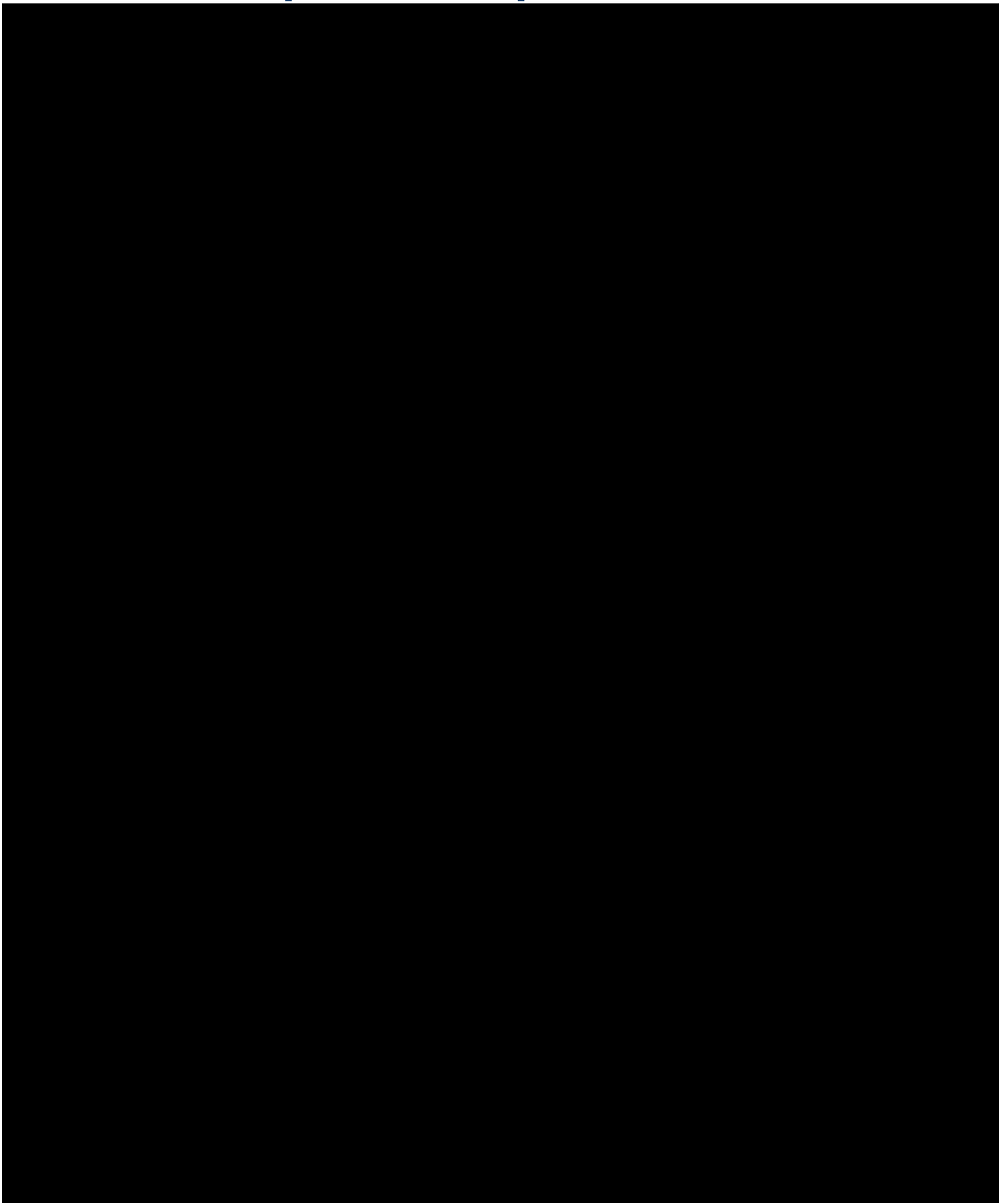


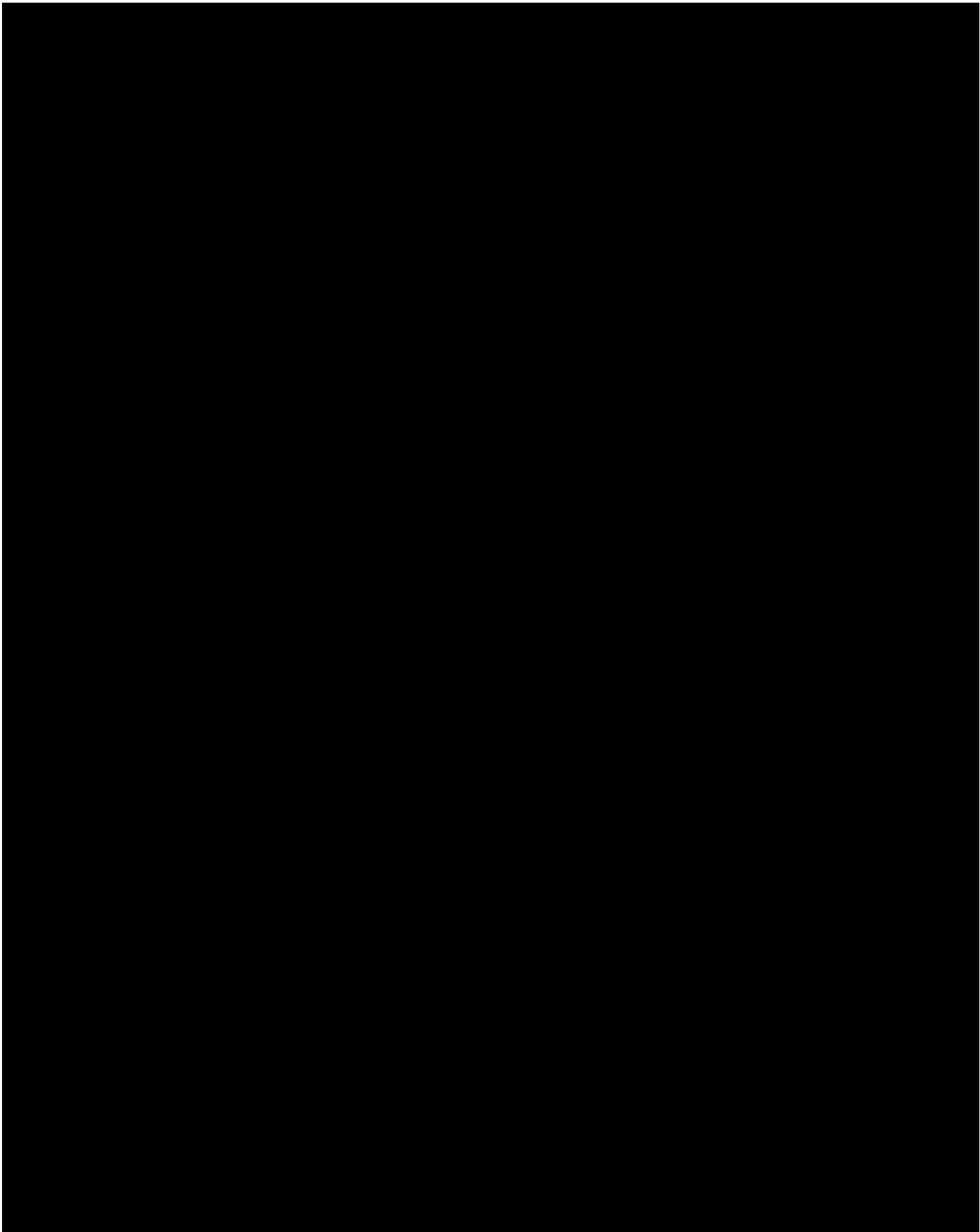


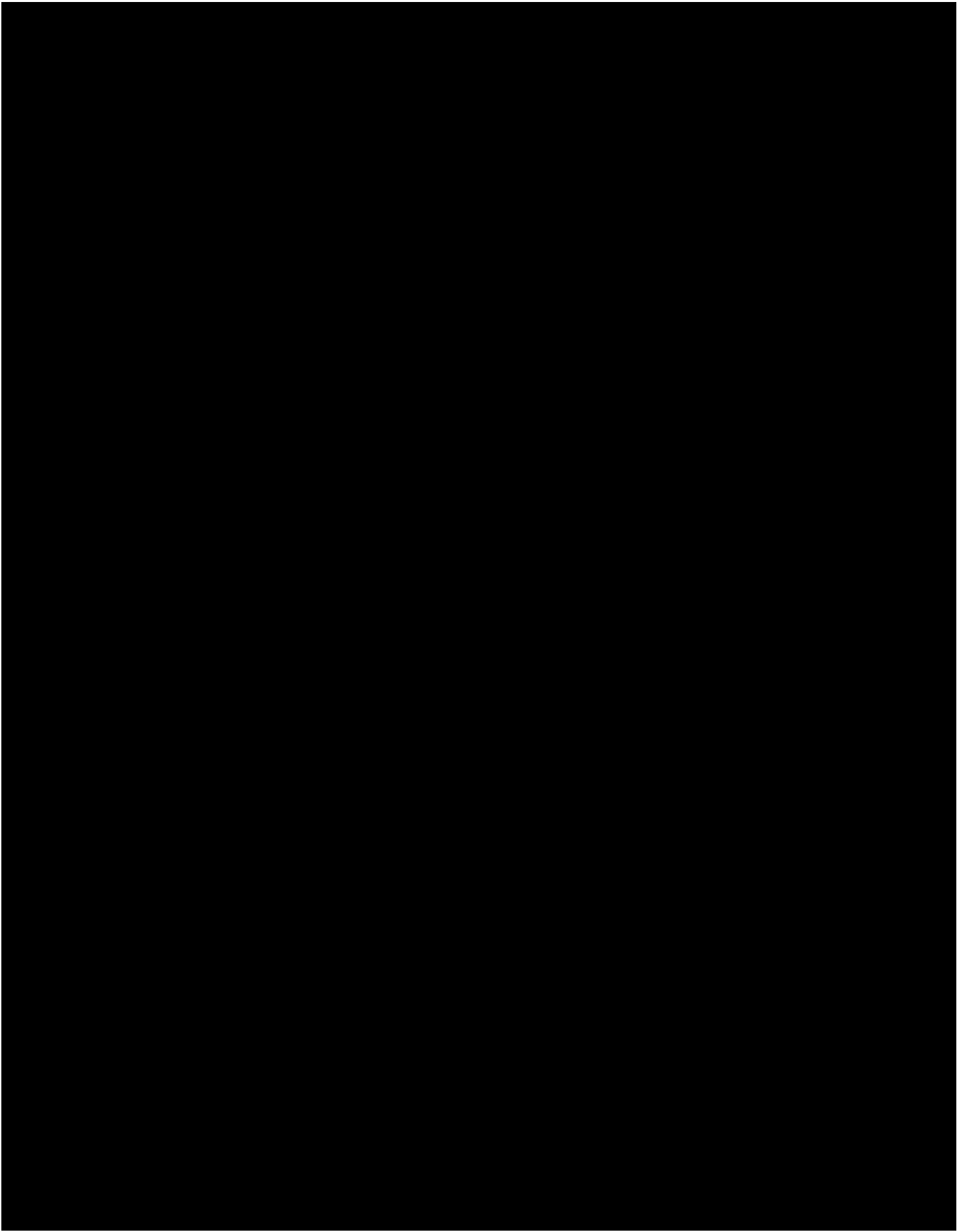


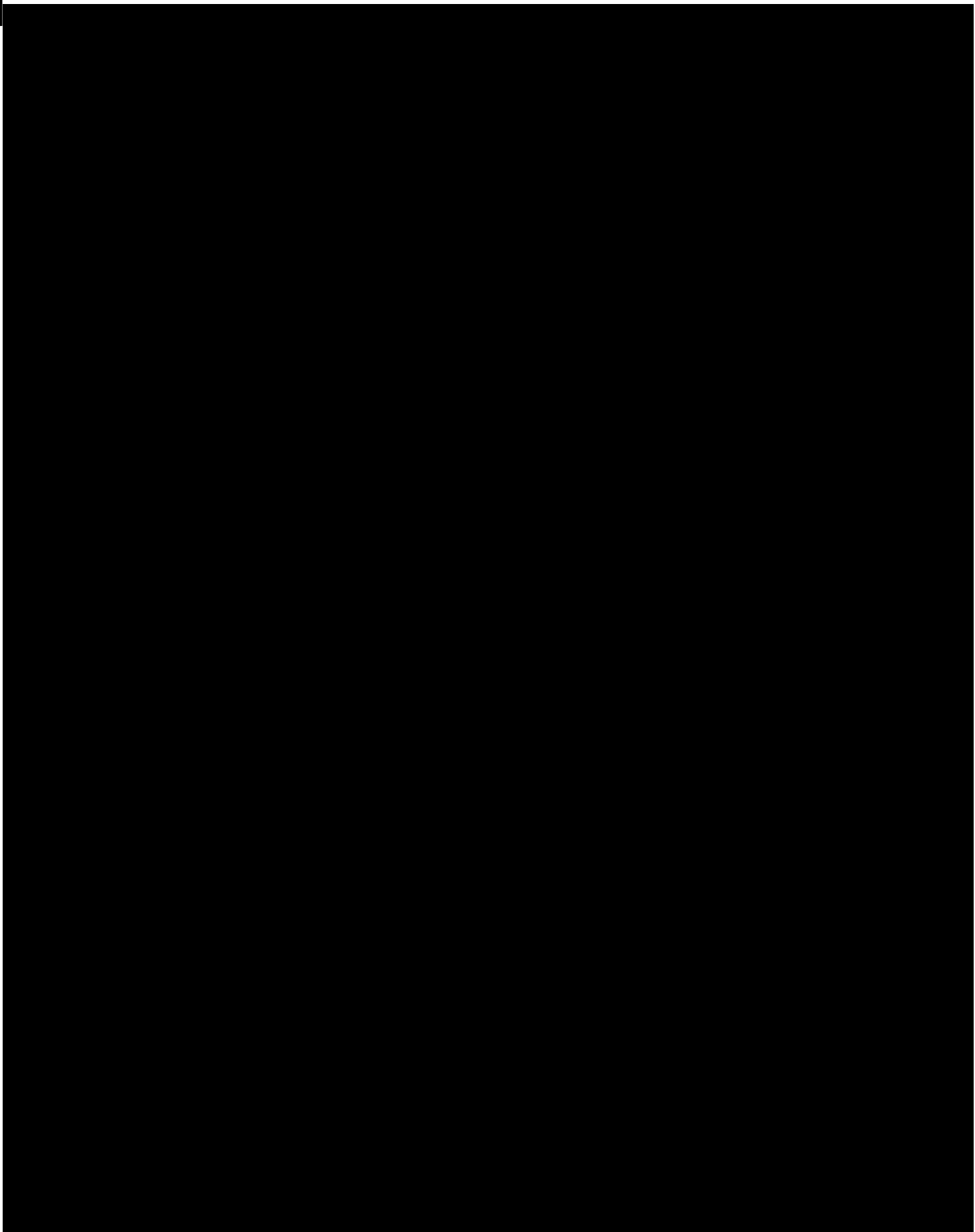


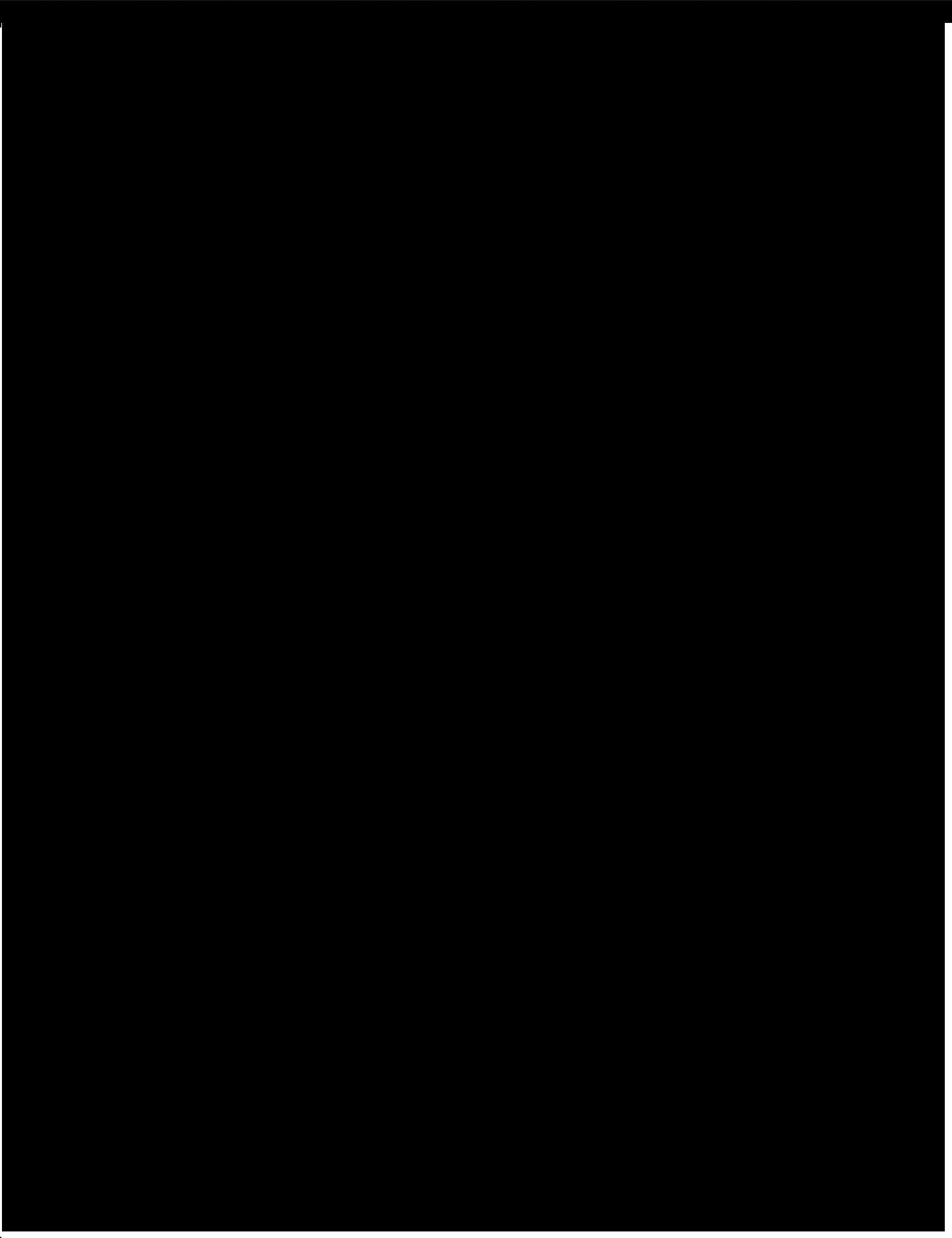
Five-Week Sample Menu for Top of the CRUC - Week 3

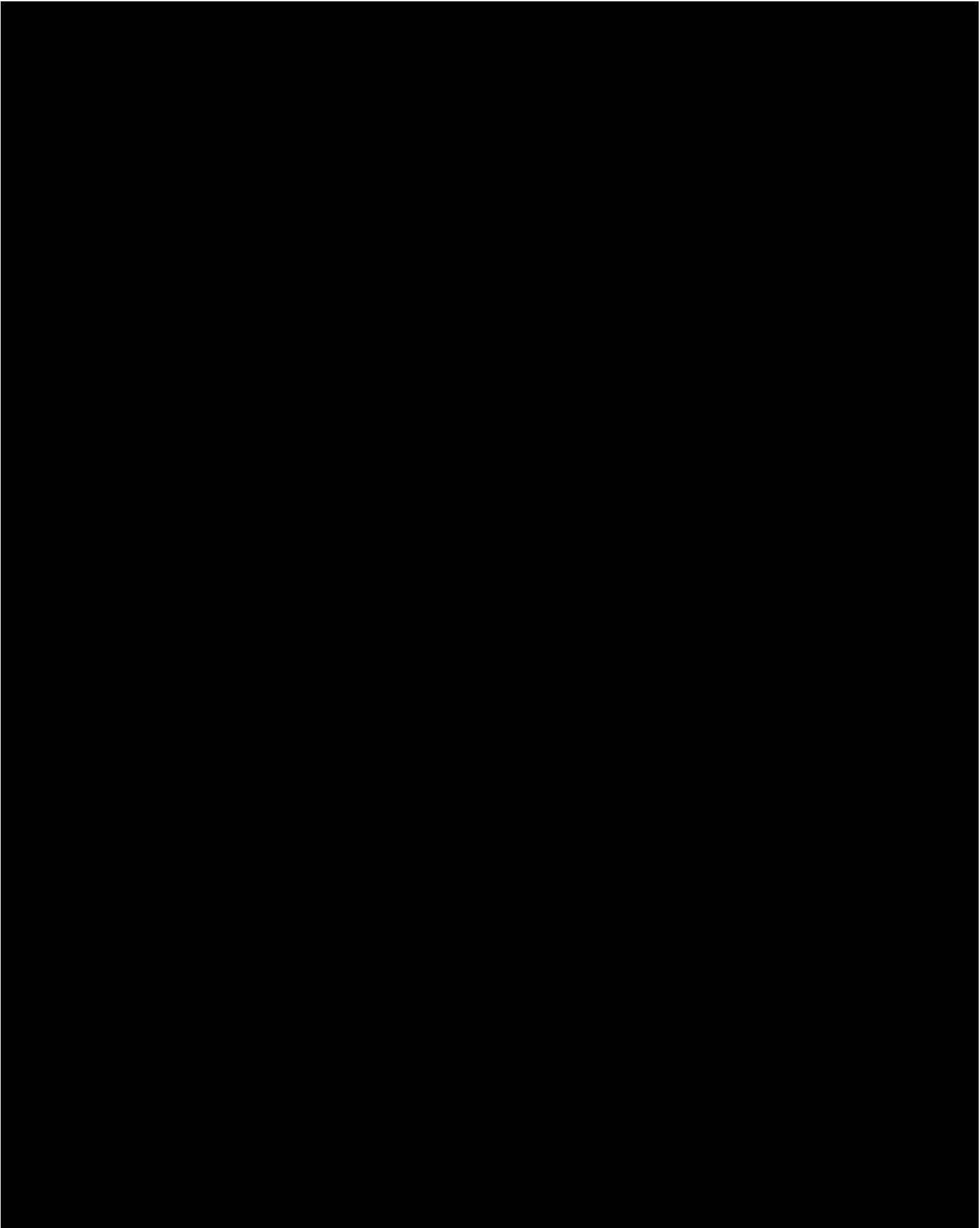


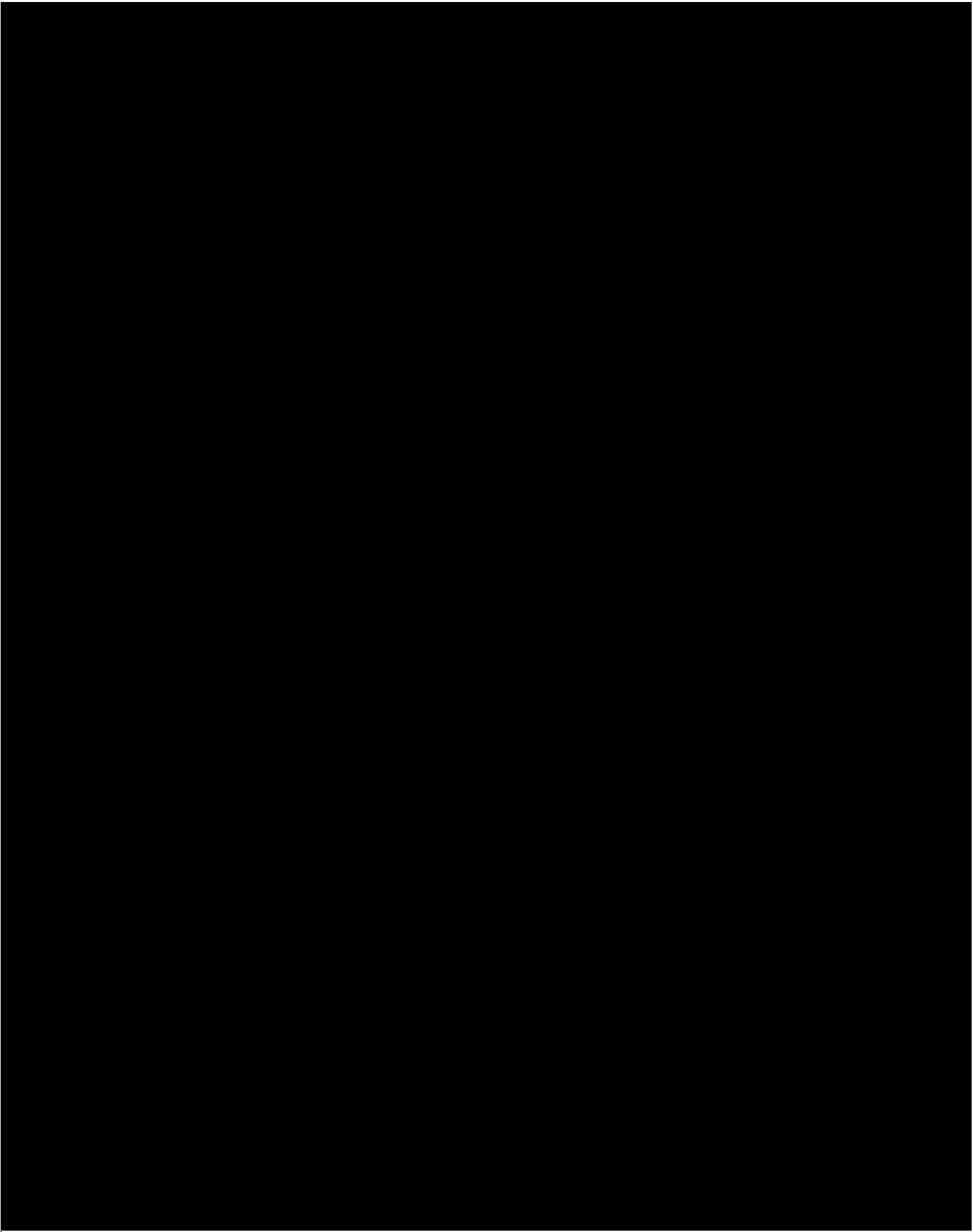


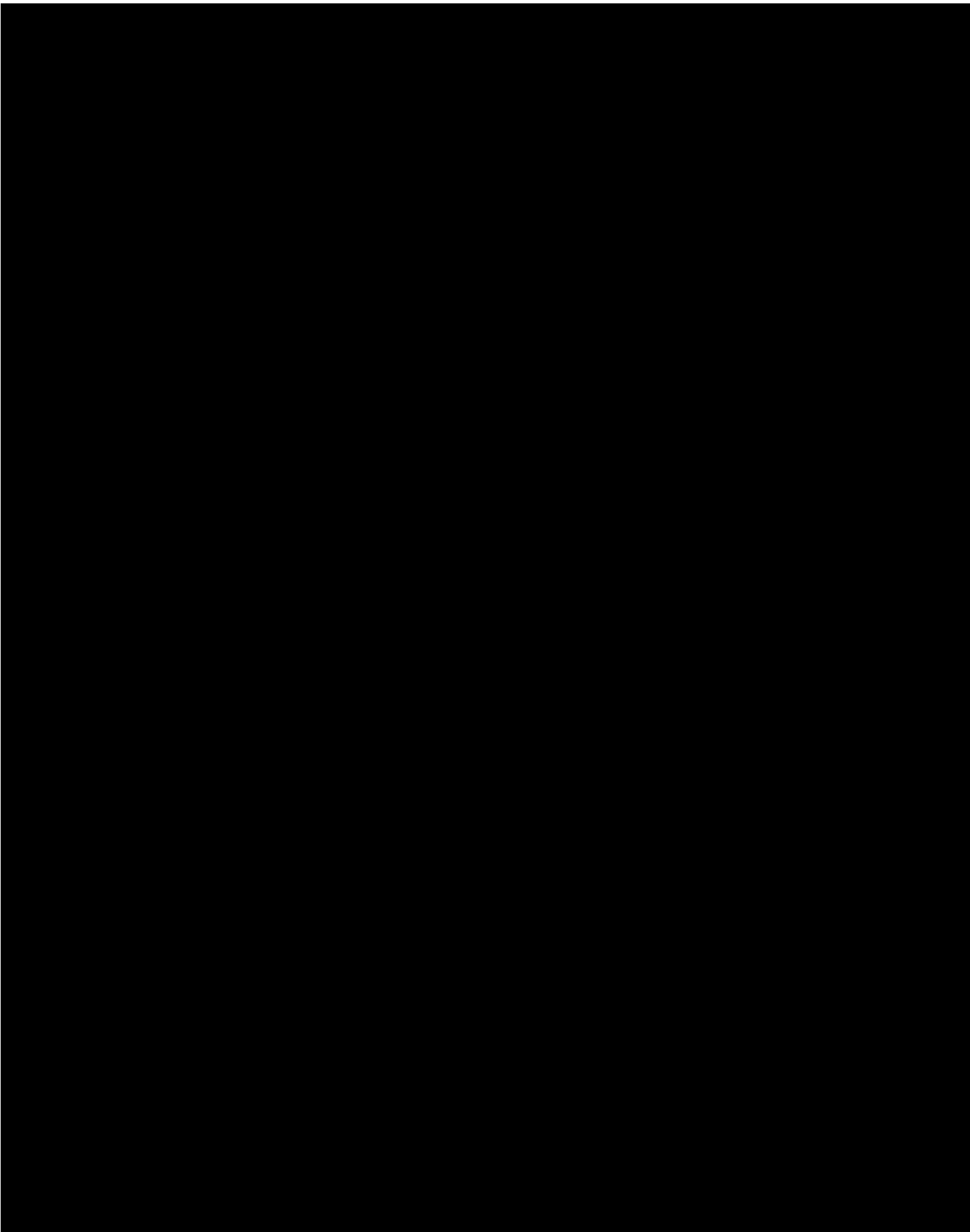




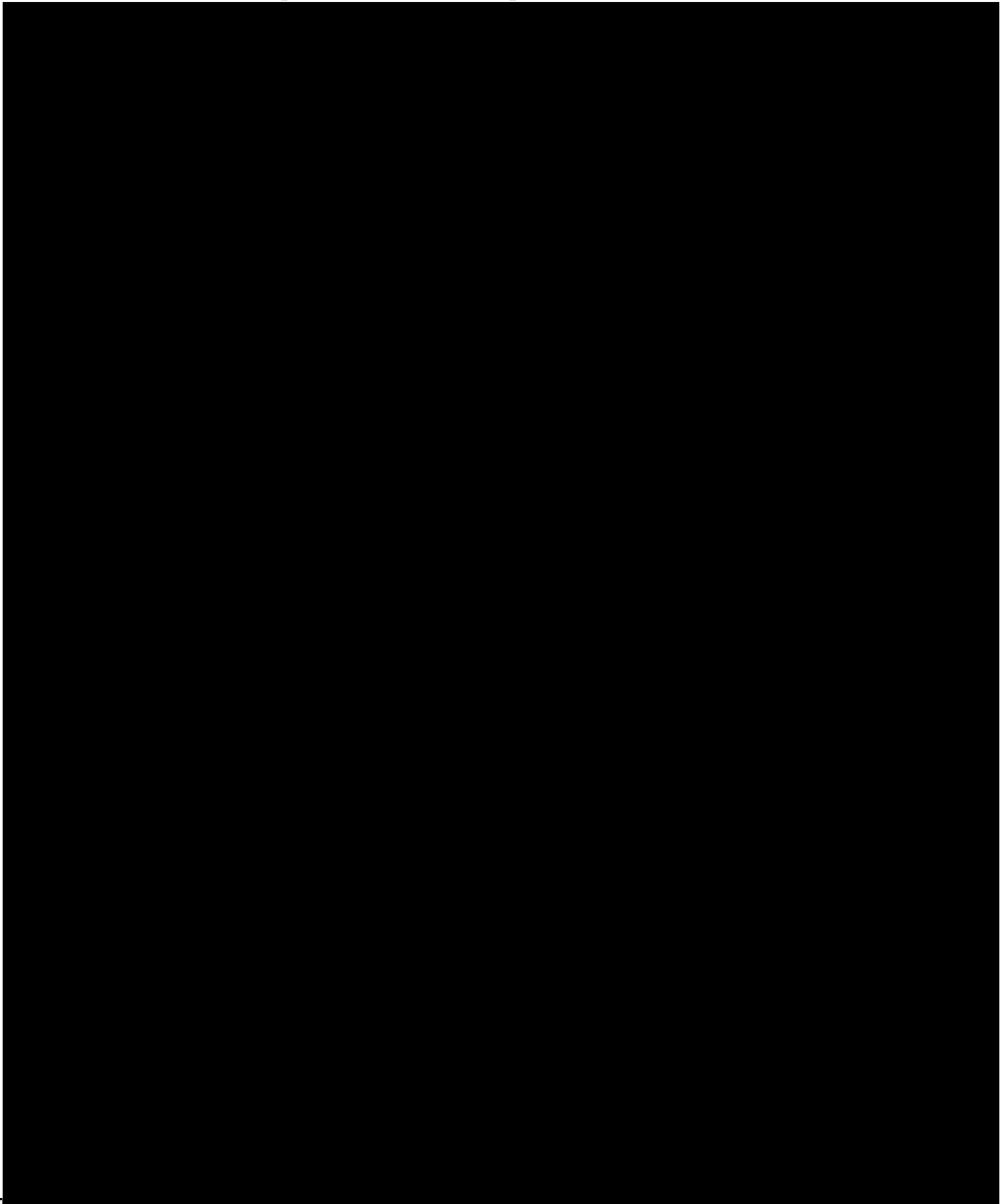


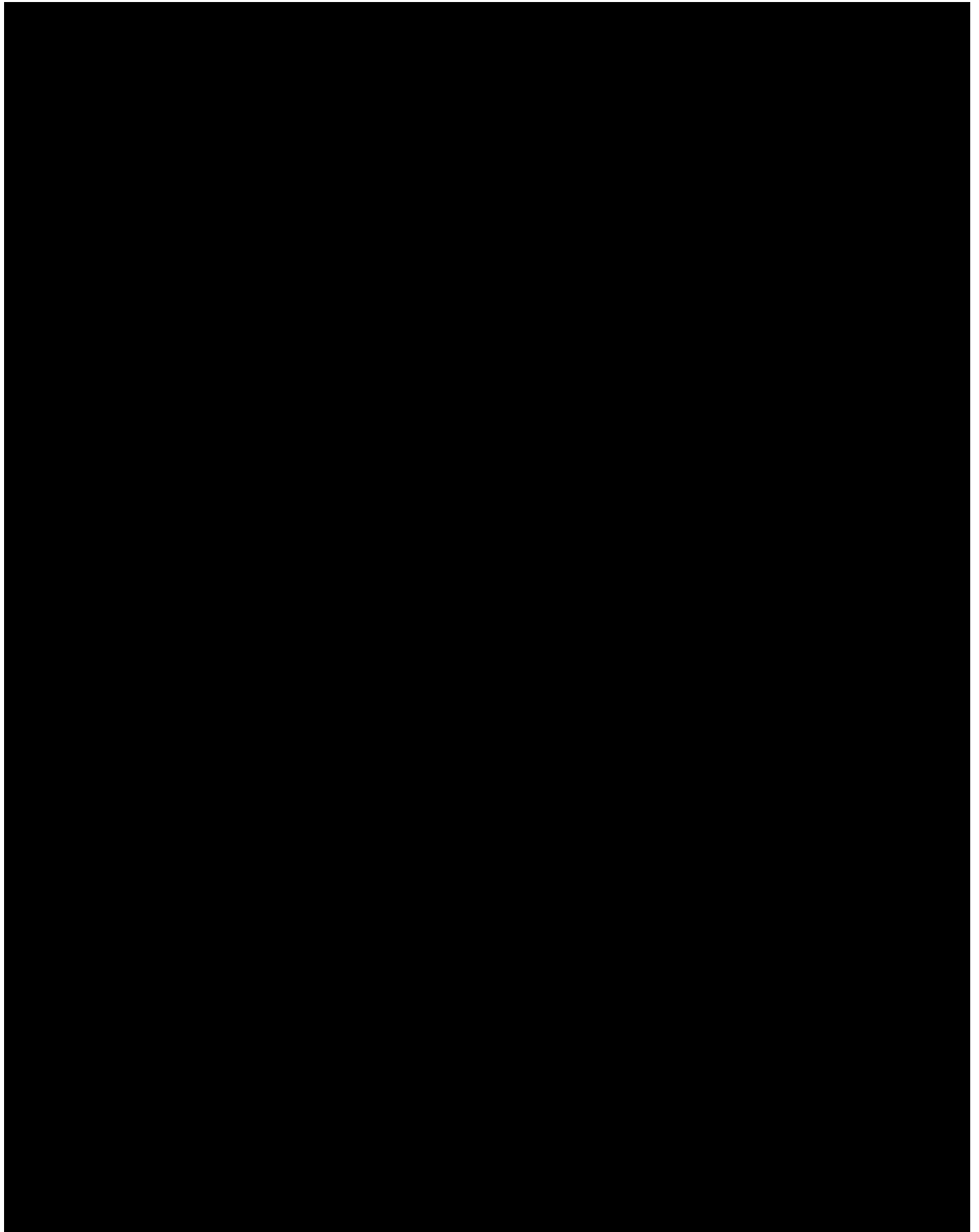


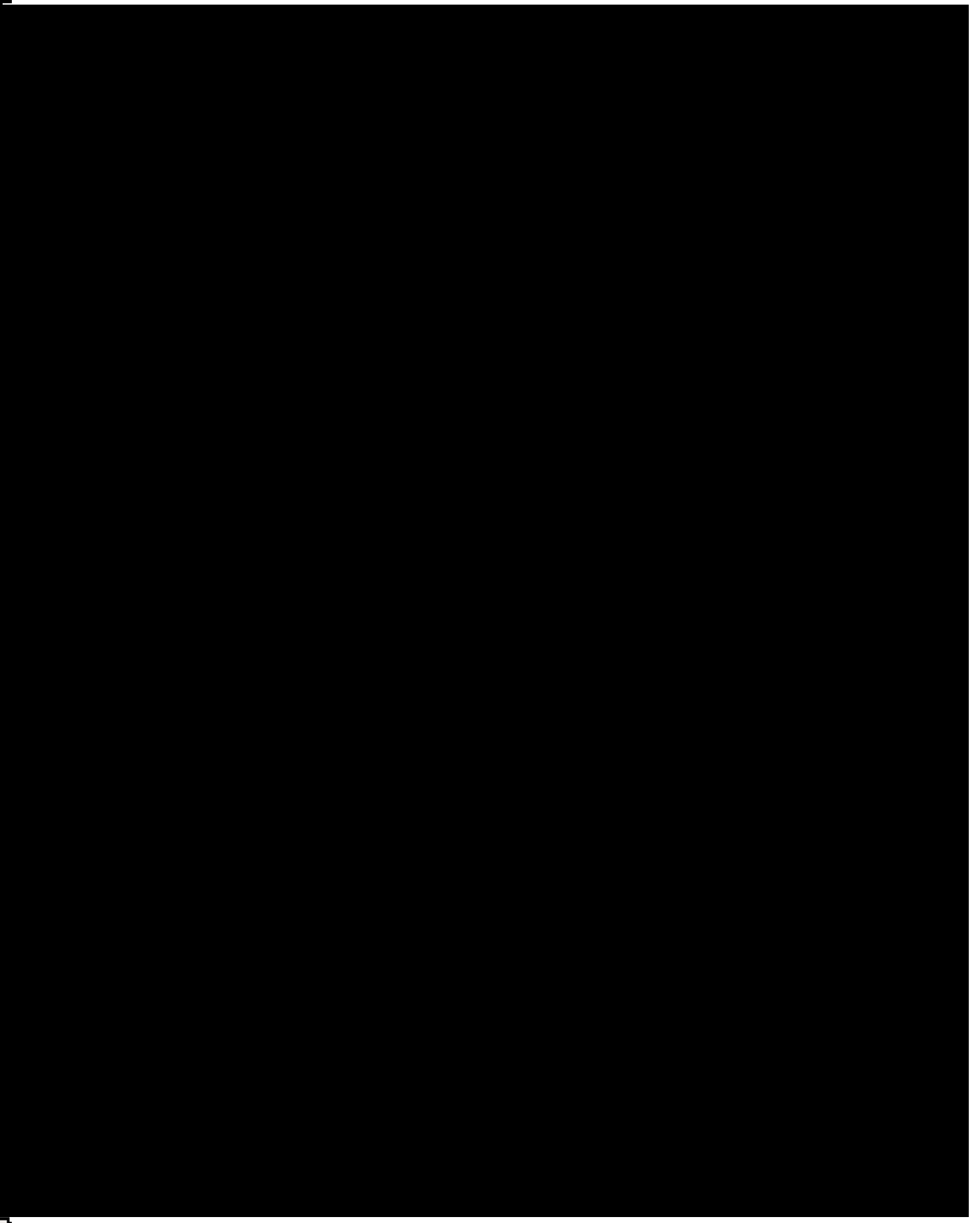


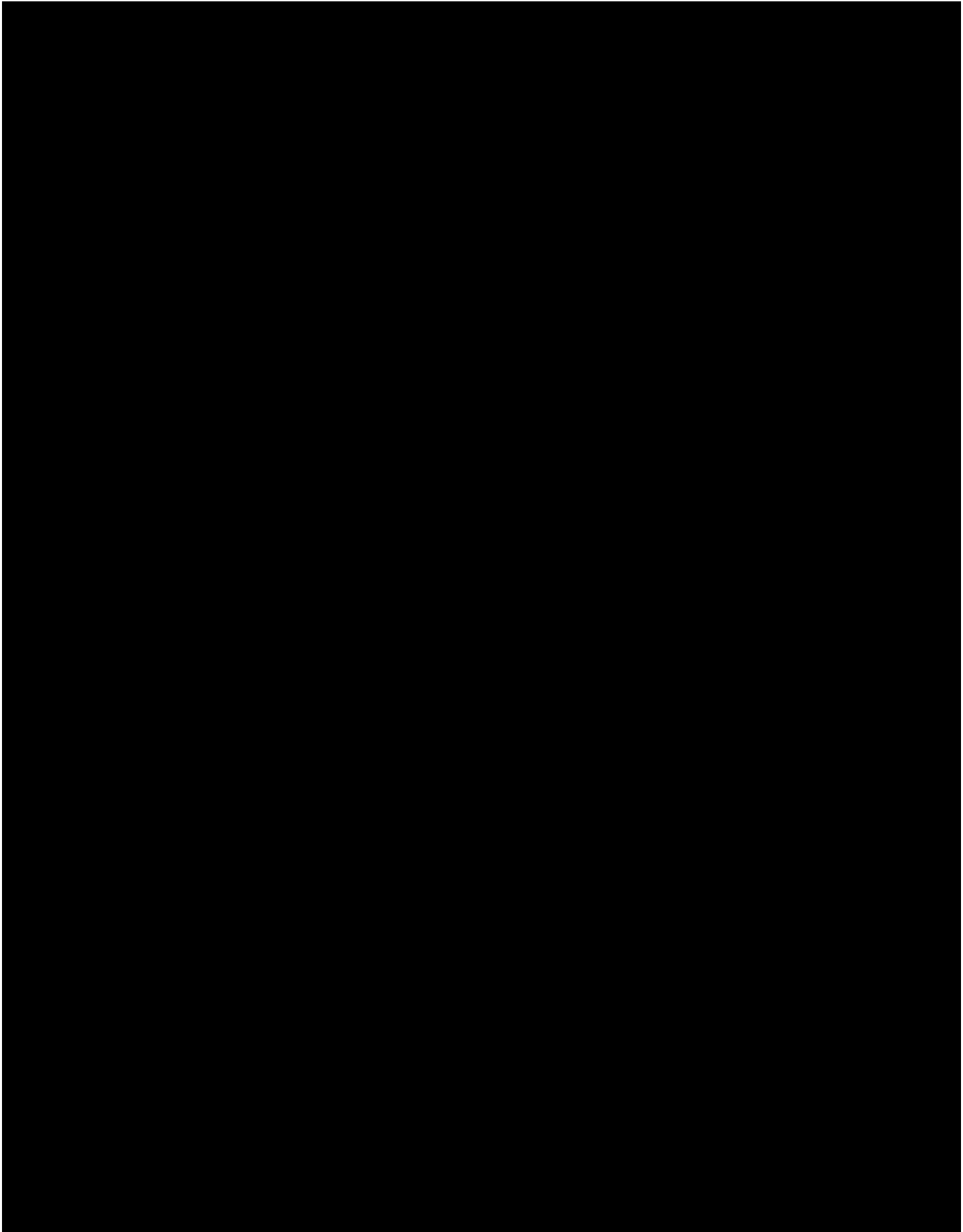


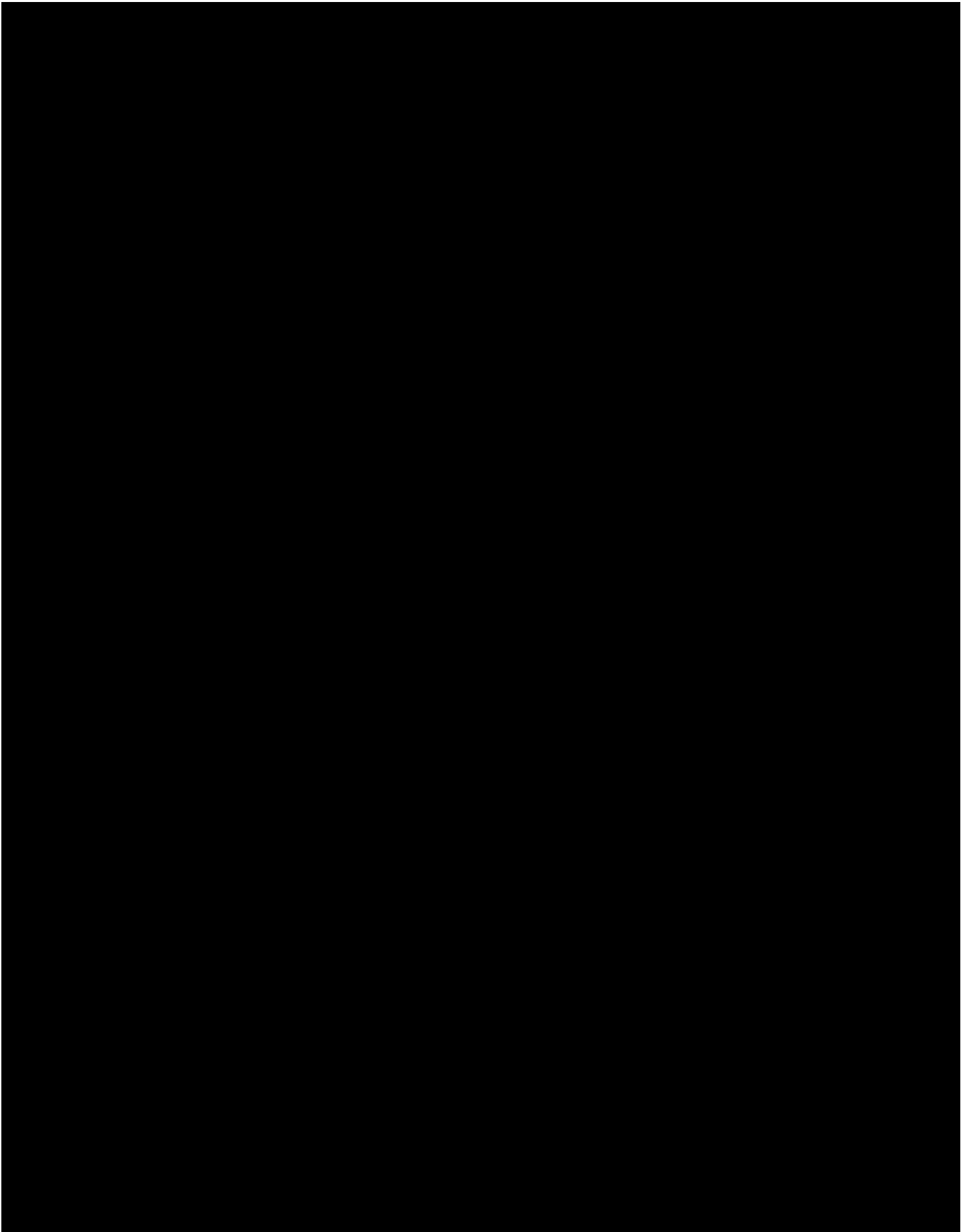
Five-Week Sample Menu for Top of the CRUC - Week 4

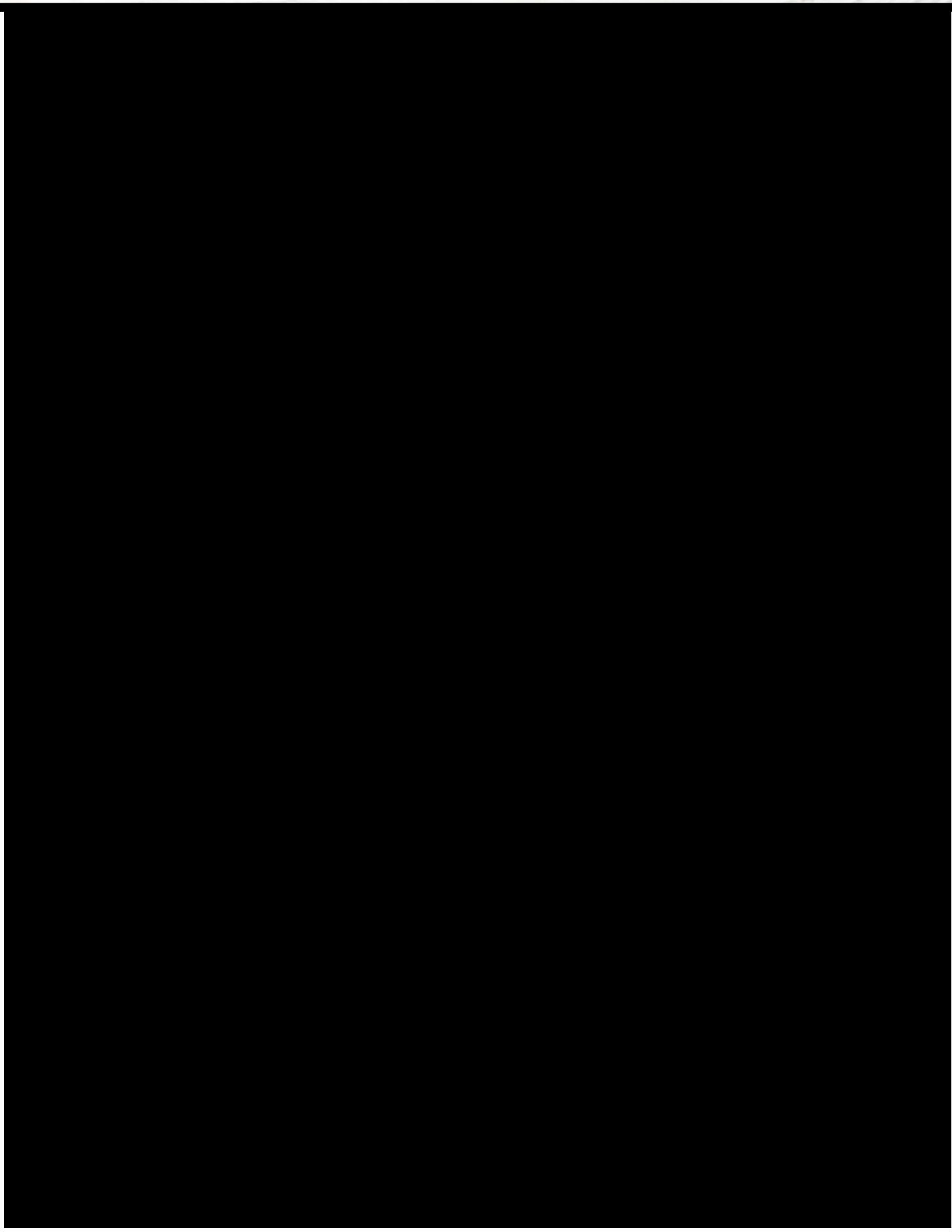


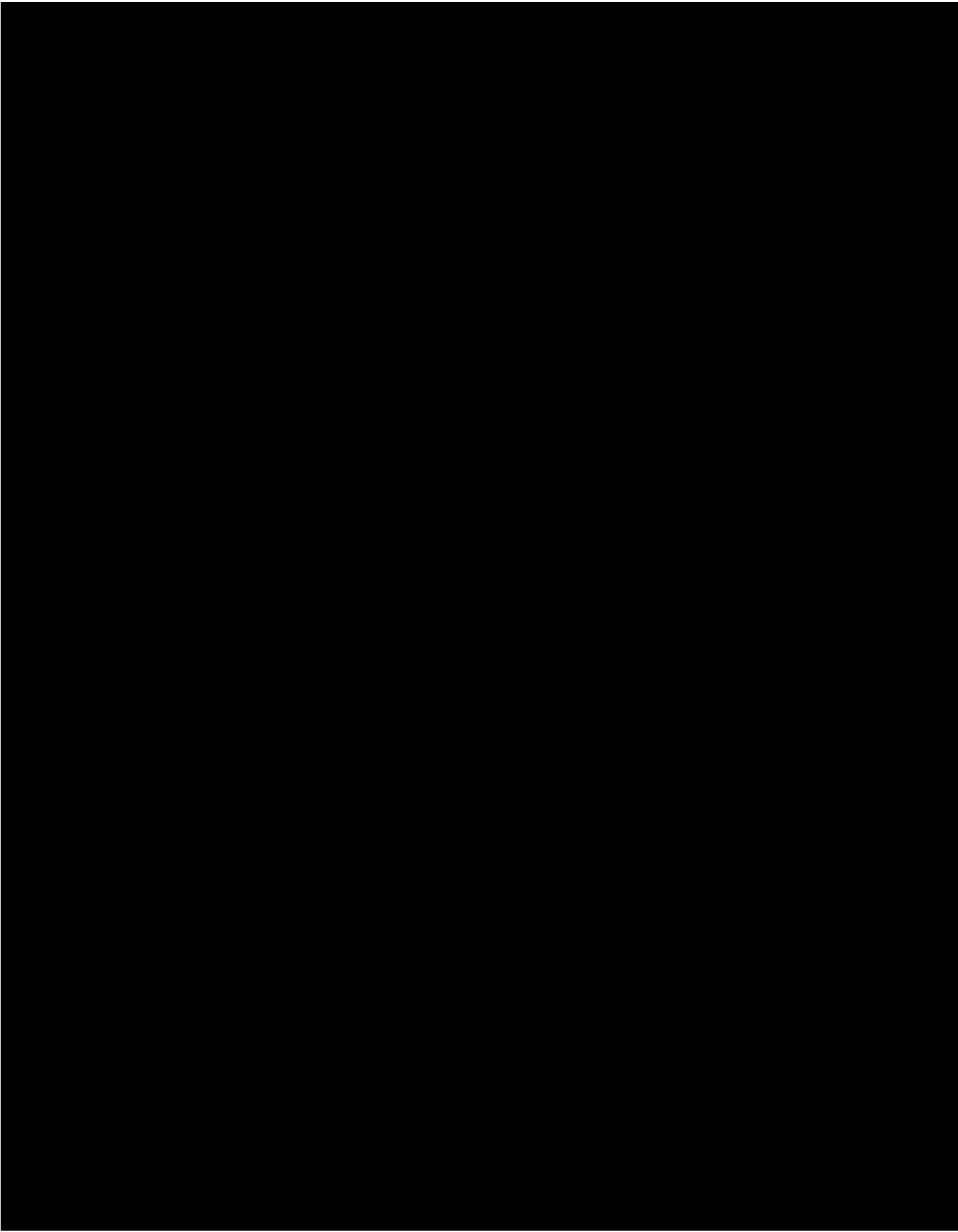


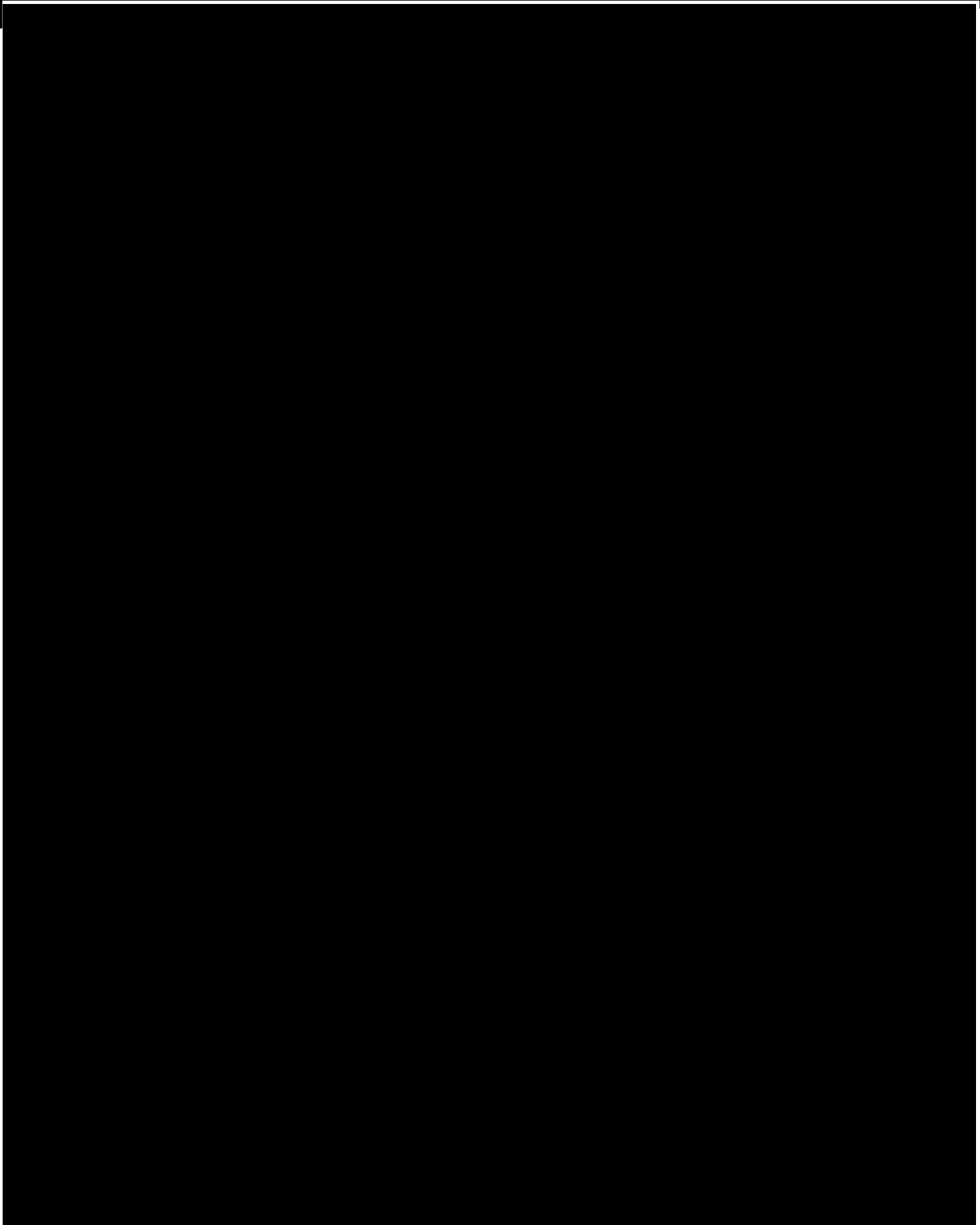




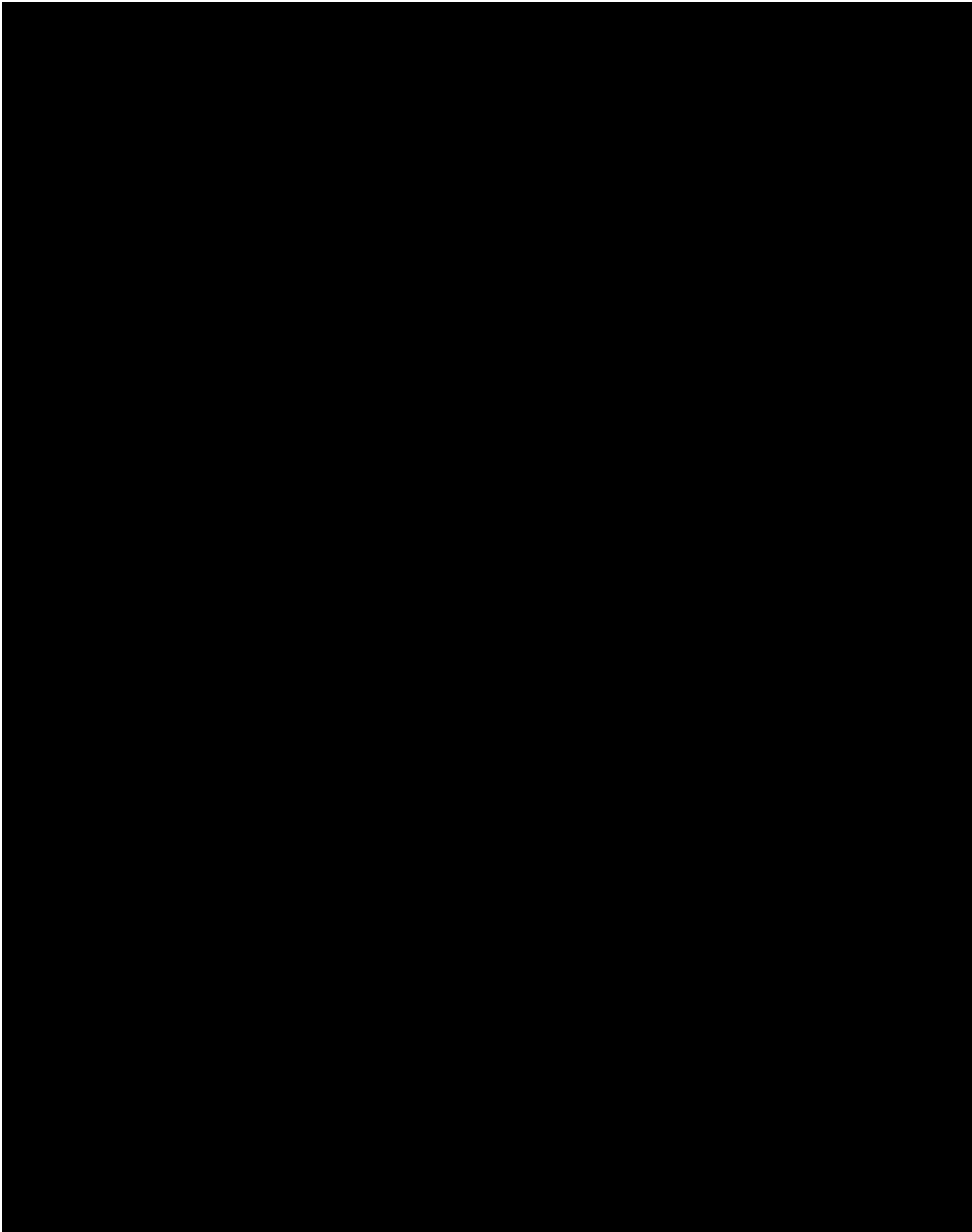


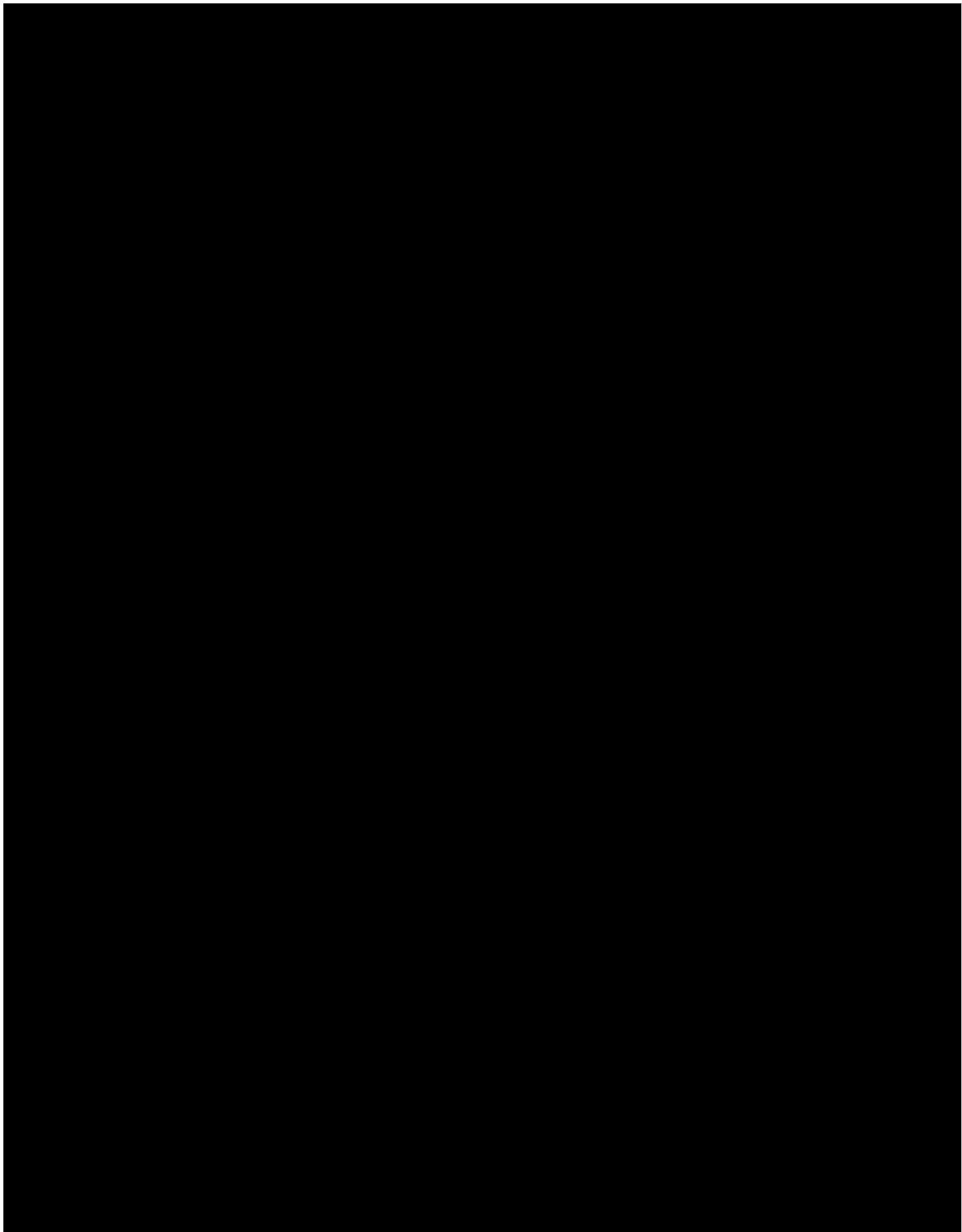


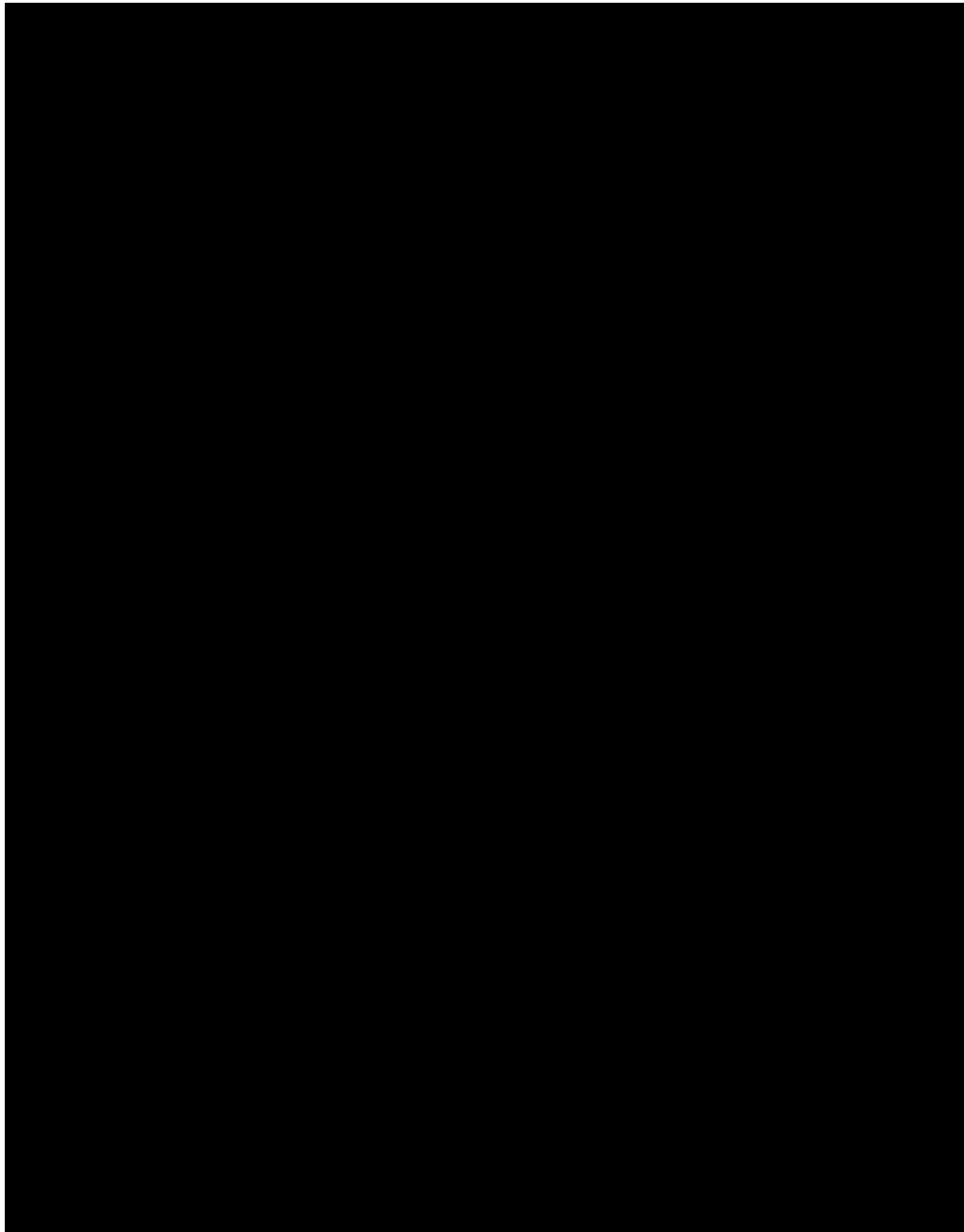


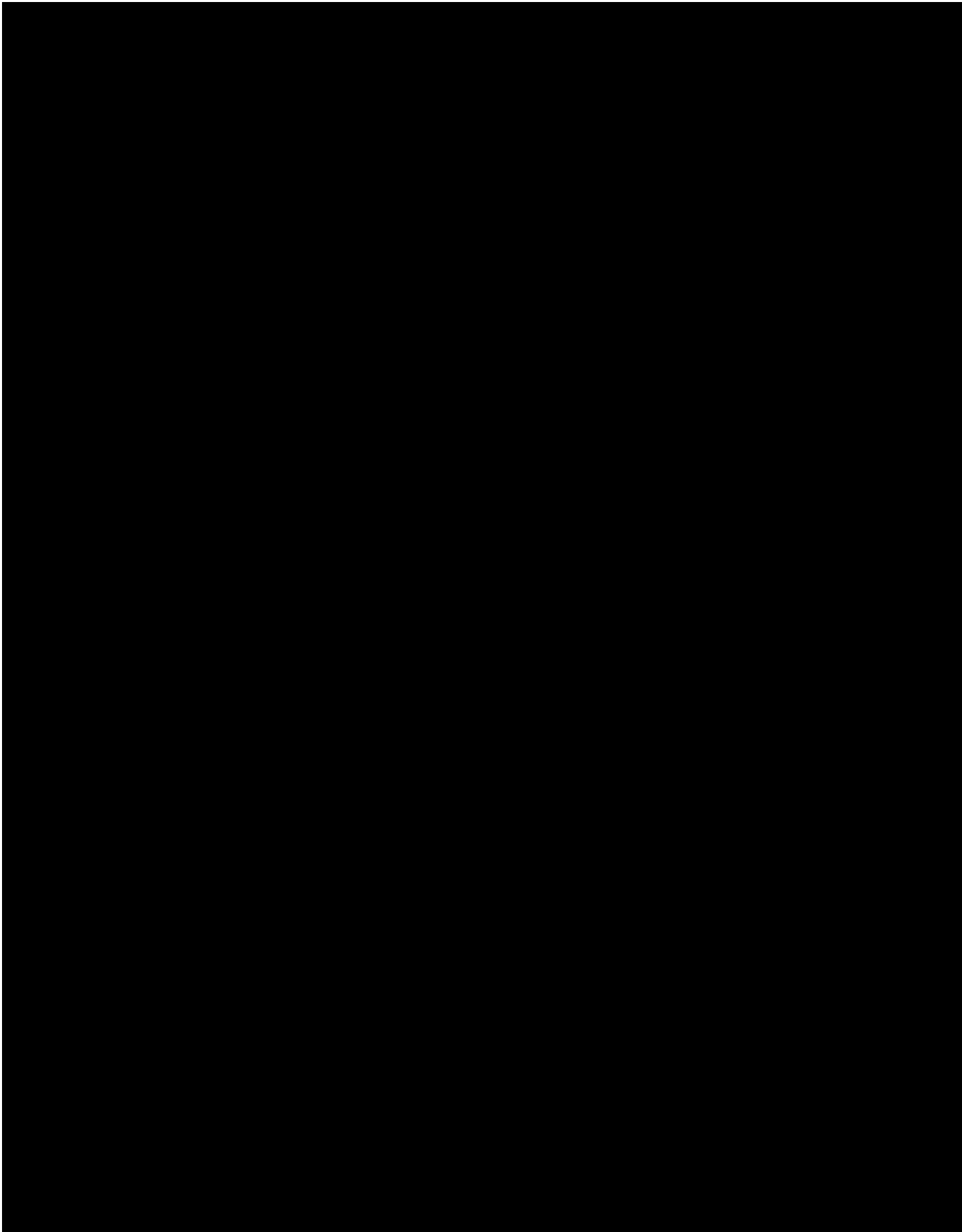


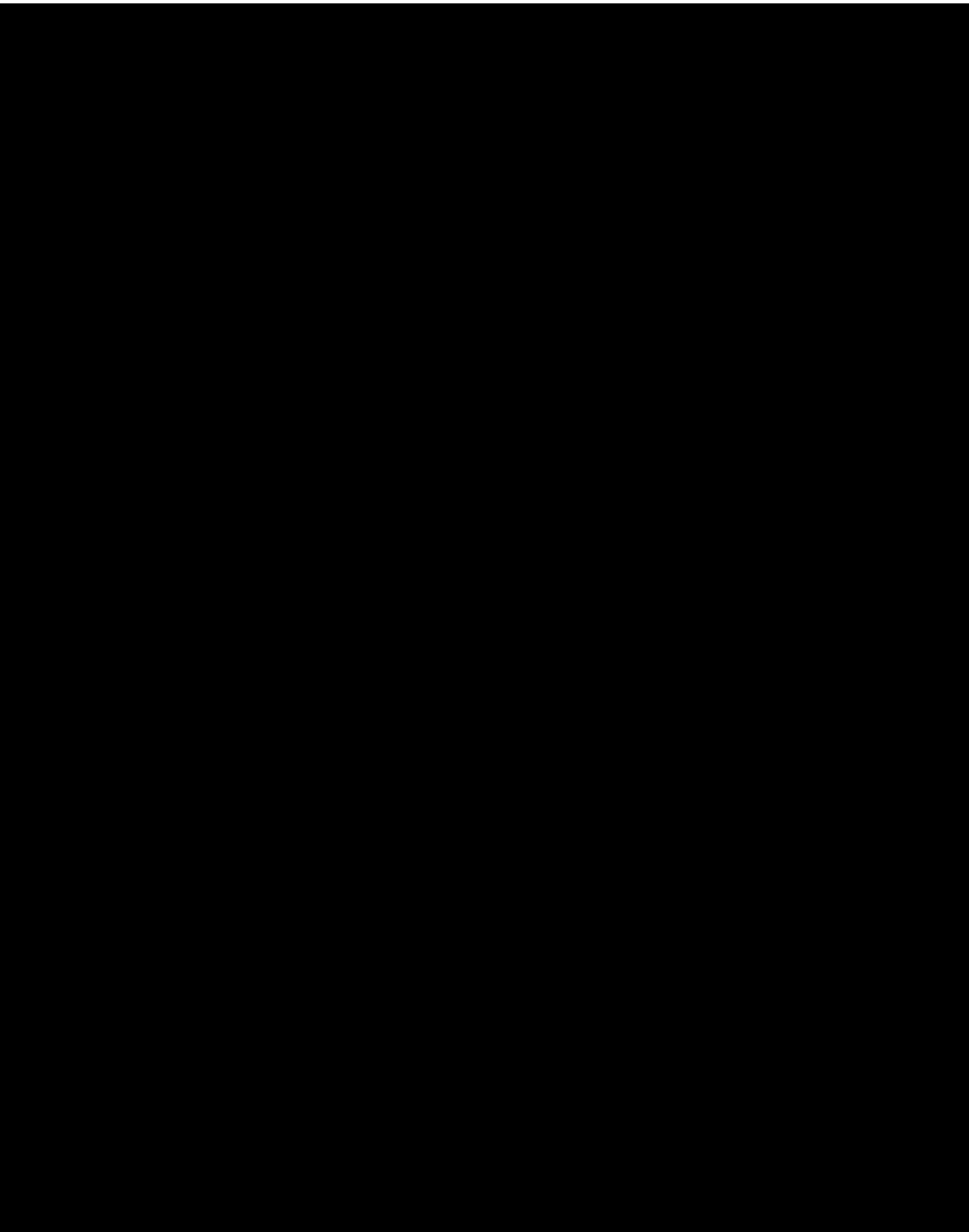
Five-Week Sample Menu for Top of the CRUC - Week 5

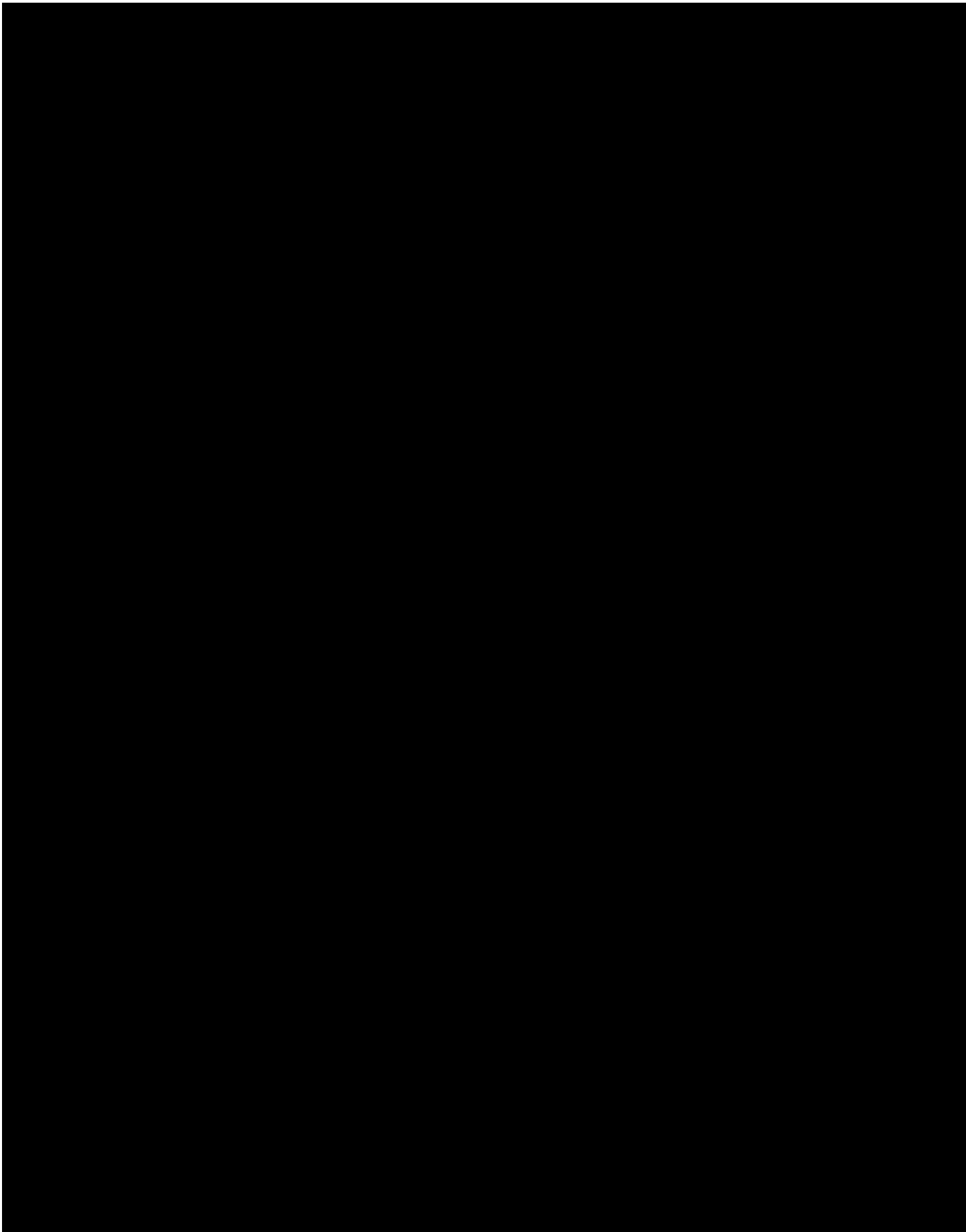


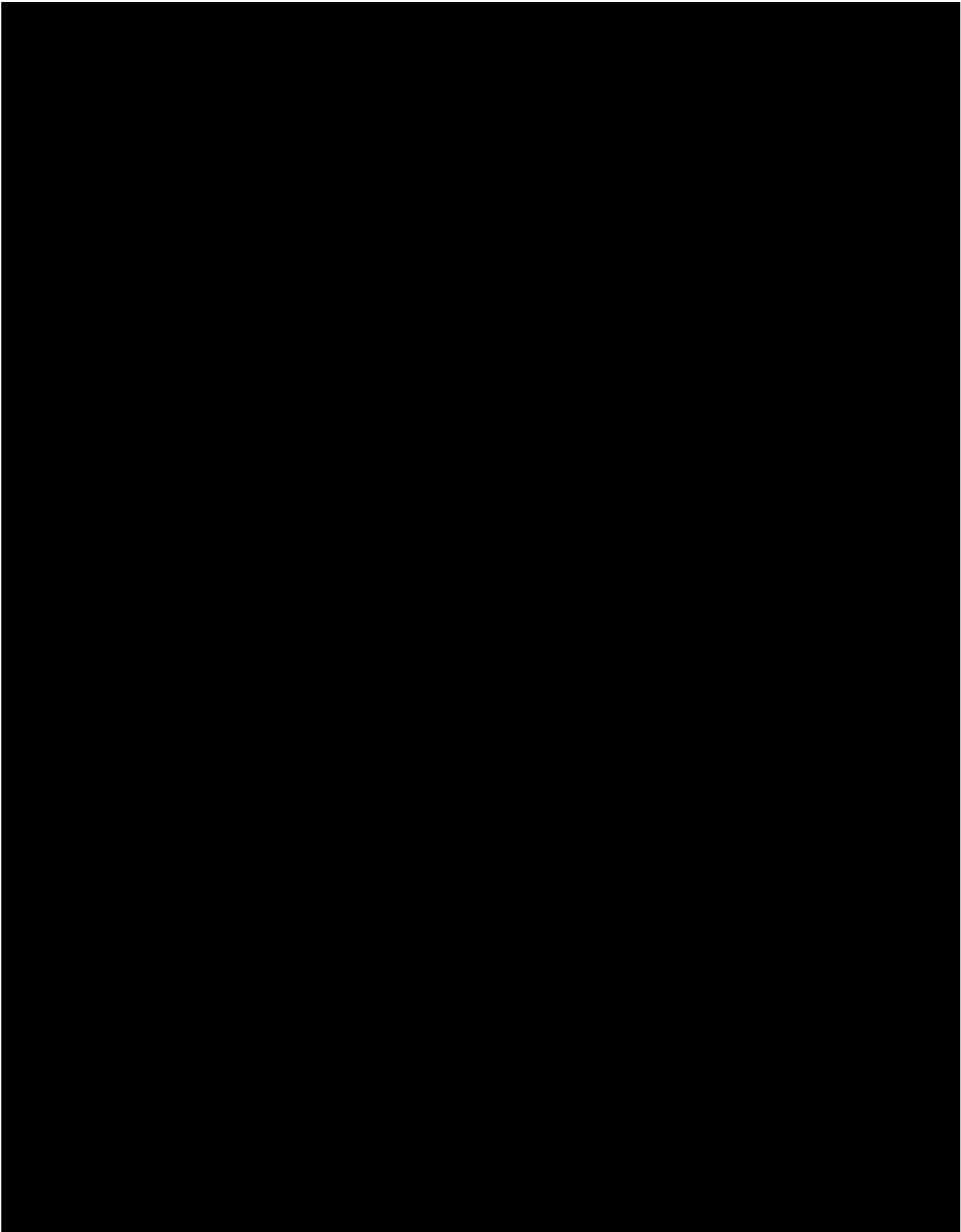


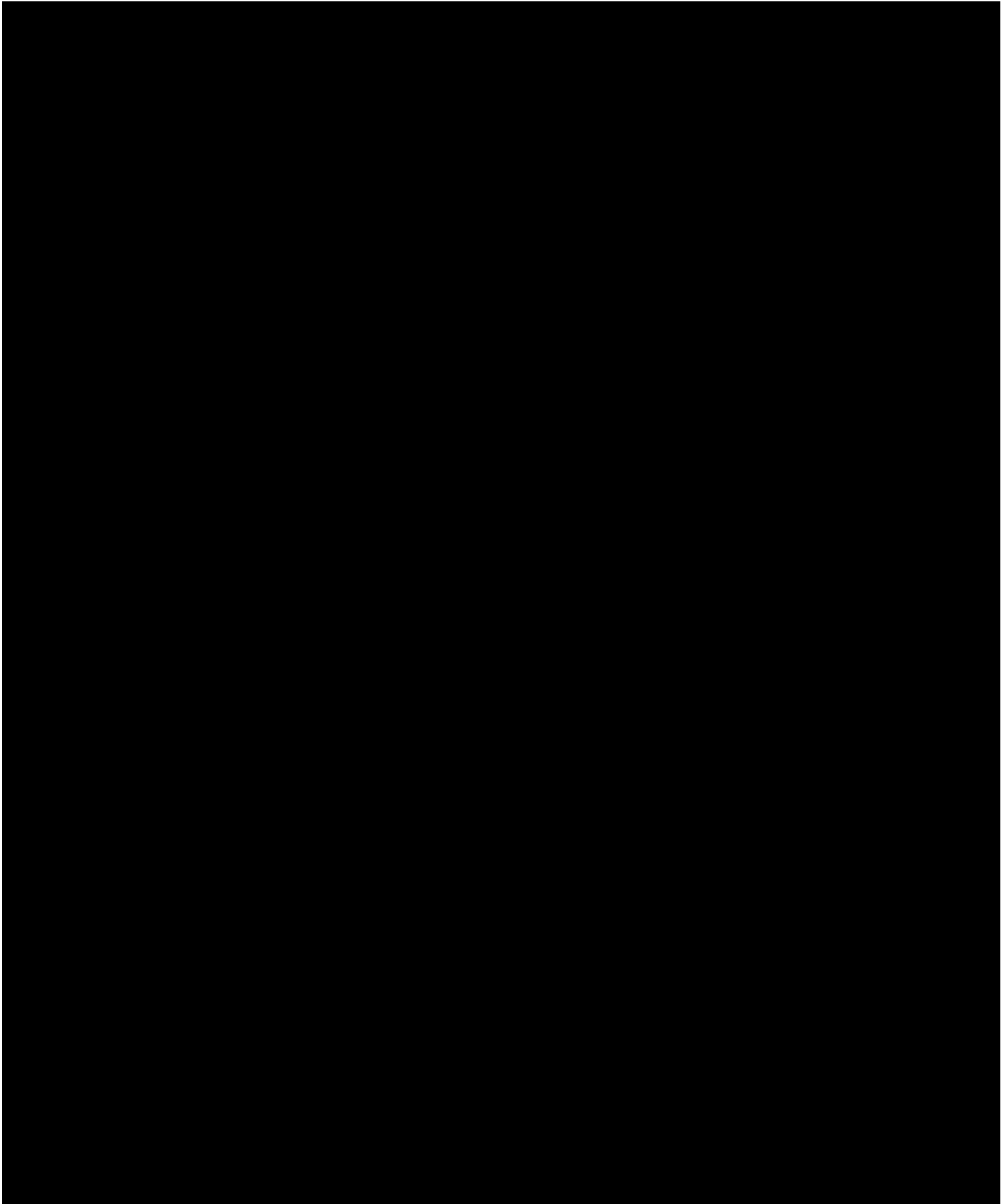


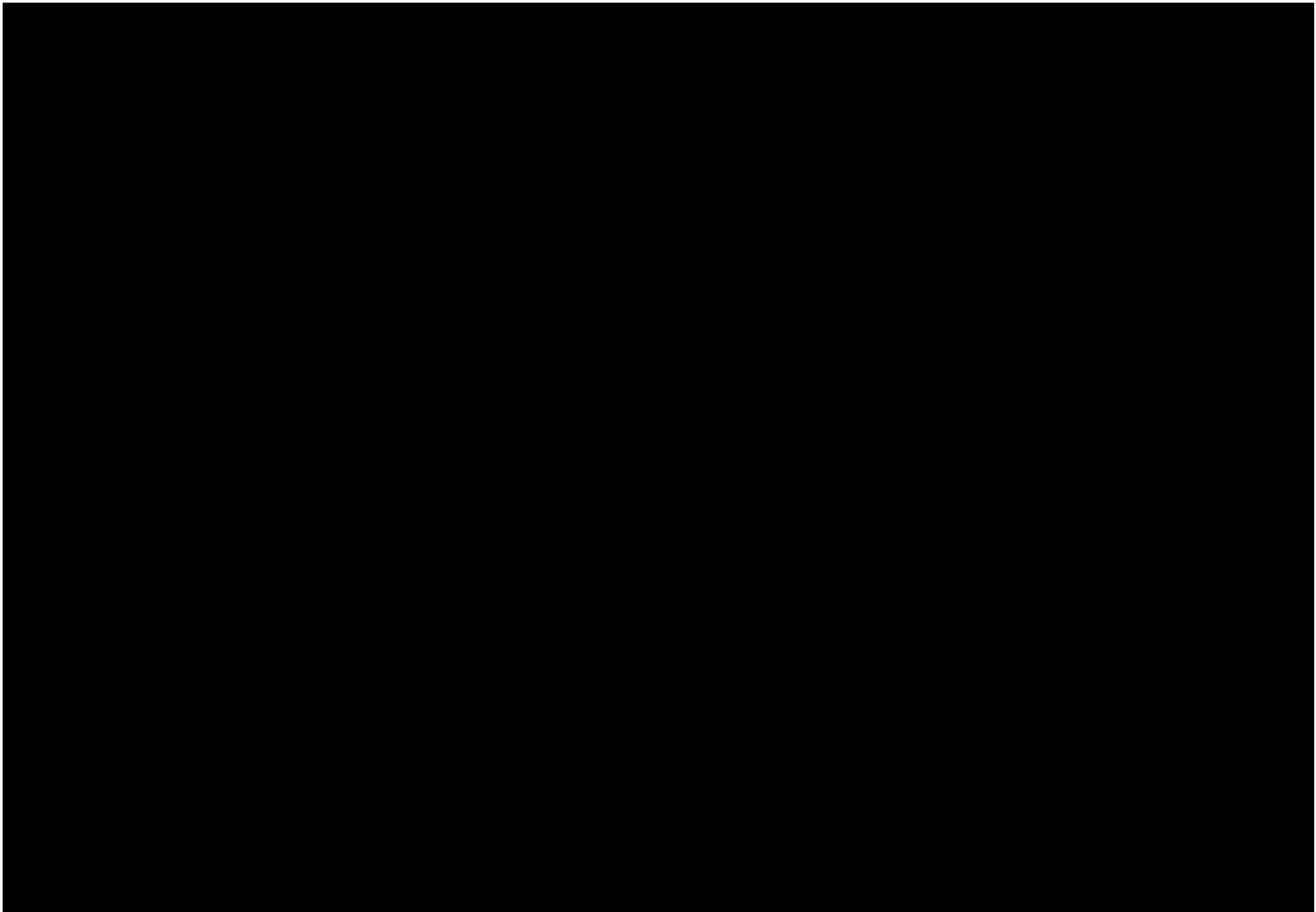


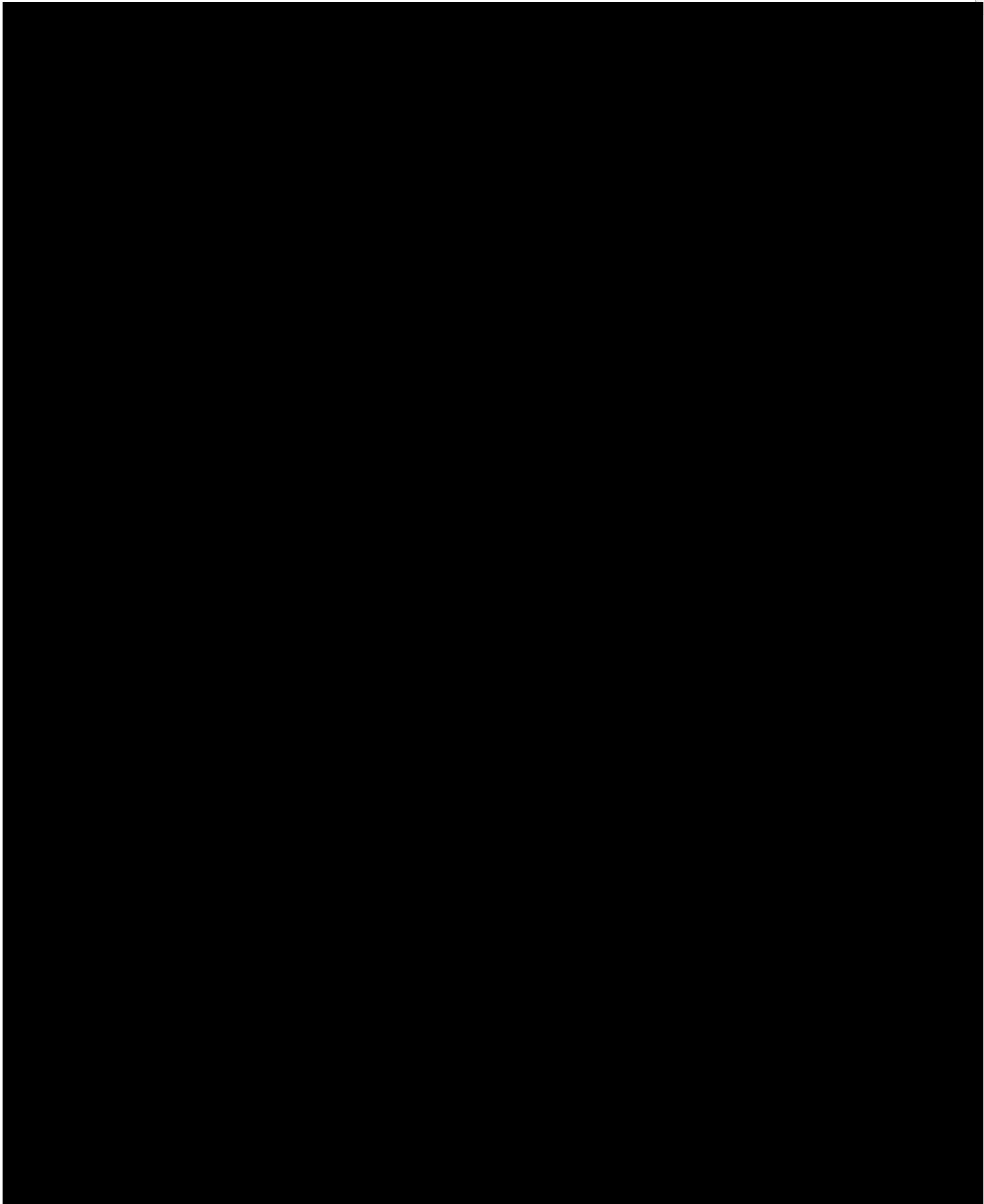


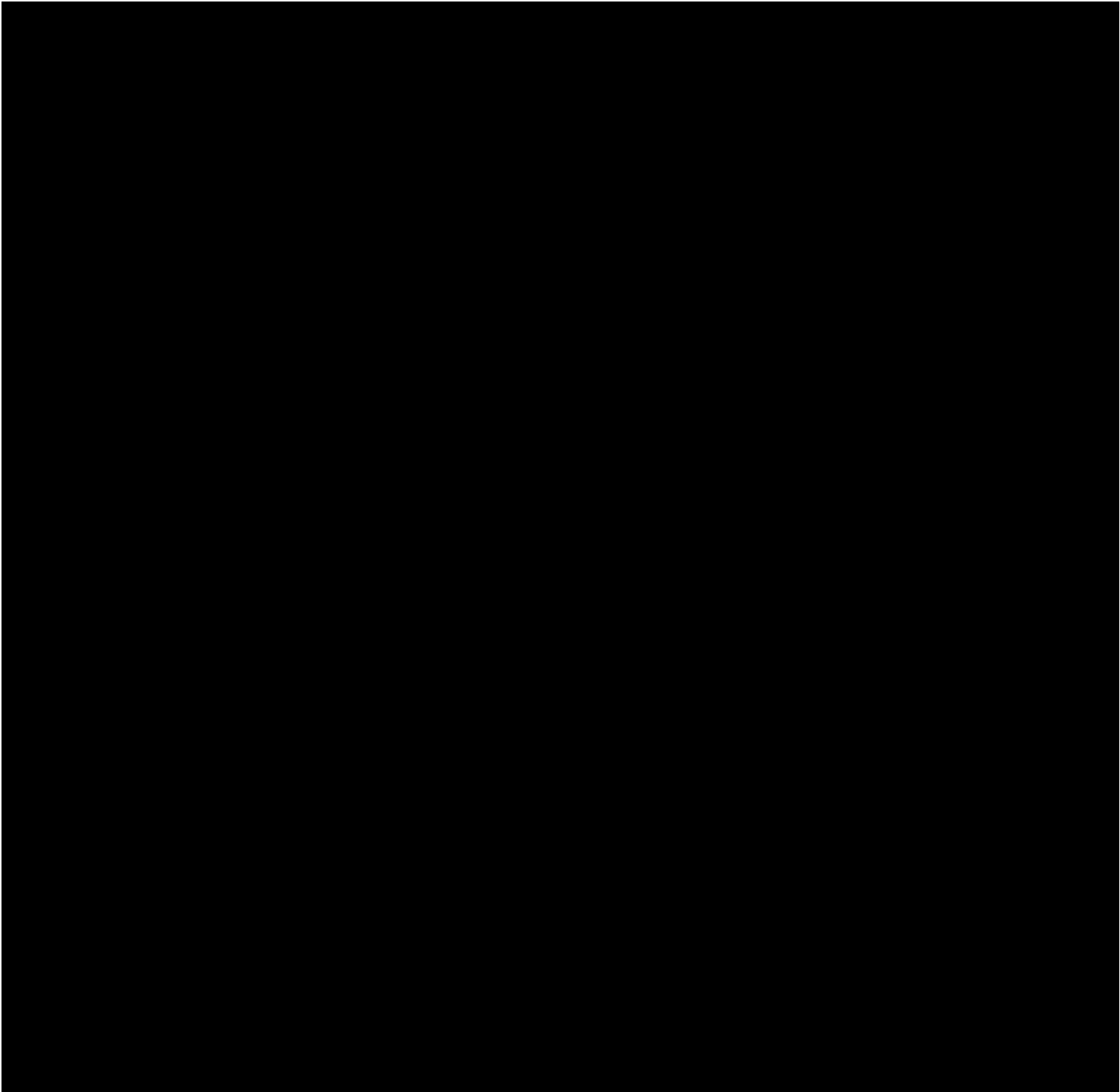


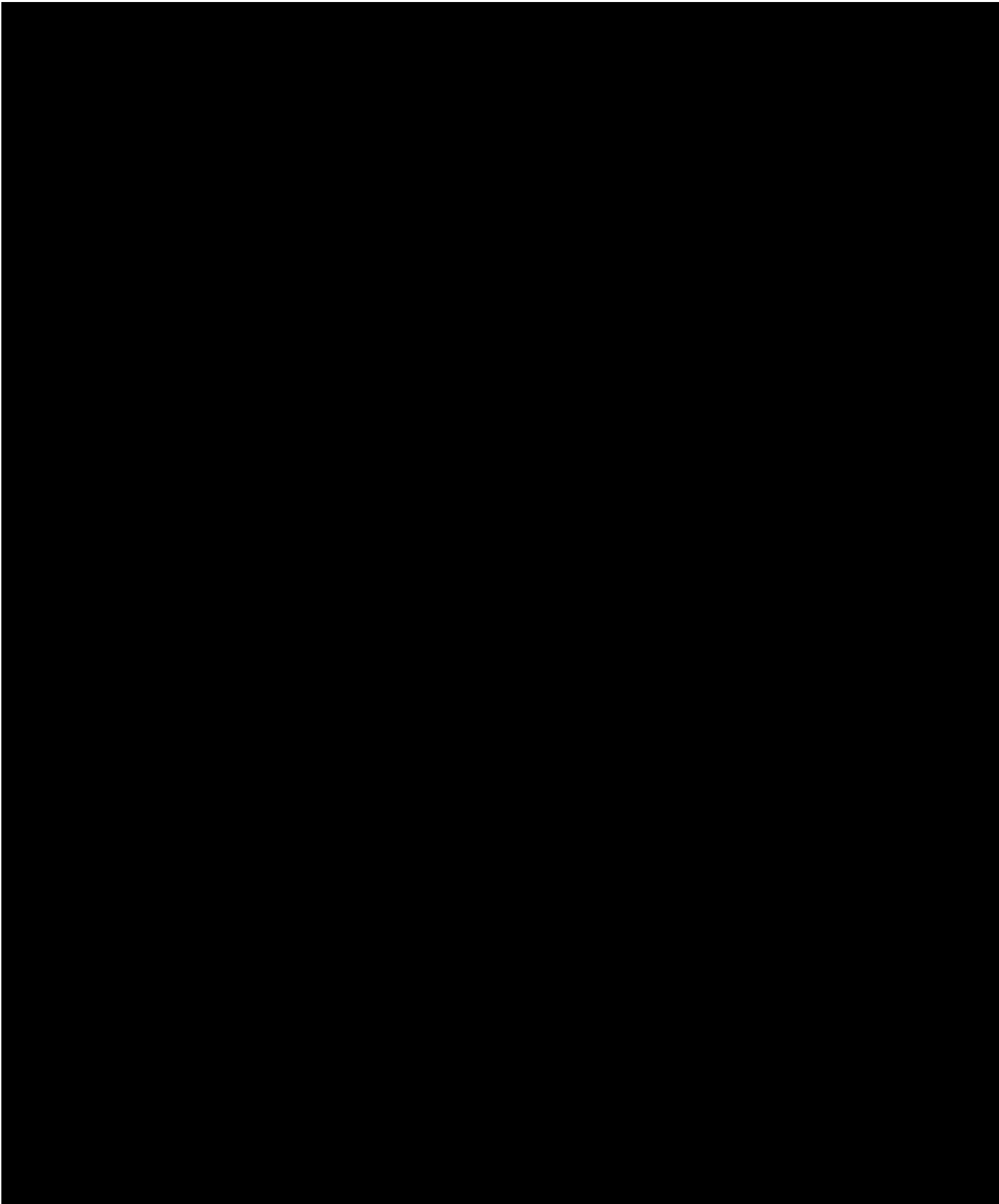


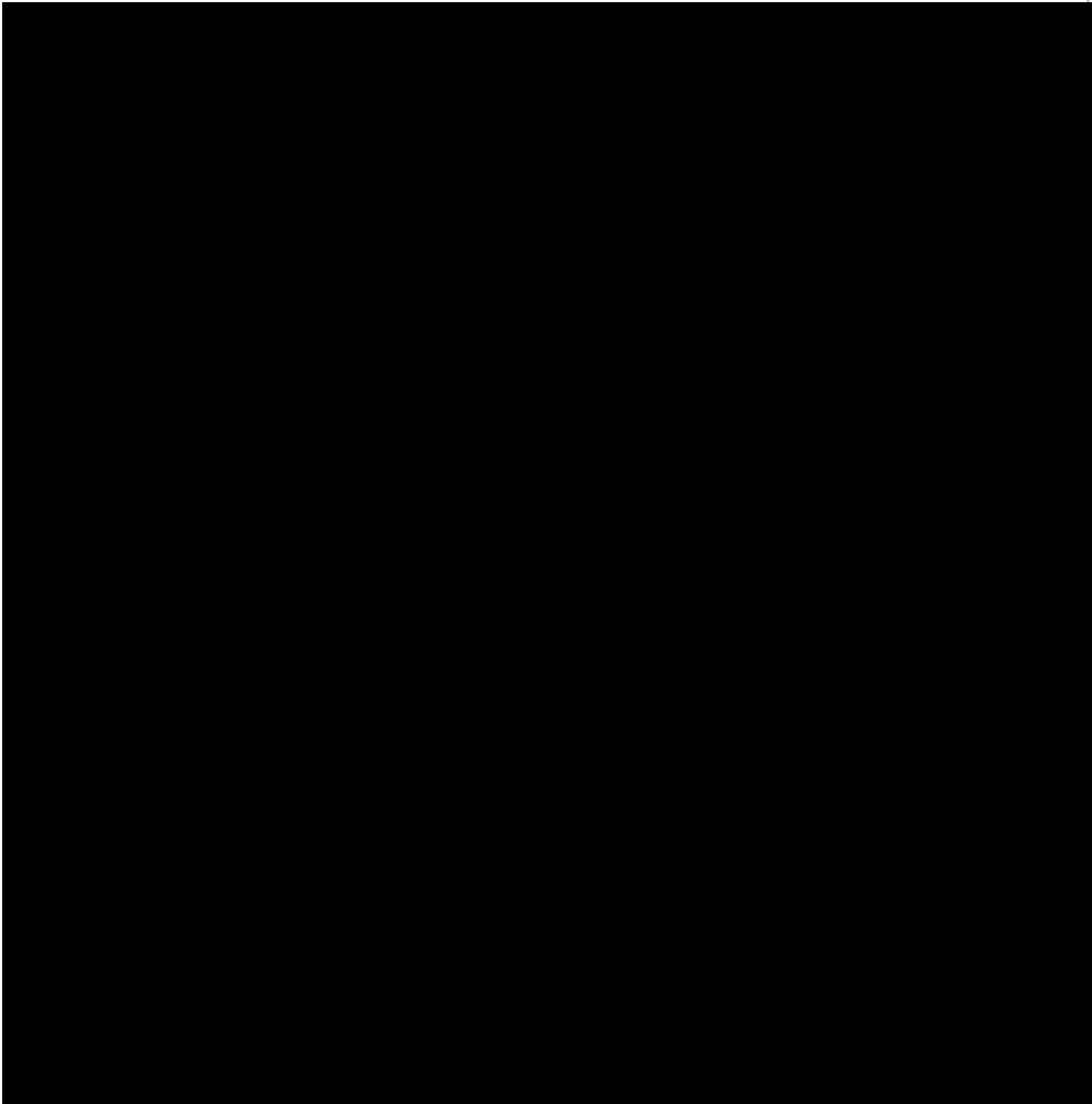


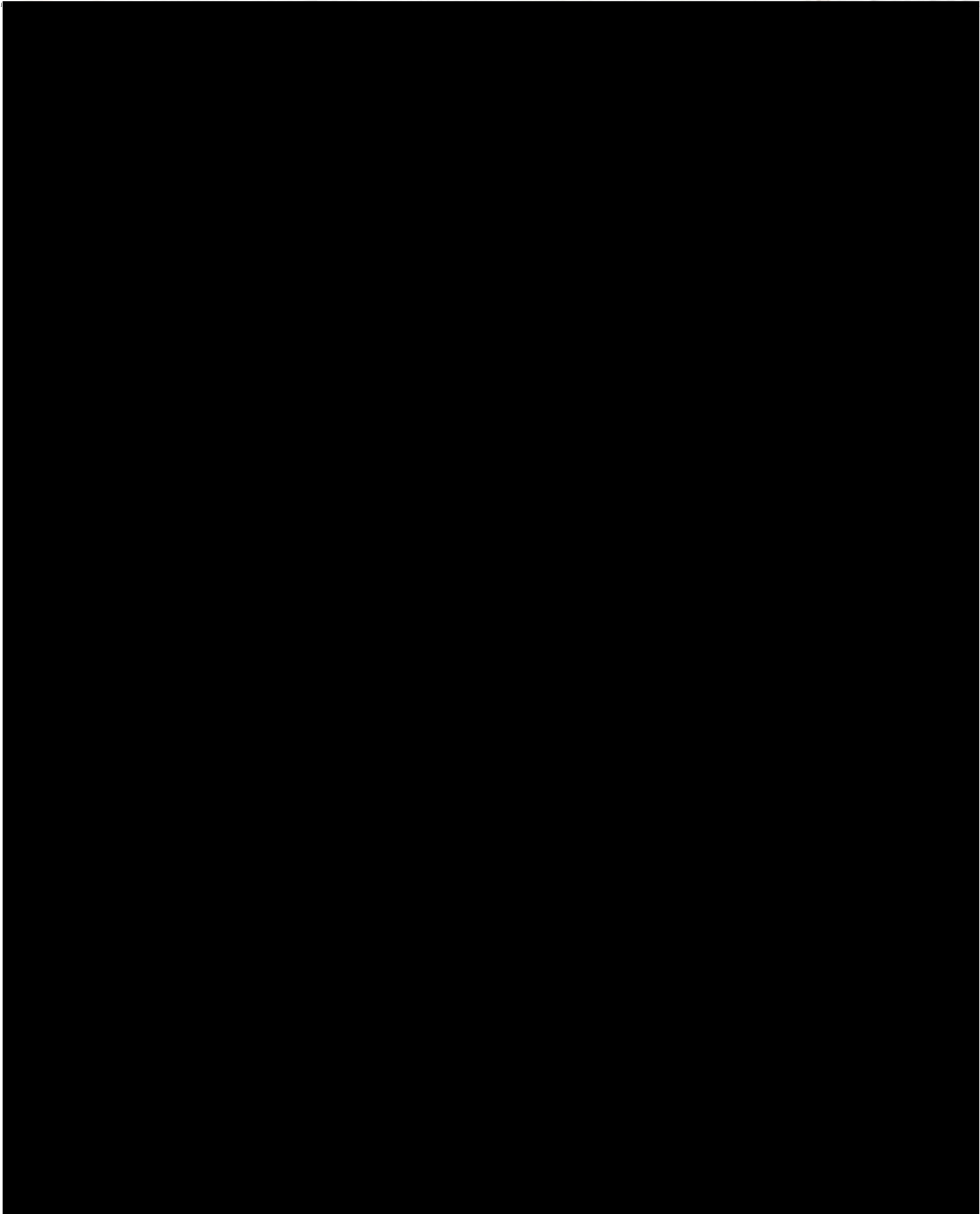


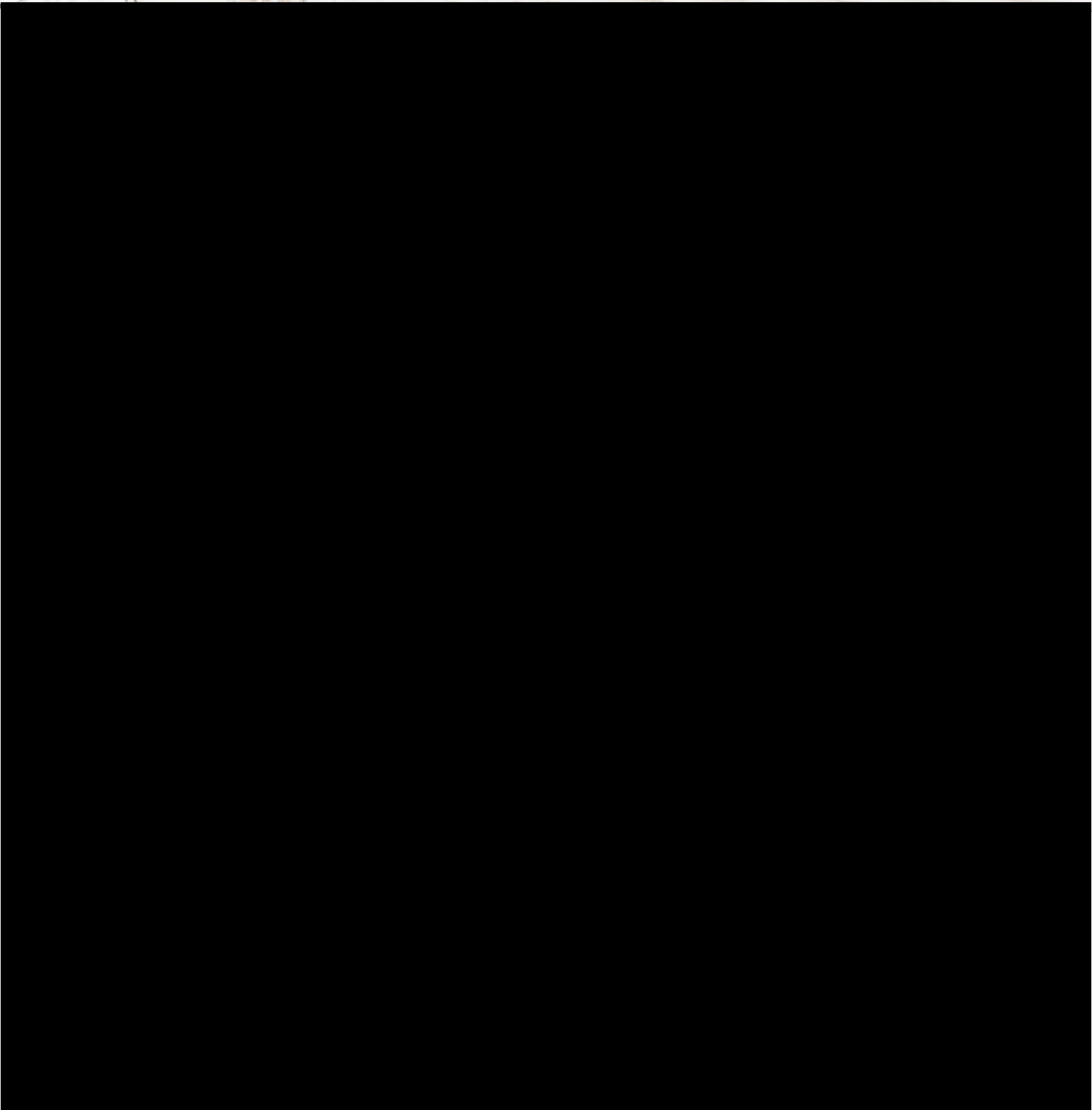


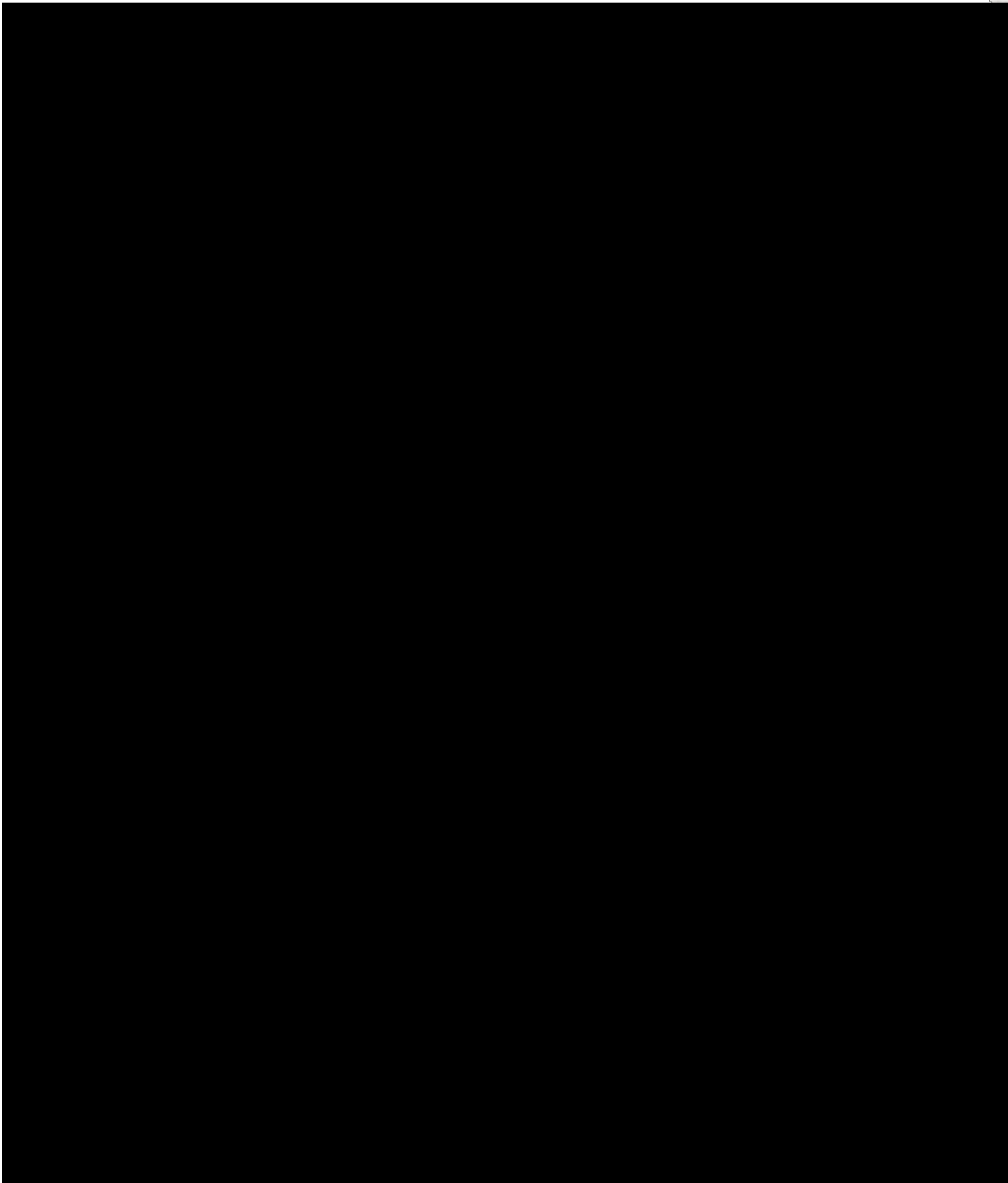




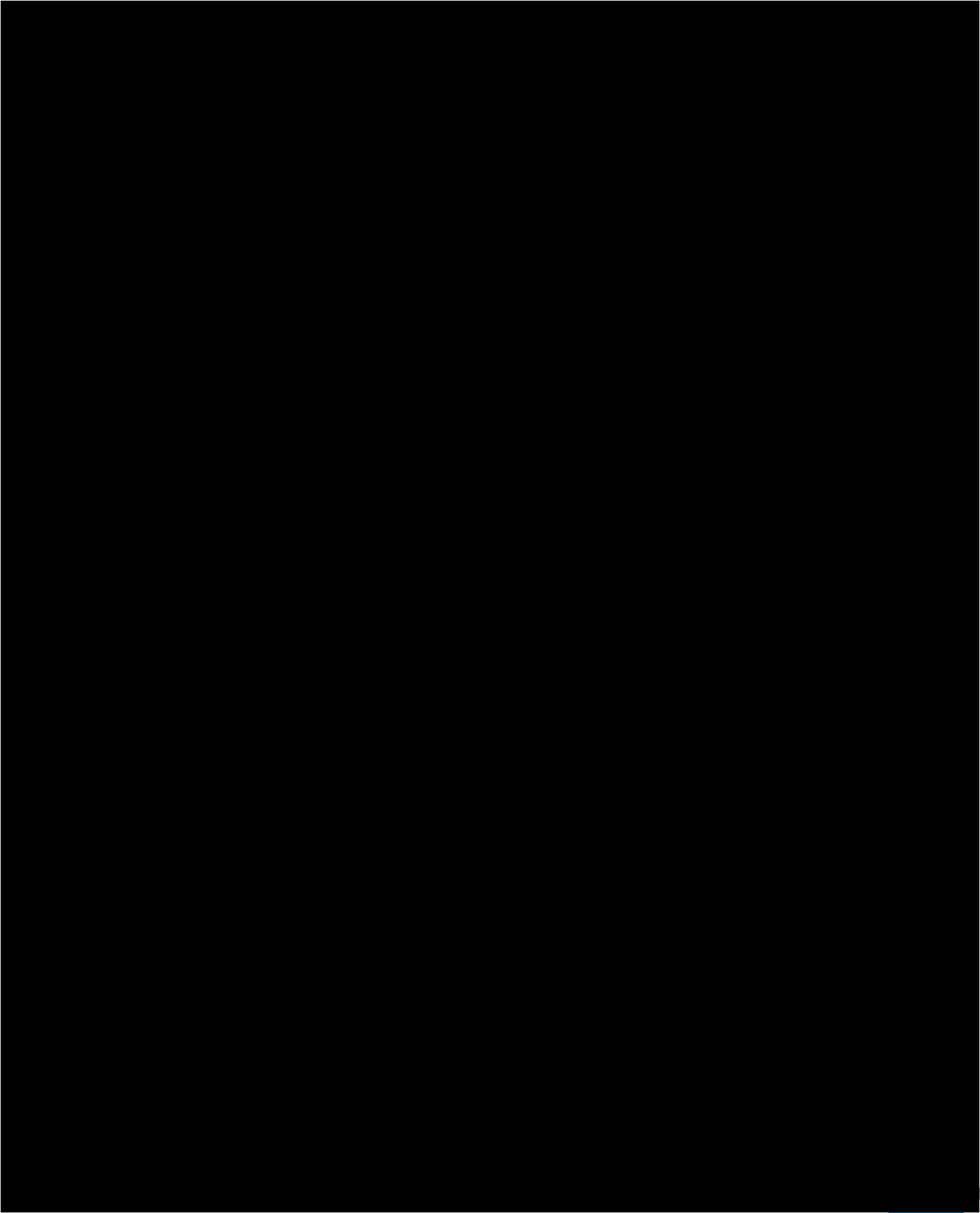








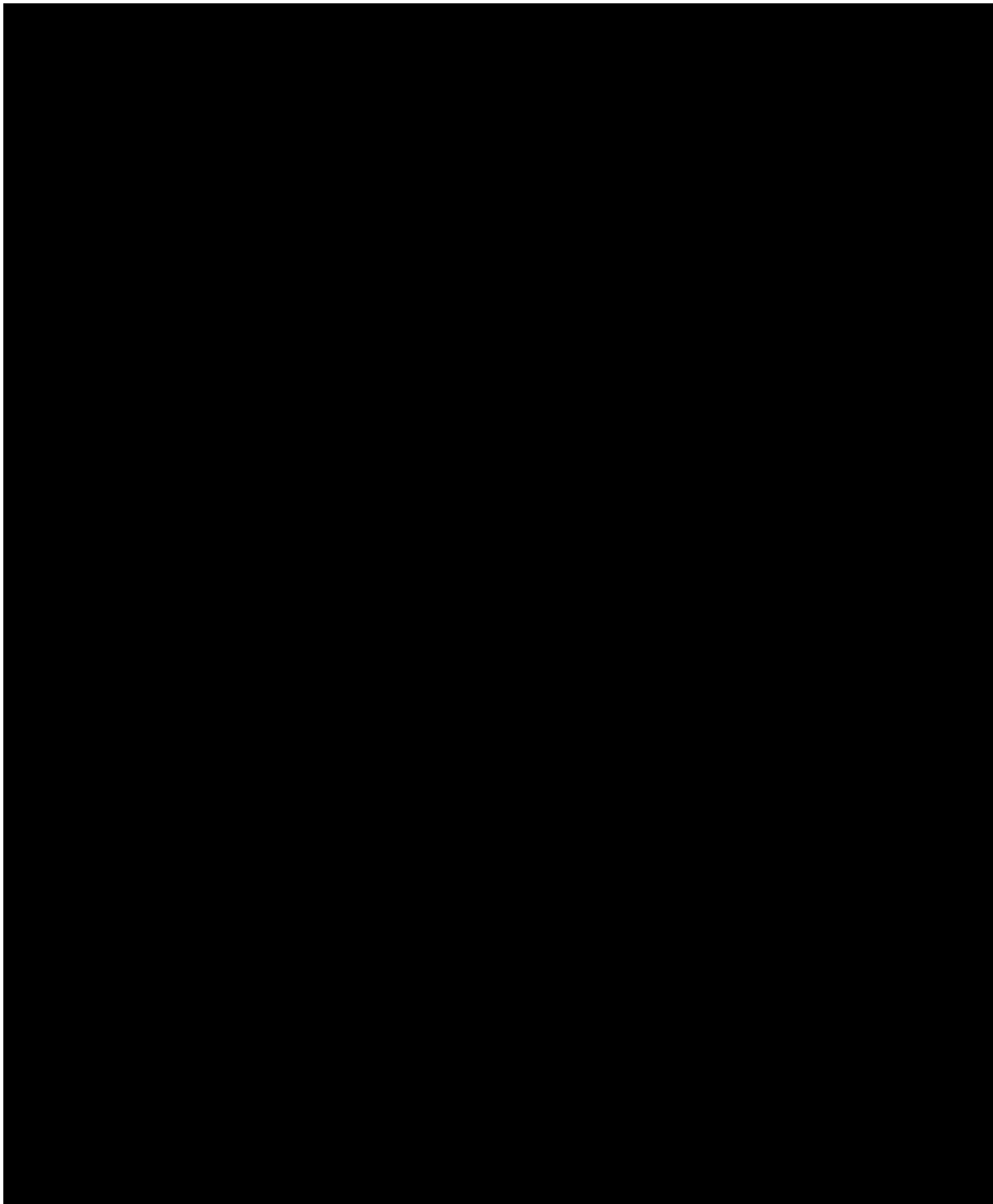
Sample Kosher & Halal Menu



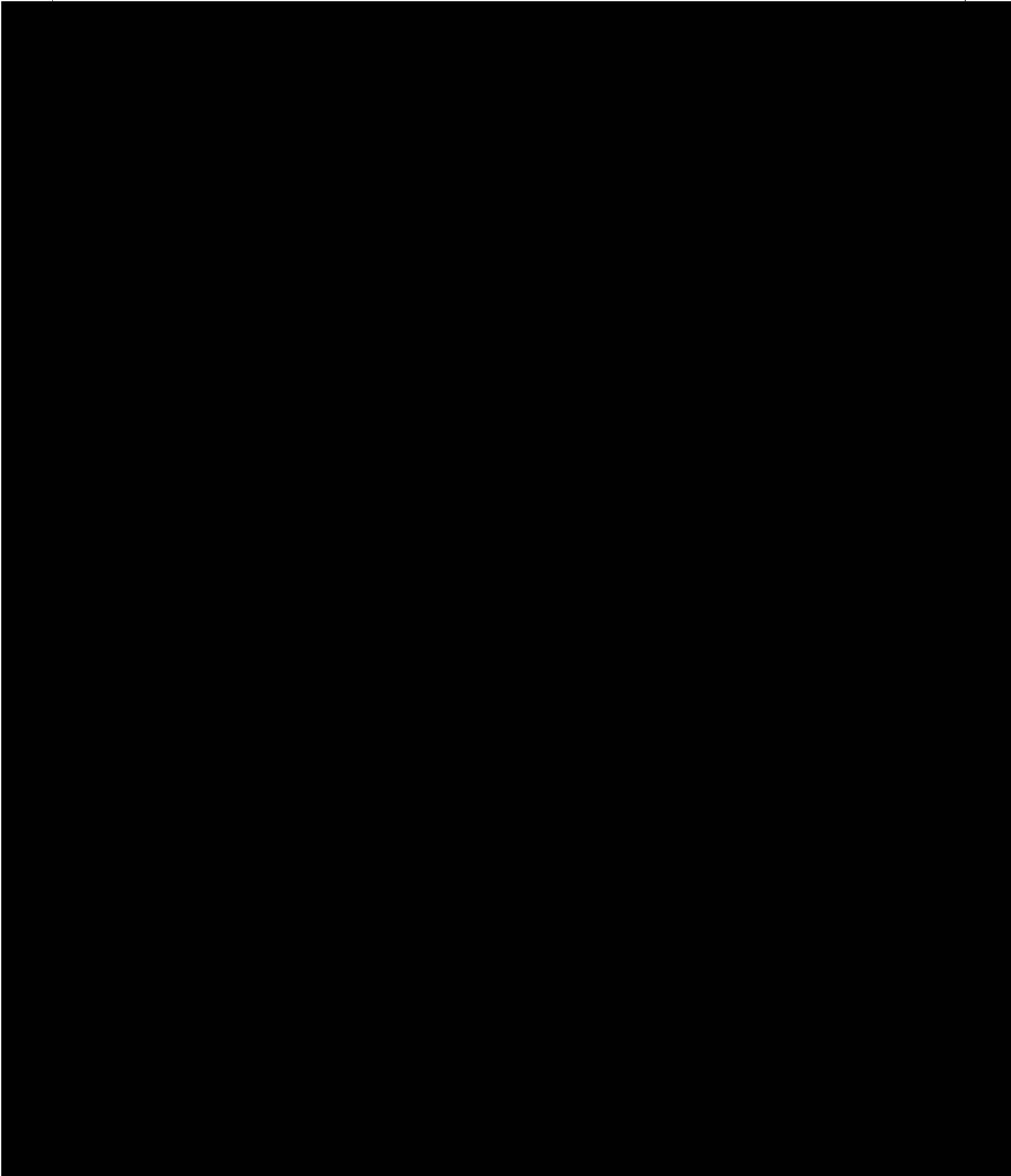




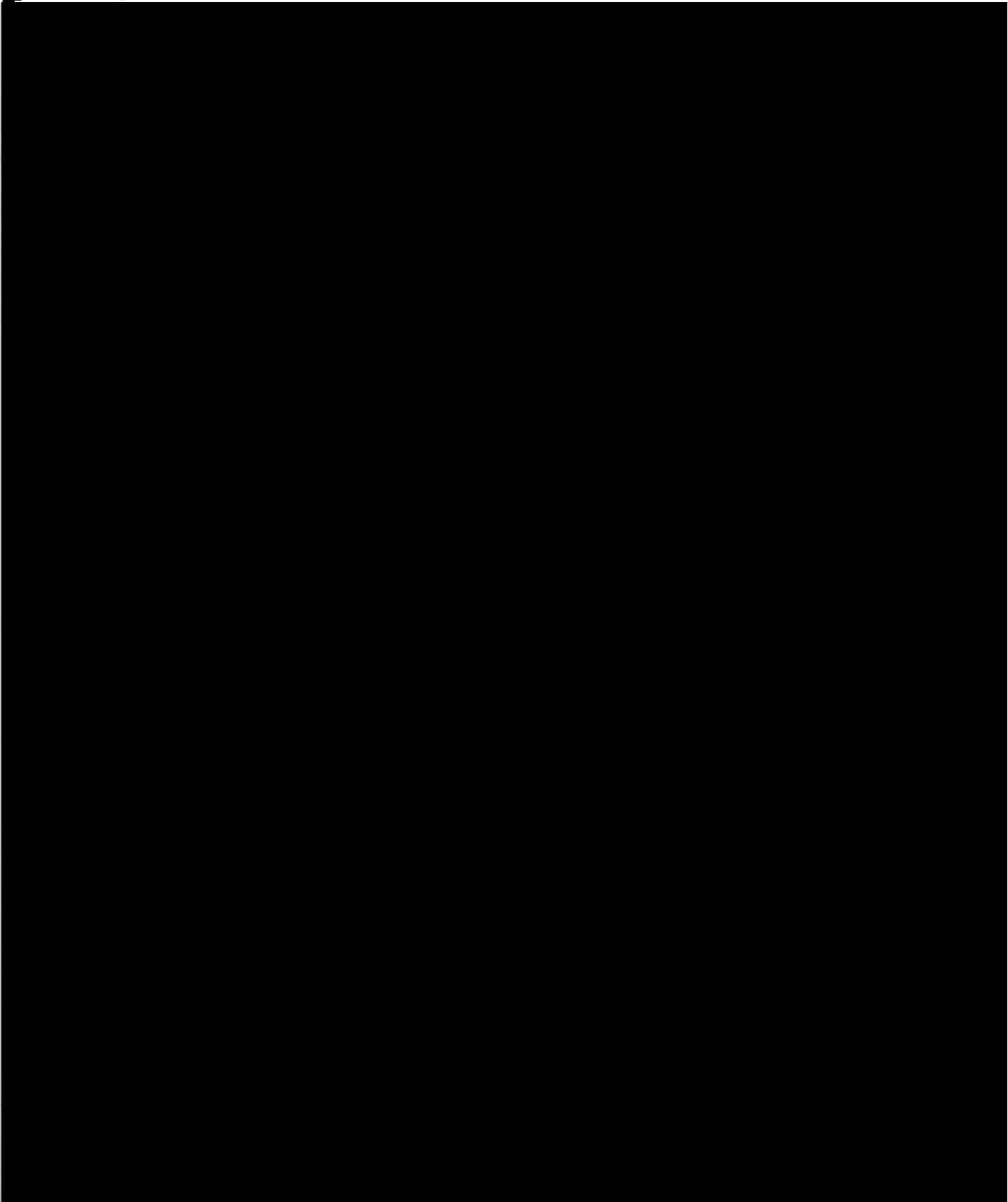
Sample Foodiverse Menu



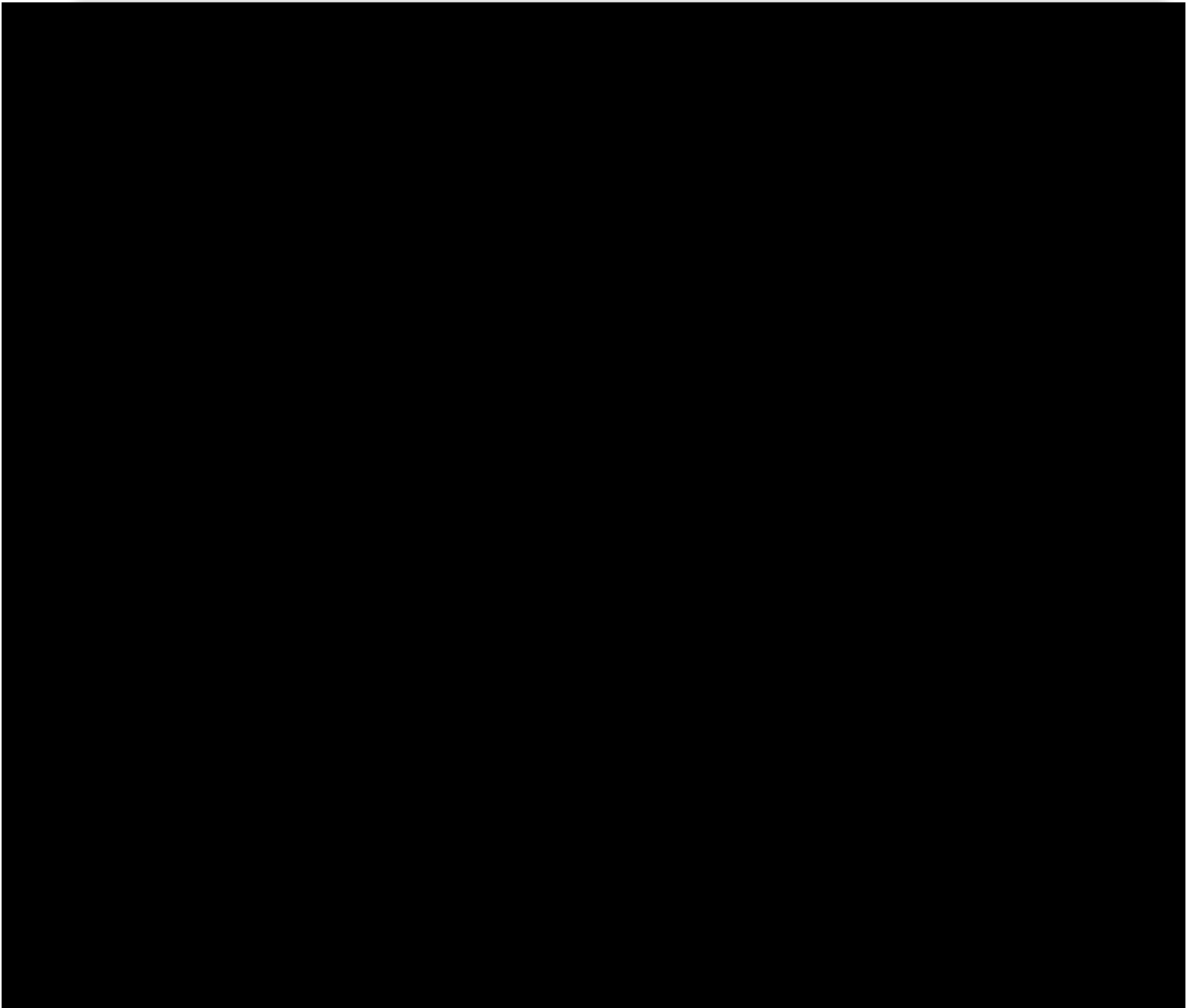
Sample Foodiverse Menu Cont.



Sample Foodiverse Menu



Sample Foodiverse Menu Cont.



Retail Menus

Panera Bread

BREAKFAST SANDWICHES

	CAL
NEW Sausage, Over-Easy Egg & Cheese on Asiago Bagel Sausage, Over-Easy Egg, American Cheese, Garlic Aioli, Salt & Pepper	6.49 770
NEW Chipotle Chicken, Scrambled Egg & Avocado on Ciabatta Smoked Pulled Chicken, Scrambled Egg, Gouda Cheese, Peppadew® Peppers, Avocado, Cilantro, Chipotle Aioli, Salt & Pepper	5.89 550

Bacon, Over-Easy Egg & Cheese on Brioche	5.89 450
Sausage, Over-Easy Egg & Cheese on Brioche	5.89 590
Over-Easy Egg & Cheese on Brioche	4.69 380
Avocado, Egg White, Spinach & Cheese on Sprouted Grain Bagel Flat	5.89 350

Substitute your bread for any bagel for an additional .50 • 180–420 CAL

CHOOSE YOUR EGG



Scrambled Egg
90 CAL



Egg White
30 CAL



Over-Easy Egg
70 CAL

Breakfast Sandwiches available until 10:30 AM weekdays/11 AM weekends.

BAGELS

Plain 280 CAL	Blueberry 290 CAL
Everything 300 CAL	Cinnamon Swirl & Raisin 310 CAL
Chocolate Chip 330 CAL	Cinnamon Crunch 420 CAL
Sprouted Grain Flat 180 CAL	Asiago Cheese 310 CAL

Bagel with 1.75 oz Cream Cheese Spread	3.09
Bagel	1.69

CREAM CHEESE SPREADS

Plain 150 CAL
Reduced-Fat Honey Walnut • 130 CAL
Calories for individual cups are for 1.75 oz serving size

OATMEAL, YOGURT & FRUIT

	CAL
Steel-Cut Oatmeal with Strawberries, Pecans & Cinnamon Crunch Topping •	5.39 370
Greek Yogurt with Mixed Berries •	4.89 240
Fruit Cup	3.59 60
Apple	.99 80
Banana	.99 90

• CONTAINS PEANUTS AND/OR TREE NUTS

COFFEE, TEA & COLD DRINKS

CHARGED LEMONADES

Plant-based and Clean with as much caffeine as our Dark Roast coffee

	REG 20 FL OZ	CAL	LG 30 FL OZ	CAL
Strawberry Lemon Mint	3.99	280	4.39	430
Mango Yuzu Citrus	3.99	350	4.39	530
Fuji Apple Cranberry	3.99	290	4.39	430

FRESHLY BREWED COFFEE & TEA

	REG 16 FL OZ	CAL	LG 20 FL OZ	CAL
Hot Coffee	2.69	15–20	2.99	15–25
Hot Tea	2.69	0		

ICED COFFEE

	REG 20 FL OZ	CAL	LG 30 FL OZ	CAL
Iced Coffee	2.79	15	3.19	25

COLD DRINKS

	REG 20 FL OZ	CAL	LG 30 FL OZ	CAL
Unsweetened Iced Tea	2.79	10	3.19	20
Passion Papaya Iced Green Tea	2.79	140	3.19	210
Agave Lemonade	2.79	200	3.19	300

Soft Drinks	2.79	0–280	3.19	0–420
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Enjoy for 10.99/month* with

UNLIMITED SIP CLUB

*Plus tax. Restrictions apply.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION IS AVAILABLE UPON REQUEST.

SPECIALTY BEVERAGES

COLD BREW

	REG 16 FL OZ	LG 20 FL OZ	CAL
Madagascar Vanilla Cream	3.79	4.19	190/260
Madagascar Vanilla Almond •	3.79	4.19	90/120
Cold Brew	3.29	3.69	10/15

ESPRESSO & CRAFT DRINKS

	HOT CAL	ICED CAL
IN SEASON Cinnamon Crunch Latte	4.79	270
Caramel Latte	4.79	410
Chocolate Latte	4.79	370
Madagascar Vanilla Latte	4.79	260
Chai Tea Latte	4.79	290
Caffe Latte	4.29	130
Signature Hot Chocolate	3.69	430
Cappuccino	4.29	130
Americano	3.29	10
Espresso	2.29	10

SMOOTHIES

	CAL
Mango with Greek Yogurt	5.79 300
Strawberry Banana with Greek Yogurt	5.79 250
Strawberry with Greek Yogurt	5.79 280
Green Passion Non-Dairy	5.79 260

FROZEN DRINKS

	CAL
Frozen Caramel Cold Brew	4.89 490
Frozen Chocolate Cold Brew	4.89 450

Add shots of Espresso .99 • 5 CAL/ea. or Flavored Syrup .79 • 20–60 CAL/ea.

Decaf, Skim Milk, or Almondmilk • also available.

• CONTAINS PEANUTS AND/OR TREE NUTS

SANDWICHES

THE CHEF'S CHICKEN SANDWICHES

Served as whole Sandwiches, even when paired in a **YOU PICK 2**

	YOU PICK 2	WHOLE	CAL
The Signature Take Seasoned and Seared Chicken Breast, Parmesan Crisps, Emerald Greens and Garlic Aioli on Brioche	8.99	10.99	570
The Spicy Take Seasoned and Seared Chicken Breast, Spicy Buffalo Sauce, Crispy Pickle Chips and Garlic Aioli on Brioche			580

Toasted Steak & White Cheddar	6.99	11.19	470/940
Roasted Turkey & Avocado BLT			470/940

Grilled Mac & Cheese	6.19	10.49	440/870
Chipotle Chicken Avocado Melt			470/940
IT'S BACK Toasted Frontega Chicken®			420/830
Bacon Turkey Bravo®			500/1000

Napa Almond Chicken Salad	5.19	8.79	320/640
Toasted Smokehouse BBQ Chicken			380/760
Tuna Salad			370/740
Deli Turkey			300/600

Classic Grilled Cheese	4.69	6.99	440/880
Mediterranean Veggie			320/640

Individual whole cold Sandwiches served with a Pickle • 5 CAL
● CONTAINS PEANUTS AND/OR TREE NUTS

● CONTAINS FISH
✓ VEGETARIAN

C402 C3 BMR BLM 14 FESS 2019/06

FLATBREAD PIZZAS

	YOU PICK 2	WHOLE	CAL
Sausage & Pepperoni	7.89	9.99	960
Pepperoni	7.89	9.99	1030
Chipotle Chicken & Bacon	7.89	9.99	1020
Margherita	7.29	9.39	870

Served as whole Flatbread Pizzas, even when paired in a **YOU PICK 2**

WARM BOWLS

	YOU PICK 2	WHOLE	CAL
Mediterranean with Chicken	9.29	11.39	640
Mediterranean	7.99	10.19	590

Served as whole Warm Bowls, even when paired in a **YOU PICK 2**

✓ VEGETARIAN

C402 C3 BMR BLM 14 FESS 2019/06

YOU PICK 2

PAIR ANY 2 ENTRÉES
Oh, the possibilities!

SOUPS

YOU PICK 2	CUP	BOWL	CUP	BOWL	SOURDOUGH BREAD BOWL	CAL
	4.49	5.79	5.69	7.19	7.39	
IN SEASON Autumn Squash						210/330/880
Homestyle Chicken Noodle						60/100/780
Cream of Chicken & Wild Rice						180/260/840
Broccoli Cheddar						230/370/900
Creamy Tomato						240/350/910
Bistro French Onion						190/310/850
Ten Vegetable						60/100/730

	5.39	6.79	6.19	7.59	7.99	
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IN SEASON Turkey Chili						200/300/870
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						CAL
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Soup for a Group (serves 4)*				19.49		220-850
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*Premium upcharge applies to Turkey Chili

✓ VEGETARIAN

C402 C4 BMR BLM 14 FESS 2019/06

SALADS

	YOU PICK 2	WHOLE	CAL
Citrus Asian Crunch with Chicken	7.19	11.79	300/600
Green Goddess Cobb with Chicken			250/500
Caesar with Chicken	6.39	10.49	220/440
Fuji Apple with Chicken			280/560
Caesar	4.79	7.79	170/330
Greek			200/400

MAC & CHEESE

	YOU PICK 2	SMALL	LARGE	CAL
Mac & Cheese	5.39	5.99	9.59	480/960
Broccoli Cheddar Mac & Cheese				370/740

ENJOY A FREE SIDE WITH ANY ENTRÉE*

Baguette 180 CAL | Chips 140 CAL | Apple 80 CAL

Or, upgrade to a premium option for an additional charge
Tomato Basil Cucumber Salad 90 CAL | Fruit Cup 60 CAL

*Excludes Flatbread Pizzas

● CONTAINS PEANUTS AND/OR TREE NUTS

● CONTAINS FISH

✓ VEGETARIAN

C402 C3 BMR BLM 14 FESS 2019/06

Katora Café

VG CHOCOLATE CHIP COOKIES
\$2.29 | 220-310 cal

CROISSANTS


V Butter \$2.69 | 220 cal

VG Margarine \$3.69 | 310 cal

V SCONES \$3.09 | 310-450 cal
Apple Cinnamon
Chocolate Chunk
White Chocolate Raspberry

V MUFFINS \$3.19 | 410-510 cal
Blueberry
Chocolate Chip

BAKED GOODS



VG Vegan **V** Vegetarian **GF** Gluten-Friendly


ASK TO HAVE
ITEM WARMED!

QUICK TIP:
Consider room temp
during rushes!

V ASIAGO \$2.65 | 300 cal


VG EVERYTHING \$2.45 | 160 cal

VG PLAIN \$2.45 | 340 cal



includes ONE
no charge
topping w/
meal swipes

TOASTED BAGELS



BAGEL TOPPINGS:
Vegan Butter (\$0.49), Cream Cheese (\$0.49), Vegan Cream Cheese (\$0.99)

VG Vegan **V** Vegetarian **GF** Gluten-Friendly



CAPRESE

\$7.19 | 350-520 cal

[Fresh Mozzarella, Tomato, Basil, Balsamic Glaze]



TOFU SMASH MELT

\$6.39 | 650-690 cal

[Tofu, Peppers, Onions, Pickles, Celery Seed, Vegan Mayo, Chao Cheese]



AVOCADO TOAST

\$4.99 | 280 cal

[Avocado, Tomatoes, Red Onions, Jalepeño, Lime, Cilantro, Greens, Balsamic Glaze]



BREAD CHOICES:

Bagel (Plain or Everything VG), **Asiago Bagel** (V +\$0.40), **Ciabatta** (VG), **Croissant** (V or VG +\$1.00), **Sandwich Bread** (VG GF)

VG Vegan

V Vegetarian

GF Gluten-Friendly

SANDWICHES



SAUSAGE & CHAO

[Vegan Sausage, Chao Cheese]

\$5.19 | 370-530 cal



EGG & CHEESE

[Eggs, Cheddar]

\$4.59 | 280-440 cal



SAUSAGE, EGG & CHEESE

[Vegan Sausage, Eggs, Cheddar]

\$6.69 | 430-590 cal



ADD CHUNKY
AVOCADO (2oz)
\$0.50 / 58 cal

BREAD CHOICES:

Bagel (Plain or Everything VG), **Asiago Bagel** (V +\$0.40), **Ciabatta** (VG), **Croissant** (V or VG +\$1.00), **Sandwich Bread** (VG GF)

VG Vegan

V Vegetarian

GF Gluten-Friendly

SANDWICHES





TOTS+NUGS

\$6.18 | 275-445 cal

[Vegan Nuggets, Tater Tots, Sea Salt, Ketchup, Sweet Chili sauce]



TOT-RITO

\$5.89 | 275-445 cal

Eggs, Cheddar, Tater Tots, Flour Tortilla, Everything Bagel seasoning]



TATER TOTS

\$3.49 | 370-530 cal



[Tater Tots, Old Bay seasoning, Ketchup]

TOPPINGS:

Ketchup (4), Sweet Chili sauce (2oz), Chunky Avocado (2oz) \$0.50, Cheddar (slice) \$0.50, Chao (slice) \$1.50

SEASONINGS:

Sea Salt
Old Bay

Vegan

Vegetarian

Gluten-Friendly



TOTS+NUGS



HUMMUS + VEGGIES



\$4.99 | 286 cal



HUMMUS + PITA CHIPS

\$4.99 | 254 cal



HUMMUS, VEGGIES + PITA CHIPS

[Hummus, Red Bell Peppers, Baby Carrots, Cucumbers, Pita Chips]

\$6.69 | 486 cal



HUMMUS (4oz)

\$2.50 | 225 cal



PITA CHIPS

\$2.00 | 200 cal

Vegan

Vegetarian

Gluten-Friendly



HUMMUS

V **RED PEPPER GOUDA**
Soup Day Wednesday!
\$5.33 | 210-530 cal
 ADD A BAGEL \$7.03

VG **GF** **SOAKED OATS** **\$4.99** | 190 cal
 Oats, Granola, Dried Cranberries, Flax, Chia,
 Hemp Seeds, Toasted Coconut, Roasted
 Pumpkin seeds, Coconut Milk, Cinnamon,
 Nutmeg, Ginger)

V **FRUIT YOGURT**
\$1.95 | 110 cal
 Blueberry
 Strawberry

V **FLIP YOGURT**
\$3.75 | 180-230 cal
 Coconut Almond
 Salted Caramel Crunch


BOWLS

VG Vegan

V Vegetarian

GF Gluten-Friendly





SINGLE SWIPE MENU

16oz DRINKS

Cappuccino
 Cold Brew
 Cold Brew Tea
 Fresh Brew
 Latte
 Lemonade
 Signature Hot Chocolate

GOOD EATS

Avocado Toast
 Bagels
 Egg & Cheese Sandwich
 Hummus + Pita Chips
 Hummus + Veggies

Muffins
 Scones
 Soaked Oats
 Tater Tots
 Yogurt

VG

SMOOTHIES

All natural. No added sugars.

\$6.09 | 190-420 cal

BERRY BERRY [Blueberry, Strawberry]

GREEN DRAGON [Kale, Banana, Mango, Pineapple]

STRAWBERRY BANANA

SUNRISE [Banana, Mango, Pineapple]

TROPICAL [Mango, Pineapple]

SMOOTHIE BASES

Almond Coconut Lemonade Oat Soy Water Whole

SMOOTHIE ADD-ONS

\$0.99-\$1.49 | 4-100 cal

Protein [ORGAIN VEGAN]

Omega 3 [CHIA]

Immunity [KALE]

Energy [MACA]



SMOOTHIES

VG

LEMONADE

Fresh squeezed!

\$4.29-\$5.09 | 230+ cal

LEMONADE FLAVORS

Just some of them. Try any!

\$0.25 per pump | 0-25 cal

Blueberry

Coconut

Lavender

Passionfruit

Pear

Pineapple

Raspberry

Rose

Add to Cold
Brew Tea or
Smoothies!



LEMONADE

VG Vegan

V Vegetarian

GF Gluten-Friendly

FRESH BREW (Hot Coffee)

\$4.29-\$5.09 | 5-6 cal

COLD BREW (Iced Coffee)

\$4.29-\$5.09 | 5-6 cal

AMERICANO

\$4.29-\$5.09 | 15-19 cal

CAPPUCCINO

\$4.29-\$5.09 | 32-194 cal

ADD-ONS

Maca
\$0.99 | 20 cal

Extra Espresso
\$1.00 | 2 cal

Per Syrup
\$0.25 | 0-25 cal

Per Sauce
\$0.50 | 27-60 cal

MILK

Almond
Coconut
Half n Half
Oat
Soy
Whole



COFFEE+ESPRESSO



HOT TEA

\$4.29-\$5.09 | 0-130 cal

COLD BREW TEA

\$4.29-\$5.09 | 0-130 cal

TEA LATTE (Hot/Iced)

\$4.29-\$5.09 | 75-512 cal



TEA VARIETIES

Black [B] Chai [C] Green [G] Herbal [H] Oolong [O] White [W]

ORGANIC TEA

Blood Orange [H]
Calypso Green [G]
Citrus Mint Green [G]
Dragon Fruit Dream [H]
Earl Grey [B]
Ginger Peach [B]
Jasmine Citrus [G]
Mango Black [B]
Masala Chai [C]
Matcha [G]
Moroccan Mint [G]
Purple Papayaberry [H]
Raja Oolong [O]
Samurai Mate [H]
Speedy Recovery [H]
White Blueberry [W]
White Eternal Spring [W]

Ask what is
available!

TEAS + TEA LATTES



\$4.79-\$7.14 | 120-465 cal

Try **HOT**
or **ICED!**

BAKLAVA LATTE

[Honey, Pistachio]

BLACK RASPBERRY MOCHA

[Blueberry, Dark Chocolate, Raspberry]

BLUE + GRAY LATTE

[Blueberry, White Chocolate*]

CARAMEL MACHIATTO

[Caramel*, Vanilla]

CHAI LATTE

[Masala Chai, Vanilla Spice]



CREME BRULEE

[Brown Butter Toffee, Caramel*]

MATCHA TEA LATTE

[Matcha, Vanilla]

PRETTY LITTLE LATTE

[Lavender, Vanilla]

SNICKERDOODLE

[Cinnamon, Vanilla, White Chocolate*]

THANK YOU BERRY MATCHA

[Matcha, Strawberry]

VANILLAMON

[Cinnamon, Vanilla]



SPECIALTIES
Tea + Espresso

\$4.89-\$6.69 | 120-465 cal

SIGNATURE HOT CHOCOLATE

[Dark Chocolate, Cinnamon, Sea Salt]

BLACK+WHITE HOT CHOCOLATE

[Dark Chocolate, White Chocolate]

PEPPERMINT HOT CHOCOLATE

[Dark Chocolate, Peppermint]



GINGERBREAD LATTE

[Gingerbread, Vanilla Spice]

PEPPERMINT MOCHA

[Dark Chocolate, Peppermint]

PUMPKIN SPICE LATTE

[Pumpkin, Vanilla Spice]



SPECIALTIES
Hot Chocolate + Seasonal



SINGLE SWIPE MENU

16oz DRINKS

Cappuccino
Cold Brew
Cold Brew Tea
Fresh Brew
Latte
Lemonade
Signature Hot Chocolate

GOOD EATS

Avocado Toast
Bagels
Egg & Cheese Sandwich
Hummus + Pita Chips
Hummus + Veggies

Muffins
Scones
Soaked Oats
Tater Tots
Yogurt



Vocelli Pizza

University of
Mary Washington
EAGLES NEST



CARRYOUT 7 DAYS A WEEK!

540-654-1808



APPETIZERS

Breadsticks 8/ 5.99 | 760 cal

Breadstick Bites 5.99 | 760 cal

Vocelli Rolls 8/ 8.99 | 860 - 1060 cal

Choose from: Pepperoni, Bacon Cheddar, Garlic or Spinach Mushroom

Cheesesticks 12/ 6.99 | 1260 cal

Chicken Tenders* 4/ 9.99 | 560 cal

Oven Roasted Chicken Wings*

Bone-In OR Boneless 13.99 / 11.29 1050/590 cal

*CHOOSE FROM: Garlic, Garlic Romano, Buffalo, BBQ, Hot Vesuvius Buffalo, Mango Habanero, Hot BBQ

Count may vary according to size

SALADS

Garden della Casa Side 5.99 Regular 8.99 | 120/200 cal

Mediterranean Side 6.99 Regular 8.99 | 140/230 cal

Tuscan Grilled Chicken Side 6.99 Regular 8.99 | 180/320 cal

CHOOSE YOUR DRESSING:

Italian, Fat-Free Italian, Caesar, Greek, Blue Cheese, Ranch and Balsamic Vinaigrette.



STROMBOLI 11.99

Spicy Italiano | 1440 cal

Pepperoni | 1410 cal

Steak | 1230 cal

Pick Three | 1100 - 1510 cal
We add the mozzarella cheese & you choose three* toppings to make your very own stromboli!

* Chicken, steak & plant-based sausage charged as double topping.



PIZZA

Small 10"/6-cut Traditional

Medium 12"/8-cut Traditional

Large 14"/8-cut Traditional or Thin

Extra Large 16"/12-cut Neapolitan Light & Crispy

SAUCES: Traditional Red, White, Pesto, Ranch or Alfredo.

TOPPINGS

CHEESES: Mozzarella, Cheddar, Feta, Imported Pecorino Romano.

MEATS: Pepperoni, Bacon, Capicola, Chicken*, Ground Beef, Ham, Italian Sausage, Meatballs, Salami, Steak*.

* Chicken, steak & plant-based sausage charged as double topping.

CRUST TYPES

Traditional Crust Hand-tossed and mixed with Extra Virgin Olive Oil

Thin Crust A crisp and delicious cracker-like crust. Available in Large only.

Neapolitan Light, crispy crust.

Baked golden brown. Available in Extra Large only.

VEGETABLES: Banana Peppers,

Black Olives, Green Peppers, Jalapeño Peppers,

Mushrooms, Pineapple, Red Onions, Roasted Red Peppers,

Spinach, Tomatoes, Plant-Based Sausage.

DIPPING SAUCES Garlic, Pizza, Ranch, Blue Cheese.

	Small 10" 6 cut Traditional	Medium 12" 8 cut Traditional	Large 14" / 8 cut Traditional or Thin	Extra Large 16" 12-cut Neapolitan	Gluten Free 10" 6 cut	Cauliflower Crust 14" 8 cut
Cheese	10.69	12.59	14.85	15.89	12.99	17.48
Toppings	1.69	1.99	2.09	2.19	1.69	1.99
Artisan	13.99	16.99	21.99	22.75	15.99	22.48



ARTISAN PIZZA

DELUXE
MAC AND CHEESE
MEAT MAGNifico
HAWAIIAN
BUFFALO CHICKEN
QUATTRO CHEESE
BBQ CHICKEN
GARLIC SPINACI
SPRING VEGGIE
RED TOP



HOUSE BAKED SUBS



Steak

1440 - 1650 CAL

Sensitized steak and mozzarella cheese, topped with red onions, green peppers, fresh mushrooms, lettuce, tomatoes, mayonnaise and Italian dressing.



Italiano

1380 - 1520 CAL

Genoa salami, pepperoni, sliced ham and capicola piled high. Finished with mozzarella cheese, red onions, lettuce, tomatoes and Italian dressing.



Chicken

980 - 920 CAL

Mozzarella cheese melted over grilled chicken. Topped with red onions, lettuce, tomatoes and mayonnaise.



Turkey

840 - 870 CAL

Turkey breast and mozzarella cheese, red onions, lettuce, tomatoes, and mayonnaise.



Buffalo Chicken

950 - 980 CAL

Buffalo chicken strips on ranch sauce baked with mozzarella cheese.

Club

960 - 980 CAL

A classic. Turkey, ham, crisp bacon and mozzarella cheese topped with red onions, lettuce, tomatoes, and mayonnaise.

Ham

860 - 880 CAL

Ham and mozzarella cheese, red onions, lettuce, tomatoes, and mayonnaise.

Chicken Parmesan

1240 CAL

Breaded chicken baked with marinara and mozzarella cheese, then sprinkled with Pecorino Romano cheese.

Meatball

1020 - 1050 CAL

Savory beef meatballs baked with marinara and mozzarella cheese, then sprinkled with Pecorino Romano cheese.

Pesto Vegetarian

880 - 910 CAL

A creamy pesto base loaded with tomatoes, red onions, black olives, fresh mushrooms, green peppers, baby spinach, mozzarella cheese and Italian dressing.

Turkey Bacon Cheddar

980 - 990 CAL

Turkey and crisp bacon combined with mozzarella and cheddar cheeses. Finished with red onions, lettuce, tomatoes, and mayonnaise.



Gluten Free Menu



Pizza 10" Traditional Crust

230 - 280 Cal per slice

\$12.99

14" Cauliflower Crust

\$17.48



Breadsticks 760 Cal

Oven-baked, brushed with white garlic sauce, and sprinkled with Pecorino Romano cheese.

Served with a side of our traditional red pizza sauce.

\$6.49



Cheesesticks 1260 Cal

Oven-baked with white garlic sauce, and topped with cheddar, mozzarella and imported Pecorino Romano cheeses.

Served with marinara sauce.

\$9.99

Try Our Desserts



Cinnamon Sugar Breadsticks 1440 Cal

Our signature dough covered in cinnamon and sugar baked to perfection and drizzled with icing.

8/

\$6.99



House Baked Cookies 120 Cal per Cookie

Just like Grandma's. Our homemade chocolate chip cookies are baked fresh in the store.

6/

\$3.99



Cannoli 150 Cal per Cannoli

The classic Italian pastry! Two crispy shells filled with a sweet, creamy filling and chocolate chips.

2/

\$4.45



Hershey's Ice Cream 560-880 Cal

PINT

\$7.39

UNIVERSITY OF MARY WASHINGTON
EAGLES NEST

540-654-1808

Credit • Eagle One • Flex

Mein Bowl

entrées

with your choice of white, brown, fried rice,
vegetable lo mein, or Singapore Noodles

single entrée \$8.99

double entrées \$10.99

sides \$3.99

shrimp/beef +\$1.99

add extra protein +\$3.49

extras

sweet chili Korean wings (3) \$3.99 270 cal

chicken dumplings (2) \$1.99 260 cal

veggie egg roll  \$1.99 140cal

dessert

mini donuts \$2.99 510 cal
dusted with cinnamon & sugar

2,000 Calories a day is used for general nutrition advice, but calories needs vary.
Additional nutritional information available upon request.


featured entrées

with your choice of white, brown, fried rice,
vegetable lo mein, or Singapore noodles

General Tso's chicken 260 cal
sweet & spicy with broccoli

sweet shrimp with tomato sauce 190 cal
with mushrooms, zucchini, red pepper

pepper steak 240 cal
stir fried with black pepper


flash fried Thai tofu  180 cal
soft & savory in lemongrass sauce

spicy ginger chicken 190 cal
baked, tender & juicy

sides

white rice  290 cal

brown rice  230 cal

fried rice  270 cal

lo mein  270 cal

Singapore noodles  340 cal

festival entrées

Vietnamese Full Moon Festival



jalapeño chicken

tangy & spicy jalapeño chicken with sesame seeds

300 cal



with your choice of white, brown, fried rice,
vegetable lo mein, or Singapore noodles

toppings

steamed fresh
broccoli florets **VG**
10 cal

pickled cucumber
and carrot salad **VG**
10 cal

jalapeño slices **VG**
10 cal

fried onions **VG**
60 cal

Asian slaw with
fresh cilantro
10 cal

fresh veggie salad
with chili lime sauce **V**
10 cal

edamame salad with
spicy garlic sauce **VG**
25 cal

lime wedges **VG**
5 cal

saucés

chili lime sauce 45 cal

spicy mayo **V** 190 cal

spicy garlic sauce **VG** 20 cal

sriracha sauce **VG** 30 cal

spicy chili oil 200 cal

Mein Bowl

Allergens

INDIVIDUAL ITEMS	Categories	Weight of Portion Serving (oz)	Calories (kcal)	Eggs	Fish	Shellfish	Milk	Soy	Wheat	Peanut	Tree Nut	Sesame Seed	Sulphites	Gluten
White Rice	Starch/Base	8	290	-	-	-	-	-	-	-	-	-	-	-
Brown Rice	Starch/Base	8	230	-	-	-	-	-	-	-	-	-	-	-
Vegetable Fried Rice	Starch/Base	8	270	-	-	-	-	x	-	-	-	-	-	-
Vegetable Lo Mein Noodle	Starch/Base	8	270	x	-	-	-	x	x	-	-	-	-	x
Veggie Delight	Starch/Base	5	110	-	-	-	-	-	-	-	-	-	-	-
Vegetable Egg Roll (1)	Sides	3	140	x	-	-	-	x	x	-	-	-	-	x
Chicken Dumplings (2)	Sides	40 grams	60	-	-	-	-	x	x	-	-	-	-	x
Sweet Chili Korean Wing (3)	Sides	5	270	-	-	-	-	x	x	-	-	x	-	x
Flash Fried Thai Tofu	Daily Entrée	6	180	-	x	-	-	x	-	-	-	-	-	-
Spicy Ginger Chicken	Daily Entrée	5	190	-	x	-	-	x	-	-	-	-	-	-
Orange Chicken	Featured Entrée	6	320	x	-	-	-	x	x	*	-	x	-	x
General Tso's Chicken	Featured Entrée	6	260	x	-	-	-	x	x	-	-	x	-	x
Sweet & Sour Chicken	Featured Entrée	6	230	x	-	-	-	x	x	-	-	x	-	x
Pepper Steak	Featured Entrée	6	240	-	-	-	-	x	x	-	-	x	-	x
Beef & Broccoli	Featured Entrée	6	250	-	-	-	-	x	x	-	-	x	-	x
Cumin Beef	Featured Entrée	6	310	-	-	-	-	x	x	-	-	x	-	x
Sweet Shrimp with Tomato Sauce	Featured Entrée	6	190	-	-	x	-	x	x	-	-	-	-	x
Sweet Gochujang Shrimp	Featured Entrée	5	180	-	-	x	-	x	x	-	-	x	-	x
Salt & Pepper Shrimp	Featured Entrée	5	180	-	-	x	-	-	x	-	-	-	-	x
Jalapeno Chicken	Festival Entrée	6	300	-	-	-	-	x	x	-	-	x	-	x
Spicy Gochujang Chicken	Festival Entrée	6	310	-	-	-	-	x	x	-	-	x	-	x
Chicken Curry	Festival Entrée	6	200	-	-	-	-	x	x	-	-	x	-	x
Hunan Chicken	Festival Entrée	5	210	-	-	-	-	x	x	-	-	x	-	x
Kung Pao Chicken	Festival Entrée	6	220	-	-	-	-	x	x	-	-	x	-	x
Basil Chicken	Festival Entrée	6	210	-	-	-	-	x	x	-	-	x	-	x
Steamed Fresh Broccoli Florets	Topping	1	10	-	-	-	-	-	-	-	-	-	-	-
Pickled Cucumber and Carrot	Topping	1	10	-	-	-	-	-	-	-	-	-	-	-
Vegetable Salad with Chili Lime Sauce	Topping	1	10	-	x	-	-	-	x	-	-	-	x	x
Jalapeno Slices	Topping	1	10	-	-	-	-	-	-	-	-	-	-	-
Fried Onions	Topping	10 grams	60	-	-	-	-	-	x	-	-	-	-	x
Edamame Salad with Spicy Garlic Sauce	Topping	1	25	-	-	-	-	x	-	-	-	-	x	-
Asian Slaw with Fresh Cilantro	Topping	1	10	-	x	-	-	-	x	-	-	-	-	x
Lime Wedges (16 Medium size)	Topping	11 grams	5	-	-	-	-	-	-	-	-	-	-	-
Spicy Chili Oil	Topping Sauces	1	200	-	-	-	-	-	-	-	-	x	-	-
Spicy Mayo	Topping Sauces	1	190	x	-	-	-	x	-	-	-	-	x	-
Sriracha Sauce	Topping Sauces	1	30	-	-	-	-	-	-	-	-	-	x	-
Spicy Garlic Sauce	Topping Sauces	1	20	-	-	-	-	x	-	-	-	-	-	-
Chili Lime Sauce	Topping Sauces	1	45	-	x	-	-	-	x	-	-	-	x	x
Mini Donuts	Dessert	5.5	510	-	-	-	x	x	x	-	-	-	-	x

X - It contains this ingredient.

* - Made in a facility that also processes peanuts.

Hissho Sushi



Starters

Edamame	\$3.99	280 cal.
Spring Roll	\$6.99	300-530 cal.
Lettuce, Cucumber, Carrot, Avocado, Cooked Shrimp & Imitation Crab		
Seaweed Salad	\$4.99	100 cal.
Squid Salad	\$5.49	160 cal.
Gyoza * <small>Dumpling</small>	\$5.49	240-310 cal.
<small>Chicken/Vegetable/Pork</small>		

Combos

Hissho Spicy Combo * <small>🔥</small>	\$12.49	580-650 cal.
<small>Sriracha Party, Krispy Krab & TNT</small>		
Special Cooked Combo * <small>🔥</small>	\$12.49	520-620 cal.
<small>Krispy Krab, Tempura Shrimp Roll or Wasabi Crunch</small>		
Maui Bento * <small>🔥</small>	\$13.49	450-960 cal.
<small>Chef's Choice Sushi Sampler Lunch Box with Seaweed Salad & Chef's Choice Nigiri</small>		

🔥 Spicy 🍱 Available with brown rice.

* These items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not all items available at all locations. See store for details.
Nutritional Values Include A Serving Size of Ginger, Wasabi, and Soy Sauce.
2,000 Calories A Day Is Used For General Nutrition Advice. But, Calorie Needs Vary.
Additional Nutritional Information Available Upon Request.

Before placing your order, please inform your server if a person in your party has a food allergy.

Standard Maki

California Roll <small>🍱</small>	\$6.49	220-230 cal.
<small>Imitation Crab, Avocado & Cucumber</small>		
Dynamite Roll * <small>🔥</small>	\$7.99	310-390 cal.
<small>Spicy (Cooked Shrimp/Tuna/Salmon), Imitation Crab & Avocado</small>		
Nippon Favorite * <small>🍱</small>	\$6.99	280-360 cal.
<small>Cooked Shrimp, Tuna or Salmon</small>		
Spicy Roll * <small>🔥</small> <small>🍱</small>	\$7.99	240-300 cal.
<small>Spicy (Cooked Shrimp/Tuna/Salmon) & Cucumber</small>		
Spicy California Roll <small>🔥</small>	\$7.99	310 cal.
<small>Spicy Imitation Crab, Avocado & Cucumber</small>		
Spicy Pepper Roll <small>🔥</small>	\$8.49	260 cal.
<small>Roasted Red Peppers, Cucumber, Avocado & Spicy Mayo</small>		
Sushicado * <small>🍱</small>	\$7.99	230-300 cal.
<small>(Cooked Shrimp/Tuna/Salmon) & Avocado</small>		
Veggie Roll <small>🍱</small>	\$6.49	200-220 cal.
<small>Avocado, Carrot & Cucumber</small>		

Poke

Classic Hawaiian Poke *	\$9.49	420 cal.
<small>Tuna Cubes Mixed with Seaweed Salad, Chopped Onion, Cilantro, Scallions, Ponzu Sauce & Chili Oil. With Carrot. With Sesame Seeds Lettuce, Lime & Sushi Rice.</small>		
Mango Salmon Poke * <small>🔥</small>	\$9.49	460 cal.
<small>Salmon and Mango Cubes Mixed with Masago, Scallion, Cilantro, Sweet Chili Sauce and Ponzu Sauce. With Sesame Seeds Lettuce, Lime & Sushi Rice.</small>		
Blazing Dragon Poke * <small>🔥</small>	\$9.49	390 cal.
<small>Spicy Shrimp and Spicy Crab Mixed with Sriracha Sauce, Chili Oil, Cayenne Pepper, Ponzu Sauce, Japanese BBQ Sauce and Scallion. With Sesame Seeds Lettuce, Lime & Sushi Rice.</small>		

Specialty Maki

Crunchy Shrimp Roll <small>🔥</small>	\$7.99	370 cal.
<small>Spicy Cooked Shrimp & Cucumber Topped with Tempura Crunch, Japanese BBQ Sauce & Spicy Mayo</small>		
Krispy Krab <small>🔥</small>	\$8.49	410 cal.
<small>Spicy Imitation Crab, Cucumber & Avocado Topped with Spicy Mayo, Japanese BBQ Sauce & Fried Onions</small>		
Living Color Roll *	\$11.49	250-390 cal.
<small>California Roll Topped with Fish Slices, Cooked Shrimp</small>		
Nagano Special *	\$12.49	370-730 cal.
<small>Nigiri (Tee), Cooked Shrimp, Tuna or Salmon</small>		
Outer Banks Roll * <small>🔥</small>	\$12.49	450-470 cal.
<small>Tuna, Salmon, (Optional Yellowtail) & Avocado Topped with Sesame Seeds, Sriracha Sauce & Spicy Mayo</small>		
Rising Sun Roll * <small>🔥</small>	\$12.99	540-670 cal.
<small>Tempura Shrimp, Avocado, & Cucumber, Topped with slices of Tuna, Salmon, Diced Jalapeños & Spicy Mayo</small>		
Veggie TNT Roll <small>🔥</small>	\$9.49	230 cal.
<small>Roasted Red Bell Pepper, Avocado, Cucumber & Jalapeño Topped with Spicy Mayo & Scallions</small>		
Salmon Lover * <small>🔥</small>	\$10.99	610 cal.
<small>Spicy Salmon, Avocado & Cream Cheese Topped with Salmon Slices, Scallions & Mayo</small>		
Sriracha Party * <small>🔥</small>	\$10.49	400 cal.
<small>Spicy Tuna, Imitation Crab & Cucumber Topped with Sriracha Peas, Japanese BBQ Sauce & Spicy Mayo</small>		
Sunset Roll * <small>🔥</small>	\$10.49	440 cal.
<small>Spicy Imitation Crab, Cucumber, & Avocado Topped with Spicy Diced Tuna & Salmon Mixture, Masago, & Scallions</small>		
Tempura Shrimp Roll <small>🔥</small>	\$10.49	520 cal.
<small>Tempura Shrimp, Avocado, Cucumber Topped with Spicy Mayo, Japanese BBQ Sauce, Tempura Crunch & Sesame Seeds</small>		
TNT * <small>🔥</small>	\$13.49	410-480 cal.
<small>Dynamite Roll Topped with Spicy (Shrimp/Tuna/Salmon)</small>		
Wasabi Crunch <small>🔥</small>	\$10.49	290 cal.
<small>Wasabi Shrimp, Avocado & Cucumber Topped with Wasabi Peas & Wasabi Mayo</small>		



Grab and Go Market Sample Menu

York Street Grab-n-Go Items

Chicken Parm Meal
Sweet & Sour Chicken
Mixed Fruit
Grapes
Cannoli Dipper
Cheese & Grapes
Crudit 
Vanilla Pudding
Chocolate Pudding
Yogurt Parfait
Pesto Pasta
Cous Cous Salad
Chicken Caesar Salad
Classic Caesar Salad
Buffalo Chicken Wrap
Chicken Caesar Wrap
Turkey Wrap
Vegan Falafel Wrap
Chicken Salad Sandwich
Turkey Sandwich
PB&J
GLUTEN FREE Turkey
Veggie Sandwich
Ham Sandwich
Egg & Cheese Breakfast Sand
Sausage Egg & Cheese Breakfast
Sandwich

Quick Grab Snacks

Twizzlers
Hippeas Chickpea Puffs
Sour Worms
Sour Patch Watermelon
Tuna Kit
Chicken Kit
Gummi Bears
Cinnamon Toast Popcorn
Gummi Life Savers
Vanilla Sand Cookies
Munchies Snack Mix
Snickers Ice Cream
Haagen-Dazs Pints
Tollhouse Cookie Sandwich
Twix Ice Cream
Drumstick Ice Cream

Fresh Goods for on the Go

Blueberry Muffin
Banana Nut Muffin
Lemon Pound Cake
Banana Nut Pound Cake
Coffee Cake
1/2 Sheet Bars
Cinnamon Rolls
Apple Fritters
Plain Bagel
French Toast Bagel
Asiago Bagel
Rice Krispy Treats
Chocolate Chip Cookie
Sprinkle Cookie
Brownies
Strawberry Shortcake
Gluten Free Brownie
Gluten Free Lemon Bar
Gluten Free Espresso Brownie
Vegan Cookie
Sausage and Cheese Stick
Sportsman Trail Mix
Yogurt Trail Mix
Toffee Peanuts
Cashews
Berg Bars
Berg Bites
Berg Cookie
Everything Bagel Dip with Pita
Tzatziki Dip with Pita
Hummus Dip with Pita



Catering Menus

FLAVOURS Catering Guide





FLAVOURS

TASTE : SUCCESS

In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating an achievement or planning future success, it is during these gatherings where the power of human connectivity is elevated. This same connectivity is what makes Flavours decidedly different.

Flavours is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Contact us or visit our website to plan your perfect event.

M = Mindful
 V = Vegetarian
 Vg = Vegan
 P = Plant Based
 We can also accommodate Gluten Free requests.

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, service ware, set up and clean up. The breakfast buffet includes coffee & hot tea service.

CLASSIC CONTINENTAL BREAKFAST

\$10.09 per guest

Seasonal fresh fruit with choice of breakfast breads. Includes condiments, coffee and hot tea service.

INCLUDES:

Seasonal Sliced Fresh Fruit M V (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service M V (12 oz. | 0-5 cal)

CHOICE OF THREE:

Muffins M (each | 160-230 cal) Croissants M (each | 200 cal)

Coffee Cakes M (each | 110-430 cal) Mini Scones M (each | 190-200 cal)

Breakfast Breads M (each | 250 cal)

Butter and Assorted Jam

HEALTHY WAY CONTINENTAL BREAKFAST

\$10.09 per guest

Seasonal fresh fruit, Greek yogurt, granola bar, oatmeal with toppings and hard-boiled eggs. Includes coffee and hot tea.

INCLUDES:

Seasonal Sliced Fresh Fruit M V P (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Cage-Free Hard Cooked Eggs V (each | 80 cal)

Chobani Nonfat Vanilla Greek Yogurt V (4 oz. | 80 cal)

Granola Bars V (each | 90 cal)

Steel Cut Oatmeal M V P (8 oz. | 170 cal)

Served with:

2% Milk V (1 tbsp. | 10 cal)

Unsweetened Almond Milk M V P (1 tbsp. | 0 cal)

Cinnamon Brown Sugar Topping M V P (1 tsp. | 15 cal)

Sweetened Dried Cranberries M V P (1 tbsp. | 30 cal)

Pecan Pieces M V P (1 tbsp. | 50 cal)

Fresh Whole Strawberries M V P (1 tbsp. | 5 cal)

Fresh Blueberries M V P (1 tbsp. | 5 cal)

Raisins M V P (1 tbsp. | 30 cal)

BREAKFAST: MORNING BUFFETS



BAGEL CONTINENTAL BREAKFAST

\$10.09 per guest

Seasonal fresh fruit with choice of bagel flavors. Includes condiments, coffee and hot tea service.

INCLUDES:

Seasonal Sliced Fresh Fruit M V P (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Coffee & Hot Tea Service M V P (12 oz. | 0-5 cal)

CHOICE OF THREE BAGELS:

Plain Bagel M V P (4 oz. | 290 cal) Sesame Bagel M V P (4 oz. | 300 cal)

Cinnamon Raisin Bagel M V P (4 oz. | 290 cal) Whole Wheat Bagel M V P (each | 280 cal)

Cream Cheese M (1 oz. | 70 cal), Light Cream Cheese M (1 oz. | 60 cal) and Strawberry Cream Cheese M (1 oz. | 70 cal)

PLANT POWERED CONTINENTAL BREAKFAST

\$10.09 per guest

Seasonal fresh fruit, avocado toast, farmer's market breakfast bowl, breakfast salad, coffee and hot tea.

INCLUDES:

Seasonal Sliced Fresh Fruit M V P (3 oz. | 35 cal)

A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

Avocado, Hummus & Tomato Toast M V P (each | 210 cal)

Toasted Italian bread topped with hummus, avocado, cherry tomatoes and red pepper flakes

Farmer's Market Breakfast Bowl M V P (each | 320 cal)

Hash browns, quinoa, scrambled tofu, kale, avocado and green onions

Crape Tomato Salad M V P (each | 150 cal)

Fresh grape tomatoes tossed with shallots, garlic, dill and extra virgin olive oil

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BREAKFAST: MORNING BUFFETS, continued



BREAKFAST BUFFET

\$15.69 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes condiments, coffee and hot tea.

INCLUDES:

Seasonal Sliced Fresh Fruit (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

CHOICE OF THREE:

Sliced Plain Mini Bagel	(each 90 cal)	Mini Butter Croissant	(each 80 cal)
Mini Danish	(each 130-170 cal)	Mini Scones	(each 190-200 cal)
Muffins	(each 160-230 cal)	Mini Chocolate Croissant	(each 190-200)

Cream Cheese (1 oz. | 70 cal), Light Cream Cheese (1 oz. | 60 cal) and Strawberry Cream Cheese (1 oz. | 70 cal)

CHOICE OF ONE:

Hash Browned Potatoes with Onion & Thyme	(1/2 cup 170 cal)
Sweet Potato Hash with Shallots & Kale	(1/2 cup 110 cal)
French Fried Tater Tots	(1/2 cup 190 cal)
Home Fried Potatoes	(1/2 cup 90 cal)
Root Vegetable Hash	(1/2 cup 80 cal)

CHOICE OF TWO:

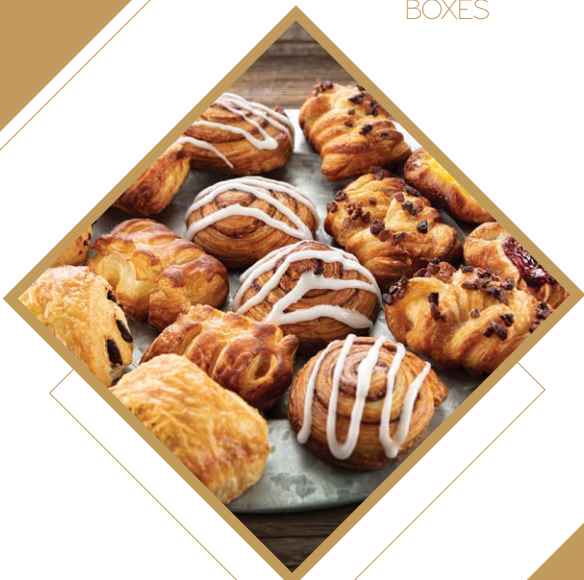
Bacon Slices	(1 slice 35 cal)	Sausage Links	(1 link 110 cal)
Turkey Sausage Link	(1 link 45 cal)	Cage Free Hard Cooked Eggs	(1 egg 80 cal)
Turkey Bacon	(1 slice 25 cal)		

CHOICE OF ONE:

Seasoned Scrambled Egg Whites	(1/2 cup 90 cal)	Seasoned Scrambled Eggs	(1/2 cup 180 cal)
Cholesterol Free Scrambled Eggs	(1/2 cup 120 cal)	Scrambled Tofu	(1/2 cup 80 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BREAKFAST: BOXES



CLASSIC BREAKFAST BOX

\$8.49 per guest

Seasonal fresh fruit, choice of breakfast bread, granola bar, hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup (1 cup | 35 cal)
A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST BREAD:

Mini Butter Croissant	(each 80 cal)	Mini Chocolate Croissant	(each 100 cal)
Classic Blueberry Muffin	(each 170 cal)		

CHOICE OF ONE GRANOLA BAR:

Granola Bar	(each 90 cal)	Peanut Butter Granola Bar	(each 100 cal)
Oats & Honey Granola Bar	(each 90 cal)		

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt	(4 oz. 80 cal)	Cage Free Hard Cooked Egg	(2 eggs 160 cal)
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SIGNATURE BREAKFAST BOX

\$9.59 per guest

Seasonal fresh fruit, blueberry muffin, choice of Mini Yogurt Mini Parfait & hard boiled eggs or yogurt. Includes condiments.

INCLUDES:

Mixed Fruit Cup (1 cup | 35 cal)
A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin

(each | 170 cal)

CHOICE OF ONE:

Chocolate Covered Cherry Parfait	(parfait 170 cal)	Lemon Rosemary Parfait	(parfait 150 cal)
Apple Sweet Potato Parfait	(parfait 250 cal)	Hawaiian Sunset Parfait	(parfait 120 cal)

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt	(4 oz. 80 cal)	Cage Free Hard Cooked Egg	(2 eggs 160 cal)
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ADD ON BEVERAGES

Orange Juice	\$3.89 per guest	(12 oz. 150 cal)
Apple Juice	\$2.89 per guest	(12 oz. 160 cal)

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BREAKFAST: A LA CARTE



BREAKFAST BAKERY

A variety of mini and regular baked goods sold by the dozen.

Muffins \$17.99 per dozen

Mini Danish \$17.99 per dozen

Mini Croissants \$17.99 per dozen

Mini Scones \$17.99 per dozen

Coffee Cakes \$19.99 per dozen

Breakfast Breads \$17.99 per dozen

Cinnamon Roll Flats \$17.99 per dozen

Sliced Plain Mini Bagels \$17.99 per dozen

Glazed Cinnamon Roll \$17.99 per dozen

Assorted Bagels \$22.99 per dozen

(1 each | 160-230 cal)

(1 each | 130-170 cal)

(1 each | 80-100 cal)

(1 each | 190-200 cal)

(1 each | 110-430 cal)

(1 each | 250 cal)

(1 each | 120 cal)

(1 each | 90 cal)

(1 each | 150 cal)

(each | 280-300 cal)

YOGURT \$2.99 each

Chobani Nonfat Blueberry Greek Yogurt

Chobani Nonfat Vanilla Greek Yogurt

Chobani Nonfat Strawberry Greek Yogurt

Strawberry Banana Non Fat Lite Yogurt

Blueberry Non Fat Lite Yogurt

Vanilla Non Fat Lite Yogurt

(1 each | 90 cal)

(1 each | 80 cal)

(1 each | 90 cal)

(1 each | 90 cal)

(1 each | 90 cal)

(1 each | 90 cal)

OATMEAL BAR \$4.79 per guest

Warm oatmeal served with a variety of toppings and milk.

INCLUDES:

Steel Cut Oatmeal

(8 oz. | 170 cal)

CHOICE OF SIX:

Brown Sugar

(1 tbsp. | 45 cal)

Toasted Almonds

(1 tbsp. | 40 cal)

Sweetened Dried Cranberries

(1 tbsp. | 30 cal)

Fresh Blueberries

(1 tbsp. | 5 cal)

2% Milk

(1 tbsp. | 10 cal)

Cinnamon

(1 tsp. | 5 cal)

Walnut Pieces

(1 tbsp. | 50 cal)

Seedless Raisins

(1 tbsp. | 25 cal)

Creamy Peanut Butter

(1 tbsp. | 90 cal)

Unsweetened Almond Milk

(1 tbsp. | 0 cal)

BREAKFAST: A LA CARTE, continued



DONUT HOLES \$8.99 per two dozen

Glazed Donut Holes

(6 donut holes | 280 cal)

Cinnamon Sugar Donut Holes

(6 donut holes | 290 cal)

SEASONAL MINI GREEK YOGURT PARFAITS \$3.09 per guest

Banana, Nutella, & Granola Yogurt Parfait

(1 mini parfait | 100 cal)

Tropical Fruit & Granola Yogurt Parfait

(1 mini parfait | 70 cal)

Blueberry, Lemon, & Granola Yogurt Parfait

(1 mini parfait | 60 cal)

HOT BREAKFAST SANDWICHES \$2.99 each

Egg & Cheese Bagel

(each | 200 cal)

Ham, Egg & Cheese Bagel

(each | 230 cal)

Sausage, Egg & Cheese Bagel

(each | 390 cal)

Egg & Cheese Biscuit

(each | 280 cal)

Bacon Egg & Cheese Biscuit

(each | 310 cal)

Ham, Egg & Cheese Biscuit

(each | 310 cal)

Sausage, Egg & Cheese Biscuit

(each | 470 cal)

Bacon, Egg & Cheese Bagel

(each | 240 cal)

EGG DISHES

Biscuit, Sausage & Cheddar Bread Pudding \$4.49 each

(each | 370 cal)

Ham, Rosemary & Gruyere Bread Pudding \$4.49 each

(each | 290 cal)

Maple, Pecan, Brown Butter Bread Pudding \$4.49 each

(each 400 cal)

Strawberry Brioche Bread Pudding \$4.49 each

(each | 150 cal)

Hard Boiled Eggs \$13.99 per dozen

(each | 70 cal)

Vegan Shakshuka \$4.49 per guest

(each | 160 cal)

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BREAKS: MORNING BREAKS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up & clean up.

MORNING MOXY

\$11.09 per guest

Power through your morning with fresh fruit, yogurt and/or overnight oats along with a selection of freshly-baked goods. Includes coffee & hot tea service. Includes condiments.

INCLUDES:

Seasonal Sliced Fresh Fruit
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

(3 oz. | 35 cal)

CHOICE OF TWO PARFAITS:

Maple Oats with Spiced Apples
Coconut Oats with Strawberry
Nutella Oats With Banana
Carrot Cake Oats
PB&J Overnight Oats
Tropical Overnight Oats

(1 mini parfait | 100 cal)
(1 mini parfait | 60 cal)
(1 mini parfait | 260 cal)
(1 mini parfait | 80 cal)
(1 mini parfait | 110 cal)
(1 mini parfait | 80 cal)

CHOICE OF THREE BAKED GOODS:

Mini Butter Croissant
Mini Chocolate Croissant
Apple Mini Danish
Cheese Mini Danish
Mini Maple Pecan Danish
Mini Raspberry Danish
Apple Cinnamon Muffin
Banana Streusel Muffin

(each | 80 cal)
(each | 100 cal)
(each | 130 cal)
(each | 140 cal)
(each | 170 cal)
(each | 130 cal)
(each | 180 cal)
(each | 230 cal)



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BREAKS: AFTERNOON BREAKS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

TEA TIME

\$8.49 per guest

Tea Time comes with grissini, candied pecans, brownie bite and a refreshing Arnold Palmer.

Grissini (2 breadsticks | 45 cal)

A Thin crispy breadsticks brushed with olive oil and coarse salt

Candied Cinnamon Pecans (2 oz. | 160 cal)

Truffled Brownie Bites (2 each | 110 cal)

Arnold Palmer (Iced Tea & Lemonade) (8 oz. | 130 cal)

SWEET & SALTY

\$8.49 per guest

Sweet & Salty includes spiced snack mix, fruit and cheese platter, cookies and beverages.

INCLUDES:

Snack Mix (1/2 cup | 130 cal)
Rice and Corn Chex blended with almonds, pretzels, tomato, Worcestershire sauce, celery salt & garlic

Fruit & Cheese Platter (3 oz. fruit + 1 oz. cheese | 140 cal)

Platter heaped with cubed cheeses, cheddar, swiss and provolone, an arrangement of fresh melon, berries and grapes

Assorted Crackers for Cheese (1 serving | 50 cal)

CHOICE OF TWO COOKIES:

Chocolate Chip Cookie (1 cookie | 150 cal)
Peanut Butter Cookie (1 cookie | 150 cal)
Oatmeal Raisin Cookie (1 cookie | 150 cal)

Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

DIPS AND CHIPS

\$7.49 per guest

Start with a crudité platter and add your choice of deli chips and three dips.

INCLUDES:

Crudité Platter (3 oz. | 20 cal)

CHOICE OF THREE CHIPS:

House-made Tortilla Chips (12 chips | 30 cal)
Pita Chips (2 oz. | 150 cal)
Sea Salt Dusted Deli Chips (2 oz. | 90 cal)
BBQ Dusting Deli Chips (2 oz. | 90 cal)

CHOICE OF THREE DIPS

Dijon Ranch Dip (2 tbsp. | 190 cal)
Onion Cheese Dip (2 tbsp. | 70 cal)
Roasted Red Pepper Hummus (2 tbsp. | 60 cal)
Baba Ghanoush (2 tbsp. | 30 cal)
Buffalo Chicken Blue Cheese Dip (2 tbsp. | 50 cal)

SNACK PACK

\$6.99 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.

CHOICE OF TWO:

Apple (each | 90 cal)
Banana (each | 140 cal)
Orange (each | 70 cal)

CHOICE OF FOUR:

Almonds (1.5 oz. | 250 cal)
Roll Gold Tiny Twist Pretzels (1 oz. | 110 cal)
Potato Chips (1.5 oz. | 240 cal)
Cheeze-It Original (1.5 oz. | 220 cal)
Sunburst Trail Mix (1.5 oz. | 220 cal)
Grandma's Big Chocolate Chip Cookies (2.5 oz. | 340 cal)

CHOICE OF TWO:

Granola Bar (1 bar | 90 cal)
Peanut Butter Granola Bar (1 bar | 100 cal)
Oats & Honey Granola Bar (1 bar | 90 cal)

Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

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BREAKS: A LA CARTE



Perfect as an add on to an afternoon break package. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

TOP YOUR OWN DONUT STATION

\$4.40 per guest
Start with warm donut holes and build your own sweet treat with a choice of syrup and toppings.

INCLUDES:	
Donut Holes	(3 each 120 cal)
CHOICE OF TWO:	
Honey Dip Doughnut Glaze	(1/2 tbsp. 30 cal)
Maple Flavored Pancake Syrup	(1/2 tbsp. 25 cal)
Strawberry Syrup	(1/2 tbsp. 20 cal)
Chocolate Syrup	(1/2 tbsp. 25 cal)
CHOICE OF FOUR:	
Bacon Crumbles	(1 tsp. 15 cal)
Graham Cracker Crumbs	(1 tsp. 10 cal)
Mini Marshmallows	(2 tsp. 5 cal)
Mini Chocolate Chips	(2 tsp. 35 cal)
Whipped Topping	(1/2 tbsp. 5 cal)
Chocolate Jimmies Sprinkles	(1 tsp. 20 cal)
Rainbow Jimmies Sprinkles	(1 tsp. 20 cal)

ROASTED FINGERLING POTATO BAR

\$6.79 per guest
Roasted fingerling potatoes dressed in your choice of ingredients such as butter, bacon bits and sour cream.

INCLUDES:	
Roasted Fingerling Potatoes	(4 oz. 140 cal)
Fresh Broccoli Florets	(2 tbsp. 0 cal)
Fresh Green Onions	(1 tbsp. 10 cal)
Grilled Corn Salsa	(1 tbsp. 30 cal)
Sour Cream	(1 tbsp. 60 cal)
Shredded Cheddar Cheese	(1 tbsp. 50 cal)
Real Bacon Bits	(1 tbsp. 100 cal)
Butter	(1 tbsp. 15 cal)
Pico De Gallo	(1 tbsp. 25 cal)
Creamy Cheddar Cheese Sauce	(1 tbsp. 25 cal)

TOP YOUR OWN POPCORN STATION

\$3.39 per guest
Popcorn popped with olive oil; topped with your choice of sweet and savory seasonings.

INCLUDES:	
Popcorn	(2 cups 70 cal)
Olive Oil	(1 tsp. 40 cal)
CHOICE OF FOUR:	
Smoked Paprika	(1/8 tsp. 0 cal)
Tajin Seasoning	(1/8 tsp. 0 cal)
Hot Madras Curry Powder	(1/8 tsp. 0 cal)
Cajun Seasoning	(1/8 tsp. 0 cal)
Caribbean Jerk Seasoning	(1/8 tsp. 0 cal)
Creamy Buttermilk & Herb Dressing Mix	(1/8 tsp. 0 cal)
Lawry's Spicy Buffalo Wing Seasoning	(1/8 tsp. 0 cal)
Cheddar Cheese Sauce Mix	(1/8 tsp. 0 cal)
Grated Parmesan Cheese	(1/8 tsp. 0 cal)
Cinnamon & Powdered Sugar Topping	(1/8 tsp. 0 cal)
Fine Chocolate Bavarian Mix	(1/8 tsp. 0 cal)
Nestle Dulce de Leche	(1/8 tsp. 0 cal)
White Truffle Oil	(1 tsp. 40 cal)

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Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery & set up. Each option features a curated selection of the most popular salads or sandwich items all packaged into one easy-to-use box. Packaging includes eco-friendly service ware and cutlery.

CHOICE OF ONE:
Chocolate Brownie (each | 220 cal) Two Cookies (2 cookies | 310-330 cal)

BEVERAGES:
Includes Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-150 cal)

UPGRADE TO A SIGNATURE SIDE:
Quinoa Cucumber Salad \$1.99 per guest (1/2 cup | 140 cal)
Azifa (Green Lentil Salad) \$1.99 per guest (1/2 cup | 120 cal)
Wild Rice, Quinoa & Lentil Salad \$1.99 per guest (1/2 cup | 240 cal)
Chickpea Chaat Salad \$1.99 per guest (1/2 cup | 60 cal)
Super Bean Salad Mix \$1.99 per guest (1/2 cup | 80 cal)

SIGNATURE SANDWICH LUNCH BOX \$14.09 per guest
The Signature Lunch Box includes a sandwich or wrap, baked or regular potato chips (1 bag | 140-220 cal), an apple (1 piece | 70 cal), dessert (126-230) and drink (0-250 cal).

SELECT UP TO THREE:
HAM & GRUYERE ON SOURDOUGH (each | 620 cal)
Smoked ham with gruyere cheese, lettuce, tomato and dijonaise on sourdough

TUSCAN PORK SANDWICH (each | 730 cal)
Roast pork & provolone cheese with baby arugula, tomato and garlic aioli on sourdough

SZECHUAN SALMON WRAP (each | 400 cal)
A healthy grain tortilla covered with Szechuan garlic butter filled with flaked salmon and Thai broccoli slaw

ROAST BEEF & WATERCRESS SANDWICH (each | 420 cal)
Roast beef & cheddar cheese with horseradish, tomato and watercress on sourdough bread

CITRUS FLANK STEAK & CHIMICHURRI SANDWICH (each | 660 cal)
Grilled lime marinated flank steak, red onion, lettuce, tomato with chimichurri sauce and mayonnaise on sourdough bread

CLASSIC SANDWICH LUNCH BOX

\$12.09 per guest
The Classic Lunch Box includes a sandwich or wrap, baked or regular potato chips (1 bag | 140-220 cal), an apple (1 piece | 70 cal), dessert (126-230 cal) and drink (0-250 cal).

SELECT UP TO THREE:
GRILLED CHICKEN CAESAR WRAP (each | 560 cal)
Grilled chicken with romaine, parmesan, Caesar dressing and croutons in a hearty grain tortilla

TURKEY, PROVOLONE & GIARDINIERA SANDWICH (each | 560 cal)
Smoked turkey, provolone, giardiniera, lettuce, tomato and mayonnaise on sourdough bread

TURKEY, CHEDDAR & CHIPOTLE MAYO SANDWICH (each | 550 cal)
Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

HULI HULI CHICKEN SANDWICH (each | 500 cal)
Grilled huli huli chicken with lemon scallion mayonnaise, lettuce and tomato on sourdough bread

GRILLED CHICKEN & GRUYERE ON WHEAT (each | 650 cal)
Grilled chicken with gruyere, baby arugula, tomato and roasted pepper garlic aioli on wheat berry bread

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH (each | 520 cal)
Smoked ham with brie cheese, Granny Smith apple, baby arugula & Dijonaise on sourdough

LEMON BASIL ROASTED VEGETABLE SANDWICH (each | 550 cal)
Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread

TANDOORI CAULIFLOWER AND PEPPER WRAP (each | 300 cal)
Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla



BOXED MEALS

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BOXED MEALS, continued



SIGNATURE SALAD LUNCH BOX

\$14.29 per guest

The Signature Salad Lunch Box includes choice of salad, dinner roll (1 piece | 110 cal), an apple (1 piece | 80 cal), dessert (126-230 cal) and drink (0-250 cal). Includes condiments.

CHOICE OF THREE:

HARVEST GRAIN BOWL (each | 460 cal)
Sunrise rice blend, baby kale, simply roasted butternut squash, beets and brussels sprouts, served with lemon tahini parsley dressing

CAESAR SALAD WITH GRILLED SHRIMP (each | 650 cal)
Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD WITH GRILLED STEAK (each | 240 cal)
Romaine lettuce & spring mix topped with grilled steak, grape tomatoes, cucumbers & shredded carrots

BRUSSELS SPROUT AND KALE SALAD WITH SALMON (each | 660 cal)
Baby kale, brussels sprouts, sunflower seeds, craisins, blue cheese and maple dijon topped with cranberry glazed salmon

ASIAN RICE NOODLE SALAD (each | 450 cal)
Rice noodles tossed with carrots, red peppers & green onions with sesame oil & soy sauce

BLT SALAD (each | 290 cal)
Iceberg lettuce topped with crispy bacon & grape tomatoes, served with green goddess dressing

CLASSIC SALAD LUNCH BOXES

\$12.09 per guest

The Salad Lunch Box includes choice of salad, dinner roll (1 piece | 70 cal), an apple (1 piece | 70 cal), dessert (126-230 cal) and drink (0-250 cal). Includes condiments.

CHOICE OF THREE:

CAESAR SALAD (each | 510 cal)
Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED CHICKEN (each | 670 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

CAESAR SALAD WITH PORTOBELLO (each | 660 cal)
Romaine lettuce topped with portobello, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD (each | 35 cal)
Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED CHICKEN (each | 200 cal)
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH PORTOBELLO (each | 190 cal)
Romaine lettuce and spring mix topped with portobello, grape tomatoes, cucumbers and shredded carrots

GREEK SALAD (each | 100 cal)
Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

MANDARIN ORANGE SPINACH SALAD (each | 150 cal)
Spinach, romaine and red leaf lettuce layered with mandarin oranges, red onion and toasted pepitas



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COLD BUFFETS, continued



JR. EXECUTIVE BUFFET

\$16.99 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, green salad, dinner roll with butter, fruit tray, dessert, condiments and selection of cold beverages. Includes condiments.

INCLUDES:

Seasonal Sliced Fresh Fruit (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries

CHOICE OF THREE:

Turkey, Cheddar & Chipotle Mayo Slider (each | 260 cal)
Curried Chicken, Apple & Almond Slider (each | 210 cal)
Grilled Chicken Caesar Wrap (each | 280 cal)
Grilled Chicken & Gruyere Slider (each | 260 cal)
Bacon, Lettuce & Tomato Slider (each | 250 cal)
Smoked Ham, Brie & Apple Slider (each | 300 cal)
Ham & Gruyere Slider (each | 270 cal)
Lemon Basil Roasted Vegetable Slider (each | 290 cal)
Tandoori Cauliflower & Pepper Wrap (each | 150 cal)

UPGRADE YOUR SANDWICH:

\$1.99 per sandwich
Flank, Cheddar & Chipotle Mayo Slider (each | 300 cal)
Roast Beef, Gruyere & Arugula Slider (each | 230 cal)
Peppered Beef & Roast Tomato Slider (each | 340 cal)
Basil Aioli Tuna Salad Slider (each | 440 cal)
Lemon Chive Shrimp Salad Slider (each | 190 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens (1 cup | 35 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad (1 cup | 10 cal)
Greek Salad (1 cup | 20 cal)

CHOICE OF THREE DESSERTS:

Rice Krispie Bar (each | 70 cal)
Two Cookies (2 cookies | 150-160 cal)
Blondie Bar (each | 60 cal)
Fabulous Chocolate Chunk Brownie (each | 120 cal)
Luscious Lemon Bar (1 piece | 90 cal)
Lemon Crumb Dessert Bar (1 piece | 100 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea (8 oz. | 0 cal)
Sweet Tea (8 oz. | 15 cal)
Lemonade (8 oz. | 15 cal)
Orange Infused Water (8 oz. | 0 cal)
Cucumber Mint Infused Water (8 oz. | 0 cal)

EXECUTIVE BUFFET

\$18.99 per guest

Our Executive Buffet includes choice of mini sandwiches, green salad, dinner rolls with butter, seasonal fresh fruit tray, grain and bean salad, ambient vegetable platter, condiments and selection of cold beverages. Includes condiments.

INCLUDES:

Seasonal Sliced Fresh Fruit (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
Assorted House Baked Dinner Rolls with Butter (each | 110 cal)

CHOICE OF THREE:

Classic Turkey Club Slider (each | 270 cal)
Turkey, Provolone & Giardiniera Slider (each | 300 cal)
Curried Chicken, Apple & Almond Slider (each | 210 cal)
Huli Huli Chicken Slider (each | 320 cal)
Grilled Chicken & Gruyere Slider (each | 260 cal)
Bacon, Lettuce & Tomato Slider (each | 250 cal)
Smoked Ham, Brie & Apple Slider (each | 300 cal)
Ham & Gruyere Slider (each | 270 cal)
Prosciutto & Manchego Cheese Slider (each | 360 cal)
Lemon Basil Roasted Vegetable Slider (each | 290 cal)
Tandoori Cauliflower & Pepper Wrap (each | 150 cal)

UPGRADE YOUR SANDWICH:

\$1.99 per sandwich
Flank, Cheddar & Chipotle Mayo Slider (each | 300 cal)
Roast Beef, Gruyere & Arugula Slider (each | 230 cal)
Peppered Beef & Roast Tomato Slider (each | 340 cal)
Basil Aioli Tuna Salad Slider (each | 440 cal)
Lemon Chive Shrimp Salad Slider (each | 190 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens (1 cup | 10 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad (1 cup | 10 cal)
Greek Salad (1 cup | 20 cal)
Asian Rice Noodle Salad (1 cup | 220 cal)
BLT Green Goddess Salad (1 cup | 130 cal)

ADD A PROTEIN TO YOUR SALAD:

Grilled Chicken Breast (\$0.00 per guest) (1/4 cup | 80 cal)
Grilled Shrimp (\$0.00 per guest) (4 shrimp | 120 cal)
Grilled Flank Steak (\$0.00 per guest) (1/4 cup | 100 cal)
Balsamic Marinated Portobello (\$0.00 per guest) (1/4 cup | 80 cal)
Mushrooms (\$0.00 per guest) (1/4 cup | 80 cal)

CHOICE OF ONE BEAN AND GRAIN SALAD:

Quinoa Cucumber Salad (1/2 cup | 140 cal)
Azzia (Green Lentil Salad) (1/2 cup | 120 cal)
Southwestern Wheat Berry Salad (1/2 cup | 90 cal)
Lemony Chickpea Salad (1/2 cup | 100 cal)
Super Bean Salad Mix (1/2 cup | 80 cal)

CHOICE OF ONE VEGETABLE:

Grilled Fresh Asparagus (4 spears | 15 cal)
Zucchini, Hazelnuts & Parmesan Salad (4 oz. | 140 cal)
Roasted Beets with Thyme (4 oz. | 50 cal)
Marinated Roasted Red Peppers (4 oz. | 150 cal)

CHOICE OF THREE DESSERTS:

Two Cookies (2 cookies | 150-160 cal)
Fabulous Chocolate Chunk Brownie (each | 60 cal)
Blondie Bar (each | 60 cal)
Carrot Cake (each | 230 cal)
Devil's Food Cake (each | 70 cal)
Lemon Bar (1 piece | 80 cal)
Yogurt Mousse with Berries Tartlet (1 piece | 60 cal)

CHOICE OF TWO BEVERAGES:


Brewed Iced Tea (8 oz. | 0 cal)
Sweet Tea (8 oz. | 15 cal)
Lemonade (8 oz. | 15 cal)
Orange Infused Water (8 oz. | 0 cal)
Cucumber Mint Infused Water (8 oz. | 0 cal)

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HOT BUFFET

Design the perfect buffet with your choice of salad, entrée, side dishes, dessert, rolls and beverages. Includes condiments.

INCLUDES:

Assorted House Baked Dinner Rolls with Butter  (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:


POULTRY \$20.69 per guest

Cou au vin (1 thigh + sauce | 280 cal)
Calabrian Chile Roasted Chicken (1 breast | 380 cal)
Cajun Chicken Breast (1 breast | 230 cal)
Lemon & Thyme Seared Chicken Breast (1 breast | 260 cal)
Piri Piri Chicken (4 oz. | 250 cal)

VEGETARIAN & VEGAN \$20.29 per guest

Roasted Root Vegetable Tagline  (1/2 cup | 90 cal)
Pea Cakes, Feta & Pea Shoots  (1 cake | 130 cal)
Mushroom & Okra Stew  (4 oz. | 45 cal)

PORK \$21.09 per guest

Honey & Five Spice Pork Loin (4 oz. | 280 cal)
Spring Herb & Dijon Pork Tenderloin  (4 oz. | 160 cal)
Cuban Mojo Pork (4 oz. | 280 cal)

BEEF \$26.99 per guest

BBQ Rubbed Eye of Round (4 oz. | 240 cal)
BBQ Beef Brisket (4 oz. | 240 cal)
Braised Beef Short Ribs (4 oz. | 330 cal)

SEAFOOD \$24.99 per guest

Olive Oil & Thyme Poached Cod  (1 fillet | 100 cal)
Parmesan Tilapia with Red Pepper Sauce (1 fillet | 230 cal)
Citrus & Herb Crusted Wild Salmon (1 fillet | 170 cal)
Charleston Crab Cakes (1 cake | 210 cal)




Tilapia \$22.99 per guest

Parmesan Tilapia with Red Pepper Sauce (1 fillet | 230 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens  (1 cup | 10 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad  (1 cup | 10 cal)
Greek Salad  (1 cup | 20 cal)
Asian Rice Noodle Salad  (1 cup | 220 cal)

CHOICE OF ONE SIDE:

Creamy Parmesan Grits  (4 oz. | 100 cal)
Simply Steamed Brown Rice  (1/2 cup | 180 cal)
Coconut Jasmine Rice  (1/2 cup | 190 cal)
Herbed Roasted Potato Wedges  (4 oz. | 100 cal)
Simply Roasted Red Bliss Potatoes  (1/2 cup | 130 cal)
Sweet Potato Hash with Shallots & Kale  (1/2 cup | 110 cal)

CHOICE OF ONE VEGETABLE:





Grilled Zucchini with Coriander  (4 oz. | 20 cal)
Simply Sautéed Kale  (1/2 cup | 60 cal)
Grilled Broccolini  (4 oz. | 110 cal)
Charred Broccoli Rabe  (1/2 cup | 80 cal)
Grilled Corn Succotash  (1/2 cup | 90 cal)

BUFFETS: HOT BUFFETS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.



CHOICE OF TWO DESSERTS:

Fruit Platter  (3 oz. | 35 cal)
Pecan Pie (1 slice | 340 cal)
Chocolate Cream Pie  (1 slice | 370 cal)
Pumpkin Pie  (1 slice | 410 cal)
Double Chocolate Layer Cake (1 cupcake | 260 cal)
Confetti Cupcake  (1 cupcake | 380 cal)
Strawberry Brioche Bread Pudding  (1 pudding | 150 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea  (8 oz. | 0 cal)
Sweet Tea  (8 oz. | 20 cal)
Lemonade  (8 oz. | 70 cal)
Orange Infused Water  (8 oz. | 0 cal)
Cucumber Mint Infused Water  (8 oz. | 0 cal)

BUFFET ADD ONS

Give your guests something extra special to enjoy with their cold buffet selection by adding on one or more of our add ons.


BEAN AND GRAIN SALAD:

\$2.29 per guest per salad
Quinoa Cucumber Salad  (1/2 cup | 190 cal)
Lemony Chickpea Salad  (1/2 cup | 100 cal)
Super Bean Salad Mix  (1/2 cup | 1 cal 80)
Black Bean, Corn & Jicama Salad  (1/2 cup | 1 cal 90)

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Take a culinary journey around the world with Flavour's themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.








CHOICE OF TWO BEVERAGES:

Brewed Iced Tea  (8 oz. | 0 cal)
Sweet Tea  (8 oz. | 15 cal)
Lemonade  (8 oz. | 15 cal)
Orange Infused Water  (8 oz. | 0 cal)
Cucumber Mint Infused Water  (8 oz. | 0 cal)

NORTH AFRICAN

\$21.99 per guest

Explore the flavors of North Africa with authentic sides, salads, entrée, dessert and condiments.

Roasted Root Vegetable Tagline  (1 cup | 190 cal)
Roast Za'atar Leg of Lamb (4 oz. | 240 cal)
Fruited Couscous Salad  (1/2 cup | 170 cal)
North African Chopped Cauliflower Salad  (1/2 cup | 60 cal)
Carrot, Orange & Mint Salad  (4 oz. | 130 cal)
Greek Style White Pita Bread  (1/2 pita | 100 cal)
Harissa Tomato Sauce  (2 tbsp. | 30 cal)
Almond Cookies  (2 cookies | 200 cal)

BASQUE

\$22.99 per guest






Selection of Northern Spanish sides, entrée, dessert, condiments and beverages.

Spanish Abondigas (6 meatballs | 270 cal)
Gambas al Ajillo (Garlic Shrimp) (1/2 cup | 100 cal)
Gaspacho Andaluz  (4 oz. | 150 cal)
Lentil Salad with Blue Cheese  (1/2 cup | 100 cal)
Tortilla de Patata  (1 piece | 340 cal)
Patatas Bravas  (1/2 cup | 220 cal)
Pan con Tomate  (1 toast | 90 cal)
Cardamom Saffron Rice Cream  (each | 110 cal)

FARMER'S MARKET

\$20.99 per guest









Selection of farm-fresh favorites including sides, salads, entrée, dessert, condiments and beverages.

Buttermilk Fried Chicken Thigh (1 thigh | 310 cal)
Spring Pea Cakes, Feta and Pea Shoots  (2 cakes | 250 cal)
Baby Kale, Red Onion & Fennel Salad  (1/2 cup | 160 cal)
Grape Tomato Salad  (1/2 cup | 150 cal)
Black Eyed Pea & Corn Salad  (1/2 cup | 90 cal)
Cornbread  (1 piece | 200 cal)
Yogurt Honey Mousse with Berries Tartlet (1 tartlet | 60 cal)

INDIAN

\$22.99 per guest







Authentic Indian buffet with sides, entrée, dessert and condiments.

Chicken Tikka Masala (1 cup | 390 cal)
Madras Cabbage & Peas  (1 cup | 140 cal)
Alu Gobi Matar  (1/2 cup | 100 cal)
Dal Tarka  (1/2 cup | 190 cal)
Pulao Rice  (1/2 cup | 150 cal)
Vegetable Pakora  (1 pakora | 50 cal)
Naan Dippers  (2 dippers | 60 cal)
Cilantro Chutney  (1 tbsp. | 35 cal)
Mango & Passion Fruit Fool Sweet Shot  (each | 60 cal)

SOUTHERN BBQ

\$18.99 per guest














Celebrate the south with BBQ, comforting sides, salad, entrée, dessert and condiments.

Pulled BBQ Chicken  (3 oz. | 140 cal)
Smokeshow BBQ Sauce  (2 tbsp. | 50 cal)
Baked Beans (1/2 cup | 160 cal)
Famous Slaw  (1/2 cup | 30 cal)
Country-Style Potato Salad  (1/2 cup | 190 cal)
Cornbread  (1 piece | 200 cal)
Chocolate Brownie  (1 piece | 60 cal)

TEX MEX

\$17.29 per guest









Tex Mex tacos with sides, condiments, dessert and beverages.

6" Pressed Flour Tortillas  (2 tortillas | 180 cal)
6" White Corn Tortillas  (2 tortillas | 110 cal)
Beef Taco Meat (3 oz. | 160 cal)
Cumin Grilled Chicken  (3 oz. | 150 cal)
Spanish Rice  (1/4 cup | 90 cal)
Tex Mex Veggie  (1/2 cup | 80 cal)
Shredded Lettuce  (1/4 cup | 0 cal)
Fresh White Onions  (1 tbsp. | 15 cal)
Pico De Gallo  (2 tbsp. | 5 cal)
Sour Cream  (2 tbsp. | 60 cal)
Shredded Cheddar Cheese  (2 tbsp. | 60 cal)
Fresh Guacamole  (2 tbsp. | 50 cal)
Sliced Jalapeno Peppers  (2 tbsp. | 0 cal)
Mexican Chocolate Chile Cookie  (2 cookies | 220 cal)

PLANT-BASED MEXICAN

\$17.99 per guest

Take a trip south of the border with plant-based salads, sides, entrée, dessert and condiments.

Vegetable & Black Bean Quesadilla  (1 quesadilla | 500 cal)
Roasted Chili & Sweet Corn Tamale  (2 tamales | 90 cal)
Spanish Rice  (1/2 cup | 190 cal)
Baja Black Beans  (1/2 cup | 100 cal)
Tri-Color Corn Tortilla Chips  (1/2 cup | 80 cal)
Pico De Gallo  (2 tbsp. | 0 cal)
Fresh Guacamole  (2 tbsp. | 50 cal)
Mexican Chocolate Chile Cookie  (1 cookie | 220 cal)








BUFFETS: THEMED BUFFETS



SOUTHERN ITALIAN

\$20.59 per guest

Buon appetite of Southern Italian sides, salads, entrée, dessert and condiments.

Orecchiette Puttanesca  (1 cup | 200 cal)
Calabrian Chile Roasted Chicken  (4 oz. | 170 cal)
Caponata  (3 oz. | 60 cal)
Cannellini Beans w/Tomato & Rosemary  (1/2 cup | 80 cal)
Fennel, Arugula & Ricotta Salad  (3 oz. | 120 cal)
Herb Focaccia Bread  (1 piece | 240 cal)
Tiramisu Sweet Shot  (each | 240 cal)

ASIAN

\$20.79 per guest

Selection of Asian sides, entrée, dessert, condiments and beverages.

Sweet & Sour Chicken (8 oz. | 470 cal)
Cantonese Stir-Fry with Snow Peas  (8 oz. | 110 cal)
Jasmine Steamed Rice  (1/2 cup | 100 cal)
Tangy Asian Slaw  (1/2 cup | 250 cal)
Sesame Ginger Green Beans  (1/2 cup | 70 cal)
Vegetable Egg Roll  (1 egg roll | 180 cal)
Soy Sauce  (2 tbsp. | 20 cal)
Sweet Thai Chili Sauce  (2 tbsp. | 80 cal)
Chinese Hot Mustard  (2 tsp. | 15 cal)
Mango Mint Mousse Sweet Shot  (each | 220 cal)

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PLATED MEALS



Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides, chef-selected sauces and beverages. Select the perfect soup or salad and dessert for your guests. Selections are presented on china and pricing includes linens, cloths and napkins for guest seating. Includes condiments.

INCLUDES

Assorted House Baked Dinner Rolls with Butter **\$2** (1 roll | 150 cal)
Coffee & Hot Tea Service **\$15** (12 oz. | 0-5 cal)

CHOICE OF

Brewed Iced Tea **\$15** (8 oz. | 0 cal)
Sweet Tea **\$15** (8 oz. | 15 cal)

CHOICE OF ONE SOUP OR SALAD:

SOUP

Tuscan Chickpea & Tomato Stew **\$15** (6 oz. | 70 cal)
Curry Cauliflower Soup **\$15** (6 oz. | 45 cal)
New England Clam Chowder (6 oz. | 170 cal)
Chicken Pesto (6 oz. | 150 cal)

SALAD SERVED WITH A CHOICE OF DRESSING

Traditional Caesar Salad (1 salad | 350 cal)
Traditional Garden Salad **\$15** (1 salad | 25 cal)
Romaine Wedge Salad **\$15** (1 salad | 270 cal)
Green Goddess BLT Salad (1 salad | 150 cal)
Mixed Italian Salad **\$15** (1 salad | 300 cal)

CHOICE OF ONE DESSERT:

Southern Pecan Pie **\$15** (1 slice | 520 cal)
Iced Carrot Layer Cake **\$15** (1 slice | 460 cal)
Double Chocolate Layer Cake **\$15** (1 slice | 410 cal)
Crème Brûlée **\$15** (1 slice | 590 cal)
Fresh Fruit Tart **\$15** (1 slice | 280 cal)
Molten Choc Cake with Bittersweet Ganache **\$15** (1 cake | 630 cal)
Carrot Cardamom Bundt Cake **\$15** (1 cake | 610 cal)
Tiramisu **\$15** (1 slice | 540 cal)
Toasted Angel Food Cake with Strawberries **\$15** (1 dessert cup | 350 cal)

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PLATED MEALS, continued



POULTRY

BUTTERMILK FRIED CHICKEN THIGH **\$28.99 per guest** (1 entrée | 610 cal)
Smoked paprika and ancho chili buttermilk fried chicken thigh served with braised kale and whipped sweet potatoes

ADORO ROASTED TURKEY BREAST **\$28.99 per guest** (1 entrée | 90 cal)
Oven roasted turkey breast basted with chipotle garlic honey cider rub served with grilled zucchini with coriander, saffron rice pilaf

CALABRIAN CHILE ROASTED CHICKEN **\$36.49 per guest** (1 entrée | 380 cal)
Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette served with charred broccoli rabe and creamy polenta seasoned with garlic and parmesan

HOISIN GLAZED CHICKEN **\$32.49 per guest** (1 entrée | 370 cal)
Seared airline chicken breast coated with a spicy hoisin and soy sauce, ginger glaze served with sautéed haricots vert and sesame lemongrass jasmine rice

LEBANESE AIRLINE CHICKEN BREAST **\$32.49 per guest** (1 entrée | 270 cal)
Grilled chicken breast marinated with lemon, olive oil and garlic served with grilled eggplant, tahini and pomegranate

PORK

COFFEE CRUSTED PORK LOIN **\$31.29 per guest** (1 entrée | 290 cal)
Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes

APPLE CIDER GLAZED PORK TENDERLOIN **\$31.29 per guest** (1 entrée | 220 cal)
Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes

BEEF

LIME MARINATED FLANK STEAK **\$34.09 per guest** (1 entrée | 250 cal)
Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro served with coconut jasmine rice and grilled corn succotash

BRAISED BEEF SHORT RIBS **\$36.99 per guest** (1 entrée | 330 cal)
Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and roasted sweet and spicy root vegetables

PEPPERY BEEF TENDERLOIN **market price** (1 entrée | 330 cal)
Beef tenderloin oven roasted with a coating of cracked black pepper served with parsnip whipped potatoes and grilled broccolini

SEAFOOD

CITRUS & HERB CRUSTED WILD SALMON **\$35.99 per guest** (1 entrée | 170 cal)
Salmon marinated in orange and lemon juice, roasted in a crust of citrus zest, fresh oregano, rosemary and thyme served with parsnip whipped potatoes and grilled asparagus

GRILLED MAHI MAHI **\$39.99 per guest** (1 entrée | 100 cal)
Grilled mahi mahi seasoned with kosher salt, black pepper and parsley served with coconut jasmine rice and sesame shiitake bok choy

PARMESAN PANKO CRUSTED TILAPIA **\$28.99 per guest** (1 entrée | 170 cal)
Tilapia baked with a parmesan and chili powder panko breadcrumb topping served with sautéed kale and oven-roasted Greek fries

VEGETARIAN/VEGAN

PENNE PASTA WITH ASPARAGUS & FONTINA **\$24.99 per guest** (1 entrée | 630 cal)
Penne pasta with asparagus, fresh basil and oregano in a fontina cheese cream sauce

PEA CAKES, FETA & PEA SHOOT **\$27.99 per guest** (1 entrée | 250 cal)
Spring pea cakes with feta and pea shoots

ALMOND BUTTER, SPELT & MUSHROOM RISOTTO **\$24.99 per guest** (1 entrée | 260 cal)
Wild mushrooms, creamy almond butter and spelt risotto

GINGER MISO TOFU **\$24.99 per guest** (1 entrée | 310 cal)
Tofu seared with ginger, miso, mirin, green onions and red chile served with sesame lemongrass jasmine rice and Napa cabbage with kale and garlic

BUTTERNUT SQUASH QUINOA CAKE WITH MORNAY **\$27.99 per guest** (1 entrée | 490 cal)
Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour & sage served with vegan mornay sauce atop warm baby kale salad and medley of fresh green beans, carrots and red peppers

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PLATTERS, DESSERTS & SNACKS

A perfect addition to a reception or break. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

PLATTERS

FRESH FRUIT CATERING TRAY (3 oz. | 35 cal)

\$2.69 per guest

A seasonal array of sweet melon, pineapple, oranges, grapes and berries

FRESH VEGETABLE CRUDITÉ PLATTER (3 oz. | 20-160 cal)

\$3.39 per guest

A rainbow of crunchy fresh vegetables served with dip

FRUIT & CHEESE PLATTER

(3 oz. fruit + 1 oz. cheese | 140-190 cal)

\$4.89 per guest

Platter heaped with cubed cheeses, cheddar, swiss and provolone, & an arrangement of fresh melon, berries, and grapes. Served with crisp bread

IMPORTED & DOMESTIC CHEESE PLATTER (3 oz. | 280 cal)

\$5.79 per guest

Wedges of imported & domestic cheeses with clusters of grapes and whole wheat crackers

MEZZE (1 serving | 0-40 cal)

\$6.79 per guest

A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, stuffed grape leaves, olives, feta cheese and pickled red onions. Served with pita bread

CHEESE & CHARCUTERIE PLATTER (1 serving | 5-180 cal)

\$16.39 per guest

Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini

DESSERTS

COOKIES \$13.99 per dozen


Choice of Three:

Peanut Butter Cookie 

Oatmeal Raisin Cookie 

Butter Sugar Cookies 

Chocolate Chip Cookie 

Double Chocolate Chip Cookies 

(1 cookie | 150 cal)

(1 cookie | 150 cal)

(1 cookie | 160 cal)

(1 cookie | 160 cal)

(1 cookie | 160 cal)

BROWNIES AND BARS

Blondie Bar  \$16.99 per dozen

Chocolate Brownie  \$14.99 per dozen

Lemon Bar  \$23.99 per dozen


(1 piece | 60 cal)

(1 piece | 60 cal)

(1 piece | 80 cal)


CUPCAKES \$24.99 per dozen

Carrot Cupcake 

Yellow Cupcakes with Fudge Icing 

Red Velvet Cupcakes 

Rocky Road Cupcakes 

Orange Angel Cupcakes 

(1 cupcake | 260 cal)

(1 cupcake | 300 cal)

(1 cupcake | 310 cal)

(1 cupcake | 280 cal)

(1 cupcake | 160 cal)

SNACKS

TRAIL MIX

\$19.99 per pound

MIXED NUTS

\$21.99 per pound


(1 oz. | 150 cal)

(1 oz. | 170 cal)

GRANOLA BARS \$15.99 per dozen

Granola Bar 

Peanut Butter Granola Bar 

Oats & Honey Granola Bar 

(1 bar | 90 cal)

(1 bar | 100 cal)

(1 bar | 90 cal)

FRUIT

Mixed Fruit Cup  \$2.59 each

Seasonal Sliced Fresh Fruit Platter  \$2.69 per guest

Apples  \$1.39 each

Bananas  \$1.39 each

Orange  \$1.39 each

Grapes  \$1.39 bundle

(each | 35 cal)

(3 oz. | 35 cal)


(each | 90 cal)

(each | 140 cal)

(each | 70 cal)


(3 oz. | 60 cal)

CHIPS & PRETZELS \$1.69 each

Assorted Bagged Chips 

Rold Gold Tiny Twist Pretzels 

Baked Potato Chips 

Assorted Sunchips 

(1 bag | 190-230 cal)

(1 bag | 110 cal)

(1 bag | 140 cal)

(1 bag | 210 cal)

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The perfect addition to a buffet or plated meal, Chef Attended stations give your guests something extra special to enjoy. These stations require an attendant & our team will reach out to you to discuss.

BAO

\$11.19 per guest

Bao, or buns are made from steamed bread and layered with traditional ingredients, relishes and condiments.

CHOICE OF ONE:

Cabbage Kimchi (1/2 cup | 20 cal)

Soba Noodle Salad  (1/2 cup | 130 cal)

Tangy Asian Slaw  (1/2 cup | 250 cal)

CHOICE OF TWO BAO:

KOREAN PORK BELLY BAO (1 bao | 330 cal)

Korean pork belly bao bun with kimchi,

ponzu pickled red onions & Korean BBQ sauce

LACQUERED BEEF BAO  (1 bao | 330 cal)

Steamed bao bun stuffed with honey

lacquered BBQ beef, tangy Asian slaw

& ponzu pickled red onions & jalapenos

LEMONGRASS TOFU BAO  (1 bao | 280 cal)

Lemongrass marinated tofu in a steamed

bao bun with Thai coleslaw, ponzu pickled

cucumbers & sriracha mayonnaise

THAI SHRIMP CAKE  (1 bao | 290 cal)

Thai seasoned shrimp cake stuffed in

steamed bao bun with Thai coleslaw &

sweet chili mayonnaise

CHEF-MADE CAESAR

\$9.79 per guest

Embrace the origins of the Caesar salad with a tossed to order presentation.

Chopped Romaine Lettuce  (2 cups | 15 cal)

Fresh Baby Kale  (2 cups | 15 cal)

Caesar Salad Dressing (1 oz. | 130 cal)

Shredded Parmesan Cheese  (1/2 tbsp. | 10 cal)

Fried Capers & Lemon Zest Topping  (1/2 tbsp. | 40 cal)

Hardboiled Eggs  (1/2 tbsp. | 16 cal)

Seasoned Homestyle Croutons  (1/2 oz. | 60 cal)

CHOICE OF ONE PROTEIN:

Grilled Chicken Breast  (1/4 cup | 80 cal)

Balsamic Marinated Portobello

Mushrooms  (1/4 up | 80 cal)

Grilled Shrimp  \$1.49 per guest (2 shrimp | 60 cal)

Grilled Flank Steak \$12.09 per guest (1/4 cup | 100 cal)

CHEF ATTENDED SPECIALTY STATIONS



MEDITERRANEAN

\$11.19 per guest

CHOICE OF TWO:

CHICKEN SHAWARMA & TABBOULEH BOWL

Shawarma chicken over tabbouleh & greens with hummus, tzatziki sauce, tomato salad & seasoned pita chips

(1 bowl | 450 cal)

ZUCCHINI PANCAKES & BASMATI

RICE BOWL 

Zucchini pancakes over greens, & basmati rice with hummus, tzatziki sauce, pickled red onions & seasoned pita chips

(1 bowl | 470 cal)

BEEF KAFTE & TABBOULEH BOWL

Beef kofta over tabbouleh & greens with hummus, tzatziki sauce, tomato salad & seasoned pita chips

(1 bowl | 540 cal)

FALAFEL & BASMATI RICE BOWL

Falafel over basmati rice & greens with hummus, tzatziki sauce, pickled red onions & seasoned pita chips

(1 bowl | 490 cal)

RAMEN

\$8.99 per guest

Japanese noodle soup made with wheat noodles, broth, and a variety of toppings.

Amoy Ramen Noodles  (3 oz. | 110 cal)

Char Siu Marinated Egg  (1/2 egg | 40 cal)

Steamed Fresh Spinach  (1 tbsp. | 0 cal)

Corn  (1 tbsp. | 10 cal)

Pickled Button Mushrooms  (1 tbsp. | 0 cal)

Fresh Chinese (Napa) Cabbage  (1 tbsp. | 0 cal)

Roasted Black Seaweed (Nori Furikake)  (1 tsp. | 15 cal)

Fresh Green Onions  (1 tsp. | 0 cal)

Toasted Sesame Seeds  (1 tsp. | 15 cal)

CHOICE OF ONE BROTH:

Tonkotsu Shiu Broth (6 oz. | 30 cal)

Tonkotsu Miso Broth  (6 oz. | 70 cal)

CHOICE OF TWO RAMEN CHAR SIU:

Chicken Char Siu  (1 oz. | 45 cal)

Pork Char Siu (1 oz. | 80 cal)

Tofu Char Siu  (1 oz. | 30 cal)

TACOS

\$7.89 per guest

Build your own taco bar with seasoned meat, sour cream, cheddar cheese, roasted tomato sauce and more wrapped in your choice of tortilla.

Shredded Lettuce  (1/4 cup | 0 cal)

Fresh White Onions  (2 tbsp. | 10 cal)

Pico De Gallo  (2 tbsp. | 0 cal)

Roasted Tomatillo Salsa  (2 tbsp. | 10 cal)

Sour Cream  (2 tbsp. | 60 cal)

Shredded Cheddar Cheese  (2 tbsp. | 60 cal)

Original Mild Guacamole  (2 tbsp. | 50 cal)

Sliced Jalapeno Peppers  (2 tbsp. | 0 cal)

CHOICE OF TWO FILLINGS:

Beef Fajero Meat (3 oz. | 160 cal)


Cumin Grilled Chicken (3 oz. | 150 cal)

Tex. Mex Veggies  (1/4 cup | 80 cal)

CHOICE OF TWO TORTILLAS:

6" Frieded Flour Tortillas  (2 tortillas | 180 cal)

6" White Corn Table Tortillas  (2 tortillas | 110 cal)

Yellow Taco Shell  (2 shells | 90 cal)

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A selection of Hors D'oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate.

POULTRY

SANTA FE CHICKEN EGG ROLL \$24.49 per dozen	(1/2 egg roll 100 cal)
STEAMED LEMONGRASS CHICKEN DUMPLING \$16.99 per dozen	(1 dumpling 40 cal)
COCONUT CHICKEN SATAY \$16.99 per dozen	(each 30 cal)
LEMON PEPPER CHICKEN SKEWER \$17.99 per dozen	(1 skewer + sauce 50 cal)
CHICKEN DIABLO EMPANADAS \$23.99 per dozen	(1 empanada + sauce 240 cal)
GREEK TURKEY MEATBALL \$16.99 per dozen	(1 canape 50 cal)

PORK

BACON WRAPPED DATE \$22.39 per dozen	(1 each 45 cal)
BACON, FIG & SMOKED GOUDA TARTLET \$22.99 per dozen	(1 each 60 cal)
SERRANO HAM & MANCHEGO CHEESE CROQUETTE \$20.19 per dozen	(1 each 80 cal)
PROSCIUTTO WRAPPED ASPARAGUS \$16.89 per dozen	(1 each 50 cal)
BATTERED MACARONI & CHEESE BITES \$22.39 per dozen	(1 bite 110 cal)

BEEF

CENTER CUT FILET OF BEEF CANAPE \$25.99 per dozen	(1 each 50 cal)
ASIAN BEEF SATAY \$22.39 per dozen	(1 each 45 cal)
CHEESEBURGER SLIDERS \$27.89 per dozen	(1 each 190 cal)
BURGER SLIDER \$26.89 per dozen	(1 each 180 cal)
BARBEQUE MEATBALLS \$16.79 per dozen	(1 meatball + sauce 70 cal)
BEEF SHORT RIB PANINI \$20.19 per dozen	(1 canape 70 cal)

SEAFOOD

CRISPY COCONUT SHRIMP \$26.99 per dozen	(1 each 80 cal)
GOCHUJANG TEMPURA SHRIMP \$22.39 per dozen	(1 each 60 cal)
CRAB, ARTICHOKE & SPINACH TARTLET \$22.99 per dozen	(1 each 50 cal)
FRIED LOBSTER MAC & CHEESE CROQUETTE \$24.69 per dozen	(1 each 70 cal)
JUMBO LUMP CRAB CAKE \$30.99 per dozen	(each 70 cal)

HORS D'OEUVRES: A LA CARTE



VEGETARIAN/VEGAN

SICILIAN ARANCINI \$22.39 per dozen	(each 90 cal)
VEGETABLE SAMOSAS \$26.89 per dozen	(1 samosa 130 cal)
EDAMAME POT STICKER \$22.39 per dozen	(1 pot sticker 50 cal)
VEGETABLE EGG ROLL \$22.39 per dozen	(1/2 egg roll 90 cal)
FRIED RAVIOLI \$20.19 per dozen	(1 ravioli 90 cal)
ALOO TIKKI WITH PEAS \$19.99 per dozen	(1 patty 70 cal)

COLD HORS D'OEUVRES

SHRIMP COCKTAIL WITH CAJUN REMOULADE \$28.49 per dozen	(shrimp + sauce 190 cal)
PROSCIUTTO WRAPPED CANTALOUPE \$24.69 per dozen	(1 wedge + 1 sauce 110 cal)
COOL SALMON CANAPES \$22.39 per dozen	(1 canape 60 cal)
CURRIED CHICKEN & GOLDEN RAISIN TARTLETS \$14.99 per dozen	(1 phyllo cup 140 cal)
CUCUMBER ROUNDS WITH FETA & TOMATO \$18.99 per dozen	(1 piece 40 cal)
BLACK CURRANT & BRIE CROSTINI \$16.79 per dozen	(1 slice 90 cal)
TOFU AND VEGETABLE SPRING ROLLS \$24.69 per dozen	(each 70 cal)
WHITE BEAN DIP CROSTINI \$2.79 per guest	(each 70 cal)



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BEVERAGES



Selection of cold and hot beverages including tea, coffee, water, iced tea, juices, sodas and waters.

HOT BEVERAGES - PER GUEST

Served with appropriate condiments.	
Coffee and Hot Tea Service	(12 oz. 0-5 cal)
Brewed Regular Coffee	(12 oz. 0-5 cal)
Brewed Decaffeinated Coffee	(12 oz. 0-5 cal)
Tea Bags with Hot Water	(12 oz. 0-5 cal)
Hot Cocoa	(8 oz. 190 cal)
Hot Apple Cider	(8 oz. 120 cal)

TEA & LEMONADE

Brewed Iced Tea	(8 oz. 0 cal)
Sweet Iced Tea	(8 oz. 15 cal)
Homestyle Lemonade	(8 oz. 110 cal)

WATER STATION

Ice Water with Lemons, Limes & Oranges	(8 oz. 0 cal)
Orange Infused Water	(8 oz. 0 cal)
Cucumber Mint Infused Water	(8 oz. 0 cal)

INDIVIDUAL BEVERAGES

Assorted Juice	(each 80-170 cal)
Sparkling Water	(each 0 cal)
Assorted Canned Soda	(each 5-160 cal)
Assorted Bottled Tea	(each 0-180 cal)
Assorted Bottled Coffee	(each 180-280 cal)



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Executive Catering Guide



executive catering

JEPSON ALUMNI EXECUTIVE CENTER AT THE UNIVERSITY OF MARY WASHINGTON

Welcome

We are committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant Hors d'oeuvres, our executive catering menus are filled with fresh contemporary ideas to full served meals.

We will assist with planning your event and offer beautiful menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

We pride ourselves in being able to meet everyone's catering needs and look forward to working with you.



Jepson Alumni Executive Center

continental breakfast

Continental Breakfasts Include: Aspetto Brand Coffee, Numi Brand Hot Teas, Orange, Apple and Cranberry Juice, and Bottled Water.



GOOD MORNING	\$8.95
Fruit and Cheese Danish	
Orange-Cranberry, Blueberry and Cinnamon Scones	
Fruit Flavored Muffins	
Add Seasonal Fresh Fruit	\$9.95
GREAT BEGINNINGS	\$9.95
Assortment of Tea Breads	
Almond and Chocolate Biscotti	
Croissants with Jellies and Butter	
Savory and Sweet Bagels with Cream Cheese and Butter	
EUROPEAN STYLE	\$11.95
Apricot Jalousie	
Cinnamon Rolls	
Apple and Blueberry Strudel	
Peach Breakfast Tart	
Chocolate Almond Strudel	
Fresh Seasonal Berries	
SAVORY AND SWEET	\$12.95
Italian Style Meats and Cheeses	
French Baguette, Biscuits	
Fruit and Cheese Danish	
Orange-Cranberry, Blueberry, and Cinnamon Scones	
Fruit-Flavored Muffins	
Butter and Jam	





Jepson Alumni Executive Center

buffet breakfast

Buffet Breakfasts Include: Aspetto Brand Coffee, Numi Brand Hot Teas, Orange Juice and Iced Water.



AMERICAN

\$14.95

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit-Flavored Muffins
Seasonal Fresh Fruit
Scrambled Eggs, Crispy Bacon
Potatoes with Green Peppers and Onions

ENGLISH

\$16.95

Assortment of Tea Breads, Almond and Chocolate Biscotti
Croissants with Jellies and Butter
Savory and Sweet Bagels with Cream Cheese and Butter
Ham, Potato and Cheese Frittata, Roasted Vegetable Frittata,
English Banger Sausage, Shredded Hash Browns

VIRGINIAN

\$15.95

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit-Flavored Muffins
Cheddar Grits, Belgian Waffles with Strawberry Topping,
Bacon or Ham, Home Fried Potatoes, Seasonal Fresh Fruit

Add Chef Presentation of Omelets with toppings of your choice:

\$7.95 with breakfast

Cheddar Cheese, Onions, Green Peppers, Tomatoes, Mushrooms, Ham, Bacon

Asparagus, Roasted Red Pepper, Wild Mushrooms, Spicy Sausage, Shrimp,
Bacon, Monterey Jack, Smoked Gouda, Onions

\$8.95 with breakfast

Add Chef Presentation of Crepes

\$9.95 with breakfast

Served with Oranges, Strawberries, Apples, Cherries, Whipped Cream





Jepson Alumni Executive Center

served breakfast

Served Breakfasts Include: Platter of Breakfast Pastries at Each Table, Aspretto Brand Coffee, Numi Brand Hot Teas, Orange Juice and Iced Water.



BREAKFAST SANDWICH

\$15.95

Ham, Sausage, or Bacon, with Egg and Cheese on Croissant
Pan-Fried Shredded Hash Browns
Seasonal Fresh Fruit Salad

\$14.95

TRADITIONAL

Fluffy Scrambled Eggs
Thick-Cut Smoked Ham Steak
Home-Fried Potatoes with Peppers and Onions
Seasonal Fresh Fruit Salad

COUNTRY

\$16.95

Vegetable or Ham and Cheese Quiche
Cheese Blintz with Strawberry Topping
Thick-Cut Bacon
Seasonal Fresh Fruit Salad

EUROPEAN

\$16.95

Crepes with Herbed Cream Cheese and Smoked Salmon
Croissant and Biscuit
English Banger Sausage
Seasonal Fresh Fruit Salad





Jepson Alumni Executive Center

Luncheon buffets

Luncheon Buffets Include: Selection of Assorted Sodas and Bottled Water, Aspreto Brand Coffee, Numi Brand Hot Teas and Luncheon Buffet Desserts.



WRAP BUFFET

\$15.95

Italian Deli, Chicken Cordon Bleu,
Turkey Club, and Vegetarian Mozzarella and Arugula Wraps
Soba Noodle Salad with Fresh Vegetables and Ginger-Soy Vinaigrette
Fresh Fruit Salad
Pretzels or Potato Chips

SANDWICH BOARD

\$19.95

Ham and Brie Cheese with Dijon Sauce on Focaccia Bread
Smoked Chicken with Smoked Gouda and Cilantro Mayonnaise on Ciabatta Bread
Roasted Vegetables with Hummus on Focaccia Bread
Cheese Tortellini Salad with Julienned Vegetables
Fresh Fruit Salad
Pretzels or Potato Chips

SOUP AND SALAD

\$19.95

Choose Two Soups:

Our Signature Crab Bisque, Beef Barley with Wild Mushrooms,
Butternut Squash Bisque, Roasted Vegetable, Potato and Cheddar,
Cream of Tomato and Basil, Classic Chicken Noodle

Choose Three Salads:

Orange-Pecan Salad, Cobb Salad, Chicken Caesar, Garden, or Chef
Breads and Butter





Jepson Alumni Executive Center

Luncheon buffets, cont.

Luncheon Buffets Include: Selection of Luncheon Buffet Desserts, Assortment of Sodas and Bottled Water, and Aspreto Brand Coffee and Numi Brand Hot Teas.



MADISON LUNCH \$22.95

Garden Salad with Two Dressing Selections
Grilled Rosemary Breast of Chicken
Our Signature Cheese Tortellini and Wild Mushrooms with Romano Sauce
Saffron Risotto
Steamed Green Beans with Red Pepper

SANDWICH AND SALAD \$19.95

Choose Two Salads:
Orange-Pecan, Cobb, Chicken Caesar, Garden, or Chef

Choose Two Sandwiches:
Orange-Pecan Salad, Cobb Salad, Chicken Caesar, Garden, or Chef
Breads and Butter

Chips and Pretzels

DELI PLATTER \$12.95

Sliced Meats and Cheeses including Honey Ham, Roasted Turkey Breast, Roast Beef, Swiss and Provolone Cheese, served with Breads, Tortillas, Pita, and Appropriate Condiments. Accompanied by Penne Pasta Salad with Roasted Vegetables in a Balsamic Vinaigrette, Dijon Red Bliss Potato Salad, and Potato Chips.

LUNCHEON BUFFET DESSERTS (CHOOSE ONE)

Miniature Cookies, Dessert Bars, and Bite-Sized Cheesecake
Pound Cake with Strawberries and Whipped Cream
Individual Fresh Fruit Tarts with Vanilla Custard





Jepson Alumni Executive Center

served luncheon salads

Served Lunches Include: Selection of Served Luncheon Desserts Iced Tea and Iced Water, Aspreto Brand Coffee and Numi Brand Hot Teas.



SALAD OPTION ONE Grilled Romaine Lettuce with Marinated Chicken Breast Chopped Tomatoes and Shredded Parmesan Cheese Caesar Dressing with a Hint of Chipotle Peppers	\$16.95
SALAD OPTION TWO Spring Greens with Fresh Orange Slices, Gorgonzola Cheese Grilled Chicken Breast and topping of Candied Pecans Our Signature Orange-Pecan Dressing	\$18.95
SALAD OPTION THREE Sesame Chicken Breast presented over Chopped Romaine Lettuce Topped with Crispy Noodles, Mandarin Oranges, Sesame Seeds Sesame-Ginger Dressing	\$17.95
SALAD OPTION FOUR Vietnamese-Style Shrimp and Pork Spring Roll Thai Salad of Tomatoes, Cilantro, Lettuce, Bean Sprouts, and Shredded Chicken Served over Rice Vermicelli Thai Table Sauce Dressing	\$21.95
SALAD OPTION FIVE Spinach Salad tossed with Crispy Bacon, Walnuts and Blue Cheese Topped with Sautéed Beef Tenderloin Tips Blue Cheese Dressing	\$18.95
SALAD OPTION SIX Spring Greens with Grilled Citrus Chicken Breast Roasted Seasonal Miniature Vegetables Balsamic Vinaigrette Dressing Served over Rice Vermicelli Thai Table Sauce Dressing	\$17.95





Jepson Alumni Executive Center

served lunch

Served Lunches Include: Garden Salad with Two Dressings, Iced Tea and Iced Water, Aspetto Brand Coffee, Numi Brand Hot Teas and a Selection of Served Luncheon Desserts.

Add any Dinner Salad Selection to a Served Lunch for an Additional \$2.00 per guest.



SERVED LUNCH OPTION ONE	\$22.95
Country Ham and Swiss Cheese-Stuffed Chicken Breast with Dijon Sauce	
Sautéed Julienned Vegetables	
Steamed Basmati Rice	
SERVED LUNCH OPTION TWO	\$22.95
Grain-Mustard Crusted Chicken with Champagne Shallot Sauce	
Roasted Miniature Vegetables	
Garden Blended Rice	
SERVED LUNCH OPTION THREE	\$23.95
London Broil with Wild Mushroom Demi Glace	
Mashed Red Potatoes with Chives	
Steamed Julienned Carrots	
SERVED LUNCH OPTION FOUR	\$25.95
Fillet of Atlantic Salmon with Orange Glaze	
Sautéed Fresh Spinach	
Roasted Fingerling Potatoes	
SERVED LUNCH OPTION FIVE	\$25.95
Red Snapper Fillet with Lemon Butter and Capers	
Orzo Pasta	
Zucchini Squash sautéed with Shallots	
SERVED LUNCH OPTION SIX	\$25.95
Seared Yellowfin Tuna	
Mild Wasabi Sauce	
Pan Seared Sushi Rice Cake	
Sautéed Baby Bok Choy	

SERVED LUNCHEON DESSERTS (CHOOSE ONE)

Cheesecake, Key Lime Pie, Apple Pie, Carrot Cake, Tiramisu, Mocha Bread Pudding with Vanilla and Caramel Sauce, Pecan Pie, Norwegian Hazelnut Cake, Upside-Down Gingerbread Cake





Jepson Alumni Executive Center

served luncheon sandwiches

Served Luncheons Include: Selection of Served Luncheon Desserts, Iced Tea and Iced Water,
Served Beverages of Aspreto Brand Coffee and Numi Brand Hot Teas.



CHICKEN SALAD SANDWICH Chicken Salad with a Hint of Fresh Tarragon on Croissant Orzo Pasta Salad with Fresh Spinach, Tomato, and Feta Cheese Miss Vicky's® Potato Chips	\$16.95
CUBAN SANDWICH Country Style Ham, Pork, Dill Pickles, Swiss Cheese and Mustard Red Bliss Potato Salad with Fresh Herbs and Capers Pretzels	\$17.95
SWEET ROAST BEEF Medium-Rare Roast Beef with Caramelized Onions on a Kaiser Roll Lettuce, Tomato and Horseradish Sauce Salad Miss Vicky's® Potato Chips	\$18.95
SOUTHWEST TURKEY SANDWICH Smoked Turkey, Provolone, Bacon, Lettuce and Tomato Focaccia Bread with Chipotle Mayonnaise Three Cheese Tortellini Salad with Roasted Vegetables Pretzels	\$16.95
SMOKED HAM SANDWICH Smoked Ham and Creamy Brie Cheese with Tomato and Lettuce Focaccia Bread with Dijon Mustard Fresh Fruit Salad Miss Vicky's® Potato Chips	\$16.95





Jepson Alumni Executive Center

packaged lunches

Packaged Lunches include: Chocolate Chip Cookie and Fruit Dessert Bar, Bottled Water and Assorted Sodas.

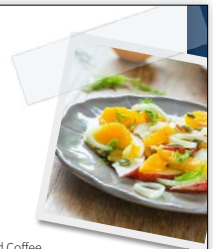


HONEY HAM AND SWISS ON MARBLED RYE	\$12.00
Tomato, Lettuce, Mayonnaise Cheese Tortellini Pasta Salad with Fresh Vegetables Pretzels	
ROASTED TURKEY BREAST AND PROVOLONE ON CIABATTA	\$12.00
Tomato, Lettuce, Cranberry Mayonnaise Orzo Pasta Salad with Fresh Spinach, Tomatoes, and Feta Cheese Miss Vicky's Potato Chips	
ROAST BEEF AND PROVOLONE ON A KAISER ROLL	\$12.00
Tomato, Lettuce, Horseradish Sauce Red Bliss Potato Salad with Fresh Herbs and Capers Miss Vicky's Potato Chips	
GRILLED CHICKEN AND CHEDDAR IN A PESTO WRAP	\$12.00
Shredded Lettuce, Tomato, Bacon, Ranch Sauce Cucumber and Tomato Salad Pretzels	
ROASTED VEGETABLES AND HUMMUS IN A TOMATO WRAP	\$12.00
Shredded Lettuce, Tomato, Pesto Mayonnaise Cheese Tortellini Pasta Salad with Fresh Vegetables Miss Vicky's Potato Chips	





Jepson Alumni Executive Center



dinner salads

Served Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Dinner Dessert.

PACIFIC SALAD

Blanched Asparagus and Star Fruit over Micro Greens, Vietnamese Style Vinaigrette

TOMATO PANZANELLA SALAD

Parmesan Crisp, Fresh Heirloom Tomato, Frisee Lettuce Balsamic Reduction and Olive Oil

MADISON SALAD

Baby Garden Greens, Candied Pecans, Red Onion, Blue Cheese, Raspberry Vinaigrette

OSCAR SALAD

Shaved Fennel and Fresh Oranges with Artichokes, Dill Orange Vinaigrette

SUMMER SALAD

Butter Lettuce Cup filled with Spring Greens and Julienned Vegetables, Tomato Basil Vinaigrette

GARDEN SALAD

Romaine and Iceberg Lettuces with Cucumber, Tomato, Croutons, Carrots, Selection of Dressing





Jepson Alumni Executive Center



buffet dinner

Buffet Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Dinner Dessert.

Chef Presentation of Prime Rib with Horseradish and Au Jus Grilled Rosemary Chicken Breast Signature Cheese Tortellini with Wild Mushrooms in Romano Cream Sauce Sautéed Julienned Vegetables Garden Blended Rice	\$31.95
Grilled Flank Steak with Roasted Red Pepper Sauce Pesto Chicken Breast with Pine Nuts Polenta with Roma Tomato Sauce Sautéed Baby Vegetables Roasted Red Bliss Potatoes	\$29.95
Grilled Filet Mignon with Cherry Chive Sauce Salmon with Dill Butter Portabella Mushroom Cap with Wilted Spinach Steamed Broccoli Rice Pilaf	\$35.95
Red Snapper with Creole Sauce Pork Loin with Apple Cherry Glaze Signature Cheese Tortellini with Wild Mushrooms Romano Cream Sauce Asparagus and Red Pepper Bundle Roasted Fingerling Potatoes	\$33.95
Garden Salad with Antipasto Display of Italian Style Meats and Cheeses Fresh Mozzarella and Tomato drizzled with Olive Oil and Basil Italian Sausage Lasagna Baked Penne Pasta with Roasted Vegetables and White Wine Sauce Garlic Bread and Shredded Parmesan Cheese	\$23.95





Jepson Alumni Executive Center

served dinner entrees

Served Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspretto Brand Coffee, Numi Brand Hot Teas and a Selection of Served Dessert.



ROASTED CHICKEN BREAST Roasted Chicken Breast with Tarragon Tomato Marsala Sauce Mashed Potatoes and Steamed Asparagus	\$26.95
CRAB AND SPINACH STUFFED CHICKEN BREAST Crab and Spinach Stuffed Chicken Breast with Champagne Sauce Risotto Cake and Baby Carrots	\$32.95
GRILLED BREAST OF CHICKEN WITH CITRUS BUTTER Garden Blended Rice and Sautéed Julienned Vegetables	\$23.95
GRILLED FILET MIGNON WITH BORDELAISE SAUCE Potato Latke and Haricot Verts Carrot Bundle	\$36.95
GRILLED FLANK STEAK WITH ROASTED RED PEPPER SAUCE Steamed Jasmine Rice and Sautéed Julienned Vegetables	\$29.95
ROASTED PORK TENDERLOIN Roasted Pork Tenderloin with Orange Wine Sauce, Yukon Gold Potatoes, and Fennel Slaw Selection of Dinner Salad	\$32.95
PORK CHOPS WITH APPLE AND FIG COMPOTE Root Vegetables and Spinach Soufflé	\$31.95
SESAME SEARED TUNA WITH TOMATO FONDUE Creamed Leeks and Parmesan Potatoes	\$28.95
VEAL CHOPS WITH ROSEMARY MERLOT SAUCE Braised Baby Fennel and White Beans	\$41.95





Jepson Alumni Executive Center

served dinner entrees

Served Dinners include: Selection of Dinner Salad, Iced Tea and Iced Water, Aspetto Brand Coffee, Numi Brand Hot Teas and a Selection of Served Dessert.



SEA BASS WITH FRUIT SALSA	\$39.95
Coconut Rice and Baby Zucchini	
RED SNAPPER WITH CAPER SAUCE	\$33.95
Basmati Rice and Sautéed Leeks	
RAINBOW TROUT WITH LOBSTER ALMOND BUTTER	\$29.95
Jasmine Rice and Herbed Spaghetti Squash	
TWIN JUMBO LUMP CRAB CAKES	\$36.95
with Cilantro Lemon Aioli, Broiled Tomato and Roasted Rosemary Potato	
COLD-WATER LOBSTER TAIL	MARKET PRICE
with Garlic Infused Butter Risotto and Steamed Snow Peas	
FILET AND JUMBO SHRIMP WITH BÉARNAISE SAUCE	\$38.95
Signature Potato Gratinée and Sautéed Miniature Vegetables	
ROSEMARY GARLIC LAMB CHOPS	\$36.95
with Minted Pinot Noir Sauce Haricot Verts and Jasmine Rice	
GRILLED VEAL TENDERLOIN WITH DEMI GLACE	\$35.95
Mashed Potato Dauphine and Roasted Root Vegetables	





Jepson Alumni Executive Center

vegetarian entrees

Vegetarian Options are Available Upon Request for Lunch and Dinners.

EGGPLANT RAVIOLI WITH ROMA TOMATO SAUCE

Striped Ravioli topped with Fresh Roma Tomato and White Wine Sauce, Finished with Fresh Herbs and Grated Parmesan

MUSHROOM NEAPOLITAN

Grilled Portabella Mushroom Cap topped with Sautéed Fresh Spinach and Topped with Red Beans and Feta Cheese

EGGPLANT ROULADE

Fresh Eggplant Wrapped around Roasted Garden Vegetables and Tofu, served over Polenta and topped with Roma Tomato Sauce

TOMATO TART

Sun-dried Tomatoes and White Wine with Lightly Beaten Eggs in a Flaky Crust, Topped with Toasted Parmesan Cheese and Savory Tomato Whipped Cream

WILD MUSHROOM CHEESE TORTELLINI

Three Cheese Tortellini tossed with Romano Cream Sauce and Wild Porcini and Portabella Mushrooms, Topped with Grated Parmesan Cheese





Jepson Alumni Executive Center

served dinner desserts

Select One Item to be Served After Dinner.

POACHED PEAR

Bartlett Pear Lightly Poached in Sweet Wine, Presented on Spice Cake and Drizzled with White and Dark Chocolate

DEEP DISH BERRY TART

Blackberries, Red Raspberries, and Strawberries Baked in a Butter Lattice Crust

KEY LIME TART

Yellow Sponge Layers with Key Lime Custard Filling Topped with Candied Lime Wedge

CARAMEL FUDGE PECAN

Chocolate Cake with Caramel, Chocolate Mousse Topped with Caramel, Toffee, and Pecans.

CHOCOLATE LAVA CAKE

Chocolate Sponge Cake Filled with Molten Chocolate Ganache

MIDAS TRUFFLE

Chocolate Sponge Cake with Brilliant Poured Chocolate Glaze Finish, Topped with a Golden Truffle

RASPBERRY WHITE CHOCOLATE

White Chocolate Raspberry Cheesecake Marbled with Raspberry, Topped with Raspberry Glaze and White Chocolate

TURTLE CHEESECAKE

Traditional New York Style Cheesecake with Chunks of Brownie and Caramel, with Dark Chocolate Ganache and Toasted Pecans





Jepson Alumni Executive Center

hors d'oeuvres receptions



International Cheese Display with an Assortment of Crackers Warm Artichoke Dip with Breads and Pita Sweet and Sour Meatballs Tomato Mozzarella Bruschetta on Crostini	\$14.95
International Cheese Display with an Assortment of Crackers Fresh Fruit Display Warm Crab Dip with Breads and Pita Panko Chicken Skewers with Orange Sauce Fresh Mozzarella Roulade with Vegetables	\$19.95
International Cheese Display with an Assortment of Crackers Fresh Fruit Display Roasted Vegetable Display with Balsamic Drizzle Warm Crab Dip with Breads and Crackers Sesame Panko Chicken Skewer	\$19.95
Thai Beef Roll with Fresh Julienned Vegetables Pork Tenderloin with Chile Mango Chutney Beef Satay with Peanut Sauce Antipasto Display of Italian Style Meats, Cheese, Marinated Vegetables Warm Spinach Dip with Breads and Crackers Artichoke Dip with Sun-dried Tomato Jam	\$22.95





Jepson Alumni Executive Center

hors d'oeuvres reception #1

Coffee Beverage Station Additional \$2.95 per guest.



CHEF CARVING STATION

\$28.95

Carved Beef Tenderloin
Petite Rolls, Horseradish Sauce and Grain Mustard

TABLE PRESENTATION

Warm Spinach and Artichoke Dip with Pita and Artisan Bread
Panko-Breaded Sesame Chicken Skewer
Antipasto of Italian Style Meats, Cheeses, and Marinated Vegetables
Baked Brie with Raspberry and Almond Filling
Canapé of Shrimp Mousse on Brioche Toast Point
Gazpacho in Cucumber Cup

BUTLERED HORS D'OEUVRES

Garlic Hummus on Cucumber Slice
Miniature Crab Cake with Red Pepper Aioli
Sliced Crisp Duck on Orange Risotto Cake





Jepson Alumni Executive Center



hors d'oeuvres reception #2

Coffee Beverage Station Additional \$2.95 per guest.

BUTLERED HORS D'OEUVRES

\$36.95

Baby Vegetables with Ranch Dip
Skewered Scallop with Orange-Sesame Dipping Sauce
Basil Infused Sweet Grape Tomatoes
and Fresh Mozzarella Skewers

CHEF CARVING STATION

Herb-Encrusted Roast Tenderloin of Beef
Horseradish Cream, Whole Grain Mustard
Miniature Crusty Rolls

CHEF PRESENTATION

Onion, Herb, and Potato Encrusted Side of Salmon
Cucumber Dill Cream

TABLE PRESENTATION

Imported Cheeses with Dried Fruit and Nuts
Gourmet Crackers, Flatbreads, and Baguettes
Country Ham on Buttered Biscuit
Panko Chicken Sesame Skewer
Toasted Goat Cheese on Roasted Garlic Cheese Toast
Chicken, Apple, and Cheddar Cheese Empanada





Jepson Alumni Executive Center

hors d'oeuvres reception #3

Coffee Beverage Station Additional \$2.95 per guest.



CHEF PRESENTATION

\$36.95

Filet Mignon
Blue Cheese Butter and Demi Glace Miniature Vegetable Bundle

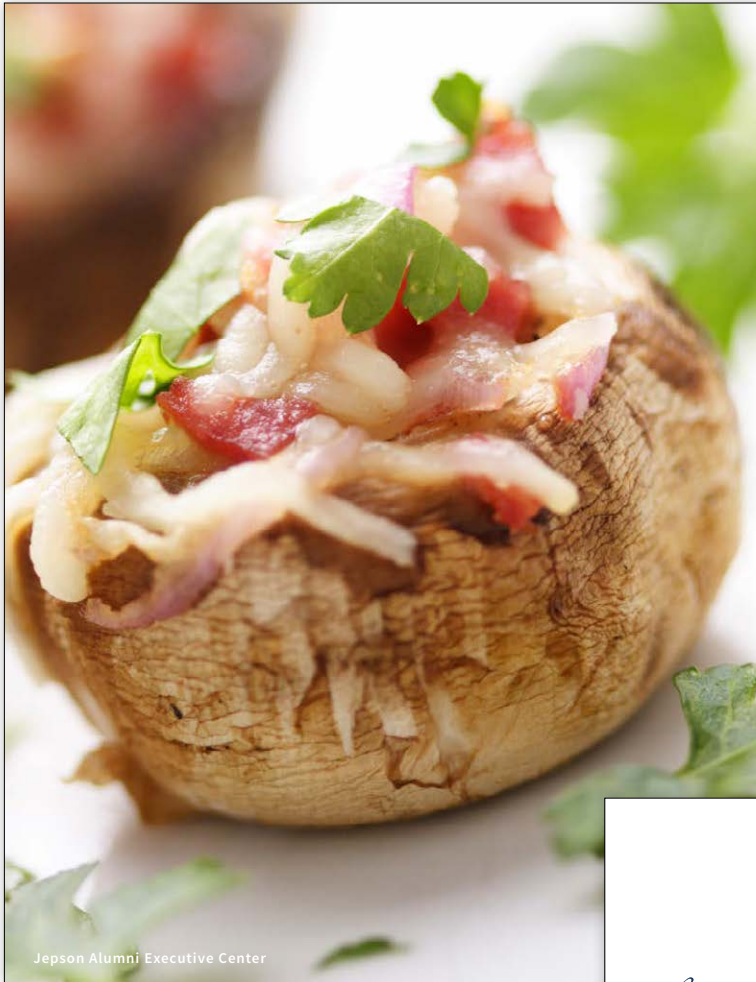
Potato, Onion, and Sage Crepe
Chicken, Sweet Corn, and Red Pepper Crepe

Sea Bass
Broiled Beefsteak Tomato and Donatello Coulis, Cilantro Sour Cream

TABLE PRESENTATION

Shrimp Avocado Salsa Martini
Roasted Vegetable Empanadas with Chayote Squash Relish
Artichoke Bottom Cup with Sundried Tomato Jam
Mozzarella Roulade with Fresh Pesto Coulis
Yellow Curry Chicken on Skewer with Coconut Sauce





Jepson Alumni Executive Center



hors d'oeuvres reception #4

Coffee Beverage Station Additional \$2.95 per guest.

CARVING STATION

Dijon Mustard-Glazed Ham
Silver Dollar Yeast Rolls

\$26.95

TABLE PRESENTATION

International Cheese Display
Assortment of Breads and Crackers

Roasted Vegetable Display

Antipasto Display of Italian Style Meats,
Cheeses, and Marinated Vegetables

Signature Warm Artichoke Dip
Assortment of Crackers and Pita

Sweet and Sour Meatballs

Red Pepper Hummus, Kalamata Olive Tapenade,
Tomato Basil Bruschetta, Herbed Feta Cheese Spread
Artisan Breads and Crackers

Crab-Stuffed Mushroom





Jepson Alumni Executive Center



english style tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table. Sparkling Water is available upon request.

WINDSOR TEA

\$25.95

First course

Shrimp Mousse on Brioche Toast Points
Carolina Pork BBQ with Honey Butter on Biscuits

Second Course

Cinnamon Scones
Orange-Cranberry Scones
Fresh Biscuits
Whipped Butter, Raspberry Jam, Devonshire Cream

Third Course

Lemon Cookies
Fresh Fruit Tarts
Banana Nut Bread

Fourth Course

Key Lime Pie





Jepson Alumni Executive Center

english style tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table. Sparkling Water is available upon request.



LUNCHEON TEA

\$23.95

Tea Sandwiches

Daikon Radish and Watercress on Brioche Toast
Sliced Cucumber with Fresh Basil and Mint Butter on Thin Sliced French Baguette
Shrimp Mousse on Brioche Toast Points

Canapés

Smoked Trout with Onion Relish on Brioche
Thinly Sliced Roast Beef with Horseradish Butter on Pumpnickel Rye
Ham with Orange Marmalade on Southern Sally Lunn Rolls

Lemon Cookies

AFTERNOON TEA

\$18.95

Daikon Radish and Watercress on Brioche Toast
Sliced Cucumber with Fresh Basil and Mint Butter on Thin Sliced French Baguette
Shrimp Mousse on Brioche Toast Points





Jepson Alumni Executive Center

chef presentations

One of our Chefs will prepare and present your guests' meals during the event.
50 guest minimum



MAKI SUSHI

ADD FOR \$10.95

Spicy Tuna – Sriracha Chile Mayo Sauce Mixed with Tuna
California Style – Avocado, Surimi, Red Pepper, Carrot, and Cucumber
Philadelphia Roll - Smoked Salmon and Cream Cheese

MASHED POTATO MARTINI

ADD FOR \$5.95

Garlic, Sweet Potato, and Red Bliss Mashed Potatoes
Chives, Bacon, Creole Chicken or Shrimp, Cheddar Cheese, Candied Pecans, and Marshmallows

PASTA

\$9.95

Tri-Color Tortellini, Porcini Mushroom Ravioli, and Penne Pasta
Chicken, Asparagus, Artichokes, Kalamata Olives, Grated Parmesan Cheese,
Oven Roasted Plum Tomatoes
Pesto, Roma Tomato, and Romano Cream Sauce

SAVORY CREPES

ADD FOR \$5.95

Fresh Chive Crepes
Potato, Sage, and Onion Chicken, Red Pepper, and Sweet Corn

RAW BAR

\$9.95

Steamed Black Mussels, Cocktail Shrimp, Steamed Clams,
Two Varieties of Oysters on the Half Shell, Snow Crab Claws
Served with Cocktail Sauce, Fresh Lemons, Sake Lime Sauce, and Classic Champagne Mignonette





Jepson Alumni Executive Center



chef carving presentations

One of our Chefs will prepare and present your guests' meals during the event.
50 guest minimum

DIJON HAM	\$10.95
SMOKED TURKEY	\$10.95
TOP ROUND OF BEEF OR ROASTED PORK LOIN	\$10.95
LAMP CHOPS	\$10.95
BEEF TENDERLOIN	\$10.95
PRIME RIB	\$10.95

All carving stations are accompanied by an assortment of petite rolls and complementary condiments.





Jepson Alumni Executive Center

afternoon and morning breaks



DIJON HAM	\$4.95
BEVERAGE STATION REFRESH	\$4.95
DRIED FRUITS, TRAIL MIX, GRANOLA BARS, SELECTION OF WHOLE FRUIT	\$2.95
ASSORTMENT OF COOKIES, BROWNIES, AND DESSERT BARS	\$3.95
SNACK BAGS OF GOLDFISH CRACKERS, PRETZELS, POTATO CHIPS, AND POPCORN	\$2.95
BABY VEGETABLE CRUDITÉ WITH RANCH DIP PREMIUM BEVERAGE BREAK FEATURING ASSORTED STEWART'S SODAS® AND SNAPPLE TEAS®	\$2.95
ZUCCHINI, BANANA, AND DATE NUT TEA BREADS WITH WHIPPED BUTTER AND WHIPPED CREAM CHEESE	\$2.95
FRESH SEASONAL FRUIT KABOBS	\$3.95
DOMESTIC CHEESE DISPLAY WITH AN ASSORTMENT OF GOURMET CRACKERS	\$2.95





Jepson Alumni Executive Center

alcoholic beverages



HOSTED BAR - The host pays for each of their guests' drinks.

CASH BAR - Guests personally pay cash for each drink.

TOP SHELF BAR

\$7.00 PER DRINK

Bombay Sapphire Gin, Belvedere Vodka, Crown Royal Whiskey, Woodford Reserve Bourbon, Glenfiddich Scotch, 1800 Silver Tequila, Mount Gay Eclipse Rum

PREMIUM BAR

\$6.00 PER DRINK

Tanqueray Gin, Smirnoff 80 Vodka, Jack Daniel's Whiskey, Makers Mark Bourbon, Johnny Walker Red Scotch, Jose Cuervo Gold Tequila, Bacardi Superior Rum

TOP SHELF CORDIALS

\$5.00 PER DRINK

Godiva White Chocolate, Chambord Royal De France, Frangelico, Hennessy VS

PREMIUM CORDIALS

\$4.00 PER DRINK

Kahlua Coffee, PAMA Pomegranate, Amaretto Di Amore, Courvoisier VS

PREMIUM AND TOP SHELF BARS INCLUDE:

2 Domestic Beer Selections, 2 Premium Beer Selections and 3 Wine Selections





Jepson Alumni Executive Center

alcoholic beverage packages



TOP SHELF BAR

1 HOUR	\$14.00
2 HOURS	\$21.00
3 HOURS	\$28.00
4 HOURS	\$30.00

Bombay Sapphire Gin, Belvedere Vodka, Crown Royal Whiskey, Woodford Reserve Bourbon, Glenfiddich Scotch, 1800 Silver Tequila, Mount Gay Eclipse Rum, 2 Domestic Beer Selections, 2 Premium Beer Selections, 3 Wine Selections

PREMIUM BAR

1 HOUR	\$12.00
2 HOURS	\$18.00
3 HOURS	\$24.00
4 HOURS	\$26.00

Tanqueray Gin, Smirnoff Vodka, Jack Daniels Whiskey, Makers Mark Bourbon, Johnny Walker Red Scotch, Jose Cuervo Gold Tequila, Bacardi Rum, 2 Domestic Beer Selections, 2 Premium Beer Selections, 3 Wine Selections

BEER AND WINE BAR

1 HOUR	\$10.00
2 HOURS	\$15.00
3 HOURS	\$20.00
4 HOURS	\$22.00

2 Domestic Selections, 2 Premium Beer Selections, 3 Wine Selections

Wines will be personally selected for your event by our knowledgeable staff, or you may ask your sales associate to see our comprehensive wine list.

All bars include non-alcoholic sodas, juices, and water. One bartender per 75 guests is included. Minimum of 30 guests for an open bar. Bartender will be provided at \$30.00 per hour if less than thirty guests, for a minimum charge of 4 hours. Additional hours for open bar are \$30.00 per hour.

All prices are per person and inclusive of service charge and taxes.





Jepson Alumni Executive Center



beer and wine selections

BEER AND WINE BAR

2 Domestic Selections	\$3.00 PER DRINK
2 Premium Selections	\$4.00 PER DRINK
4 Wine Selections	\$6.00 PER DRINK

NON-ALCOHOLIC BEVERAGES

SERVED WITH EACH BAR

\$1.00 PER DRINK

Bartender fee of \$30.00 per hour, 4 hour minimum, waived if sales exceed \$200.00.
Bartender will be provided at \$30.00 per hour if less than thirty guests, for a minimum charge of 4 hours. All prices are inclusive of service charge and taxes.

DOMESTIC BEER SELECTION

Budweiser
Bud Light
Rolling Rock
Miller Light
Coors
Coors Light

PREMIUM BEER SELECTION

Amstel Light
Heineken Lager
Sierra Nevada Pale Ale
Sam Adams
Corona
Yuengling





general terms and conditions

PAYMENTS AND FEES

Unless otherwise noted, all prices are per person and subject to 18% Administrative Charge* and 11.3% Tax.

All major credit cards, cash, and personal or business checks are accepted by the catering company.

A late booking fee of \$75.00 will be charged for any event that is booked less than 72 hours in advance.

FINAL GUEST COUNT

The guaranteed minimum number of guests expected, or Final Guest Count, is due three days prior to the event.

If fewer than the expected number of guests attend the event, billing will be based on the Final Guest Count, not the actual number attending.

If more than the expected number of guests attend, the increase will be reflected in the final bill.

Until one day prior to the event, and at the discretion of the Director of Catering, additional guests may be added.

CATERING POLICIES

All food and beverage consumed in the Jepson Alumni Executive Center must be provided by Sodexo Catering. No outside food or beverage is allowed.

Excess food and beverage items, including alcohol, may not be removed from the event site.

*The administrative charge is not a gratuity, but rather a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expense, uniforms, and smallwares.



Wedding Catering Guide



Grand Wedding Receptions - Served Packages



COCKTAIL HOUR

Butler-passed Hors d'Oeuvres

Sliced Crisp Duck on Orange Risotto Cake

Caviar on Blini with Crème Fraîche

Red Pepper and Spinach Mousse
on a Crostini

Stationary Hors d'Oeuvres

International Cheese and Seasonal
Fruit Display

Roasted Vegetables with Hummus,
Olive Tapenade and Relishes

Option of one of three dips:

Warm Crab Dip

Warm Artichoke Dip

Warm Spinach Dip

All three include pita crisps and an
assortment of sliced artisan breads

SERVED DINNER

Salad

Spinach salad with Warm Goat Cheese on
CROUTON with Honey Bacon Dressing

Grand Mixed Grill and Accompaniments

Tenderloin of Beef

Seared Salmon

Grilled Breast of Chicken

Tomato Béarnaise Sauce

Au Gratin Potatoes with Pancetta

Sautéed Baby Vegetables

With Herb Butter

SWEETS & BEVERAGES

Truffles, Assorted Petit Fours and Chocolate
Covered Fruit

Cutting of Your Wedding Cake

Champagne Toast for the Bride & Groom

\$57.95 per guest*

*Iced Tea and Iced Water, Aspreto Regular and Decaffeinated Coffee, Numi Teas and Artisan Breads and Whipped Butter included.
An 18% administrative fee for catering (see page 14) and 11.3% state and local sales and meals taxes will be added to the price of each menu.



Served Selection Menus



THE PREMIUM SERVED

Passed Hors d'Oeuvres

Smoked Chicken on Biscuit
with Marscapone Cheese
Shrimp Mousse Quenelle on Sugar
Cane Skewer
Sautéed Spinach and Feta Cheese
on a Crostini

Stationary Hors d'Oeuvres

International Cheese and Seasonal
Fruit Display
Roasted Vegetable Display with
Dipping Sauce
Warm Crab Dip with French Baguettes

Stationary Hors d'Oeuvres

Spinach Salad with Orange, Garlic,
and Pecans with a Citrus Vinaigrette
Trio of Medallions of Veal, Lamb, and Beef
Wild Mushroom Demi-Glace
Mashed Yukon Gold Potatoes and Turnips
French Green Beans
Wild Mushroom and Pearl Onion Ragout

\$49.95 per guest*

THE DELUXE SERVED

Stationary Hors d'Oeuvres

International and Domestic Cheese and
Seasonal Fruit Display
Antipasto Display with Marinated
Vegetables, Italian Meats, and Cheeses
Warm Artichoke Dip with French Baguettes

Served Dinner

Boston Bibb and Radicchio Salad with
Julienned Vegetables and Creamy Tomato
Dressing
Filet of Beef with Bordelaise Sauce
Lump Crab Cake with Roasted Red
Pepper Mayonnaise
Herb-Roasted Turned Potatoes and
Sautéed Squash

\$39.95 per guest*

THE TRADITIONAL SERVED

Stationary Hors d'Oeuvres

Display of Fruit and Domestic Cheeses
Assortment of Crackers
Roasted Vegetable Tray with Dipping Sauce
Warm Spinach Dip with French Baguettes

Served Dinner

Grilled Baby Romaine with Croutons
Parmesan Cheese and Caesar Dressing
Sautéed Breast of Chicken with a Puree
of Fresh Tomatoes, Bell Peppers, Olive Oil,
and Garlic
Jasmine Rice Pilaf
Steamed Julienned Vegetables

\$35.95 per guest*

*Iced Tea and Iced Water, Aspreto Regular and Decaffeinated Coffee, Numi Teas and Artisan Breads and Whipped Butter included.
An 18% administrative fee for catering (see page 14) and 11.3% state and local sales and meals taxes will be added to the price of each menu.



Grand Wedding Receptions - Buffet Package



COCKTAIL HOUR

Butler-passed Hors d'Oeuvres

Shrimp Cocktail
North Carolina Pulled Pork with Savory
Slaw on Cornbread Toast
Mini Bouchee of Wild Mushroom
and Goat Cheese

Stationary Hors d'Oeuvres

International Cheese and Seasonal
Fruit Display
Warm Artichoke Dip with
French Baguette

BUFFET DINNER

Served Salad

Baby Lettuce with Fresh Herbs, Parmesan
Crisps, and Champagne Vinaigrette

Buffet Entrées and Accompaniments

Carving Station of Beef Tenderloin with
Bordelaise Sauce
Breast of Chicken Stuffed with Boursin
Cheese and Sun-Dried Tomato Sauce
Seared Sea Bass with Mango Caper Relish
Roasted Fingerling Potatoes
Long Grain Wild Rice Medley
Asparagus with Roasted Red Peppers
Mélange of Seasonal Vegetables

SWEETS & BEVERAGES

Truffles, Assorted Petit Fours and Chocolate
Covered Fruit
Cutting of Your Wedding Cake

\$53.95 per guest*

* Iced Tea and Iced Water, Aspetto Regular and Decaffeinated Coffee, Nuni Teas and Artisan Breads and Whipped Butter included.
An 18% administrative fee for catering (see page 14) and 11.3% state and local sales and meals taxes will be added to the price of each menu.



Buffet Selection Menus



THE PREMIUM BUFFET

Butlered Hors d'Oeuvres
Sesame Panko Chicken
Sweet Corn and Crab Cake
Saffron Risotto Balls

Served Salad

Mixed Field Greens with Toasted Almonds, Balsamic Vinaigrette, and Tomato Basil Dressing

Buffet Dinner

Grilled Beef Tenderloin with Dried Cherries, Chives and Bordelaise Sauce
Salmon-Stuffed Filet of Sole
Citrus Butter Sauce
Crowned Portabella Mushroom with Asian Red Beans, Lemon, Thyme, and Basil Pesto on Warm Spinach
Roasted Herb Potatoes
Garden Couscous
Marinated Grilled Vegetables

\$49.95 per guest*

THE DELUXE BUFFET

Butlered Hors d'Oeuvres
Skewered, Grilled Lemon Basil Shrimp
Sausage-Stuffed Mushroom Caps

Served Salad

Spinach Salad with Camembert Cheese, Pine Nuts, Poppyseed Vinaigrette, and Tomato Vinaigrette

Buffet Dinner

Savory Molasses-Glazed Roasted Pork Loin With Apple Smoked Bacon
Poached Filet of Rainbow Trout stuffed with Julienned Vegetables
Sun-Dried Tomato Tart with Savory Whipped Cream and Tomato Mousse
Herb-Roasted Root Vegetables
Jasmine Rice Pilaf
Medley of Zucchini and Peppers

\$42.95 per guest*

THE TRADITIONAL SERVED

Stationary Hors d'Oeuvres
Warm Artichoke Dip
Domestic Cheese and Seasonal Fruit Display

Butlered Hors d'Oeuvres

Jamaican Pork Tenderloin on Crostini

Served Salad

Mesculin Salad with Ranch and Raspberry Vinaigrette

Buffet Dinner

Chicken Breast with Grain Crust and Champagne Shallot Sauce
Oven Roasted Fillet of Salmon with Cucumber Dill Butter Sauce
Cheese Tortellini with Shiitake Mushrooms in a Creamy Romano Cheese Sauce
Garden Blend Rice
Polenta with Tomato Basil Marinara
Seasonal Steamed Vegetables

\$35.95 per guest*

*Iced Tea and Iced Water, Aspreto Regular and Decaffeinated Coffee, Numi Teas and Artisan Breads and Whipped Butter included. An 18% administrative fee for catering (see page 14) and 11.3% state and local sales and meals taxes will be added to the price of each menu.



Grand Wedding Receptions - Hors d'Oeuvres Package



COCKTAIL HOUR

Butlered Hors d'Oeuvres

Mini Crab Cake with Red Pepper Aioli
Mushroom Tartlette with Manchego Cheese
Canapé of Prosciutto with
Marscapone Cheese

RECEPTION

Stationary Hors d'Oeuvres

International Cheese Display with Dried
Fruits and Nuts served with Assorted
Crackers and Pita Chips
Premium Roasted Vegetable Display with
Hummus, Tapenade, Apple, and Roasted
Onion Chutneys
Fresh Fruit Display
Fresh Seasonal Fruits with Orange
Poppy Seed Dressing
Spinach and Artichoke Dip with French
Baguettes
Orange Duck in a Phyllo Purse
Baby Artichokes with Sun-Dried Tomato Jam
Chicken Cordon Bleu Bouchee
Gazpacho Soup Shooter with Shrimp
Smoked Salmon Display with Traditional
Garnish

CHEF-ASSISTED STATION, SWEETS & BEVERAGES

Honey Basted Roast Turkey Carving Station
Silver Dollar Rolls, Mustard, and Cranberry
Mayonnaise

Martini Potato Bar
Mashed Garlic Infused Potatoes Sweet
Potatoes, and Red Bliss Potatoes Chives,
Cheese, Bacon Bits and Southwestern
Chicken

Truffles, Assorted Petit Fours, and Chocolate
Covered Fruit

Cutting of Your Wedding Cake

\$50.95 per guest*

*Iced Tea and Iced Water, Aspreto Regular and Decaffeinated Coffee, Numi Teas and Artisan Breads and Whipped Butter included.
An 18% administrative fee for catering (see page 14) and 11.3% state and local sales and meals taxes will be added to the price of each menu.



Buffet Selection Menus



THE PREMIUM

Chef-Assisted Station

Carved Black-pepper Crusted Beef
Tenderloin Silver Dollar Rolls and Red
Skin Potato Salad, Horseradish Cream,
Mayonnaise and Mustard

Stationary and Passed Hors d'Oeuvres

Shrimp Dip with French Baguettes
International Cheese and Fruit Display
Crackers, Pita Chips, and Nuts
Premium Roasted Vegetable Display
Hummus Dip
Sushi and Nigiri Display with Wasabi,
Pickled Ginger, and Soy Dipping Sauce
Crab-stuffed Mushroom Caps
Teriyaki Beef Skewer
Asparagus and Phyllo Straws
Sesame Panko Chicken
Smoked Scallops on Skewers Saffron
Chive Sauce

\$48.95 per guest*

THE DELUXE

Chef-Assisted Station

Carved Roasted Turkey Breast, Home
Made Biscuits and Petite Rolls Cranberry
Mayonnaise, and Mustard

Stationary and Passed Hors d'Oeuvres

Artichoke Dip French Baguettes and Crostini
International and Domestic Cheese and
Seasonal Fruit Display
Mediterranean Display with Hummus,
Tapenade, Feta Cheese, and Olives, with
Pita Chips
Tandoori Chicken Skewers
Skewered Risotto and Brie Quenelles
Shrimp and Cucumber Canapés
Spanakopita Triangles

\$44.95 per guest*

THE TRADITIONAL

Chef-Assisted Station

Carved Baked Virginia Ham with Honey
Bourbon Glaze
Petite Rolls and Whole Grain Mustard

Stationary and Passed Hors d'Oeuvres

Spinach Dip with French Baguettes
Domestic Cheese and Fruit Display
Assortment of Crackers
Vegetable Crudités with Hummus,
Tapenade, Tomato Chutney, and Pita Chips
Sweet and Sour Meatballs
Barbeque Beef Skewer
Tarragon Chicken Tartlette
Spinach and Boursin Cheese-Stuffed
Mushroom Caps

\$39.95 per guest*

*Iced Tea and Iced Water, Aspreto Regular and Decaffeinated Coffee, Numi Teas and Artisan Breads and Whipped Butter included.
An 18% administrative fee for catering (see page 14) and 11.3% state and local sales and meals taxes will be added to the price of each menu.



Hors d'Oeuvres Selection Menus



THE PREMIUM

Hors d'Oeuvres

Warm Crab Dip
International Cheese and Fruit Display
Crackers, Pita Chips, and Nuts
Lamb Kefta Kabob with Cucumber
Dill Sauce
Shrimp Cocktail (5 per guest)
Sesame Panko Chicken Skewer
Sushi and Nigiri Display with Wasabi,
Pickled Ginger, and Dipping Sauce
Fresh Spring Roll with Sweet Chili Dipping
Smoked Chicken on a Biscuit with
Marscapone Cheese
Shrimp Mousse Quenelle on a Sugar
Cane Skewer
Sautéed Spinach and Feta Cheese on
a Crostini
Sweet Corn Crabcake
Shrimp Dip with French Baguettes
Crab Stuffed Mushroom Caps
Teriyaki Beef Skewer
Asparagus and Phyllo Straws
Smoked Scallops on Skewers with Saffron

THE DELUXE

Hors d'Oeuvres

Warm Artichoke Dip
International and Domestic Cheese and
Seasonal Fruit Display
Antipasto Display with Marinated
Vegetables, Italian Meats, and Cheese
Mediterranean Display with Hummus,
Tapenade, Feta Cheese, and Olives with
Pita Chips
Beef or Chicken Satay
Grilled Beef Rolls with Scallion Soy Glaze
Smoked Chicken Breast, Apple, and
Cranberry on Endive Leaf
Fried Vegetable Spring Roll with Soy
Sauce and Hot Mustard Sauce
Red Bliss Potatoes with Sour Cream, Herbs,
and Caviar
Spicy Tuna Rolls
Skewered Grilled Lemon Basil Shrimp
Sausage-Stuffed Mushroom Caps
Tandoori Chicken Skewers
Skewered Risotto and Brie Quenelles
Shrimp and Cucumber Canapés
Spanakopita

THE TRADITIONAL

Hors d'Oeuvres

Warm Spinach Dip
Display of Domestic Cheeses and
Seasonal Fruit
Fresh Garden Crudités Display with Dips
Roasted Vegetable Display with Assorted
Dipping Sauces
Baby Artichokes with Sun-Dried Tomato Jam
Smoked Turkey with Mini Orange Walnut
Muffins
Jamaican Pork Tenderloin on Crostini with
Mango-Chile Chutney
Sweet and Sour Meatballs
Barbeque Beef Skewer
Tarragon chicken Tartlette
Spinach and Boursin Cheese-Stuffed
Mushroom Caps

Chef-Assisted Stations

Martini Potato Bar (Add for \$5.95 per guest)

Mashed Garlic Infused Potatoes, Sweet Potatoes,
Red Bliss Potatoes, Chives, Cheese, and Bacon Bits

Cajun Martini Bar (Add for \$6.95 per guest)

Basmati, Green and Cajun Rice, Creole Chicken,
Andouille Sausage, and Gumbo Vegetables



Entrée Selection Menus



THE PREMIUM

Entrées

Trio Medallions of Veal, Lamb, and Beef with Wild Mushroom Demi-Glace
 Breast of Chicken Stuffed with Jumbo Shrimp and Spinach
 Bacon Wrapped Filet Mignon with Pearl Onions, Mushrooms, and Bordelaise Sauce
 Grilled Beef Tenderloin with Dried Cherries, Chives, and Bordelaise Sauce
 Grilled Baby Lamb Chops with Mint Jelly and Rosemary
 Filet of Striped Bass with Shrimp and Mussels with White Wine Butter Sauce
 Salmon-Stuffed Filet of Sole with Citrus Butter Sauce
 Roasted Loin of Veal with Pearl Onions, Bacon, Chives, and Bordelaise Sauce
 Stuffed Portabella Mushrooms with Adzuki Beans, Lemon, Thyme, Goat Cheese, and Basil Pesto on Warmed Spinach (V)
 Eggplant Roulade in Marinara Sauce (V)

THE DELUXE

Entrées

Breast of Chicken Stuffed with Spinach, Wild Mushroom Duxelles, and Herbed Jus
 Grilled Breast of Chicken with Wild Mushrooms, Tarragon, and Lemon Butter
 Filet Mignon with Bordelaise Sauce
 Poached Filet of Rainbow Trout Stuffed with Julienned Vegetables
 Sautéed Swordfish Steak with Brandied Pepper Cream Sauce
 Grilled Swordfish Steak with Citrus Salsa
 Lump Crab Cake with Roasted Red Pepper Mayonnaise
 Grilled Veal Chop with Herbed Butter
 Lamb Loin Wellington Wrapped in Phyllo with Bordelaise Sauce
 Savory Molasses Glazed Roasted Pork Loin with Apple Smoked Bacon
 Rustic Potato Torta with Savory Tomato and Leek Coulis (V)
 Sun Dried Tomato Tart with Whipped

THE TRADITIONAL

Entrées

Citrus Chicken with Basil and Pine Nuts
 Sautéed Breast of Chicken with a Puree of Fresh Tomatoes, Bell Peppers, Olive Oil, and Garlic
 Chicken Breast with Grain Crust and Champagne Shallot Sauce
 Grilled Flank Steak with Roasted Pepper Sauce
 Sliced, Oven-Roasted Sirloin of Beef with Brandy Cream Sauce
 Oven-Roasted Filet of Salmon with Fresh Fruit Salsa
 Oven-Roasted Filet of Salmon with Cucumber Dill Butter Sauce
 Glazed Roasted Loin of Pork with Sundried Tomato Cherry Sauce
 Cheese Tortellini with Shiitake Mushrooms in a Creamy Romano Cheese Sauce (V)

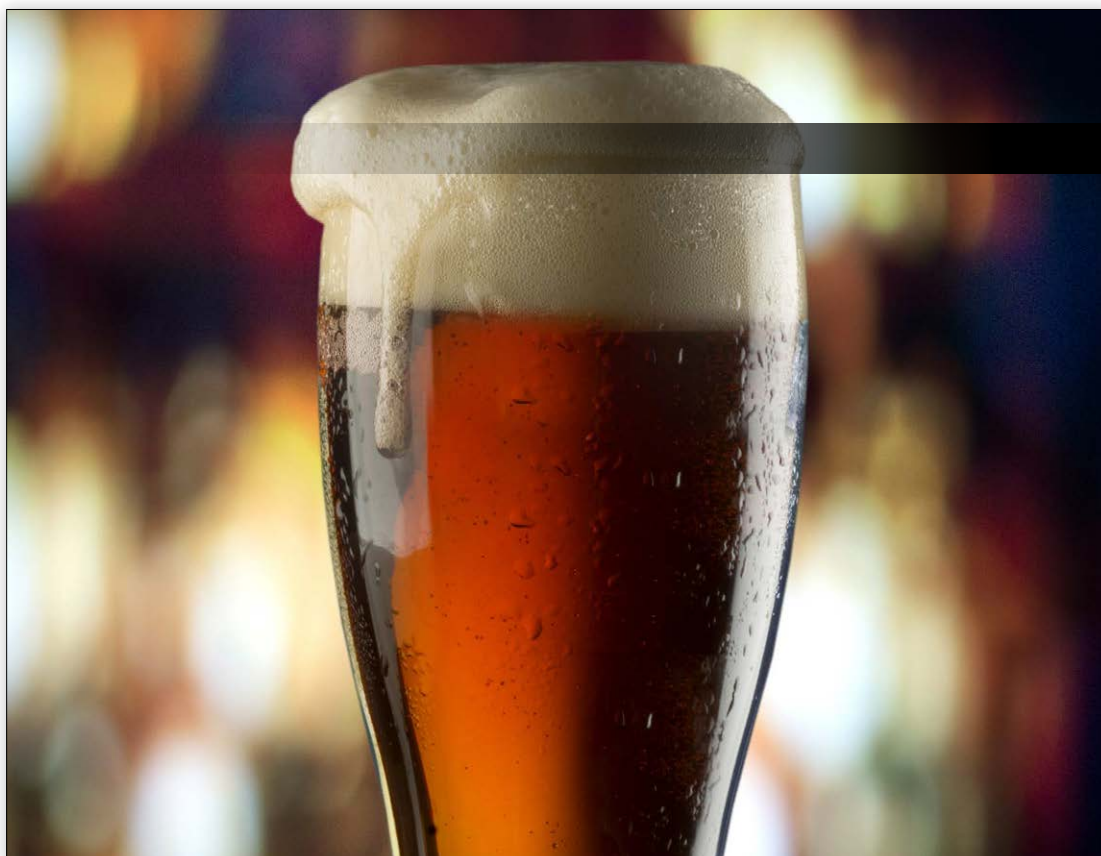
Chef-Assisted Stations

Carving Station Entrées

All items listed are accompanied by an assortment of petite rolls and complementary condiments.

Baked Virginia Country Ham (Add for \$6.95 per Person)
 Roasted Peppered Top Round of Beef (Add for \$8.95 per Person)

Honey Roasted Basted Breast of Turkey (Add for \$7.95 per Person)
 Rosemary and Garlic Encrusted Leg of Lamb (Add for \$12.95 per Person)



Beer and Liquor List



Consumption Bar

For those who wish to pay for all the drinks consumed by their guests.

- Bartender fee is \$30.00 per hour with a four-hour minimum. Bartender fee is waived if your guests consume more than \$200.00 in drinks.

Cash Bar

For those who wish for each guest to pay individually

- Bartender fee is waived if sales exceed \$200.00. Please keep in mind that many of your guests will not have thought to bring cash and credit cards are not accepted.

TOP SHELF BRANDS

Bombay Sapphire Gin
Belvedere Vodka
Mount Gay Eclipse Rum
Crown Royal Whiskey
1800 Silver Tequila
Glenfiddich 12 Year Old Scotch
Woodford Reserve Bourbon

TOP SHELF CORDIALS

Godiva White Chocolate
Chambard Royal de France
Frangelico
Hennessy VS

PREMIUM CORDIALS

Kahlua Coffee
PAMA Pomegranate
Amaretto Di Amore
Courvosier VS

PREMIUM BAR BRANDS

Tanqueray Gin
Smirnoff 80 Vodka
Jack Daniel's Whiskey
Bacardi Superior Rum
Johnny Walker Red Scotch
Maker's Mark Bourbon
Jose Cuervo Gold Tequila

PRICING PER GLASS

Top Shelf Cocktails - \$7.00
Premium Cocktails - \$6.00
Glass of wine - \$6.00
Domestic Beer - \$4.00
Premium Beer - \$3.00
Top Shelf Cordials - \$5.00
Premium Cordials - \$4.00

BEER

Domestic Beer

Budweiser
Bud Light
Rolling Rock
Miller Lite
Coors
Coors Light

Imported/Premium Beer

Amstel Lite
Heineken Lager
Sierra Nevada Pale Ale
Sam Adams
Corona
Yuengling

* Beer choice includes 2 domestic and two premium. Other beers available upon request.



University Wine List



Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling.
Available at \$28.00 a bottle or a \$5.00 per guest package upgrade.

WHITE WINES

Maso Canali Pinot Grigio, Italy

Maso Canali 2009 Pinot Grigio has a brilliant pale golden color, and the nose delivers nectarine and light citrus notes. It is well-balanced with depth on the palate, fresh acidity and a long clean finish.

Martin Codax Albariño, Spain

A refreshing food friendly white wine, it is crisp, elegant and dry and has aromas and flavors of pear, passion fruit and pineapple with bright acidity.

Whitehaven Sauvignon Blanc, New Zealand

A full-flavored medium bodied wine with vibrant peach, tropical fruit and gooseberry aromas and freshly cut herb undertones this wine refreshes the palate with a crisp, clean, lingering finish.

Ghost Pines Chardonnay, Napa/Sonoma

This Chardonnay possesses expressive fruit-forward characters, the result of sourcing only premium fruit this wine to express characters of baked apple, pear and lemon cream accented by an elegant and sweet vanilla finish.

M&R Prosecco, Italy (Sparkling)

Martini & Rossi Prosecco is a refreshingly dry, slightly sparkling wine that is delicate and well-balanced with hints of apple, peach and vanilla. Its light and crisp flavor makes it an incredibly versatile wine.

RED WINES

MacMurray Ranch Pinot Noir, Sonoma Coast

From the Sonoma Coast wine region, this Pinot Noir has elegant varietal fruit character expressing rich aromas and flavors of red currant, raspberry, sage, mushroom, and fresh, earthy notes.

Don Miguel Gascon Malbec, Argentina

A pure expression of the fruit, this Malbec is a full bodied wine with a deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha that finishes elegantly with black spice and maple.

DaVinci Chianti DOCG, Italy

Aromas of ripe plums, cherries and fresh red fruit accented by peppery notes. The palate is well balanced and medium weight with flavors of ripe plums, cherries and red fruit.

Louis M. Martini Cabernet Sauvignon, Napa Valley

This wine exhibits intense aromas of ripe cherry, cedar, and pipe tobacco. Concentrated flavors of ripe plums and dark Bing cherries marry perfectly with the oak nuances, imparting notes of brown spice and vanilla.

Zaccagnini Riserva Montepulciano d'Abruzzo

Aromas of plums and ripe blackberry. Each sip delivers a mouthful of ripe berries, leather and black pepper with subtle hints of oregano, dried herbs, and a touch of vanilla; all leading to a dry, supple finish.



Premium Wine List



Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling. Available at \$22.00 a bottle or a \$4.00 per guest package upgrade.

WHITE WINES

Washington Hills Riesling, Washington

Bright and bursting with lime zest and mineral essence on the nose. Wonderful crispness compliments the creamy texture surrounded by key lime and crème brûlée sugar notes.

Shannon Ridge Sauvignon Blanc, California

Bright aromas of gooseberry, lemons and grapefruit and flavors of citrus, tangerine and guava. Crisp, nicely balanced fullness and a lingering finish.

Stellina di Notte Pinot Grigio, Italy

A fresh, dry white wine with fragrant fruit, floral and spice aromas. The silky flavors are filled with pear, kiwi, melon, honey and spice notes that culminate in a lemony finish.

William Hill Chardonnay, Central Coast

Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical notes combine with notes of vanilla and toasty oak to round out the palate.

Korbel Brut, California

America's favorite bottle-fermented champagne, Korbel Brut is light-tasting and crisp with a 1% dosage for a balanced medium-dry finish.

RED WINES

Bridlewood Pinot Noir, California

This Pinot Noir expresses dark fruit flavors of currant, plum and blueberry with nuances of vanilla and brown spice. Well-balanced with a round mouthfeel, this wine has a smooth, lingering finish.

Red Rock Merlot, California

Aromas of ripe cherry, strawberry, and raspberry; all framed by a touch of sweet vanilla flavor. The palate is rich, giving flavors of briary blackberry and raspberry fruits.

McWilliam's Hanwood Estate Shiraz, Australia

Dark black fruit aromas of plum combined with spice and vanillin oak. The palate is dominated by plum and raspberry fruit flavors, layered with hints of vanilla and spice.

Alamos Malbec, Argentina

Flavors of dark cherry and blackberry fruit in this beautiful Malbec, with integrated spice and vanilla oak characteristics. The wine has a full structure and a long, lingering finish.

Rancho Zabaco Heritage Vines Zinfandel, Sonoma

This wine delivers an abundance of black fruit and spice aromas, with soft, plummy, and jammy flavors and textures that make this wine not only approachable, but also versatile.

Bogle Petite Sirah, California

Full-bodied on the entry, aromas of black plum jam and toasty oak set the stage for what is to come. Vibrant and luscious fruits are framed by serious tannins, with just a wisp of leather and vanilla.

Bogle Cabernet Sauvignon, California

Unabashed cherry and rich plums on the palate, with a touch of tobacco. Soft notes of nutmeg, clove and touches of cedar shavings create a rich and sturdy flavor.



House Wine List



Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling.
Available at \$18.00 a bottle or a \$2.00 per guest package upgrade.

WHITE WINES

Canyon Road White Zinfandel, California

A medium bodied wine with nicely-balanced acidity and sweetness. This wine has aromas of dried cranberry, watermelon, with fresh cherry and strawberry notes.

Barefoot Moscato, California

Barefoot Moscato is a sweet wine with delicious mouth-watering flavors of juicy peach and apricot. Hints of lemon and orange citrus compliment a crisp, refreshing finish.

Mirassou Riesling, California

Soft and approachable with fruit forward aromas and flavors of peach, apple, and citrus notes; a perfect complement to chicken or seafood with a versatile follow through for light and fruity desserts.

Candoni Pinot Grigio, Italy

Crisp, well-structured and sophisticated, this wine has a rich, pear-like nose, which is followed by crisp acidity, a medium body and a delicious mouth feel.

Mirassou Chardonnay, California

Fruit forward, revealing intense aromas and flavors of stone fruit such as peach and nectarine with some tropical notes. These flavors are accompanied with hints of citrus and subtle oak characteristics.

Chalone Chardonnay, California

In this Chardonnay, bright, fruit-focused flavors keep cadence with sweet essence of oak. Baked pear, Braeburn apple and sweet tangerine are accented by wafts of floral and nutmeg.

Barefoot Bubbly, California

Barefoot Bubbly Brut Cuvée is a dry bubbly that opens with the delightful aromas of Chardonnay and flavors of green apples and jasmine. Savor the hints of kiwi and peach while you enjoy the crisp, lingering finish.

RED WINES

Mirassou Pinot Noir, California

Displaying fresh fruit aromas and flavors of cherries, strawberries and red currants, this wine is bright, fresh and approachable.

Mirassou Merlot, California

Full-bodied with dark fruit flavors of blackberry and black currant. These primary flavors are enhanced by hints of vanilla and brown spices.

Navarro Correias Malbec, Argentina

Delicate floral aromas grace the entry of this Malbec, followed by flavors of cherry, mulberry, and plum elegantly joined by licorice, vanilla and baking spices. A subtle smokiness lingers across the finish. Well balanced with soft tannins and inviting easiness.

Mirassou Cabernet Sauvignon, California

Balancing intense flavors of rich blackberry and black currant with hints of vanilla and toasted oak, this wine is a unique expression of California's most celebrated growing regions.

Apothic Red, California

Syrah, Zinfandel and Merlot are blended to create this wine which reveals intense fruit aromas and flavors of rhubarb and black cherry that are complemented by hints of mocha and vanilla.



Bridal Package Wine List



Wine selection includes three wines with a choice of a red, a white, and a sparkling. A second white or red can be substituted for the sparkling. **All bar prices are inclusive of 18% administrative fee and 11% sales tax.**

WHITE WINES

Copper Ridge White Zinfandel

Lots of summer fruit including strawberry and raspberry aromas. Light bodied, fruity, fresh and delicious with a crisp finish.

Copper Ridge Chardonnay

This wine shows subtle scents of honey and roasted nut, ripe citrus and green apple fruit flavors, and a hint of oak on the finish.

William Wycliff Brut, California

Very fruity with a touch of red berry and Residual Sugar, but well balanced with a crisp, clean finish.

RED WINES

Copper Ridge Merlot

This wine exhibits medium body and mid-palate weight. The nose is dominated by bright red fruit with notes blackberry. The finish shows notes of brown spice and vanilla.

Copper Ridge Cabernet Sauvignon

Medium-bodied with flavors of blackberry, plum and cherry fruit; a hint of spice. Soft and supple tannins make for an easy drinking, everyday wine.

FULL OPEN BAR

For those who wish to offer their guests unlimited cocktails, beer, wine, soft drinks and bottled water.

A four-hour bar includes one hour of cocktail time and 3 hours of reception time. One bartender per 75 guests is guaranteed at no charge. If you have fewer than 30 guests a bartender will be provided at \$30.00 per hour. (Minimum charge for our bartenders is four hours.)

Top Shelf Bar— \$28.00 per guest

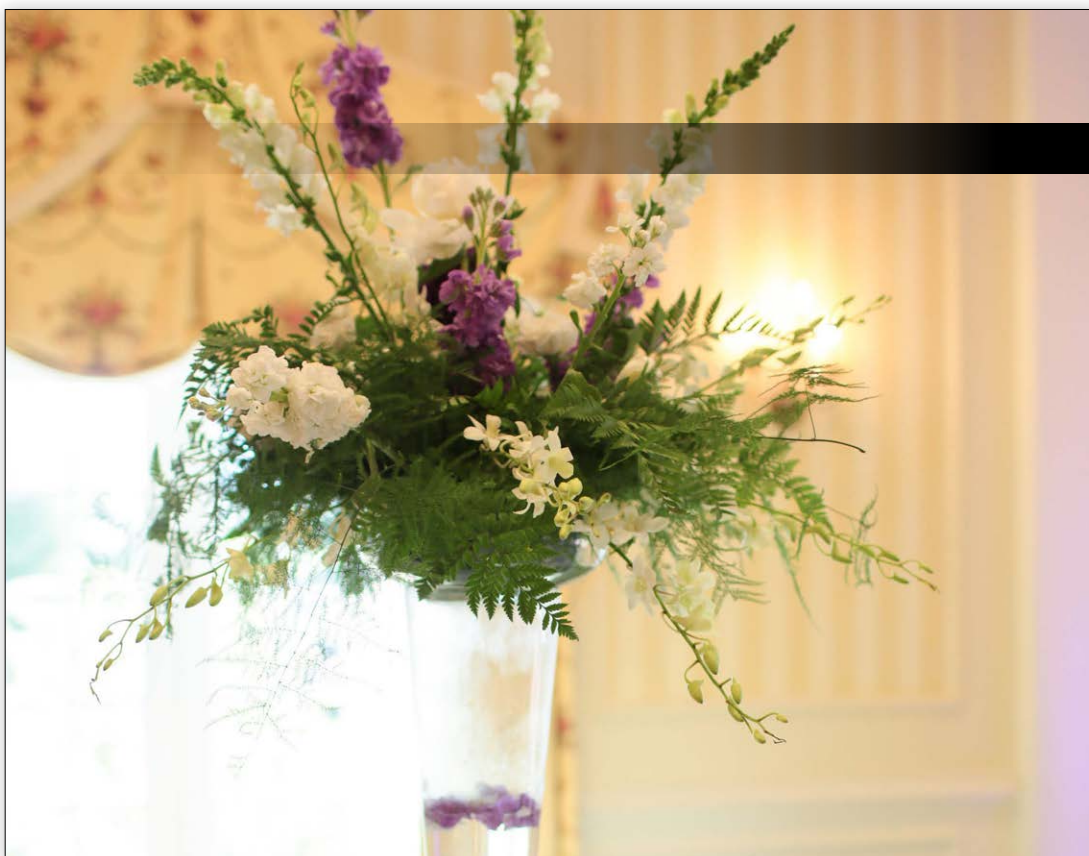
Premium Bar— \$26.00 per guest

BEER AND WINE ONLY

For those who do not wish to serve alcohol other than unlimited beer and wine. Soft drinks and bottled water will also be provided.

One bartender per 100 guests is guaranteed at no charge. If you have fewer than 30 guests a bartender will be provided at \$30.00 per hour. (Minimum charge for our bartenders is four hours.)

Beer and Wine—\$22.00 per guest



Catering Policies



PAYMENTS AND FEES

Unless otherwise noted, all prices are per person and subject to 18% Administrative Fee and 11% Tax. All major credit cards, cash, and personal or business checks are accepted by the catering company.

FINAL GUEST COUNT

The guaranteed minimum number of guests expected, or Final Guest Count, is due three days prior to the event.

If fewer than the expected number of guests attend the event, billing will be based on the Final Guest Count, not the actual number attending.

If more than the expected number of guests attend, the increase will be reflected in the final bill.

Until one day prior to the event, and at the discretion of the Director of Catering, additional guests may be added.

CATERING POLICIES

All food and beverage consumed in the Jepson Alumni Executive Center must be provided by Sodexo Catering. No outside food or beverage is allowed.

Excess food and beverage items, including alcohol, may not be removed from the event site.

EXTENDING AN OPEN BAR

Our bar packages are for a four hour period. This is an industry standard for weddings that is acceptable to most brides and grooms. However, should you wish to extend your bar for one additional hour you may do so at the price listed below.

Wine and Beer Bars are \$5 per person

Premium Brand Bars are \$7 per person

Top Shelf Brand Bars are \$8 per person

A bartender fee of \$30 will be applied to the additional hour

Please keep in mind your final price for extending your bar will be based on your original guest number guarantee. In other words if you have 125 guests and 118 of your guests are 21 or over, the price for extending your bar will be based on 118 rather than only the number of guests who remain past the fourth hour.

ADMINISTRATIVE FEE

The Administrative Fee is not a gratuity, but a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing, marketing, vehicle expenses, uniforms, and smallwares.





S Q U A R E T O M A T O

\$1

DAILY BREAKFAST PASTRY

	MIN	CAL
Assorted Muffins [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	190-270
Mini Croissants - Served with butter and jelly Contains Milk, Wheat, Gluten	12	80
Glazed Cinnamon Rolls [V] Contains Eggs, Milk, Wheat, Gluten, Soy	12	130

BEVERAGES (\$15 serves 15 guests or more - \$1 per guest)

Joe-to-Go Brewed Coffee (96 oz.) [VG]	1	0
Joe-to-Go Brewed Decaffeinated Coffee (96 oz.) [VG]	1	0
Assorted Tea Bags [VG]	8	0
Lemonade Iced Tea (1 gallon) [V]	1	40
Brewed Iced Tea [VG]	1	0
Lemonade [V]	1	70

SALADS, SNACKS & FRUIT

Country-Style Potato Salad [V] Contains Eggs, Soy, Mustard	12	180
Carolina Slaw [V] [M]	12	80
Mixed Grain and Chickpea Salad [VG] [M]	12	180
Garlic Breadsticks [V] [M]	12	140
Apples [VG] [M]	12	100
Bananas [VG] [M]	12	140
Rold Gold Classic Tiny Twist [VG]	12	110
Lay's Potato Chips [VG]	12	160

DESSERTS

Chocolate Brownies [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	250
Blondie Bar [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	250
Rice Krispies Bar Contains Milk, Gluten, Soy	12	80
Assorted Cookies [V] Contains Milk, Eggs, Wheat, Peanut, Treenuts, Gluten, Soy	6	300-320

Square Tomato Catering's \$5 and under menu provides delicious food, great value, convenience designed just for students.

Place your order on our website.

Orders are packaged for easy pick up from the designated kitchen available
M-F, 8:00 am - 6:00 pm.

Minimums apply.

\$2

BREAKFAST SANDWICHES

Egg & Cheese on English Muffin [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	320
Ham, Egg & Cheese on English Muffin Contains Milk, Eggs, Wheat, Gluten, Soy	12	340
Bacon, Egg & Cheese on English Muffin Contains Milk, Eggs, Wheat, Gluten, Soy	12	370
Egg & Cheese on Biscuit [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	380
Ham, Egg & Cheese on Biscuit Contains Milk, Eggs, Wheat, Gluten, Soy	12	460
Bacon, Egg & Cheese on Biscuit Contains Milk, Eggs, Wheat, Gluten, Soy	12	440

SLIDERS (served with ketchup and mustard)

Cheeseburger Slider Contains Milk, Wheat, Gluten, Soy	12	260
Hamburger Slider Contains Wheat, Gluten, Soy	12	230
Crispy Cajun Chicken Slider Contains Eggs, Wheat, Gluten, Soy	12	320
Mini Vegetable Tarragon Sandwich Contains Milk, Eggs, Wheat, Gluten, Soy	12	190

CHIPS N' DIPS

Hummus with Pita Triangles [V] Contains Eggs, Wheat, Gluten, Soy	12	160
Baba Ghanoush with Pita Triangles [V] [M] Contains Wheat, Gluten, Soy	12	130

SIDE DISHES AND SALADS

Macaroni & Cheese [V] Contains Milk, Wheat, Gluten, Soy, Sesame	12	340
Fresh Fruit Salad [VG] [M]	12	35
Caesar Side Salad Contains Milk, Eggs, Fish, Wheat, Gluten, Soy	12	140
Side Garden Salad Served with choice of dressing [VG] [M]	12	35
Ranch Dressing [V]	6	220
Golden Italian Dressing [V]	6	110
Balsamic Vinaigrette [V]	6	140

BY THE PAN OR PLATTER

Baked Ziti [V] Contains Milk, Wheat, Gluten, Soy, Sesame	12	320
Eggplant Parmesan [V] Contains Milk, Eggs, Wheat, Gluten, Soy, Sesame	12	280
Farmer's Market Vegetable Platter [V]	12	200
Scratch Macaroni & Cheese [V] Contains Milk, Wheat, Gluten, Soy	12	420
Fruit Platter [VG] [M]	12	35

[V - VEGETARIAN]

[VG - VEGAN]

[M - MINDFUL]

\$3

	MIN	CAL
BURRITOS		
Gochujang Chicken Burrito Contains Milk, Eggs, Wheat, Gluten, Soy	12	550
Chicken BLT Burrito Contains Milk, Wheat, Gluten, Soy	12	550
Bean & Rice Burrito [V] Contains Wheat, Gluten, Soy	12	500
HOT SNACKS		
Mini Pretzel Bites with Jalapeño Cheese Sauce [V] Contains Milk, Eggs, Wheat, Gluten	12	400
N'DIPS		
Tortilla Chips with Guacamole, Pico de Gallo and Jalapeño Cheese [V] Contains Milk, Soy	12	280
Naan Hummus Platter [V] Contains Milk, Wheat, Gluten, Soy, Sesame	12	250
Homemade Chips & Dip Platter [V] Contains Milk, Wheat, Gluten, Soy, Sesame	12	480
BY THE PAN OR PLATTER (served with appropriate condiments)		
Meat Lasagna Contains Milk, Eggs, Wheat, Gluten	1	680
General Tso's Tofu Stir Fry [V] Contains Wheat, Gluten, Soy	1	270
Chicken Pad Thai Contains Fish, Peanuts	1	340

\$5

	MIN	CAL
CHICKEN TENDERS		
4 Southern Crispy Chicken Tenders Contains Milk, Eggs, Wheat, Gluten, Soy	9 (36 Tenders)	570
Choice of Sauce:		
Honey Mustard Sauce [V] Contains Eggs, Soy, Wheat, Gluten, Mustard, Sulphites		80
Honey BBQ Sauce [V] Contains Eggs, Wheat, Gluten, Mustard, Sulphites		70
Chipotle Honey BBQ Sauce [V] Contains Eggs, Wheat, Gluten, Mustard, Sulphites		50
CALZONES		
Cheese Calzone [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	580
Pepperoni Calzone Contains Milk, Eggs, Wheat, Gluten, Soy	12	690
Sausage Calzone Contains Milk, Eggs, Wheat, Gluten, Soy	12	630
Spinach & Mushroom Calzone [V] Contains Milk, Eggs, Wheat, Gluten, Soy	12	700

\$4

	MIN	CAL
BAO SANDWICHES		
2 Thai Chicken Bao Sandwiches Contains Milk, Wheat, Fish, Treenut, Gluten, Soy, MSG, Sulphites	6 (12 Sandwiches)	400
2 Korean BBQ Pork Bao Sandwiches Contains Milk, Eggs, Wheat, Gluten, Soy, Mustard, Sesame	6 (12 Sandwiches)	560
BOWLS		
Traditional Ground Beef Taco Bowl Contains Milk, Wheat, Gluten, Soy	12	470
Caribbean Chicken Bowl [M] Contains Milk, Gluten	12	440
Buffalo Chicken Taco Bowl Contains Milk, Fish, Gluten, Soy	12	450
BBQ Pork Potato Bowl Contains Milk, Gluten	12	660
SIGNATURE BURRITOS (served with hot pepper sauce)		
Korean Carnitas Burrito Contains Milk, Wheat, Gluten, Soy, Sesame, Sulphites	12	570
WRAPS		
Garlic Chicken Caesar Wrap Contains Milk, Eggs, Wheat, Fish, Gluten, Soy, MSG	12	490
Hummus Avocado & Roasted Veggie Wrap [V] Contains Wheat, Gluten, Soy, Mustard, Sesame	12	340
Mediterranean Chicken Wrap [M] Contains Milk, Wheat, Gluten	12	440
BY THE PAN		
Pork Lo Mein Contains Eggs, Wheat, Fish, Shellfish, Gluten, Soy	12	710
Kung Pao Chicken Contains Wheat, Peanut, Gluten, Soy	12	400
Quinoa Primavera [V] Contains Wheat, Gluten, Soy	12	220
Beef, Bean & Cheddar Mexican Casserole [M] Contains Milk, Soy, Sulphites	12	490
Chicken & Cheese Enchiladas Verde [M] Contains Milk, Wheat, Gluten, Soy, Sulphites	12	450

Flavours Catering is a full-service caterer. From breaks to buffets and formal served dinners, we are happy to discuss your event and customize to your needs.

[V - VEGETARIAN] [VG - VEGAN] [M - MINDFUL]

Pizza

	MIN	CAL	PRICE
PIZZA (served with red pepper flakes and parmesan cheese)			
Cheese Pizza [V] Contains Milk, Wheat, Gluten, Soy	1	240	\$12.00
Pepperoni Pizza Contains Milk, Wheat, Gluten, Soy	1	270	\$13.00
Vegetable Lovers Feast Pizza [V] Contains Milk, Wheat, Gluten, Soy, Mustard	1	280	\$15.00
The Hawaiian Contains Milk, Wheat, Gluten, Soy	1	250	\$15.00
Four Cheese Pizza [V] Contains Milk, Wheat, Gluten, Soy	1	320	\$15.00

Packages

	MIN	PRICE
BACKYARD PICNIC		
	5-300	\$32.00
Backyard Picnic comes with 12 hand-formed burgers, toasted buns, American cheese, lettuce, tomatoes, dill pickle chips, ketchup, yellow mustard, sea salt dusted deli chips & condiments. Contains Milk, Wheat, Gluten, Soy, Mustard		
VEGETARIAN ADD ON - BACKYARD PICNIC		
	5-150	\$32.00

[V]

Vegetarian Backyard Picnic features 6 Gardenburger® burgers with buns & all of the fixings: American cheese, green leaf lettuce, fresh tomatoes, onions, dill pickle chips, deli chips & condiments.

Contains Milk, Wheat, Gluten, Soy, Mustard

BBQ PARTY		
	15-250	\$40.00
Our BBQ Party comes with pulled BBQ chicken, Carolina-style pulled pork, baked beans, Carolina slaw, 12 wheat rolls and Pig Pick'n BBQ sauce. Contains Wheat, Gluten, Soy, Mustard, Sulphites		
TACO PARTY		
	5-100	\$30.00

Taco Party comes with Tex Mex seasoned shredded chicken, black beans simmered with onions, garlic and cumin & Baja mild salsa, shredded cheddar cheese, tomatoes, lettuce, onions and sour cream. Makes 12 tacos.

Contains Milk, Wheat, Gluten, Soy

Supplies

	PRICE
PLATES, NAPKINS, CUPS, UTENSILS	
Don't forget the supplies! Compostable and conventional options are available.	
COMPOSTABLE CUTLERY	
Cutlery Kit (knife, fork, spoon, napkin, salt and pepper)	\$0.50
Compostable 6 inch Plates - each	\$0.30
Compostable 9 inch Plates - each	\$0.40
Napkins	\$0.20
CONVENTIONAL CUTLERY	
Tongs - each	\$0.75
Serving Spoons - each	\$0.50
6 inch Plates - each	\$0.19
9 inch Plates - each	\$0.40
6 oz. Plastic Bowls - each	\$0.29
White Paper Cocktail Napkins - each	\$0.10
White Paper Dinner Napkins - each	\$0.15
12 oz. Paper Hot Cups - each	\$0.19
10 oz. Plastic Tumbler - each	\$0.19

Contacts:

Email: Contact our catering office for assistance

Follow us on Social Media:

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Twitter: @sodexousa

LinkedIn: @sodexo

Instagram: @SodexoNorthAmerica

S Q U A R E  T O M A T O

[V - VEGETARIAN]

[VG - VEGAN]

[M - MINDFUL]

Location Name | Phone Number | Website

BUILD YOUR OWN BREAKFAST BOX

PROTEIN BOX

\$5.99 each

CHOICE OF YOGURT

Low Fat Strawberry Yogurt | 150 cal
Low Fat Blueberry Yogurt | 150 cal

CHOICE OF PROTEIN SNACK POT

Cheese and Grapes | 270 cal
Cheese and Pepperoni | 460 cal
Apple and Peanut Butter | 410 cal
Hard Boiled Egg Cup | 150 cal

WAKE-UP BOX

\$5.99 each

CHOICE OF ENGLISH MUFFIN BREAKFAST SANDWICH

Bacon, Egg & Cheese | 320 cal
Egg & Cheese | 260 cal
Ham, Egg & Cheese | 290 cal
Bacon and Egg | 370 cal
Egg | 210 cal
Ham & Egg | 240 cal

CHOICE OF GRANOLA BAR

Sweet & Salty Almond | 150 cal
Sweet & Salty Peanut | 160 cal
Trail Mix Fruit & Nut | 140 cal
Nature Valley Oats & Honey | 90 cal

WAKE-UP BOX

\$5.99 each

CHOICE OF BAKERY ITEM

Croissant | 150 cal
Blueberry Muffin | 150 cal
Chocolate Chocolate Chip Muffin | 150 cal
Banana Nut Muffin | 150 cal
Sliced Plain Bagel | 150 cal
Sliced Cinnamon Raisin Bagel | 150 cal
Whole Grain Wheat Bagel | 150 cal

CHOICE OF SPREAD

Light Cream Cheese | 150 cal
Smart Balance Buttery Spread | 150 cal
Strawberry Jam | 150 cal
Grape Jelly | 150 cal

CHOICE OF FRUIT

Mixed Fruit | 60 cal
Red Delicious Apples | 90 cal
Banana | 105 cal

A LA CARTE BEVERAGES

Purified Water 0 cal	\$1.99 each
Coke 160 cal	\$2.49 each
Diet Coke 5 cal	\$2.49 each
Sprite 150 cal	\$2.49 each
Minute Maid Apple Juice 170 cal	\$2.49 each
Minute Maid Orange Juice 170 cal	\$2.49 each
AHA Sparkling Water - Lime Watermelon 170 cal	\$2.19 each
Bubly Sparkling Water - Grapefruit 0 cal	\$2.19 each
Starbucks Coffee Mocha Frap 260 cal	\$3.19 each
Starbucks Coffee Almond Milk Vanilla Frap 180 cal	\$3.19 each
Pure Leaf Unsweetened 0 cal	\$2.39 each
Pure Leaf Peach 150 cal	\$2.39 each
Monster Ultra Zero 10 cal	\$3.19 each
Rockstar Sugar Free 2 cal	\$3.19 each

HEALTHY START BOX

\$5.99 each

CHOICE OF GRANOLA BAR

Sweet & Salty Almond | 150 cal
Sweet & Salty Peanut | 160 cal
Trail Mix Fruit & Nut | 140 cal
Nature Valley Oats & Honey | 90 cal

CHOICE OF PARFAIT OR GREEK YOGURT

Strawberry Yogurt Parfait | 250 cal
Peaches & Cream Yogurt Parfait | 350 cal
Blueberry Yogurt Parfait | 270 cal
Tropical Yogurt Parfait | 360 cal
Chobani Nonfat Strawberry Greek Yogurt | 120 cal
Chobani Nonfat Vanilla Greek Yogurt | 90 cal
Chobani Nonfat Blueberry Greek Yogurt | 120 cal
Chobani Flip Almond Coco Joy Greek Yogurt | 200 cal
Chobani Flip Lime Crumb Greek Yogurt | 230 cal



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

BUILD YOUR OWN LUNCH BOX

All boxes come with one side, one dessert and a choice of bottled water or canned soda.
All lunch boxes are sold in quantities of 6 or more.

SANDWICH BOX \$10.99 each

SANDWICH SELECTIONS

Grilled Vegetable Hummus Wrap | 400 cal
Turkey Club Wrap | 480 cal
Chicken Caesar Wrap | 570 cal
Buffalo Chicken Salad Wrap | 520 cal
Caprese Chicken Wrap | 600 cal
Tandoori Vegetable Wrap | 400 cal
Roasted Vegetable Wrap | 410 cal
Mediterranean Veggie Wrap | 320 cal
Chicken Salad on Wheat | 270 cal
Egg Salad on Wheat | 370 cal
Tuna Salad on Wheat | 320 cal
Ham & Cheese on Wheat | 270 cal
Turkey & Cheese on Wheat | 250 cal
Peanut Butter & Jelly on Wheat | 370 cal
Egg Salad Kaiser | 370 cal
Ham & Cheddar Kaiser | 320 cal

SALAD BOX \$11.99 each

SALAD SELECTIONS

Classic Garden Salad | 80 cal
Strawberry Fields Forever | 550 cal
Buffalo Chicken Salad | 270 cal
Classic Chef Salad | 360 cal
Classic Cobb Salad | 410 cal
Classic Chicken Caesar Salad | 420 cal
Classic Greek Salad | 150 cal

ARTISAN BOX \$12.99 each

SANDWICH SELECTIONS

Beef Swiss Pub Wrap | 520 cal
Spicy Italian Baguette | 560 cal
Roast Beef & Cheddar Kaiser | 350 cal
Mediterranean Baguette | 350 cal
Rosemary Chicken Baguette | 520 cal
Turkey, Ham & Bacon Club | 420 cal

ADVENTURE BOX \$12.99 each

Chicken Waldorf Snack Box | 340 cal
Re-Energize Snack Box | 530 cal
California Dreamer Adventure Box | 460 cal
Buffalo Chicken Dipper Adventure Box | 290 cal

6-item minimum per à la carte selection.

À LA CARTE SNACKS

Chocolate Chip Cookies (2) 320 cal	\$1.19 each
Oatmeal Raisin Cookies (2) 290 cal	\$1.19 each
Peruvian Manifesto Brownie 250 cal	\$2.49 each
Toffee Blondie Crunch 380 cal	\$2.49 each
Chewy Marshmallow Manifesto Bar 250 cal	\$2.49 each
Salted Caramel Manifesto Cookie 410 cal	\$2.49 each
Chocolate Chunk Manifesto Cookie 400 cal	\$2.49 each
Nature Valley Oats & Honey 90 cal	\$2.19 each
KIND Peanut Butter Dark Chocolate 200 cal	\$2.19 each
KIND Dark Chocolate Nuts & Sea Salt 223 cal	\$2.19 each
Baked Lays 130 cal	\$1.39 each
Doritos 140 cal	\$1.39 each
Cool Ranch Doritos 240 cal	\$1.39 each
Snickers 215 cal	\$1.49 each

Select one of each to be included with your boxed lunch selection.

SIDES

Red Delicious Apples | 90 cal
Baked Potato Chips | 130 cal
Couscous, Tomato & Olive Salad Cup | 280 cal
Macaroni Salad | 270 cal
Mixed Fruit | 60 cal
Crudit  Side with Dip | 70 cal
Nature Valley Oats & Honey | 90 cal

DESSERTS

Chocolate Chip Cookies (2) | 320 cal
Oatmeal Raisin Cookies (2) | 290 cal
Rice Krispie | 220 cal
Chocolate Brownie | 190 cal
Chunky Monkey Brownie | 210 cal
Blondie Bar | 190 cal
Triple Chocolate Fudge Bar | 250 cal
Peanut Butter Chocolate Oreo Brownie | 230 cal

BEVERAGES

Purified Water | 0 cal
Coke | 160 cal
Diet Coke | 5 cal
Sprite | 150 cal

ORDERING IS EASY

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



COVA Compliant Catering Menus



Smart Buffets

All buffets can be served for lunch or dinner. Buffets include the following self-serve stations:

Beverage Station, Dessert Station, and Main Buffet.

Delivery, servers to set up and breakdown, linen for check-in and service tables, and high-quality plastic ware included.

Chinaware, linen for guest tables, and additional staffing are available upon request for an additional charge.

Proteins are portioned at 4 oz. per guest. Upon request, 6 oz. portions are available for an additional charge.

Prices are per person. Minimum of 15 guests required.

Light Hearted Lunch - \$15 per person

Seasonal Vegetable Soup
Assortment of fresh garden greens with healthy toppings:
Shredded carrots
Tomato Slices
Shredded Cheddar Cheese
Cucumbers
Mushrooms slices
Hard-Boiled Eggs
Marinated Baked Chicken Slices
Ranch Dressing, Italian Dressing and Oil and Vinegar
Rolls/Butter
Dessert Bars

Backyard BBQ - \$15 per person

Country Style Potato Salad
Vegetarian Baked Beans
BBQ Chicken
Jalapeno Cornbread
Rice Krispie Bars and Brownies

Deli Buffet - \$15 per person

Seasonal Vegetable Soup
Assortments of Breads and Rolls
Slices of Turkey, Buffet Ham and Roast Beef
American and Provolone Cheese
Lettuce, Tomatoes, Onions and Dill Pickles
Mayonnaise and Mustard
Individual Bags of Potato Chips
Assorted Cookies

Touch of Italy - \$15 per person

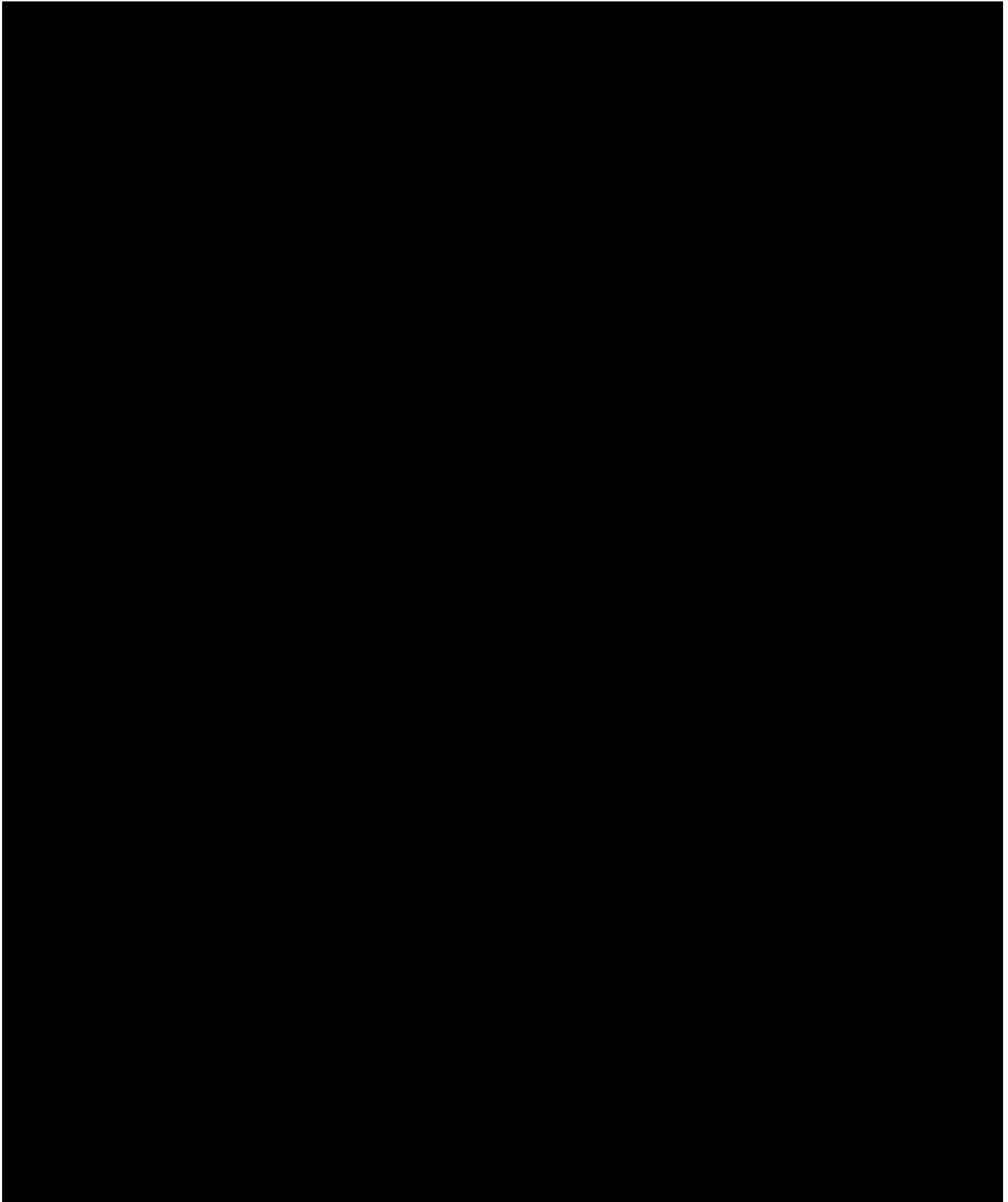
Caesar Salad with House-made Croutons and Caesar Dressing
Sautéed Fresh Zucchini and Squash
Spaghetti and Penne Pasta Ccooked Al Dente
Marinara Sauce and Alfredo Cream Sauce
Chicken Cacciatore or Traditional Meatballs
Garlic Bread
Italian Ricotta Cookies

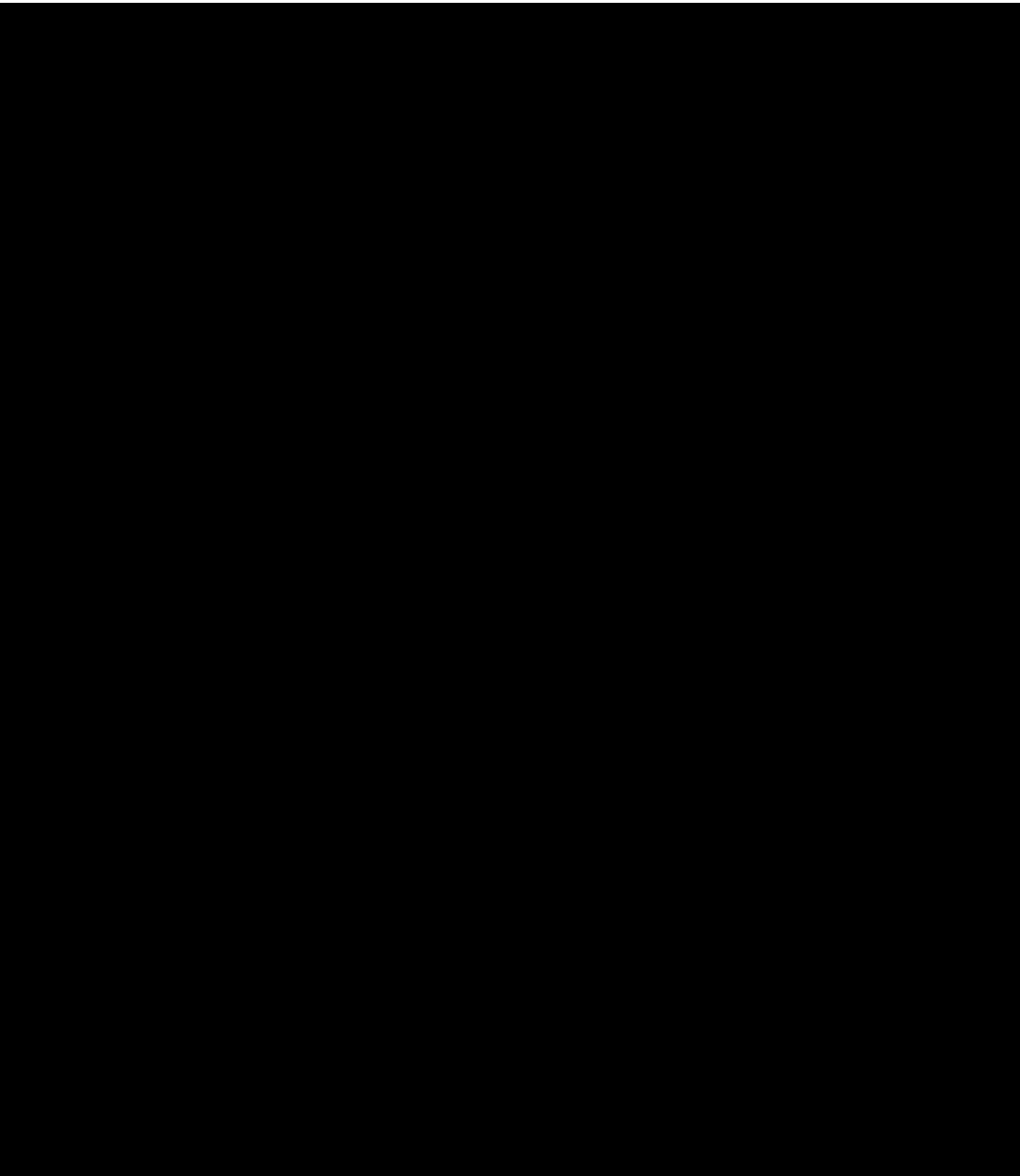
Buffet Lunch -\$15 per person

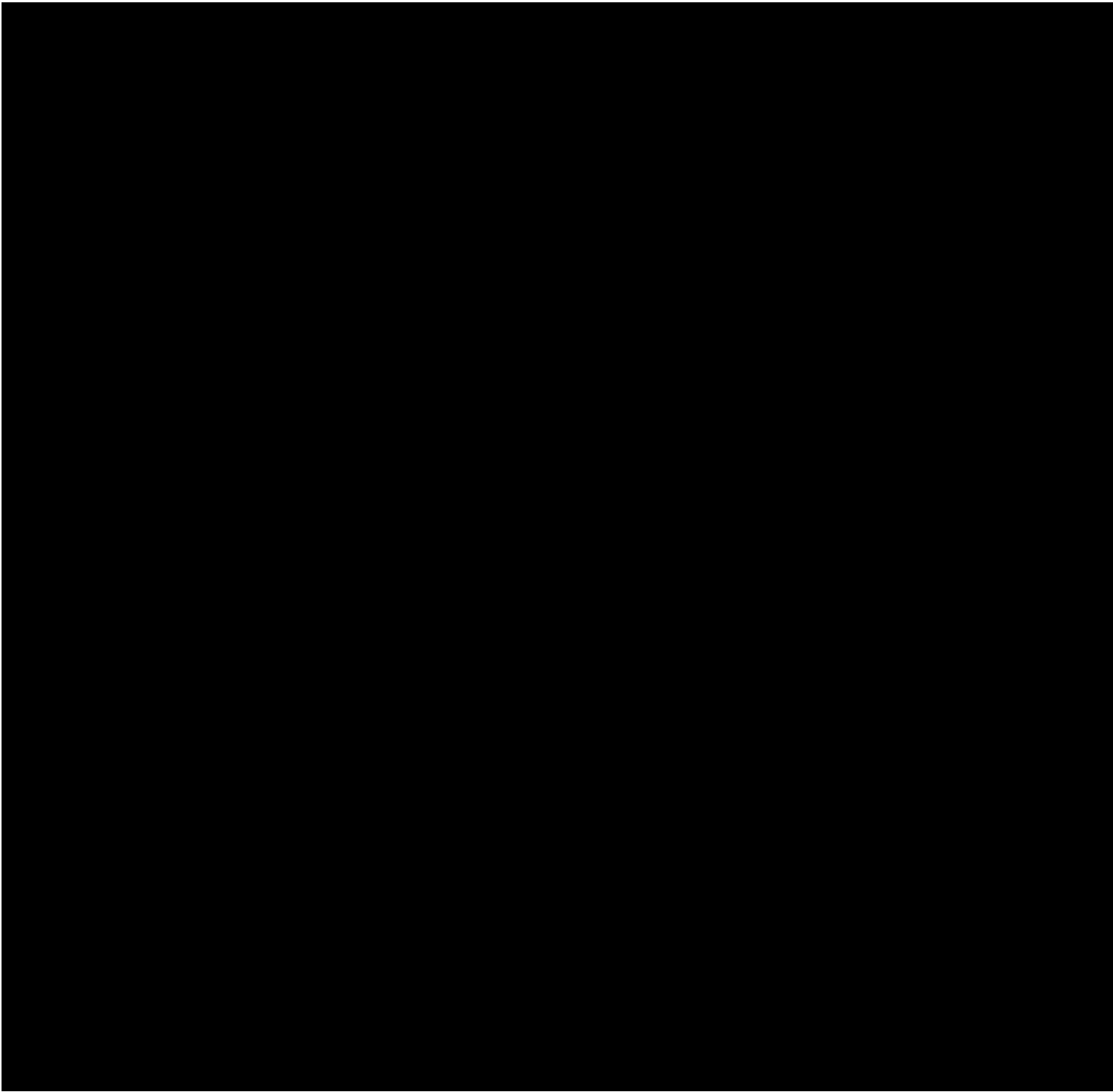
Roasted Butternut Squash Soup
Creamy Loaded Baked Potato Soup
Cobb Salad
Individual Bowls of, Romaine & Iceberg Lettuce, Spinach, Strips of Chicken Breast, Diced Tomatoes, Chopped Hard Boiled Eggs, Sliced Mushrooms, Shredded Cheddar Cheese, Diced Black Olives, Scallions and Bacon Crumbles.
Balsamic Vinaigrette and Ranch Dressing
Soft Rolls and butter
Freshly Baked Assorted Cookies
Iced Water and Lemonade Stations with Freshly Cut Lemons

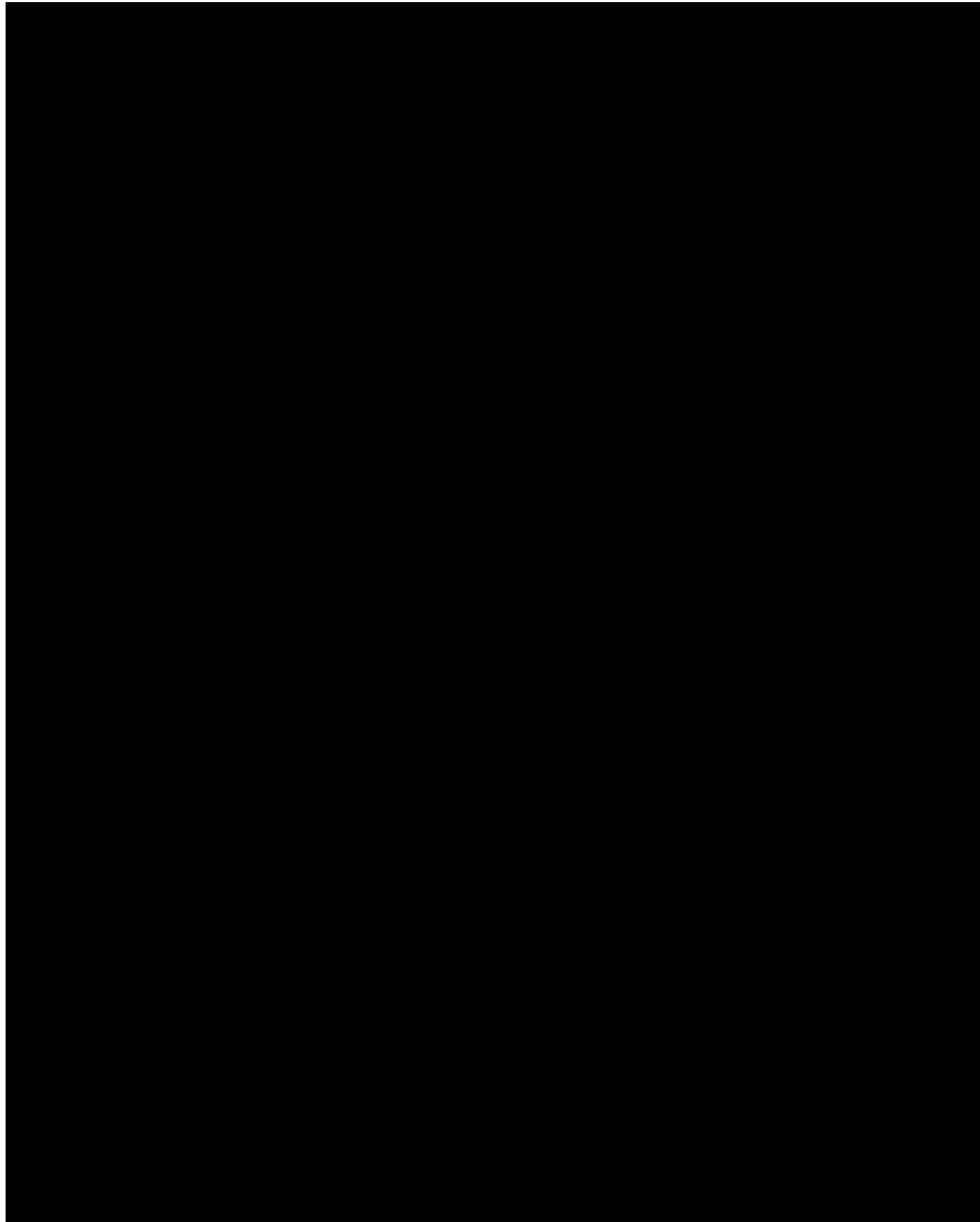
Annual Marketing Plan

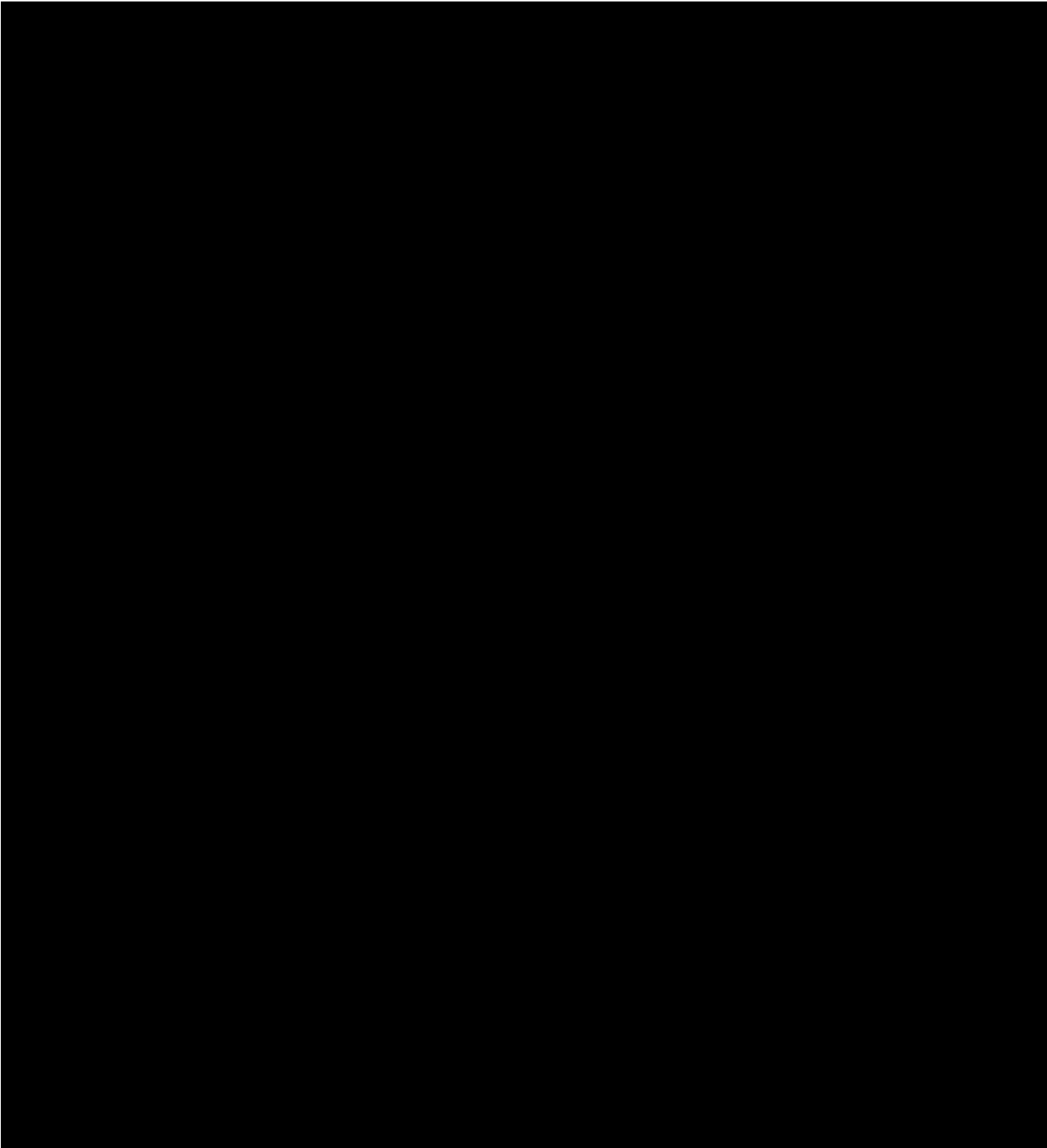










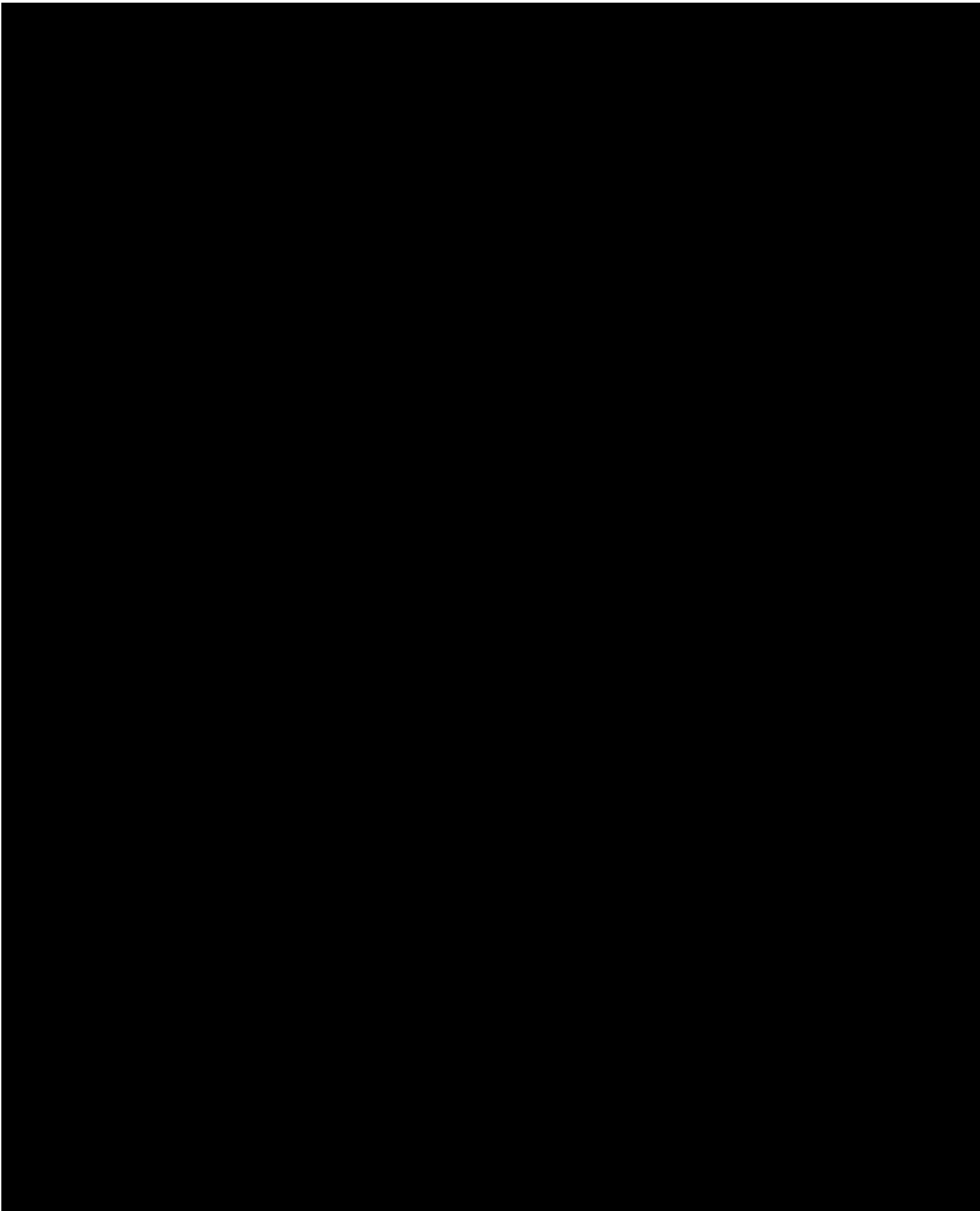


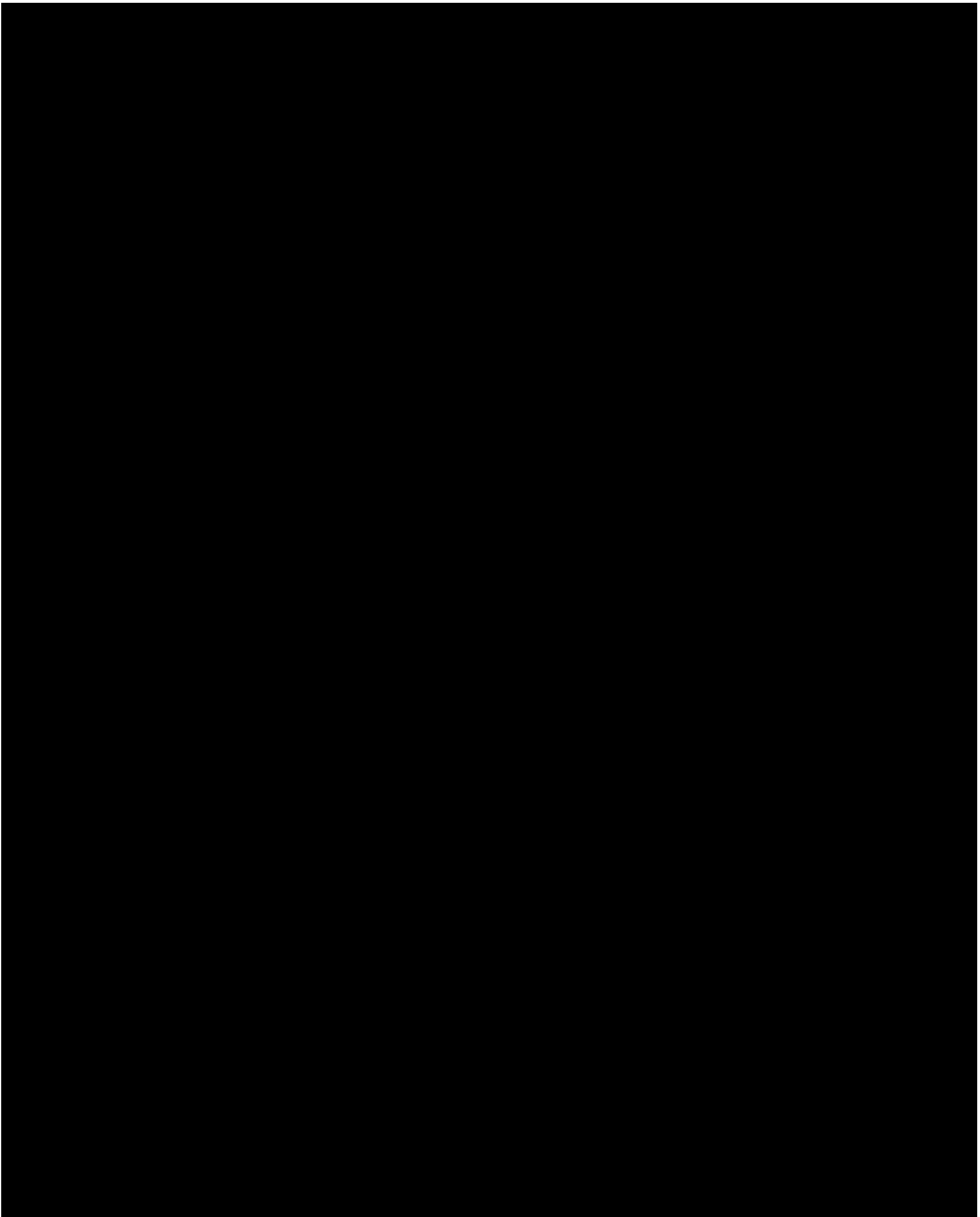
Sample Inspection Checklists



Sample Monthly Inspection Checklist

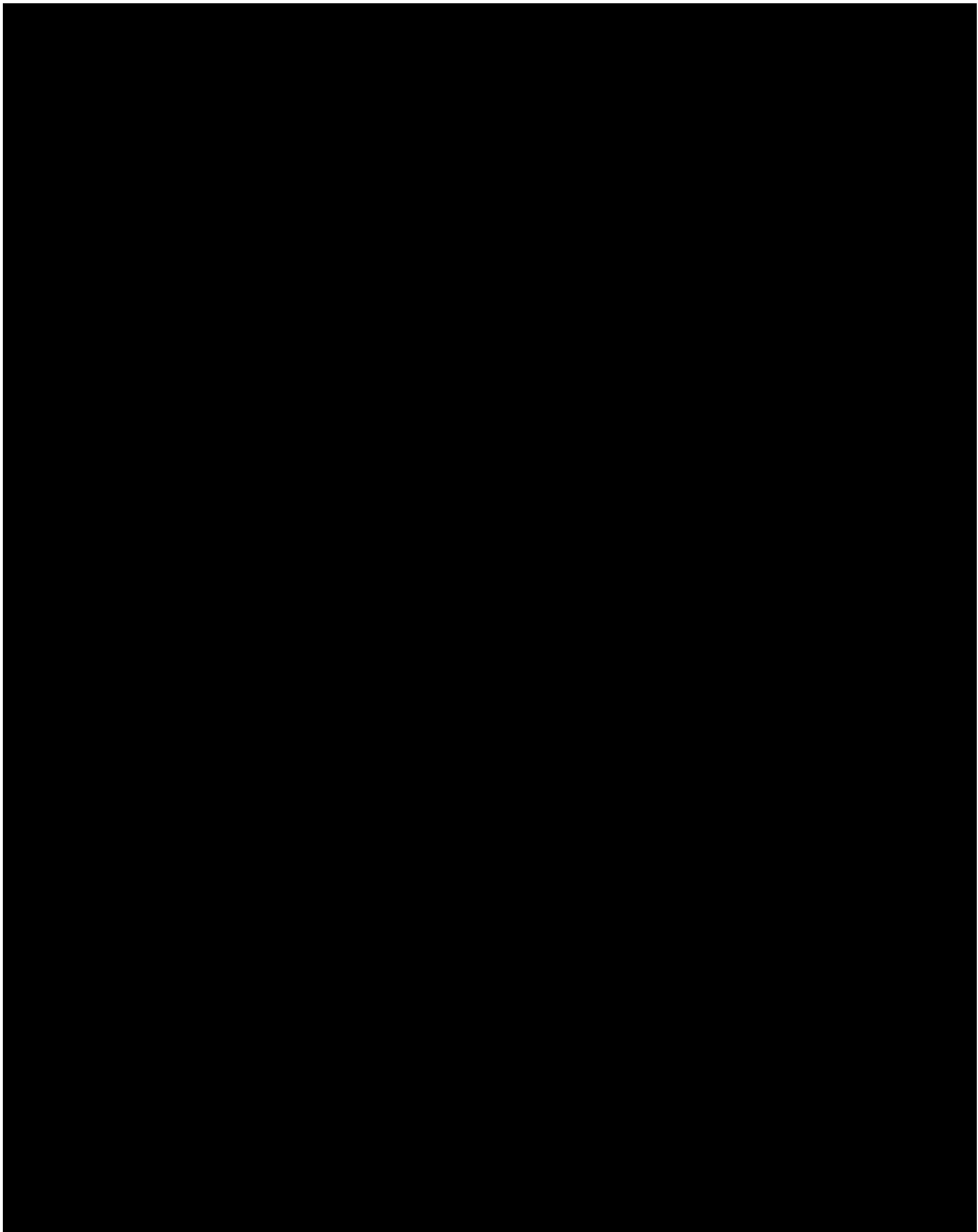
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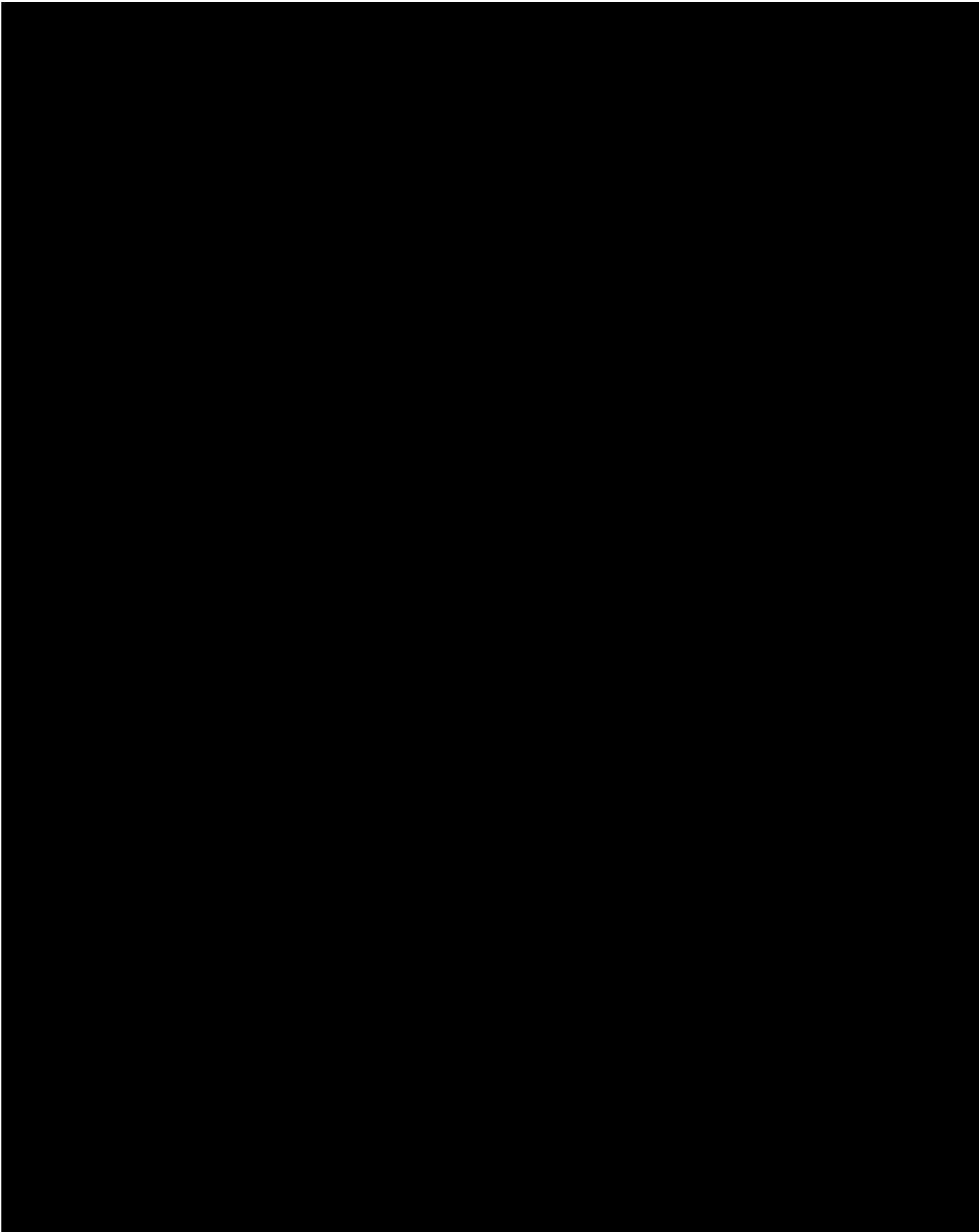


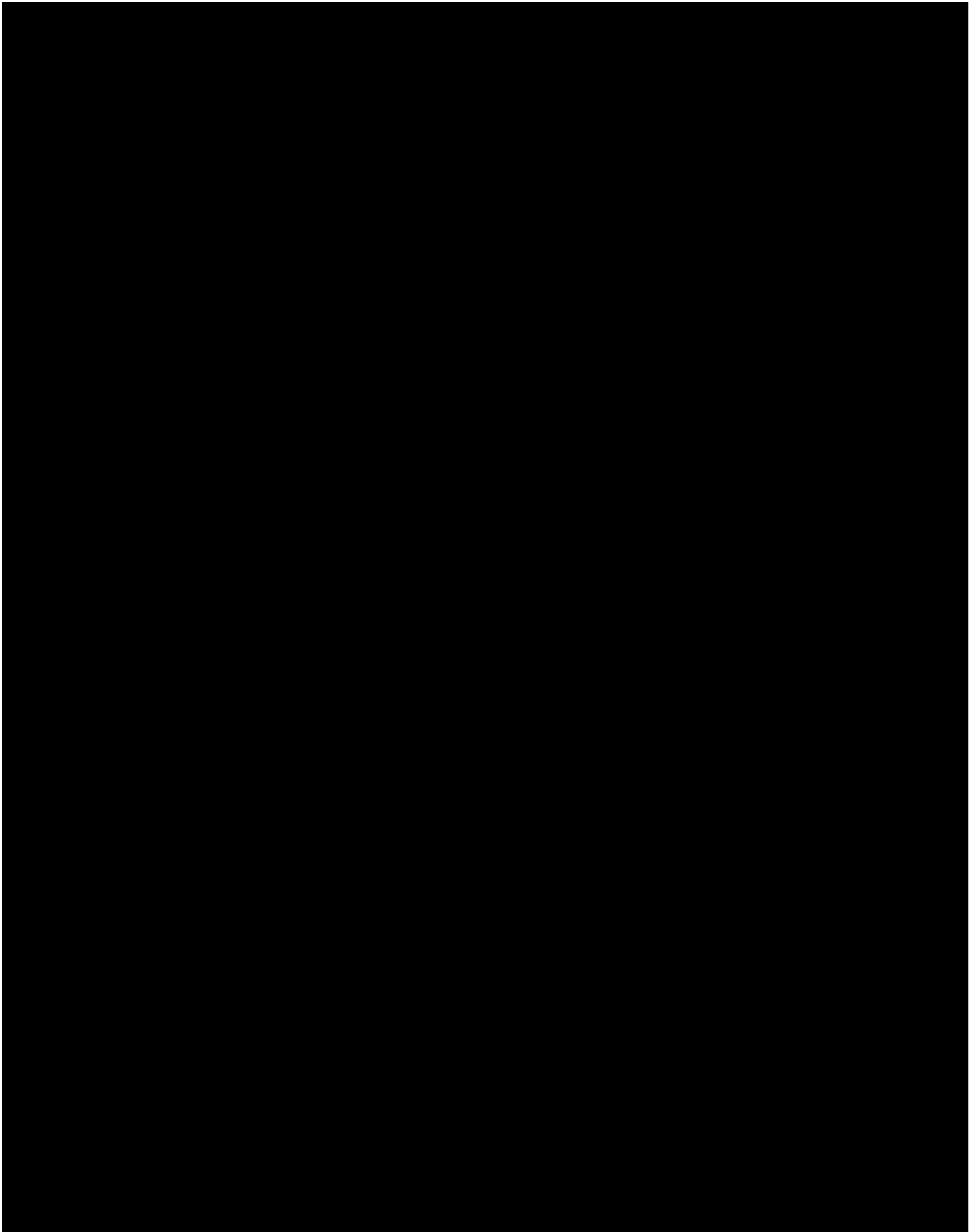


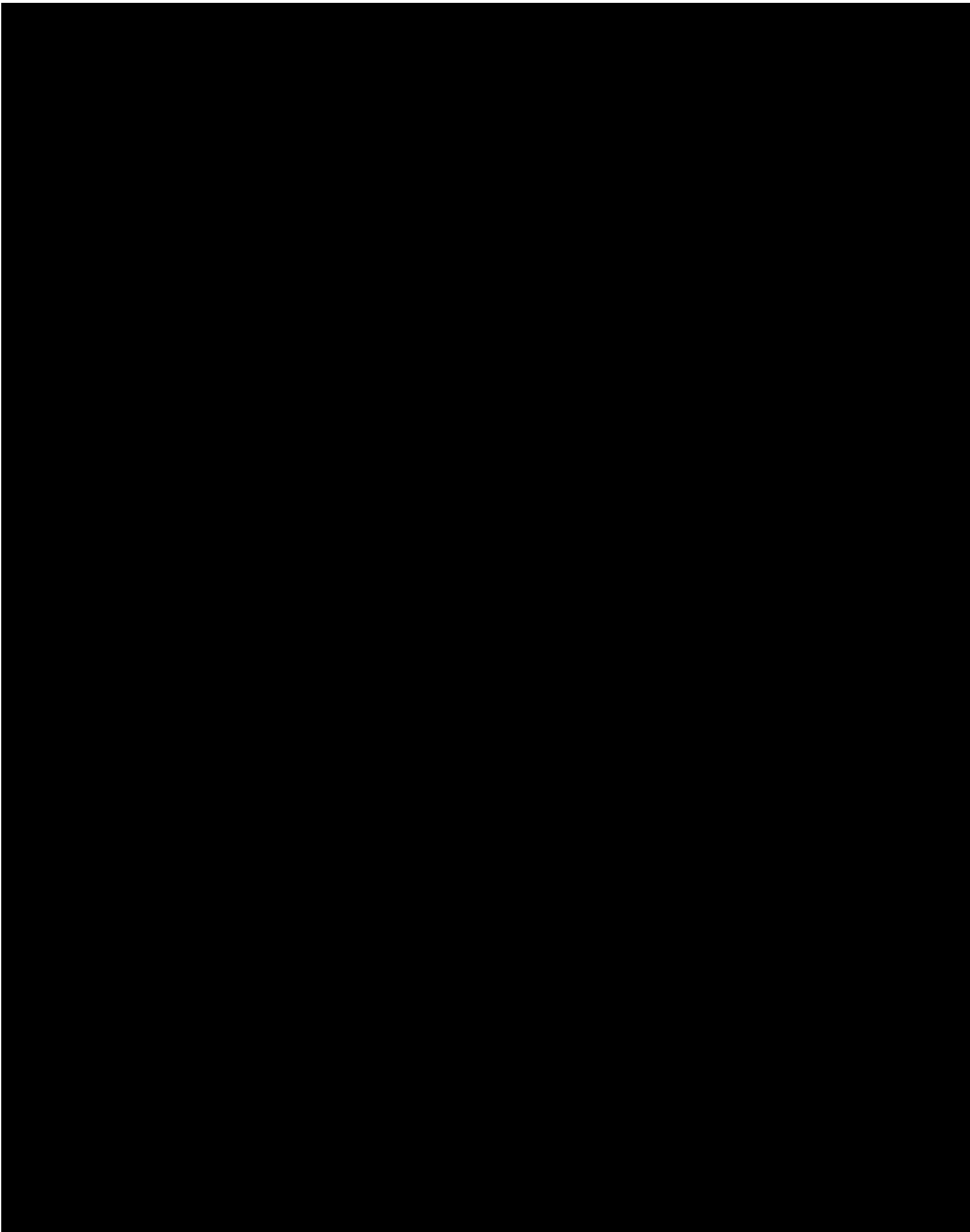
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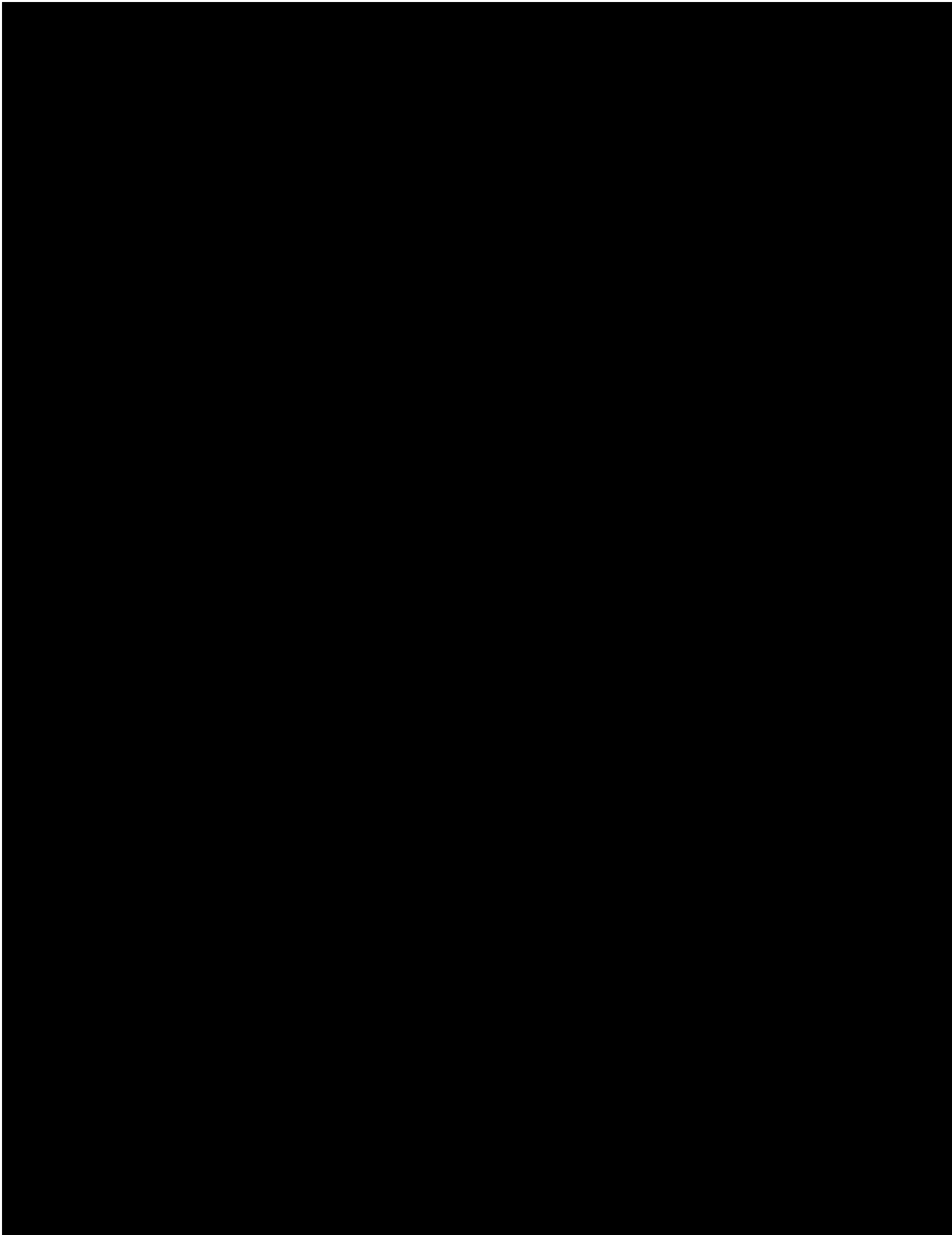
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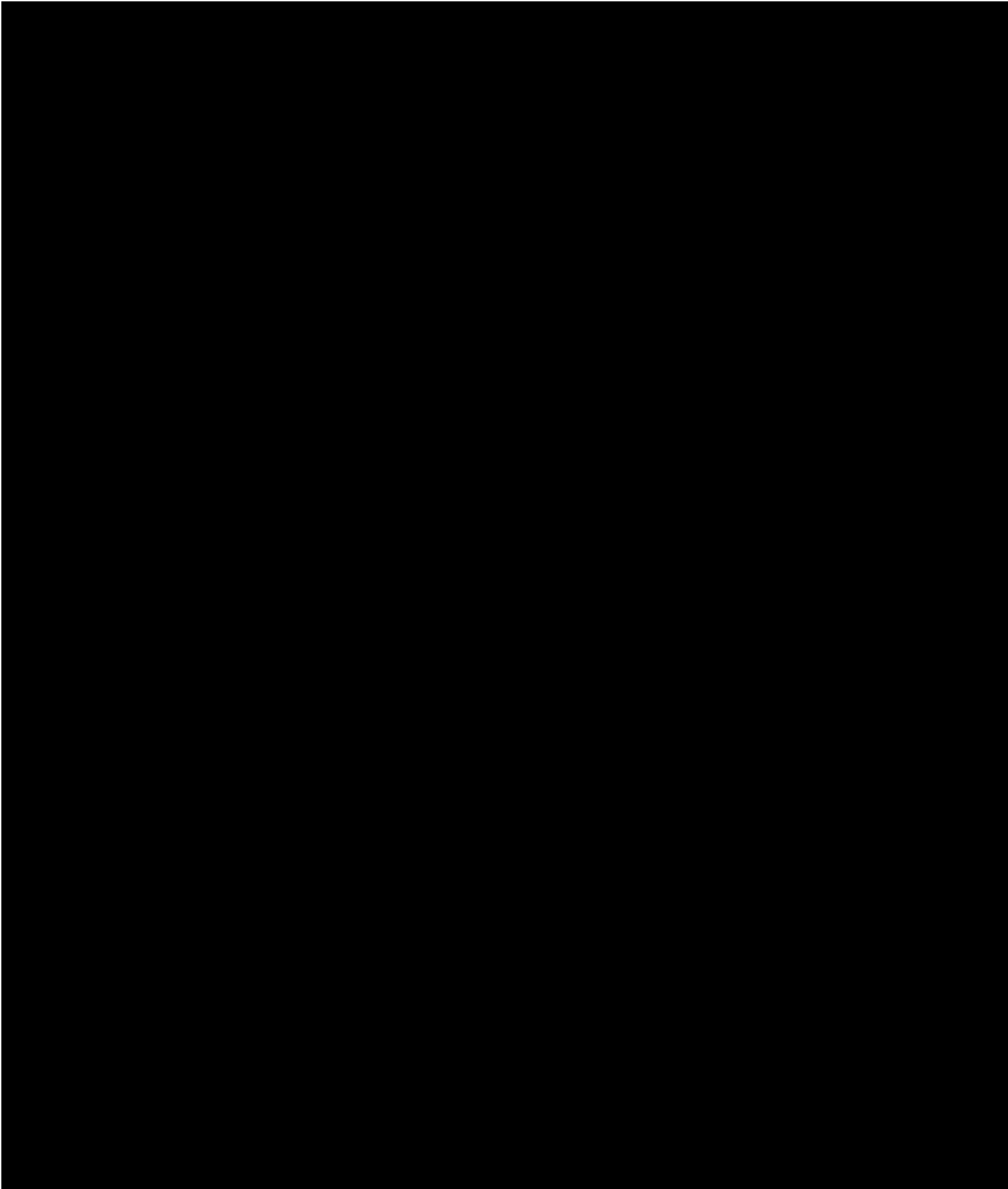


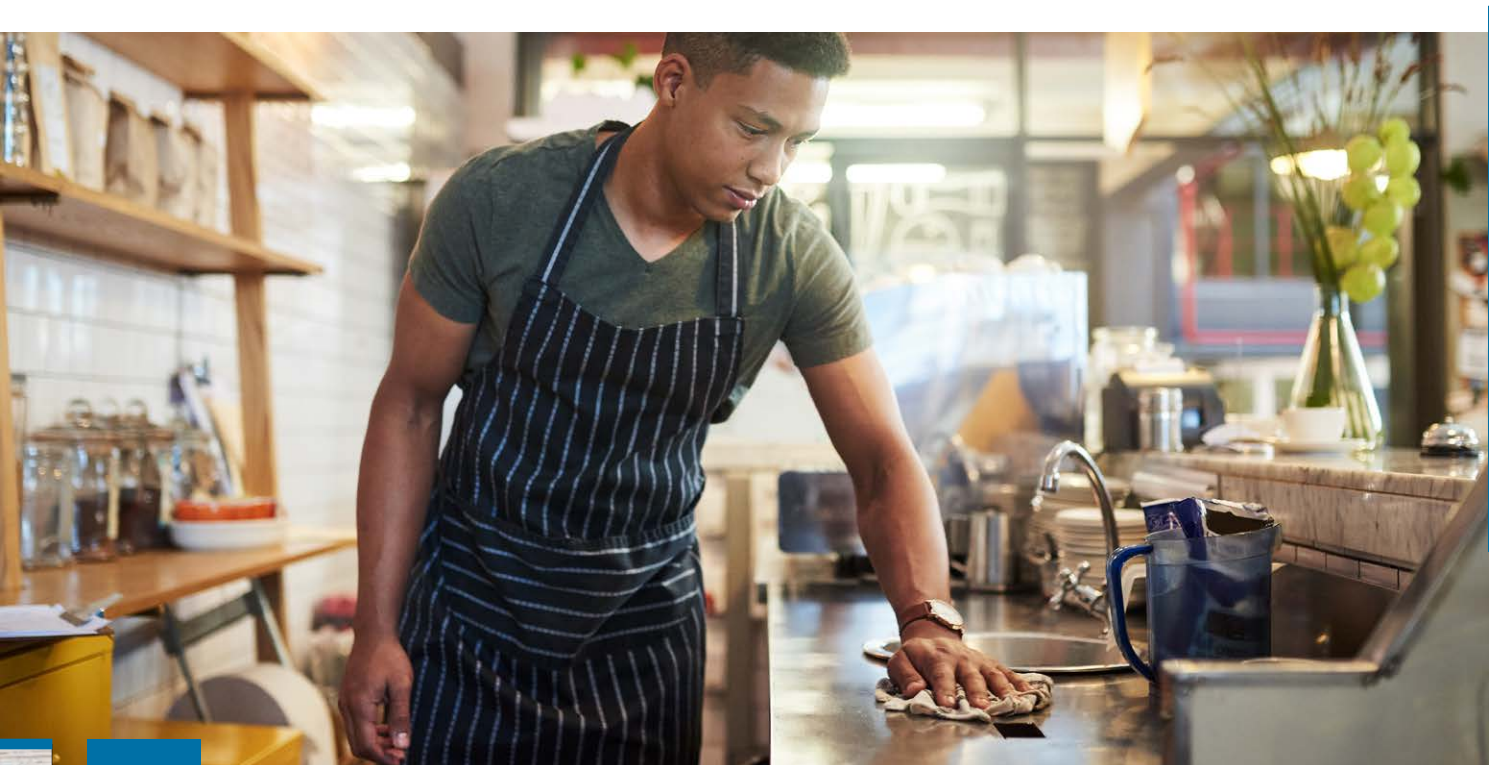
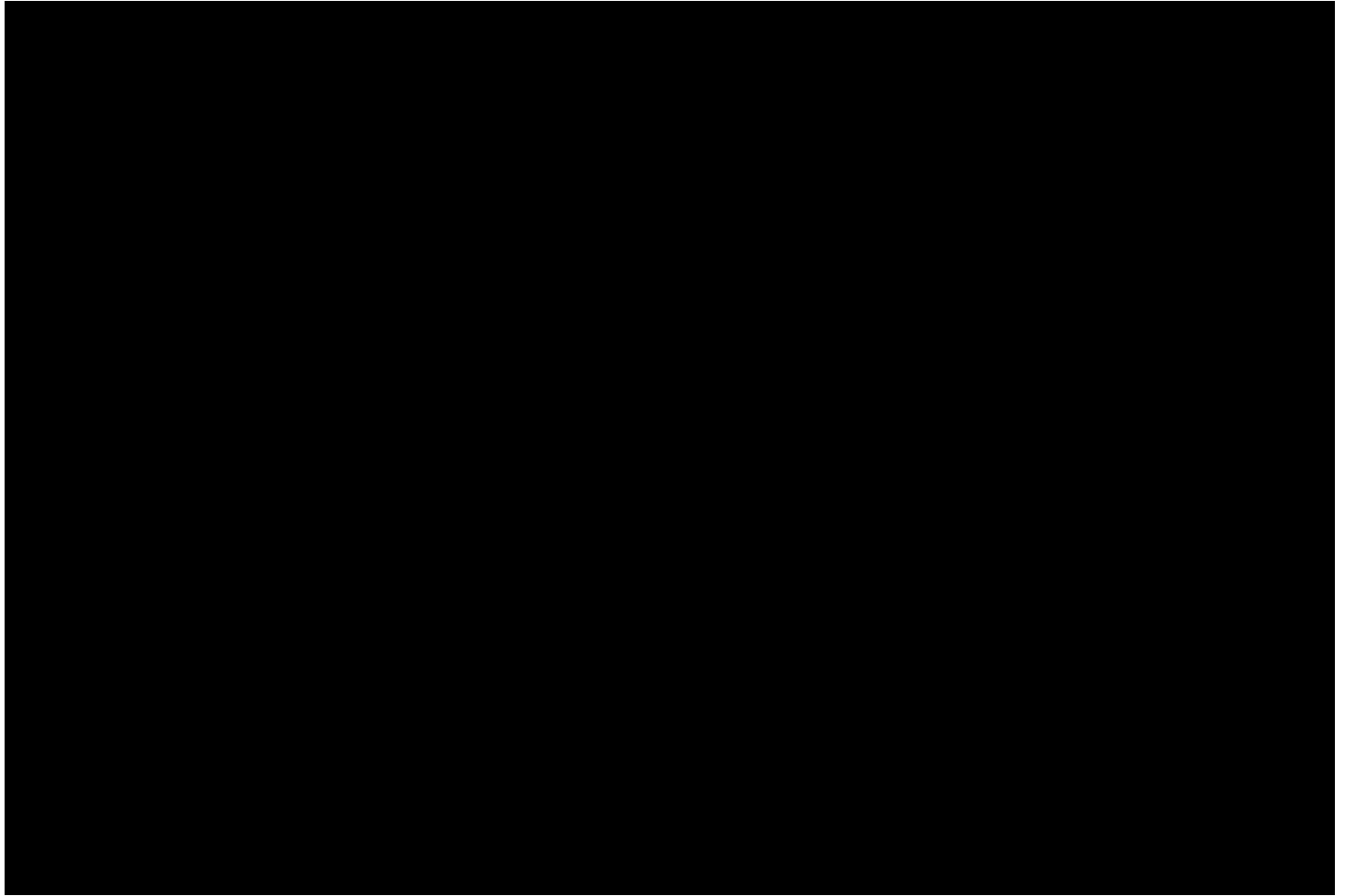




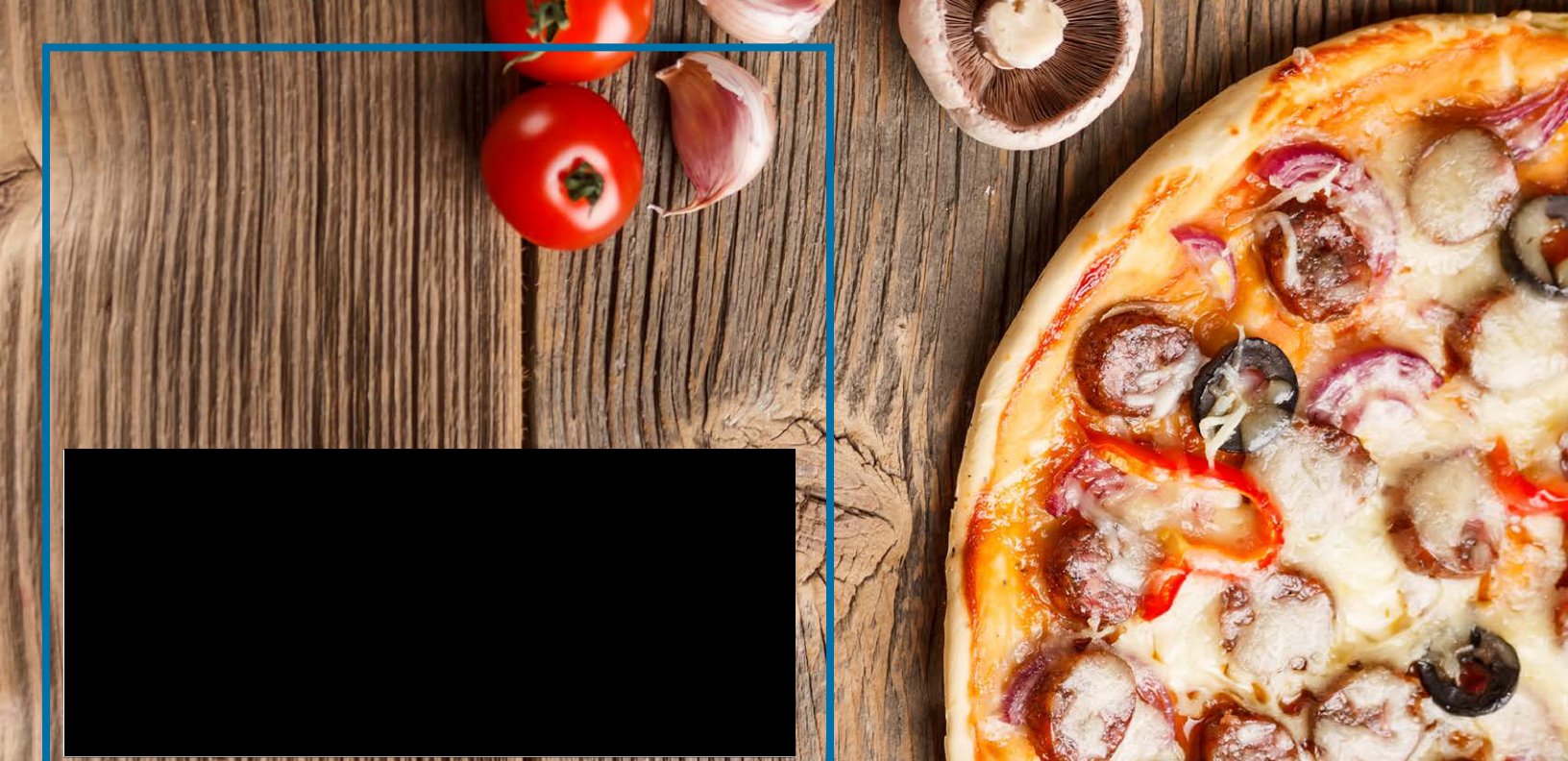
Sample Training Curriculum

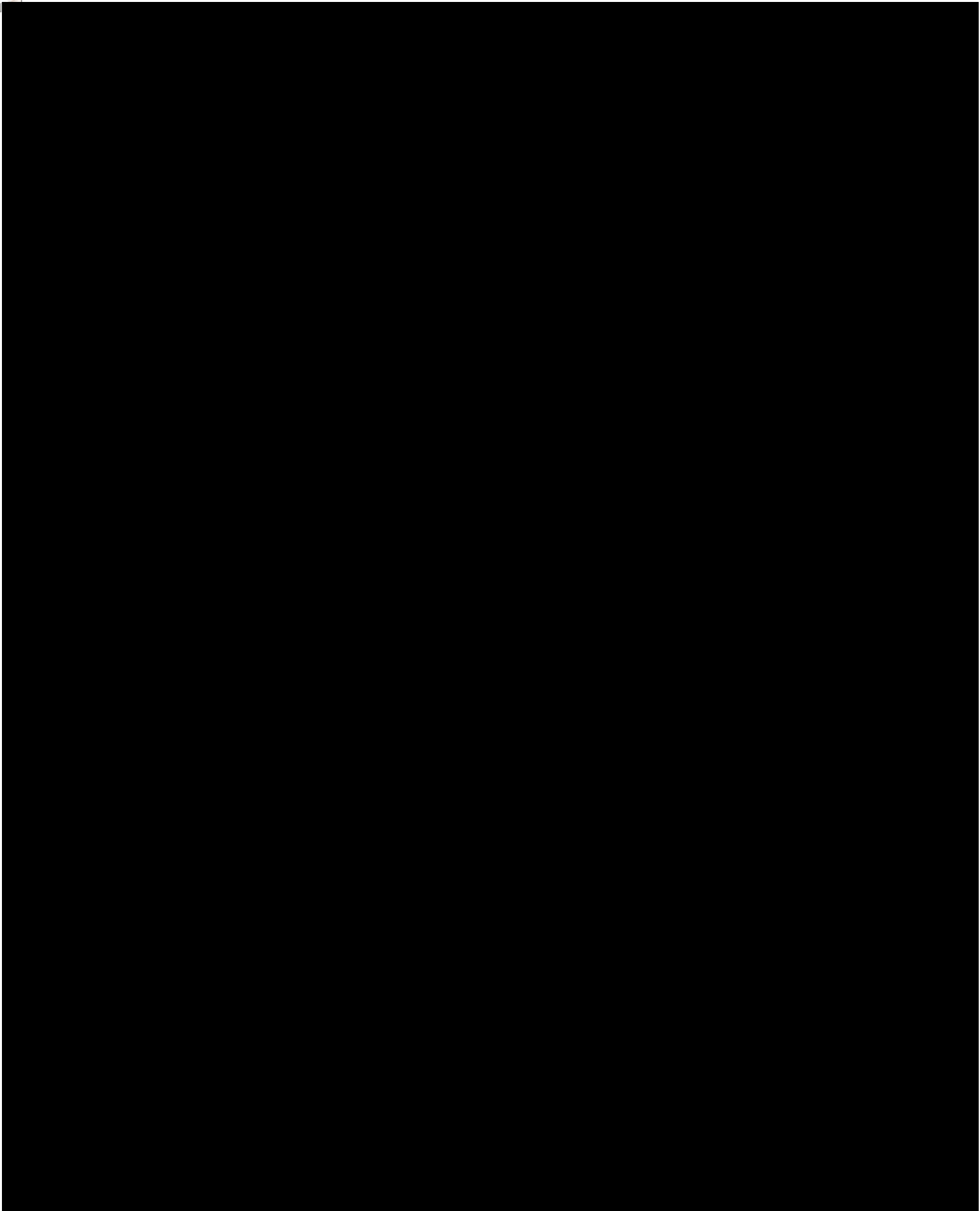


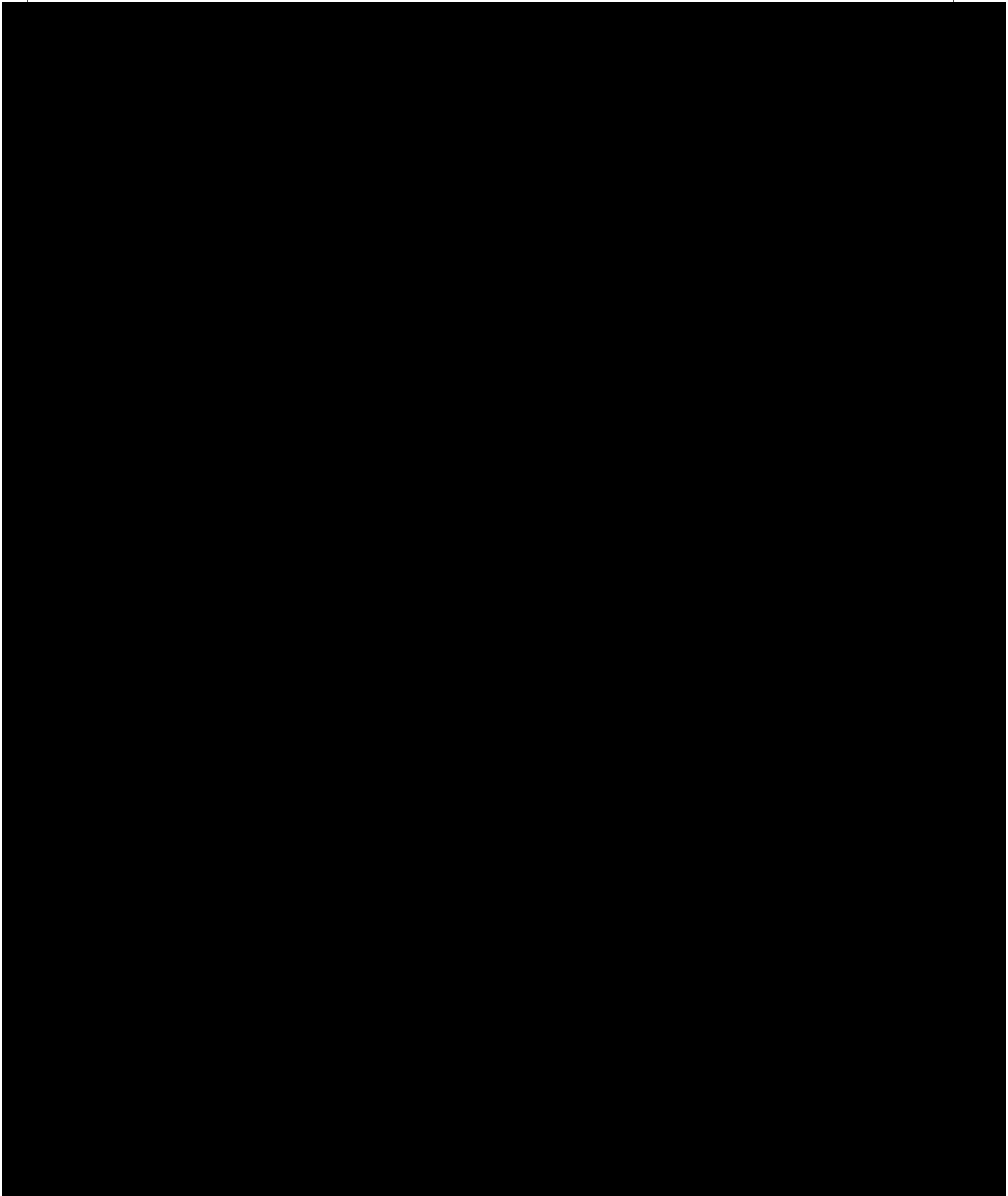














Addendums

Addendum No. 1

ADDENDUM
October 7, 2022

ADDENDUM NO. 1 TO ALL OFFERORS:

Reference – Request for Proposals: UCPUMW 23-1457
Date Issued: September 28, 2022
For Delivery to: University of Mary Washington, Commonwealth of Virginia
Proposal Due Date: November 18, 2022

This addendum consists of one (2) pages.

With reference to RFP #UCPUMW 23-1457, the following changes are hereby made to the referenced RFP sections:

1. RFP, Page 18, item #8: The text in item #8, page 18 is replaced in its entirety with the following:

“The University of Mary Washington’s commitment to diversity and inclusion remains a deep and integral part of the University’s mission. Describe related training your firm requires or makes available to the firm’s employees”.

2. RFP, Page 24, item #12 “Financial Proposal”: Due to a numbering error, the item number reference of “12) Financial Proposal” is changed to item number “14) Financial Proposal”.

3. RFP Section VI, b. “SPECIFIC PROPOSAL PREPARATION AND SUBMISSION REQUIREMENTS” adds a new proposal submission requirement, identified as item 15), which will read as follows:

“15) Offerors shall provide their plan to address the increasing demand for the use of food trucks for multiple events held on campus.”

4. RFP, Page 35, item k, is changed from the Original RFP Text to the Revised RFP Text as follows:

Original RFP Text: “Rotating Hot Entrees 11:00 a.m. – 11:00 p.m. Includes: Two (2) Entrees, two (2) Vegetables (Fresh or Frozen, Not Canned), two (2) Starches

Revised RFP Text: “Rotating Hot Entrees 11:00 a.m. – 11:00 p.m. Includes: Two (2) Entrees, two (2) Vegetables (With minimal exceptions for frozen, vegetables must be fresh, and never canned), two (2) Starches.

5. RFP, Page 42, item b. “Grab and Go Market”: The text in Item b., page 42 “Grab and Go Market” is replaced in its entirety as follows:

- b. **“Grab and Go Market:** Located in the Eagle’s Nest, this will be a Grab and Go to-go marketplace concept. Hours of operation shall be Monday through Friday from 10:00 a.m. until 8:00 p.m. at minimum.

- i. **Menu Profile**

- (i) Grab n’ Go Items shall include but not be limited to: sandwiches, salads, wraps, nutrition bars, wellness choices, baked goods, meals, sides and desserts; options

shall include vegetarian and vegan offerings as well as options free from the top 10 food allergens. Hot and cold beverages, heat and eat meals consisting of at minimum an entrée and two sides shall also be available. “

6. RFP, Page 42, item iii “Katora Coffee”: All reference to “Katora Coffee” within this section is changed to be to be referred to as “Coffee Concept”.

7. RFP, Page 68, Section IX. A. “Evaluation Criteria” is hereby changed as follows:

The Original RFP Text is hereby changed to the Revised RFP Text as follows:

Original RFP Text:

- A. “Evaluation Criteria - Proposals shall be evaluated by the University of Mary Washington Evaluation Committee using the following criteria. The evaluation process highlights the following major sections which correspond to the RFP Proposal submittal requirements. Each of the sections is assigned a weighing figure reflecting the importance placed on each section.”

Revised RFP Text:

- A. “Evaluation Criteria - Proposals shall be evaluated by the University of Mary Washington Evaluation Committee using the following criteria. The evaluation process highlights the following major sections which correspond to the RFP Proposal submittal requirements. Each of the sections is assigned a maximum number of points reflecting the importance placed on each section.”

The evaluation table on page 68, item IX. A. is hereby changed to remove the reference from percentage weights to points. The incorporated changes in the revised table below are as follows: 1) The title of the second column is changed from “Weight” to “Maximum Point Value”; 2) The % sign is removed from all numerical values in the second column; 3) Total Maximum Number of Points is added as the last row.

Section	Maximum Point Value
Residential Operations (Programs, Menus and Concept Descriptions)	15
Residential Dining – Staffing (Appropriate Coverage)/HR	15
Retail Dining (Program, Menus, Concept Descriptions)	5
Retail Dining – Staffing (Appropriate Coverage, Customer Service, Professional Appearance)	5
Subcontracting Plan	5
Marketing and Merchandising	5
Product and Menu Development	5
Quality and Improvement Management	5
Mobile Technology Requirements	5
Transition and Reopening Plan	5
Sustainability	5
Sanitation and Safety	5
Financial Proposal Cost Information and Financial Statements	20
Total Maximum Number of Points	100

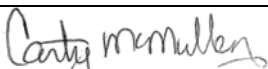
END OF ADDENDUM NO. 1

Kenneth R. Manahan
Contract Officer
Procurement Services
University of Mary Washington
Phone: (540)654-1382

RFP UCPUMW 23-1457 Addendum No. 1 (and all addenda) are required to be acknowledged and included in the RFP submittal package.

NAME OF OFFERING FIRM: The Wood Company

NAME OF OFFEROR
REPRESENTATIVE: Carty McMullen, Senior Vice President

OFFEROR SIGNATURE: 

DATE: November 17, 2022

Addendum No. 2



ADDENDUM October 10, 2022

ADDENDUM NO. 2 TO ALL OFFERORS:

Reference – Request for Proposals: UCPUMW 23-1457
Date Issued: September 28, 2022
For Delivery to: University of Mary Washington, Commonwealth of Virginia
Proposal Due Date: November 18, 2022

This addendum consists of four (4) pages.

With reference to RFP #UCPUMW 23-1457, the following changes are made to the referenced RFP sections:

The Small Business Subcontracting Plan ("Plan"), included within this Addendum No. 2, commencing on page 2, is hereby incorporated into RFP #UPCUMW 23-1457 as Attachment I. The completed Plan shall be included within the Offeror's proposal submission.

ATTACHMENT I - SMALL BUSINESS SUBCONTRACTING PLAN

MUST BE COMPLETED AND RETURNED WITH PROPOSAL PACKAGE

All small businesses must be certified by the Commonwealth of Virginia, Department of Small Business and Supplier Diversity (DSBSD) by the due date of the solicitation to participate in the SWaM program. Certification applications are available through DSBSD online at <http://sbsd.virginia.gov>.

DEFINITIONS:

"Micro Business" means a business that is a certified Small Business under the SWaM Program and has no more than twenty-five (25) employees and no more than \$3million in average annual revenue over the three-year period prior to their certification.

"Small business" means a business independently owned and controlled by one or more individuals who are U.S. citizens or legal resident aliens, and together with affiliates, has 250 or fewer employees, or average annual gross receipts of \$10 million or less averaged over the previous three years. One or more of the individual owners shall control both the management and daily business operations of the small business. *Note: DSBSD-certified women- and minority-owned businesses shall also be considered small businesses when they have received DSBSD small business certification. (Code of Virginia, § 2.2-4310)*

"Woman-owned business" means a business that is at least 51% owned by one or more women who are U.S. citizens or legal resident aliens, or in the case of a corporation, partnership, or limited liability company or other entity, at least 51% of the equity ownership interest is owned by one or more women who are U.S. citizens or legal resident aliens, and both the management and daily business operations are controlled by one or more women. *(Code of Virginia, § 2.2-4310)*

"Minority-owned business" means a business that is at least 51% owned by one or more minority individuals who are U.S. citizens or legal resident aliens, or in the case of a corporation, partnership or limited liability company or other entity, at least 51% of the equity ownership interest in the corporation, partnership, or limited liability company or other entity is owned by one or more minority individuals who are U.S. citizens or legal resident aliens, and both the management and daily business operations are controlled by one or more minority individuals. *(Code of Virginia, § 2.2-4310)*

Bidder Name: _____

Preparer Name: _____ **Date:** _____

INSTRUCTIONS:

- A. If you are certified by the Department of Small Business and Supplier Diversity (DSBSD) as a small business, complete only Section A of this form. This shall not exclude DSBSD-certified women-owned and minority-owned businesses when they have received DSBSD small business certification.
- B. If you are not a DSBSD-certified small business, complete Section B of this form. For the bid to be considered and the bidder to be declared responsive, the bidder shall identify the portions of the contract that will be subcontracted to DSBSD-certified small business in Section B.

ATTACHMENT I (CONT'D)

Section A

If you are certified by the Department of Small Business and Supplier Diversity (DSBSD), are you certified as a:

Check All That Apply: ☐ Micro Business ☐ Small Business ☐ Woman-Owned Business ☐ Minority-Owned Business

DSBSD Certification No.: _____ Expiration Date: _____

Section B

Populate the table below to show your plans for utilization of DSBSD-certified small businesses in the performance of this contract. This shall not exclude DSBSD-certified women-owned and minority-owned businesses that have received the DSBSD small business certification. Include plans to utilize small businesses as part of joint ventures, partnerships, subcontractors, suppliers, etc.

Plans for Utilization of DSBSD-Certified Small Businesses for this Procurement

Small Business Name, Address & DSBSD Cert No.	Indicate if also: Micro (O), Women (W), or Minority (M) Certified	Contact Person, Telephone & Email	Type of Goods and/or Services	Planned Involvement During Initial Period of the Contract (%)	Planned Contract Dollars During Initial Period of the Contract (\$)
Total Planned Subcontracting Spend (\$)					

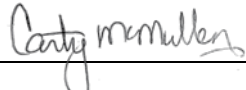
END OF ADDENDUM NO. 2

Kenneth R. Manahan
Contract Officer
Procurement Services
University of Mary Washington
Phone: (540)654-1382

RFP UCPUMW 23-1457 Addendum No. 2 (and all addenda) are required to be acknowledged and included in the RFP submittal package.

NAME OF OFFERING FIRM: The Wood Company

NAME OF OFFEROR REPRESENTATIVE: Carty McMullen, Senior Vice President

OFFEROR SIGNATURE: 

DATE: November 17, 2022

Addendum No. 3

ADDENDUM
October 20, 2022

ADDENDUM NO. 3 TO ALL OFFERORS:

Reference – Request for Proposals: UCPUMW 23-1457
Date Issued: September 28, 2022
For Delivery to: University of Mary Washington, Commonwealth of Virginia
Proposal Due Date: November 18, 2022

This addendum consists of eight (8) pages.

With reference to RFP #UCPUMW 23-1457, the following changes are made to the referenced RFP sections:

1. The October 11, 2022 Pre-proposal list of attendees is attached as Attachment 1 to this Addendum.
2. The following questions and UMW responses are provided as follows:
 - a. **Question:** Does UMW have any student survey data or other related student preference information that can be shared?
UMW Response: Students, Administration, Faculty and Staff participated in surveys and discussion groups, and the results of these have been incorporated within the requirements of the RFP.
 - b. **Question:** Please provide 3 full years (2019 – 2022) of meal plan counts by semester
UMW Response: This information is provided in Attachment 2 of the Addendum.
 - c. **Question:** Please provide 3 full years (2019-2022) of program sales data, broken down by location and tender (cash, credit, Dining Dollars, etc.)
UMW Response: This information will be provided in a subsequent Addendum.
 - d. **Question:** Please provide 3 full years (2019-2022) of meal plan participation percentages by meal plan, separating traditional All You Care to Eat meals and meal exchange/equivalency swipes.
UMW Response: This information will be provided in a subsequent Addendum.
 - e. **Question:** Please provide 3 full years (2019-2022) of the University's annual return from the dining program.
UMW Response:

Annual Return from Dining Program	FY18	FY19	FY20*	FY21**	FY22***
Board	5,464,446	4,946,999	3,865,182	13,977	3,576,450
Commission	472,132	459,425	229,237	0	275,000
Commitments of Support	59,259	59,259	0	0	59,259
Additional returns are described in RFP pages 53 - 54 VII, i-xvi					

*March 2020: classes moved online and parties moved to a cost of operations model under which commissions and commitments of support were paused. \$1.4M in refunds UMW issued to students are included in the annual return on the board portion of the dining program.

**Cost of operations model continued through July 2021.

*** P&L model resumed effective Aug. 1, 2021.

- f. **Question:** Please provide each company the opportunity to conduct on campus student focus group to ascertain what your students expect/desire for the dining program.
UMW Response: Students, Administration, Faculty and Staff participated in surveys and discussion groups, and results are incorporated into the RFP. Student focus groups will not be conducted by each potential Offeror.
- g. **Question:** Please provide each company the opportunity to conduct a campus leadership focus group to ascertain what your University's vision and goals are for the dining program.
UMW Response: Students, Administration, Faculty and Staff participated in surveys and discussion groups, and results are incorporated into the RFP.
- h. **Question:** Local is defined as within 100 miles on page 16 of the RFP, and page 51 defines local as within 150 miles. Which is correct?
UMW Response: The 100-mile radius is correct.
- i. **Question:** The UMW meal plan program, which will consist of multiple meal plans for which the Contractor should be responsible, at the projected prices, is for 2022-24 or 2023-2024, as page 28 calls out both periods?
UMW Response: Meal plan options in the 2023-2024 academic year will be the same as the 2022-2023 meal plan options.
- j. **Question:** Knowing the prevailing wage in Fredericksburg is national average + 20%, what is the wage expectation? Should proposers describe their detailed plan on fill rates?
UMW Response: Wages are a decision to be made by the Offeror that should be in accordance with federal and state labor regulations. Detailed labor plans should be provided in the Excel file, "Finance." Offerors may provide additional information if desired.
- k. **Question:** Do the financial workbook pages count toward the 200-page count limit?
UMW Response: The 200 page limitation is not inclusive of the financial workbook.
- l. **Question:** Do we have permission to use the University of Mary Washington logos and images in our proposal response?
UMW Response: Logos and images that are found in the public domain may be included within proposal submissions.
- m. **Question:** Referencing the responsibilities table on pages 66-67 of the RFP, what are the estimated annual costs to the Contractor associated with the Management Information System Point-of-Sale and Dining Card Access System Maintenance Fee?
UMW Response: Current vendor contributions to Management Information System/Point Of Sale costs are on page 54, VII, xi, i, "Current Commitments of Support." This is the minimum vendor contribution. Also see page 53, VII, "Finances," ii.
- n. **Question:** Referencing the Technology Plan on page 31, #14 of the RFP, it requires the Vendor to reimburse UMW annually for a portion of software cost (as related to client owned systems). Please clarify the expenses associated?
UMW Response: Current vendor contributions to Management Information System/Point Of Sale costs are on page 54, VII, xi, i, "Current Commitments of Support." This is the minimum vendor contribution.

- o. **Question:** There are various contradictions surrounding personnel in the RFP; which of the following requirements is accurate?
- Human Resources, number iv, states that Contractor shall retain the Foodservice Director, Executive Chef and Catering Manager for a minimum of 36 months, and any breach will result in Contractor paying \$20,000 for each occurrence
 - Personnel, number iv, b), page 55 states that Contractor shall retain the Foodservice Director and Catering Manager for a minimum of 24 months, and any breach will result in Contractor paying \$30,000 for each occurrence
 - Personnel, number iv, d), page 56, states that the FSD, chef and unit managers shall not be changed more than once every 2 years

UMW Response: The correct reference is page 49, VII., Human Resources, iv.: Director, Executive Chef and Catering manager shall be retained at the account for a minimum of 36 months, and any breach will result in Contractor paying \$20,000 for each occurrence.

- p. **Question:** The RFP states that the Contractor shall assume full monetary responsibility for any University vehicle used temporarily in the performance of the agreement, on page 25 number 3. These costs shall be a direct cost of operation. Does the incumbent currently use any University vehicles? Does full monetary responsibility include insurance, as assets not owned by Contractor may not be able to be insured?

UMW Response: The incumbent does not use any University owned vehicles. Contractor shall provide and be wholly responsible for its own vehicles. In the rare event that a University vehicle is needed, contractor shall assume full responsibility for that vehicle. Should an accident occur, contractor is wholly responsible.

- q. **Question:** With reference to booking events, number iii on page 47, does the University currently use their Corporate Small Purchase Charge Card for catering functions under \$5,000 or use their Gold Card for events over \$5,000? If so, who is responsible for transaction fees as the RFP does not define such responsibility.

UMW Response: It is preferred that university catering functions are paid with Corporate credit cards as described on page 47, iii. Transaction fees are the responsibility of the contractor. See also page 53, ii.

- r. **Question:** Please provide which retail brands are current subcontracted to local restaurants and which are run by Sodexo and its employees?

UMW Response: Subcontracted brands operated by non-Sodexo employees are Katora and Vocelli. Panera is a subcontracted retail brand that is operated by Sodexo employees. Mein Bowl and Hissho Sushi are subcontracted retail brands for which Sodexo provides cashiers. Simply to Go Market is not subcontracted, and is run by Sodexo employees.

- s. **Question:** Is the current hourly staff unionized? If so, please provide the specifics including the collective bargaining agreement with the Union.

UMW Response: It is UMW's understanding that the hourly staff are not currently represented by a union.

- t. **Question:** Who pays for the Grubhub annual and per transaction fees?

UMW Response: The contractor pays the annual GrubHub fee. End users are charged a \$0.39 per transaction fee.

- u. **Question:** With reference to custodial responsibilities in section I, page 55, is the University defining cleaning as APPA 1 level, which is mentioned on page 60?

UMW Response: The University is defining cleaning as APPA level 1 as a minimum.

- v. **Question:** What is the university's plan to support recycling initiatives under the zero-waste strategy?

UMW Response: Zero Waste strategy requires the reduction or elimination of the use of single use and disposable items (waste) as opposed relying on recycling. However, recycling may be a necessary part of waste reduction, though reliance on it should be minimized. The current Contractor supports waste management through monetary contribution as described on page 54, xi, i of the RFP.

ATTACHMENT 1

Pre-Proposal Conference Attendees
RF# LCP08W 23-1457
Dining Services

REPRESENTATIVE'S NAME (PRINTED)	NAME OF FIRM/ORGANIZATION REPRESENTING	PHONE	EMAIL
JOHN E. GERVINO	Metz Consulting North	724-312-6758	JGervino@MetzCorp.com
Dennis Daley	Metz Consulting	484-553-1781	ddaley@MetzCorp.com
ADAM NEVILL	ARAMARK	251 709 2641	NEVILL-ADAM@ARAMARK.com
Adam Lamb	ARAMARK	828 461 0393	LAMB-Adam@ARAMARK.com
TIM O'MARA	PORTER CONSULTING	301-905-8392	tomara@porterknowconsulting.com
Kan Manahara	UMW	540-654-1382	Kmanahara2@umw.edu
Paula Vercaammen	Chartwells	301-875-2061	Paula.Vercaammen@compass-usa.com
Hannah Kane	UNITE HERE	267-980-4444	hkane@unitehere.org
Tianka Wilkerson	UNITE HERE	804-852-1245	twilkerson@unitehere.org
Rob Morasco	SODexo	703 201-3376	rob.morasco@sodexo.com
Melvin Bowen	SODexo	917-558-6570	melvin.bowen@sodexo.com
Dan Poter	PKC	443-253-5286	dpoter@poterknowconsulting.com

ATTACHMENT 2

Meal Plan	Fall 2018 Participation Counts	Spring 2019 Participation Counts	Total Participation	Participation % of Total
150 Block	511	508	1,019	17.94%
225 Block	412	318	730	12.85%
3 per Week	53	51	104	1.83%
30 Block 200	128	140	268	4.72%
30 Block 500	106	83	189	3.33%
5 per Week	46	42	88	1.55%
75 Block	513	493	1,006	17.71%
8 Block 200	45	49	94	1.66%
8 Block 750	21	16	37	.65%
90 Block	230	221	451	7.94%
Eagle Plan	888	805	1,693	29.81%
Total	2,953	2,726	5,979	100.00%
Meal Plan	Fall 2019 Participation Counts	Spring 2020 Participation Counts	Total Participation	Participation % of Total
150 Block	677	591	1,268	23.40%
225 Block	291	233	524	9.67%
30 Block 250	136	146	282	5.20%
30 Block 575	84	58	142	2.62%
4 per Week 50	52	49	101	1.86%
5 Block 300	51	61	112	2.07%
85 Block 225	648	668	1,316	24.29%
Eagle Plan Block	862	811	1,673	30.88%
Total	2,801	2,617	5,418	100.00%

ATTACHMENT 2 (continued)

Meal Plan	Fall 2020 Participation Counts	Spring 2021 Participation Counts	Total Participation	Participation % of Total
150 Block	417	421	838	24.07%
225 Block	156	121	277	7.96%
3 per Week	9	7	16	0.46%
30 Block 250	44	36	80	2.30%
30 Block 575	15	13	28	0.80%
5 Block 300	32	26	58	1.67%
5 per Week	4	1	5	0.14%
85 Block 225	480	489	969	27.83%
Eagle Plan Block	642	569	1,211	34.78%
Total	1,799	1,683	3,482	100.00%
Meal Plan	Fall 2021 Participation Counts	Spring 2022 Participation Counts	Total Participation	Participation % of Total
150 Block	552	481	1,033	24.50%
225 Block	209	184	393	9.32%
3 per Week	26	23	49	1.16%
30 Block 250	88	85	173	4.10%
30 Block 575	30	40	70	1.66%
5 Block 300	40	35	75	1.78%
5 per Week	33	22	55	1.30%
85 Block 225	537	523	1,060	25.14%
Eagle Plan Block	676	632	1,308	31.02%
Total	2,191	2,025	4,216	100.00%

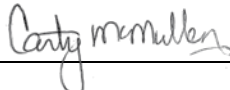
END OF ADDENDUM NO. 3

Kenneth R. Manahan
Contract Officer
Procurement Services
University of Mary Washington
Phone: (540)654-1382

RFP UCPUMW 23-1457 Addendum No. 3 (and all addenda) are required to be acknowledged and included in the RFP submittal package.

NAME OF OFFERING FIRM: The Wood Company

NAME OF OFFEROR REPRESENTATIVE: Carty McMullen, Senior Vice President

OFFEROR SIGNATURE: 

DATE: November 17, 2022

Addendum No. 4

ADDENDUM
October 21, 2022

ADDENDUM NO. 4 TO ALL OFFERORS:

Reference – Request for Proposals: UCPUMW 23-1457
Date Issued: September 28, 2022
For Delivery to: University of Mary Washington, Commonwealth of Virginia
Proposal Due Date: November 18, 2022

This addendum consists of three (3) pages.

With reference to RFP #UCPUMW 23-1457, the following changes are made to the referenced RFP sections:

1. The following question and UMW response is provided as follows:

Question: Please provide 3 full years (2019-2022) of meal plan participation percentages by meal plan, separating traditional All You Care to Eat meals and meal exchange/equivalency swipes.

UMW Response: The University has provided amounts for each category within the following tables. Please note that the “Cedric Rucker University Center” is referenced as “CRUC”, and Meal Plan is referenced as “MP”.

Meal Plan	Fall 2018 Participation Counts	Spring 2019 Participation Counts	FY 18-19	FY 18-19
			MP Swipes Traditional CRUC	MP Swipes Meal Equiv Retail
150 Block	511	508	47,874	50,259
225 Block	412	318	58,786	38,631
3 per Week	53	51	2,759	507
30 Block 200	128	140	1,733	3,521
30 Block 500	106	83	1,531	2,432
5 per Week	46	42	3,404	740
75 Block	513	493	15,447	29,806
8 Block 200	45	49	171	422
8 Block 750	21	16	105	138
90 Block	230	221	13,970	12,869
EaglePlan	888	805	197,649	39,180
Total	2,953	2,726	343,429	178,505

Meal Plan	FY 19-20		FY 19-20	
	Fall 2019	Spring 2020	MP Swipes	MP Swipes
	Participation	Participation	Traditional	Meal Equiv
	Counts	Counts	CRUC	Retail
150 Block	677	591	48,396	51,188
225 Block	291	233	37,564	22,827
30 Block 250	136	146	1,686	3,555
30 Block 575	84	58	918	1,666
4 per Week 50	52	49	2,505	632
5 Block 300	51	61	156	243
85 Block 225	648	668	21,924	36,840
Eagle Plan Block	862	811	140,644	26,775
*Total	2,801	2,617	253,793	143,726
* Classes moved online March 2020; Pandemic				

Meal Plan	FY 20-21		FY 20-21	
	Fall 2020	Spring 2021	MP Swipes	MP Swipes
	Participation	Participation	Traditional	Meal Equiv
	Counts	Counts	CRUC	Retail
150 Block	417	421	21,727	35,959
225 Block	156	121	13,231	13,017
3 per Week	9	7	232	36
30 Block 250	44	36	439	1,041
30 Block 575	15	13	148	277
5 Block 300	32	26	23	184
5 per Week	4	1	51	3
85 Block 225	480	489	8,116	26,547
Eagle Plan Block	642	569	62,683	851
**Total	1,799	1,683	106,650	77,915
**Time on campus was compressed due to Pandemic.				

Meal Plan	Fall 2021	Spring 2022	FY 21-22 MP Swipes Traditional	FY 21-22 MP Swipes Meal Equiv
	Participation Counts	Participation Counts	CRUC	Retail
150 Block	552	481	45,369	56,521
225 Block	209	184	31,905	26,116
3 per Week	26	23	1,159	238
30 Block 250	88	85	1,402	2,570
30 Block 575	30	40	483	1,110
5 Block 300	40	35	61	262
5 per Week	33	22	2,195	328
85 Block 225	537	523	19,193	41,519
Eagle Plan Block	676	632	146,875	48,161
Total	2,191	2,025	248,642	176,825

END OF ADDENDUM NO. 4

Kenneth R. Manahan
Contract Officer
Procurement Services
University of Mary Washington
Phone: (540)654-1382

RFP UCPUMW 23-1457 Addendum No. 4 (and all addenda) are required to be acknowledged and included in the RFP submittal package.

NAME OF OFFERING FIRM: The Wood Company

NAME OF OFFEROR REPRESENTATIVE: Carty McMullen, Senior Vice President

OFFEROR SIGNATURE: 

DATE: November 17, 2022

Addendum No. 5



ADDENDUM October 25, 2022

ADDENDUM NO. 5 TO ALL OFFERORS:

Reference – Request for Proposals: UCPUMW 23-1457
Date Issued: September 28, 2022
For Delivery to: University of Mary Washington, Commonwealth of Virginia
Proposal Due Date: **November 22, 2022**

This addendum consists of three (3) pages.

With reference to RFP #UCPUMW 23-1457, the following changes are made to the referenced RFP sections:

1. The proposal due date is hereby extended to **4:30 p.m., November 22, 2022.**
2. The following question and UMW response is provided as follows:

Question: Please provide 3 full years (2019-2022) of program sales data, broken down by location and tender (cash, credit, Dining Dollars, etc.).

UMW Response: The requested information is provided in the tables contained in Attachment 1 to this Addendum.

ATTACHMENT 1
PROGRAM SALES DATA BY LOCATION AND TENDER

FY18-19								
Location	Equiv	Cash	Check	Credit Card	EagleOne	Fac/Staff	Flex	TOTAL
Anderson Center	\$ -	\$ 12,336.38	\$ -	\$ 7,988.50	\$ 454.52	\$ 25.50	\$ 1,037.36	\$ 21,842.26
Eagle Express	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 3,527.66	\$ 3,527.66
HCC Café	\$ 167,136.15	\$ 16,193.71		\$ 43,223.38	\$ 31,151.32	\$ 2,116.12	\$ 303,664.39	\$ 563,485.07
Eagles Nest	\$ 147,961.12	\$ 9,175.05	\$ -	\$ 27,077.79	\$ 18,034.48	\$ 2,538.93	\$ 234,557.13	\$ 439,344.50
Hissho Sushi	\$ 31,389.05	\$ 1,441.47	\$ -	\$ 3,141.04	\$ 1,688.17	\$ 530.41	\$ 25,358.97	\$ 63,549.11
Jamba Juice - Univeristy Center	\$ 103,021.16	\$ 4,540.50	\$ 10.02	\$ 11,839.38	\$ 6,008.51	\$ 246.18	\$ 71,850.28	\$ 197,516.03
Qdoba - University Center	\$ 256,406.50	\$ 10,029.46	\$ 19.38	\$ 38,837.60	\$ 24,030.85	\$ 1,398.63	\$ 277,685.15	\$ 608,407.57
University Center	\$ -	\$ 19,308.55	\$ 12.00	\$ 20,033.17	\$ 3,311.75	\$ 16,785.91	\$ 8,379.94	\$ 67,831.32
Vocelli	\$298,449.58	\$ 13,426.43	\$ -	\$ 37,952.87	\$ 27,038.76	\$ 1,634.58	\$ 331,045.30	\$ 709,547.52
Total	\$ 1,004,363.56	\$ 86,451.55	\$ 41.40	\$ 190,093.73	\$ 111,718.36	\$ 25,276.26	\$ 1,257,106.18	\$ 2,675,051.04
FY19-20								
Location	Equiv	Cash	Check	Credit Card	EagleOne	Fac/Staff	Flex	TOTAL
Anderson Center	\$ -	\$10,926.45	\$ -	\$6,877.11	\$160.93	\$ -	\$798.07	\$ 18,762.56
Eagle Express	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$2,122.00	\$ 2,122.00
Eagles Nest	\$ 221,162.37	\$8,397.08	\$ -	\$24,640.45	\$12,216.93	\$2,354.43	\$253,203.28	\$ 521,974.54
Katora Coffee	\$ 183,021.72	\$9,094.86	\$ -	\$25,173.92	\$7,766.68	\$1,102.97	\$137,296.38	\$ 363,456.53
Panera	\$ 64,013.85	\$16.20	\$ -	\$27.60	\$3,276.17	\$394.27	\$175,275.53	\$ 243,003.62
University Center	\$ -	\$13,888.29	\$ 6.00	\$14,948.06	\$2,042.19	\$11,723.52	\$4,684.79	\$ 47,292.85
Vocelli	\$ 318,249.40	\$7,718.92	\$ -	\$26,700.75	\$11,362.23	\$1,278.13	\$311,065.08	\$ 676,374.51
Total	\$ 786,447.34	\$ 50,041.80	\$ 6.00	\$ 98,367.89	\$ 36,825.13	\$16,853.32	\$ 884,445.13	\$ 1,872,986.61
FY20-21								
Location	Equiv	Cash	Check	Credit Card	EagleOne	Fac/Staff	Flex	TOTAL
Anderson Center	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Eagle Express	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$2,172.05	\$ 2,172.05
Eagles Nest	\$ 139,801.78	\$ 21.32	\$ -	\$ 8,479.09	\$5,507.81	\$ 942.33	\$153,210.38	\$ 307,962.71
Hissho Sushi	\$ -	\$ -	\$ -	\$ -	\$747.83	\$ -	\$16,741.60	\$ 17,489.43
Katora Coffee	\$126,381.81	\$ 41.17	\$ -	\$ 6,082.76	\$2,906.56	\$296.34	\$41,618.03	\$ 177,326.67
Panera	\$122,019.22	\$ -	\$ -	\$ -	\$8,699.41	\$638.78	\$264,586.45	\$ 395,943.86
University Center	\$ -	\$ 76.00	\$ 37.73	\$ 640.92	\$1,338.23	\$333.93	\$1,791.15	\$ 4,217.96
Vocelli	\$179,503.53	\$ -	\$ -	\$ 7,396.22	\$7,129.49	\$301.83	\$202,414.94	\$ 396,746.01
Total	\$ 567,706.34	\$ 138.49	\$ 37.73	\$ 22,598.99	\$ 26,329.33	\$ 2,513.21	\$ 682,534.60	\$ 1,301,858.69
FY21-22								
Location	Equiv	Cash	Check	Credit Card	EagleOne	Fac/Staff	Flex	TOTAL
Anderson Center	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Eagle Express	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$3,103.08	\$ 3,103.08
Eagles Nest	\$170,493.23	\$ 4.17	\$ -	\$49,508.65	\$9,811.08	\$1,798.23	\$164,154.28	\$ 395,769.64
Hissho Sushi	\$86,238.72	\$ -	\$ -	\$7,503.97	\$5,188.24	\$1,736.24	\$87,909.08	\$ 188,576.25
Katora Coffee	\$120,704.02	\$ 49.85	\$ -	\$26,327.86	\$6,800.35	\$695.37	\$72,899.20	\$ 227,476.65
Mein Bowl	\$ -	\$ -	\$ -	\$ -	\$251.21	\$ -	\$2,685.90	\$ 2,937.11
Panera	\$164,489.44	\$ -	\$ -	\$ -	\$17,433.92	\$1,409.44	\$330,795.46	\$ 514,128.26
University Center	\$ -	\$ 79.41	\$ 33.28	\$6,744.98	\$5,079.66	\$10,676.10	\$4,295.53	\$ 26,908.96
Vocelli	\$229,073.52	\$ 14.65	\$ -	\$39,093.30	\$12,943.84	\$1,118.69	\$227,181.79	\$ 509,425.79
Total	\$ 770,998.93	\$ 148.08	\$ 33.28	\$ 129,178.76	\$ 57,508.30	\$17,434.07	\$ 893,024.32	\$ 1,868,325.74

1301 College Avenue
Fredericksburg, VA 22401-5300
adminfinance.umw.edu/procurement

Tel: (540) 654-1127
Fax: (540) 654-1168
procure@umw.edu

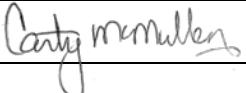
END OF ADDENDUM NO. 5

Kenneth R. Manahan
Contract Officer
Procurement Services
University of Mary Washington
Phone: (540)654-1382

RFP UCPUMW 23-1457 Addendum No. 5 (and all addenda) are required to be acknowledged and included in the RFP submittal package.

NAME OF OFFERING FIRM: The Wood Company

NAME OF OFFEROR REPRESENTATIVE: Carty McMullen, Senior Vice President

OFFEROR SIGNATURE: 

DATE: November 17, 2022

Addendum No. 6

University of
Mary Washington
Procurement Services

ADDENDUM
October 26, 2022

ADDENDUM NO. 6 TO ALL OFFERORS:

Reference – Request for Proposals: UCPUMW 23-1457
Date Issued: September 28, 2022
For Delivery to: University of Mary Washington, Commonwealth of Virginia
Proposal Due Date: November 22, 2022

This addendum consists of three (3) pages.

With reference to RFP #UCPUMW 23-1457, the following change is made to the referenced RFP section:

1. Only the “Enrollment Projections” Table, located in Attachment A, page 90 of the RFP, is hereby replaced in its entirety by the table provided in Attachment 1 of this Addendum. All other information included within Attachment A of the RFP remains unchanged.

Revised 01/13/2016

Page 1 of 3

1301 College Avenue
Fredericksburg, VA 22401-5300
adminfinance.umw.edu/procurement

Tel: (540) 654-1127
Fax: (540) 654-1168
procure@umw.edu

ATTACHMENT 1**ENROLLMENT PROJECTIONS**

Fall 2021		Full-Time	Part-Time	Total
Undergraduate				
	Lower Class	1,611	98	1,709
	Upper Class	1,572	366	1,938
Graduate		49	210	259
Total Headcount		3,232	674	3,906
		Total Residential:		1,960
Fall 2022		Full-Time	Part-Time	Total
Undergraduate				
	Lower Class	1,517	95	1,612
	Upper Class	1,521	360	1,881
Graduate		51	213	264
Total Headcount		3,089	668	3,757
		Total Residential:		1,919
Fall 2023		Full-Time	Part-Time	Total
Undergraduate				
	Lower Class	1,480	94	1,574
	Upper Class	1,499	353	1,852
Graduate		46	178	224
Total Headcount		3,025	625	3,650
		Total Residential:		1,950
Fall 2024		Full-Time	Part-Time	Total
Undergraduate				
	Lower Class	1,504	93	1,597
	Upper Class	1,498	349	1,847
Graduate		51	205	256
Total Headcount		3,053	647	3,700
		Total Residential:		1,975

Fall 2025	Full-Time	Part-Time	Total
Undergraduate			
Lower Class	1,501	93	1,594
Upper Class	1,509	351	1,860
Graduate	60	236	296
Total Headcount	3,070	680	3,750
	Total Residential:		2,000
Fall 2026	Full-Time	Part-Time	Total
Undergraduate			
Lower Class	1,523	94	1,617
Upper Class	1,531	356	1,887
Graduate	60	236	296
Total Headcount	3,114	686	3,800
	Total Residential:		2,050
Fall 2027	Full-Time	Part-Time	Total
Undergraduate			
Lower Class	1,569	97	1,666
Upper Class	1,571	367	1,938
Graduate	60	236	296
Total Headcount	3,200	700	3,900
	Total Residential:		2,100

END OF ADDENDUM NO. 6

Kenneth R. Manahan
Contract Officer
Procurement Services
University of Mary Washington
Phone: (540)654-1382

RFP UCPUMW 23-1457 Addendum No. 6 (and all addenda) are required to be acknowledged and included in the RFP submittal package.

NAME OF OFFERING FIRM: The Wood Company

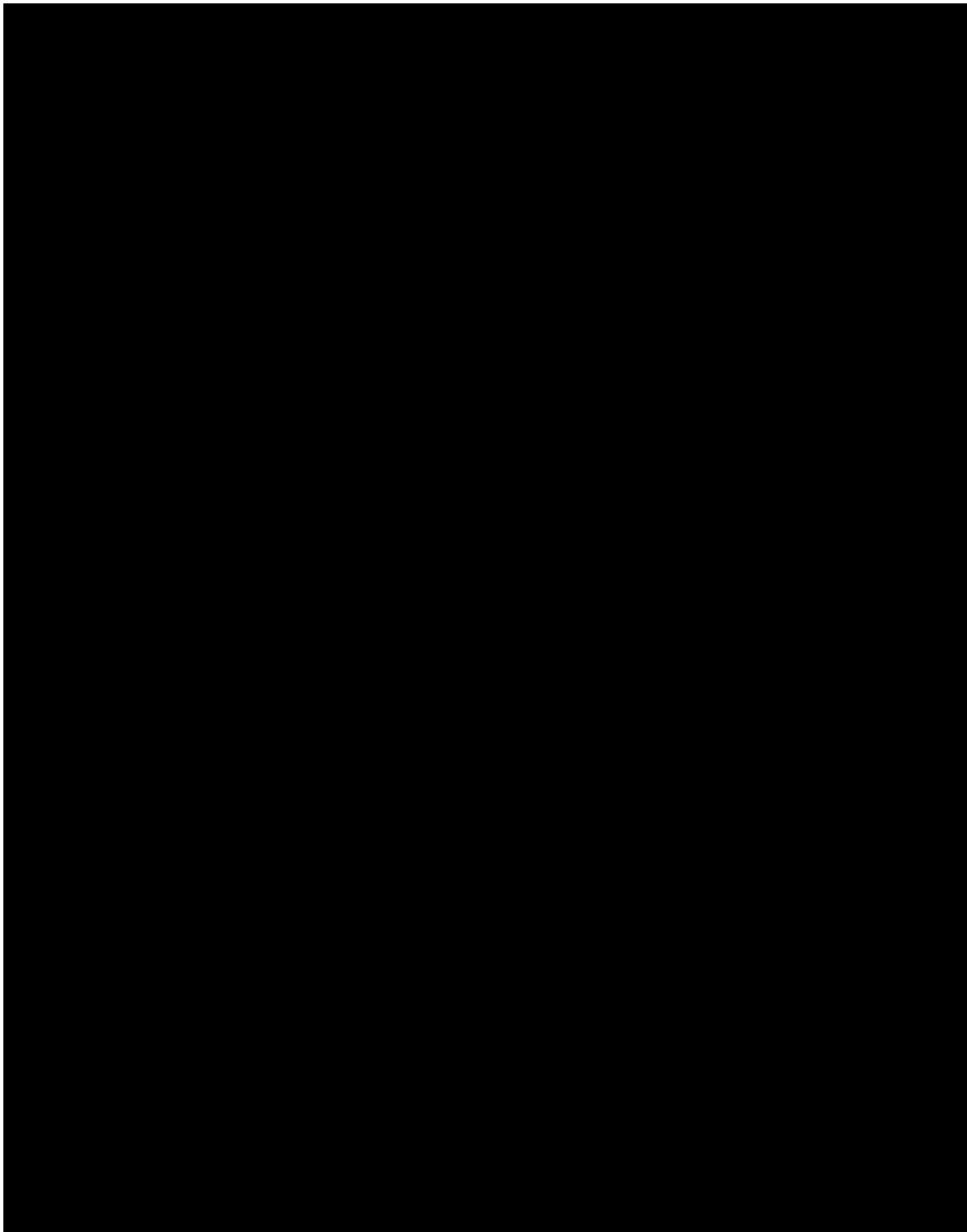
NAME OF OFFEROR REPRESENTATIVE: Carty McMullen, Senior Vice President

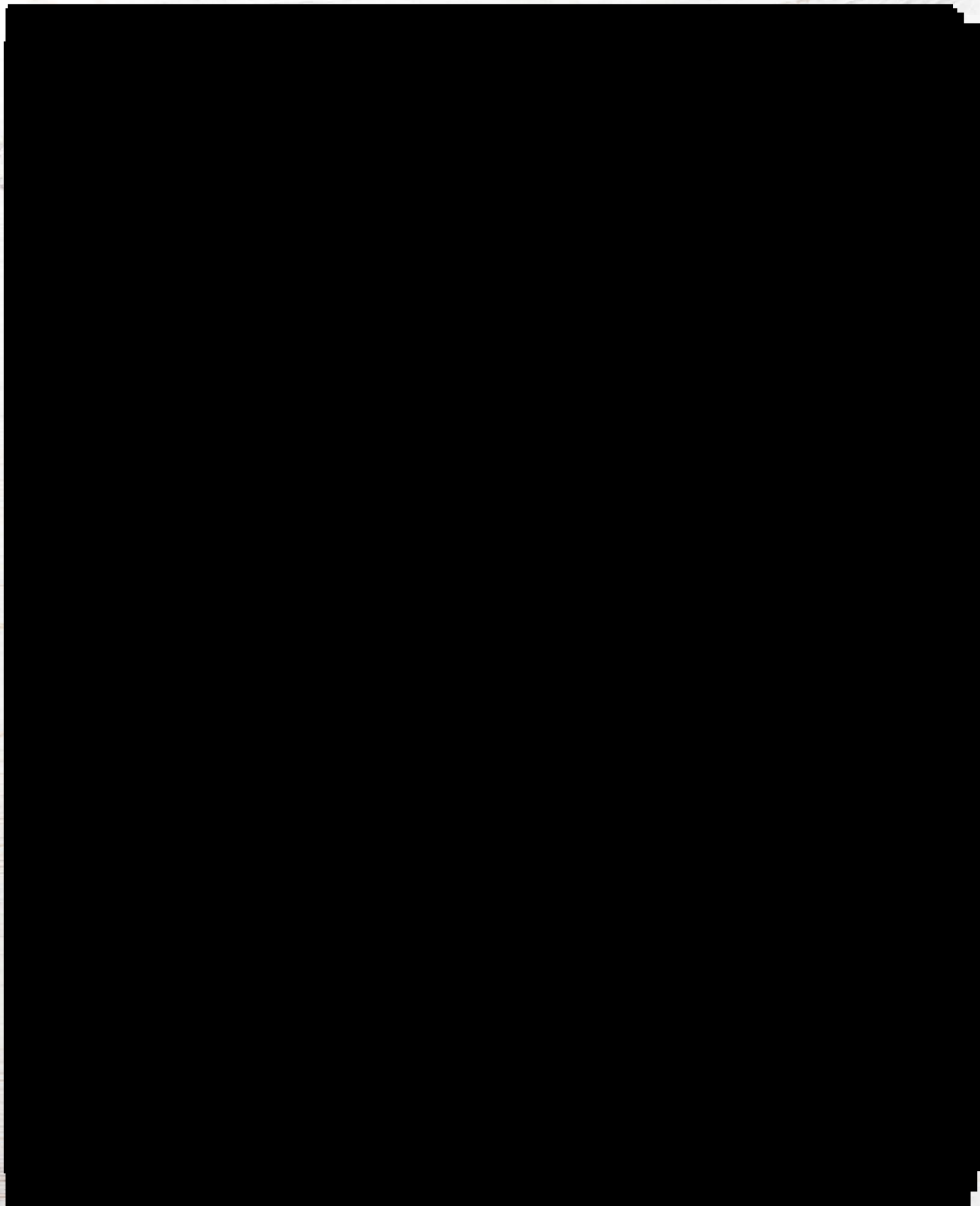
OFFEROR SIGNATURE: 

DATE: November 17, 2022



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